

# DRINK MENU

*seafood shack*



<b>OYSTER MARTINI</b>	250
Wasabi Beekeeper Gin, Fino Sherry, White Wine, Oyster	
<b>CELERYBRATION</b>	220
Absolut Vodka, Homemade Floral Liqueur, Apple, Celery	
<b>PLUM BLOSSOM</b>	200
Sampan White Rum, Tay Bac Plum, Citrus, Aromatic Bitter	
<b>MECHELADA</b>	180
Olmeca Reposado Tequila, Tamarind, Pineapple Jam Green Tabasco, Local Beer	

## WINE SELECTION

<i>CHAMPAGNE</i>	Glass   Bottle
<b>CHARLES HEIDSIECK BRUT RÉSERVE</b>	590   2,900
Chardonnay, Pinot Noir – Reims, France	
<i>SPARKLING</i>	Glass   Bottle
<b>CAVALIERI REALI PROSECCO</b>	180   900
Glera – Veneto, Italy	
<i>WHITE</i>	Glass   Bottle
<b>MIGUEL TORRES HEMISFERIO</b>	230   1,150
Sauvignon Blanc – Central Valley, Chile	
<b>TATACHILLA</b>	220   1,100
Chardonnay – South Australia	
<i>ROSÉ</i>	Glass   Bottle
<b>RÈMOLE</b>	230   1,150
Sangiovese – Tuscany, Italy	
<i>RED</i>	Glass   Bottle
<b>LOUIS LATOUR VALMOISSINE</b>	260   1,350
Pinot Noir – South France	
<b>LUCARELLI ROSSO</b>	240   1,400
Negramaro – Puglia, Italy	

## BEER & CIDER

<i>DRAUGHT</i>	300ml   500ml
<b>CARLSBERG</b>	110   130
<b>PASTEUR STREET JASMINE IPA</b>	130   160
<i>BOTTLE</i>	330ml
<b>HUDA, SAIGON SPECIAL</b>	90
<b>PERONI, CORONA</b>	130
<b>SOMERSBY APPLE, BLACKBERRY</b>	100

## 0% PROOF & REFRESHERS

<b>BIKINI BOTTOM</b>	120
Pink Guava, Lime, Vietnamese Basil, Tonic Water	
<b>LYCHEE JASMINE ICED TEA</b>	120
Jasmine Tea, Lychee, Lime, Lemongrass	
<b>MANGO &amp; PASSION FRUIT SMOOTHIE</b>	140
Hoa Loc Mango, Passion Fruit, Orange, Chia Seeds	
<b>FRESH SQUEEZED JUICE</b>	120
Orange, Pineapple, Watermelon, Pomelo	
<b>YOUNG COCONUT</b>	130

## SOFT DRINKS & WATER

<b>COCA-COLA, DIET COKE, FANTA, SPRITE</b>	80
<b>TONIC WATER, SODA WATER, GINGER ALE, RED BULL</b>	
<i>STILL WATER</i>	
<b>ALBA</b>	450ml / 80   750ml / 110
<b>EVIAN</b>	330ml / 100   750ml / 150
<i>SPARKLING WATER</i>	
<b>ALBA</b>	450ml / 80   750ml / 110
<b>PERRIER</b>	330ml / 100   750ml / 150

