



Carried Away



SAMPAN RHUM // ADENOSMA FLOWER INFUSED RICE WINE // FRESH BLUEBERRY // ACIDITY // FERMENTED MILK KEFIR // HERBAL LIQUOR //SPICED PINEAPPLE SYRUP

d 390

Deeply rooted in Vietnamese history and culture are female street vendors carrying heavy bamboo shoulder poles to sell locally-sourced fruits, vegetables and flowers from the farms. To replicate some typical flavours carried by these powerful women, we choose Sampan rhum made from local sugar cane combined with fresh fruits and a touch of house fermented milk kefir to give you a healthy boost needed for the day. Known as a flower in Vietnamese medicine, adenosma is a special highlight that adds an indescribable floral touch to this cocktail.

Stairway to heaven



TANQUERAY NO. TEN GIN // ROSE SYRUP //
CORIANDER // EGG WHITE // CREAM // POMELO //
APEROL // FRESH LIME

đ 390

This amazing creation is inspired by the 32-metre-high statue of Jesus Christ built on top of Mount Nho in Vung Tau. In order to reach this unique spot, you will have to walk across breathtaking paths and climb 800+ stone stairs up surrounded by a variety of herbs, plants and flowers. The rose, coriander & pomelo are some of the key aromas in this pleasant sip.

FRESH & ACIDIC



Rosella Ella Ella



HAVANA CLUB CUBAN RUM //
HIBISCUS KOMBUCHA // BITTERS //
DRY SHERRY // CHERRY VINEGAR // RAMBUTAN
BLOSSOM HONEY // TONIC

đ 380

A refreshing yet aromatic highball style cocktail with a surprising acidic touch at the back coming from the cherry vinegar. The Hibiscus kombucha brings in a beautiful color to the drink as well as a delicate dry & fruitiness that works perfectly with Cuban light rum.

Sun Flower



DON JULIO BLANCO TEQUILA SUNFLOWER INFUSED //
SUNFLOWER SEEDS // AGAVE SYRUP // LOCAL CHILI //
LIME // VIETNAMESE APRICOT SALT // CHERRY TOMATO
RED WINE

đ 380

This delightful take on the Tommy's Margarita brings amazing earthy notes from the sous vide infused sunflower seeds with a wonderful kick of spiciness from Vietnamese chilies. You might recognize the combination of apricot salt and cherry tomato as it is a popular combination in the local cuisine.



FLORAL & AROMATIC

Butter - Fly



BUTTER WASHED ABSOLUT ELYX // BUTTERFLY
PEA TEA // BUDDHA'S HAND CORDIAL // PANDAN
REDUCTION // LIME JUICE // KAFFIR LIME LEAF AIR

d 390

Native to Asia, Butterfly pea is well-recognized for its wonderful blue color, which can be magically changed into delightful purple once reacting with any kind of citrus. As we apply the butter fat wash technique to bring a silique texture to the drink combined with the flavors of local buddha's hand and kafir lime air, this cocktail's name is a kind of word play to highlight the effects brought from the main ingredients.

Lavender Milk Punch



TANQUERAY NO. TEN GIN // LAVENDER //
HOMEMADE LIME CORDIAL // MARASCHINO // LIME
// CREAM CHEESE // WHITE CHOCOLATE

đ 390

Lavender can also grow within the versatile country of Vietnam! Once you have been to lavender fields in Da Lat, you will understand why we had to choose lavender as part of this clean and surprising floral cocktail. The combination of white chocolate, maraschino cherry, lime and lavender are just out of this world.



Flower Box



HENNESSY VSOP COGNAC // PEACH PUREE
// LEMON // ELDERFLOWER // EGG WHITE //
THYME // HERBAL LIQUOR // SAUVIGNON BLANC FLOAT

đ 420

This concept is to pay homage to the elderflowers obtained from the mystical elder tree – "tree of life". At the moment you open the flower box, a burst of freshness kicks in, followed by a well-balanced combination of Hennessy Cognac, peach, fresh herbs and a hint of sauvignon blanc white wine which fits just right into this blend of aromas.

Natural Beauty



BEEFEATER 24 GIN INFUSED WITH CHAMOMILE TEA
// LEMON // LOTUS SYRUP // RASPBERRY // FRESH
MINT // CHAMPAGNE

đ 440

As the name says, this Champagne cocktail is a true natural beauty taking its imagination from the Vietnamese national flower. Lotus is also known as the flower of the dawn and is a symbol of purity, commitment and optimism for the future. A stylish take on the French 75 cocktail by adding fresh mint and raspberry, house-made lotus tea syrup and chamomile infused gin topped with Moët & Chandon Champagne served with excellence.



Canh Chua



DON JULIO BLANCO TEQUILA INFUSED
WITH PUMPKIN BLOSSOM // MEZCAL
// TAMARIND & GINGER CORDIAL //
PINK PEPPER // LIME // PINEAPPLE // CILANTRO //
TAMARIND SMOKE

đ 380

Famous as a daily soup indigenous to the Southern region of Vietnam, the traditional Canh Chua includes fish, pineapple, tomatoes and a blend of several vegetables served in a tamarind flavored broth. This sweet and sour style cocktail is a direct take on this well-known dish, introducing ingredients such as Don Julio Tequila, mezcal, fresh pepper and cilantro, smoked with dry tamarind skin bringing you as close as possible to the original flavour profile.

Coconut Religion



COCONUT SMOKED BEEFEATER GIN // DARK CACAO // COCONUT LIQUOR // PALM SAUCE, COCONUT WATER // COCONUT CREAM

₫ 380

Representing Ben Tre region in the Mekong Delta with this interpretation of a very unique story. Founded by the mystic Nguyễn Thành Nam in 1963, Coconut Religion's adherents created the so-called coconut Kingdom in Ben Tre. This slightly smoky and creamy cocktail is using all kinds of elements of a coconut to bring you a versatile and interesting concoction.

EARTHY & FULL BODY



Daisy Negroni



LADY TRIEU DALAT GIN // CAMPARI & APEROL //
SWEET VERMOUTH // FERNET HUNTER // DAISY
FLOWER

d 430

The Daisy flower refers to several meanings, one of them being purity, joy or cheerfulness that introduce us perfectly to this beautiful version of a Negroni cocktail. Lady Trieu Dalat gin harmoningly blended together with bitters, Austrian herbal liquor and sweet vermouth, before being sous vide infused with dry daisy flower.

Nuoc Dang



ZACAPA 23 RUM // NUOC DANG // HAZELNUT LIQUOR // SWEET VERMOUTH // WHITE FLOWER CHOCOLATE

đ 430

Nuoc Dang in Vietnamese refers to a bitter beverage widely sold along the streets of Saigon. A beverage that can cure simple flu and strengthen your immune system. Due to the extreme bitterness, Nuoc Dang is usually served with a sweetened daisy water to clean your pallet. Taking this idea to the next level, we create a Manhattan style cocktail using the one of a kind Zacapa 23-years dark rum, a hint of hazelnut and sweet vermouth together with a homemade white flower absinth chocolate.



2 LAM SON CLASSICS

2 LAM SON MOJITO	390
Havana 3y rum, raw sugar, mint, club soda, strawberry, lychee, sugarcane	
LYCHEE MARTINI	370
Belvedere vodka, lychee juice	
SEA TURTLE	370
Flor de Caña 12y, sparkling wine, dried grapes, pistachio, vanilla	
SAIGON COFFEE MARTINI	370
Belvedere vodka, Vietnamese coffee, homemade coconut coffee jelly, Kahlúa,	
condensed milk, homemade coconut foam	
COCO-PANDAN	370
Beefeater gin, Absinthe, homemade pandan syrup, young coconut water, Cointre	eau,
coconut cloud	
SAIGONESE MAI TAI	370
Sampan white rhum, tropical fruits, lime, egg white, vanilla, passion fruit	

Cockfails

THE MACALLAN M-LOUNGE COCKTAILS

NEW YORK SOUR	490
The Macallan Double Cask 12Y, lemon juice, sugar syrup,	
egg white, red wine	
SMOKED OLD FASHIONED	490
The Macallan Double Cask 12Y, maple syrup, walnut bitters,	
angostura bitter, cinnamon smoke	
HEATHER JULEP	430
The Macallan Double Cask 12Y, Drambuie liquor, fresh mint,	
homemade IPA syrup	
DOUBLE CASK HIGHBALL	430
The Macallan Double Cask 12Y, Dry Sherry, angostura bitters, ginger ale.	
BOBBY BURNS	490
The Macallan Double Cask 12Y, sweet vermouth, orange bitter,	
Dom Benedictine liquor	



CHAMPAGNE AND SPARKLING WINE	150 ml	bottle
Moët & Chandon Brut Imperial - Champagne, France	860	4,300
Pinot Noir, Chardonnay, Pinot Meunier		
Chandon Sparkling Brut - Yarra Valley, Australia	460	2,300
Pinot Noir, Chardonnay, Pinot Meunier		

WHITE WINE	150 ml	bottle
Cloudy Bay - Marlborough, New Zealand Sauvignon Blanc	660	3,300
Cape Mentelle - Margaret River, Australia Sauvignon Blanc, Semillon	560	2,800
Terrazas de los Andes Reserva - Mendoza, Argentina Chardonnay	470	2,350
Von Winning Estate Win Win - Pfalz, Germany Riesling	480	2,400

Vine and hampagne
BY THE GLASS

ROSE WINE	150 ml	bottle
Château d'Esclans "Whispering Angel" - Provence, France	430	2,150
Cinsault, Grenache, Rolle		

RED WINE	150 ml	bottle	
Cloudy Bay - Marlborough, New Zealand	810	4,050	
Pinot Noir George Wyndham Bin 555 - Hunter Valley, Australia	400	2,000	
Shiraz Cape Mentelle Trinders - Margaret River, Australia	590	2,950	
Cabernet Sauvignon, Merlot Terrazas de los Andes Reserva - Mendoza, Argentina	470	2,350	
Cabernet Sauvignon			

2 fan Jon Gin Menu

All spirits are available by the bottle upon request

PICK YOUR GIN	50 ml
BEEFEATER	190
BEEFEATER	190
BEEFEATER 24	210
BOMBAY SAPPHIRE	200
LADY TRIEU SAPA CITRUS TEA GIN	210
LADY TRIEU HOI AN SPICE ROAD	210
LADY TRIEU LAB SERIES DALAT FLOWERBOMB	210
LADY TRIEU LAB SERIES MEKONG DRY GIN	210
LADY TRIEU CONTEMPORARY GIN	210
KINOBI	340
HENDRICK'S	330
NO3	340
TANQUERAY N10	320

2 fan Jon Gin Menu

PICK YOUR GIN

FOUR PILLARS RARE DRY GIN	340
FOUR PILLARS BLOODY SHIRAZ	350
VE DE DI - GOOD GIN	290
MONKEY SLOE GIN	500
MONKEY 47	570
THE BOTANIST	320
CANAIMA AMAZONIA	270
ROKU	240
SAIGON BAIGUR	290
SONG CAI	340
FERDINAND'S SAAR DRY	350



VODKA	50 ml	
BELVEDERE	300	
ABSOLUT ELYX	290	
HANGAR 1 STRAIGHT VODKA	280	
CÎROC	330	
GREY GOOSE	300	
GREY GOOSE VX	490	
KETEL ONE	320	
TITO'S	280	
TEQUILA	50 ml	
DON JULIO BLANCO / REPOSADO	330 / 400	
DON JULIO 1942	1,300	
1800 SILVER / REPOSADO / AÑEJO	330 / 340 / 370	
1800 CRISTALINO	390	
PATRÓN AÑEJO / SILVER / REPOSADO	800 / 420 / 700	
BURDEOS*	3,230	
MEZCAL 400 CONJENOS	270	
CODIGO 1530 ROSA / REPOSADO	380 / 400	
CLASE AZUL REPOSADO*	1,480	
CLASE AZUL DURANGO*	2,900	
CLASE AZUL GOLD*	3,600	
CLASE AZUL ANEJO*	4,450	



RUM		50 ml
HAVANA CLUB AÑEJO 3Y/ 7Y	200 /	290
BLACK TEARS SPICED RUM		210
BACARDI 10Y		370
FLOR DE CANA 12Y / 18Y	240 /	400
PYRAT XO RESRVE		380
ZACAPA 23		500
KRAKEN		200
SAMPAN		200
BRUGAL ANEJO DARK RUM		190
BRUGAL 1888 AGED RUM		420
APPLETON ESTATE 21Y*		720
DIPLOMATICO PLANAS		200
DIPLOMATICO MATUANO		200
DIPLOMATICO RESERVA EXCLUSIVA		270

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT * 2 Lam Son Happy Hour discounts are not applicable



210

330

300 / 390 / 1,020

BLENDED WHISKY 50 ml THE FAMOUSE GROUSE FINEST 190 BALLANTINE'S 17Y/21Y*/30Y * 440 / 700 / 2,600 CHIVAS 18Y / 25Y * 410 / 1,900 BLUE SIGNATURE 460 CHIVAS REGAL 12Y/SALUTE 21Y*/38Y * 240 / 890 / 3,780 JOHN JAMESON 190 JOHNNIE WALKER BLACK/GOLD/BLUE* 210 / 280 / 910 CANADIAN CLUB 190 NAKED MALT 280

DEWARS 15Y/ 18Y/ 21Y*

MONKEY SHOULDER

DEWARS WHITE

^{* 2} Lam Son Happy Hour discounts are not applicable



SINGLE MALT WHISKY	50 ml
ALFRED GIRAUD HERITAGE*	1,060
ALFRED GIRAUD VOYAGE*	1,060
ALFRED GIRAUD HARMONIE*	1,170
AUCHENTOCHAN TRIPPLE WOOD	350
BALVENIE 12Y DOUBLE WOOD	400
BALVENIE 14Y CARIBBEAN CASK	630
BALVENIE 16Y	1,060
ABERFELDY 12Y / 16Y*	460 / 1,010
CRAIGELLACHIE 13Y / 17Y*	510 / 1,270
ROYAL BRACKLA 12Y / 16Y* / 21Y*	480 / 760 / 1,270
AULTMORE FOGGIE MOSS 12Y	490

^{* 2} Lam Son Happy Hour discounts are not applicable



50 ml

490

6,360

12,540

18,000

GLENMORANGIE THE ORIGINAL 300 NECTAR D'OR 500 LASANTA 460 SIGNET* 850 18Y/25Y * 770/2,870 ARDBEG 10Y 420 THE GLENLIVET 12Y EXCELLENCE 310 THE GLENLIVET 15Y/18Y*/25Y* 580 / 880 / 2,440

15Y* / 18Y* / 21Y* / 25Y* 790 / 2,100 / 5,920 / 11,000

THE MACALLAN SHERRY OAK 12Y/ 18Y 580 / 1,690

THE MACALLAN NO 6 *

THE MACALLAN REFLEXION *

THE MACALLAN M DECANTER *

THE MACALLAN DOUBLE CASK 12Y

SINGLE MALT WHISKY

^{* 2} Lam Son Happy Hour discounts are not applicable



SINGLE MALT WHISKY	50 ml
GLENFIDDICH 12Y / 15Y / 18Y 25	0 / 400 / 450
THE GLENROTHES 12Y / 18Y*	450 / 930
THE GLENOTHES WHISKY MAKER'S CUT*	750
LAGAVULIN 16Y	570
TALISKER 10Y	480
SINGLETON 12Y	280
BRUICHLADDICH	500
MORTLACH 12Y	420
HIGHLAND PARK 12Y	400
HIGHLAND PARK 16Y*	800
HIGHLAND PARK 18Y VIKING PRIDE*	1,200
JAPANESE WHISKY	50 ml
YAMAZAKI DISTILLERS RESERVE*	870
HIBIKI JAPANESE HARMONY*	900

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AMERICAN WHISKEY	50 ml	
KNOB CREEK	240	
JIM BEAM	190	
ELIJAH CRAIG BARREL PROOF	500	
WHISTLE STRAIGHT RYE	790	
MAKER'S MARK 8Y	280	
ELIJAH CRAIG 12Y	190	
RITTENHOUSE RYE	240	
BULLEIT RYE / BOURBON	250	
MICHTERS US STRAIGHT BOURBON	380	
MICHTERS US STRAIGHT RYE	380	
COGNAC	50 ml	
	201111	
HENNESSY	301111	
HENNESSY VS	190	
vs	190	
VS VSOP	190 330	
VS VSOP XO *	190 330 1,100	
VS VSOP XO * PARADIS *	190 330 1,100 4,350 13,190	
VS VSOP XO * PARADIS * RICHARD HENNESSY *	190 330 1,100 4,350 13,190	
VS VSOP XO * PARADIS * RICHARD HENNESSY * REMY MARTIN EXTRA */ LOUIS XIII *	190 330 1,100 4,350 13,190 2,100 / 11,020	
VS VSOP XO * PARADIS * RICHARD HENNESSY * REMY MARTIN EXTRA */ LOUIS XIII * CORDON BLEU*	190 330 1,100 4,350 13,190 2,100 / 11,020 1,060	
VS VSOP XO * PARADIS * RICHARD HENNESSY * REMY MARTIN EXTRA */ LOUIS XIII * CORDON BLEU* COURVOISIER XO	190 330 1,100 4,350 13,190 2,100 / 11,020 1,060 720	

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BEER

TIGER SOJU	200
EDELWEISS	150
HEINEKEN ALUMINIUM / SILVER / TIGER	180
SAIGON SPECIAL / SAPPORO	180
CORONA / STELLA ARTOIS	200
HEART OF DARKNESS 330ML:	210
LOOSE RIVET NEW ENGLAND IPA, DREAM ALONE PALE	ALE

WATER / SOFT DRINK / MIXER

EVIAN STILL 33CL / 75CL	190 /230
EVIAN SPARKLING 33CL / 75CL	190 / 250
PERRIER 33CL	190
COKE / DIET COKE / SPRITE / GINGER	
ALE / SODA WATER / TONIC WATER	30 / 170
FEVER TREE INDIAN TONIC WATER	90 / 200
FEVER TREE SODA/ GINGER BEER / GINGER ALE	90 / 200
RED BULL (IMPORTED)	100 / 250

^{* 2} Lam Son Happy Hour discounts are not applicable

	ι	1
2 LAM SON VIRGIN MOJITO Strawberry, lychee, mint, lime, soda		250
TROPICAL SENSATION Passion fruit, pineapple juice, vanilla, lime		250
VIRGIN COLADA Coconut cream, pineapple juice, coconut syrup, lime		250

Bar Jnack

OYSTERS DAVID HERVÉ 6 PCS ** / 12 PCS ** 1,260 shallot mignonette, lemon	/ 2,400
SERRANO HAM "MONTE NEVADO" 24 MONTH * Gnocco fritto, artichoke & ricotta tapenade	480
COM CHÁY SPICY TUNA Crispy rice, Siracha mayonnaise, togarashi, spring onion, black sesame	260
SOFT SHELL CRAB GUA BAO ** Charcoal soft bun, pickles, lettuce, spicy coleslaw	390
OLIVE ASCOLANE * Breaded, veal, herbs	330
WAGYU BEEF SLIDERS * Raclette cheese, whipped marrow, pickled red onion, jalapeño, BBQ sauce	500
SPICY CHICKEN SLIDERS * Jalapeño yoghurt mayonnaise, lettuce	360
ASSORTED SPRING ROLLS Shrimp, tofu, fried seafood	390
LEMONGRASS CHICKEN WINGS Chilli, curry leaves	390
TRUFFLE FRENCH FRIES Grana Padano, aioli	155
TROPICAL FRUIT PLATE	400

^{*} Served until 10:00 pm

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