

# Bar Snack

OYSTER **	150 / PC
<i>Naturel or Mignonette</i>	
PORCINI CROMESQUI	290
<i>Black truffle emulsion</i>	
TRUFFLE FRIES	110
<i>Parmigiano-Reggiano, aioli</i>	
LOBSTER ROLL	530
<i>Green apple, spring onion, lime</i>	
LEMONGRASS CHICKEN WINGS	310
<i>Chilli, curry leaves</i>	
WAGYU BEEF SLIDERS *	430
<i>Raclette cheese, whipped marrow, pickled red onion, jalapeño, BBQ sauce</i>	
SPICY FRIED CHICKEN SLIDERS	295
<i>Jalapeño yoghurt mayonnaise, lettuce</i>	
ASSORTED SPRING ROLLS	260
<i>Shrimp, tofu, fried seafood</i>	
WOOD FIRED PIZZA ALLA PALA *	190
<i>Margherita, Burrata, mushroom and coppa, Bianca</i>	
CHEESE PLATE *	490
<i>Natural honey, homemade jam, fruit and nut bread</i>	
ANTIPASTI PLATE	445
<i>Selection of Italian cold cuts, homemade pickles, Tigelle bread</i>	
TROPICAL FRUIT PLATE	360

\* Served until 10:00

\*\* 2 Lam Son Happy Hour discounts are not applicable

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# Signature Cocktails

## CU DEN (BOULEVARDIER)



( BEETROOT )

The popular Beetroot soup “Canh Cu Den” turns into a drink. The sweetness of the homemade beetroot syrup is combined with the spiciness of Vermouth and a touch of Single Malt Whisky that create an intense finish. The crunchy seaweed will add hints of Sea.

*rich and nutty*

GLENMORANGIE ORIGINAL // SWEET  
VERMOUTH // HOMEMADE BEETROOT  
SYRUP // BURNED SEAWEED

d 340

## LITCHI NEGRONI



( LYCHEE )

This time, Negroni gets an Asian twist as the king of the soapberry “Lychee” becomes the key ingredient of the homemade sweet Vermouth. The harmonious balance between floral Sloe Gin, the bitterness of Campari and the delicacy of Lychee will surely satisfy any Negroni fan.

*bitter and fruity*

MONKEY 47 SLOE GIN // CAMPARI //  
HOMEMADE HERBAL LYCHEE VERMOUTH

d 360

# Signature Cocktails

## DA ME



( TAMARIND )

The great combination of Tamarind and Peanuts reminds the Vietnamese childhood drink “Da Me”. The Single Malt Whisky, the homemade smoky liquor and the caramel aroma add an unforgettable intense finish.

*sour and smoky*

GLENMORANGIE ORIGINAL // HOMEMADE  
SMOKY PEANUTS LIQUOR // CLARIFIED  
TAMARIND SYRUP // LEMON JUICE //  
CARAMELIZED PEANUTS

₫ 350

## SAIGON COFFEE MARTINI



( VIETNAMESE COFFEE )

Based on the famous Vietnamese “Cà Phê Sữa Đá”, the world-renowned Vietnamese coffee and condensed milk are fused together to create this sweet and dark cocktail. Do not forget to try the special jelly made from coffee and coconut milk that goes perfectly with the drink.

*coffee, sweet and dark*

BELVEDERE VODKA // VIETNAMESE COFFEE  
// HOMEMADE COCONUT COFFEE JELLY //  
KAHLÚA // CONDENSED MILK // HOMEMADE  
COCONUT FOAM

₫ 330

# Signature Cocktails

## THE SPIRIT OF THE BETEL



( BETEL LEAF )

Inspired by the widely told Vietnamese legend of the betel and areca, the Spirit of the Betel invites you to discover the special taste of betel leaves, saw tooth herb and lemongrass, as well as its signature roll of green mango, cucumber and lime paste syrup.

*fruity, fresh and light*

BELVEDERE VODKA // BETEL LEAVES //  
LEMONGRASS // CUCUMBER // SAW TOOTH  
HERB // GREEN MANGO // FRESH LIME  
JUICE // HOMEMADE LIME PASTE SYRUP

d 330

## THE PRICKLY ONE



( RAMBUTAN )

Rambutan, one of the most beloved tropical fruits in Vietnam, will play the lead role in The Prickly One. With its beautiful and exotic shape preserved in an ice cube, and cooling nectar-like juice, this bracing drink is a splendid option for a hot sunny day.

*fresh and soft*

BEEFEATER GIN // HOMEMADE RAMBUTAN  
SYRUP // RAMBUTAN MUDDLED // FRESH  
LIME JUICE

d 370

# Signature Cocktails

## SMOKY UNCLE TAM



( T A M A R I N D )

Smoky Uncle Tam will stimulate your taste buds with its deep and sweet raisin like flavour combined with the smoky scent of tamarind peel. Not only does it possess a spirit-driven flavour, but it is also beautifully decorated with fresh tamarinds.

*smoky and spirit driven*

GLENMORANGIE SINGLE MALT WHISKY  
// ANGOSTURA BITTERS // HOMEMADE  
TAMARIND SYRUP

d 350

## PUMPKIN BLOSSOM



( P U M P K I N F L O W E R )

The pumpkin flower is utilised as one of the main ingredients for a cocktail, as opposed to its traditional role as a garnish or being a side dish in local cuisine. Embrace yourself with the warmth by enjoying a glass of this creative Pumpkin Blossom drink.

*fresh and warm*

BOTANIST GIN // HOMEMADE PUMPKIN  
SYRUP // FRESH LIME JUICE // ROSE  
LEMONADE

d 360

# Signature Cocktails

## CELERY'BRATE



( CELERY )

Rich in multivitamins and minerals from fresh celery, pear and lemon, Celery'Brate is a vigorous cocktail that will revitalise you after a hard-working day. A few wondrous drops of elderflower monin help further soothe the mind.

*light, floral and healthy*

BELVEDERE VODKA // ELDERFLOWER LIQUEUR  
// FRESH LIME JUICE // PEAR JUICE //  
CELERY JUICE

d 330

## SAIGONESE MAI TAI



( PASSION FRUIT & PINEAPPLE )

The iconic Mai Tai is enriched of tropical flavors in this Saigonese twist. The freshness of pineapple and passion fruit balance the complexity of Rum. The great finish of citrus aromas and hints of Vanilla make this Mai Tai becomes a splendid option for a hot sunny day.

*fruity and refreshing*

SAMPAN WHITE RHUM // FRESH TROPICAL  
FRUITS MIX JUICE // LIME // EGG WHITE //  
VANILLA ESSENCE

d 330

# Signature Cocktails

## BANANAS IN PAJAMAS



( GRILLED BANANA )

Influenced by the local street food stands and the diversity of fruits in Indochina, Bananas in Pajamas offers you a tropical journey through the sweet and fruity flavours of muddled banana, jack-fruit jam, and fresh lime juice.

*fresh, fruit and warm*

HAVANA 3Y RUM // ANGOSTURA BITTERS //  
MUDDLED BANANA // JACK-FRUIT SYRUP //  
FRESH LIME JUICE // GINGER BEER

d

370

## COCO-PANDAN



( COCONUT & PANDAN )

Ben Tre (Mekong Delta) young Coconut & Pandan leaves are elaborated into this delicate drink. The juniper note of the Gin and the pungent taste of the Absinth perfectly balance the rest. The Coconut cloud softness will complete this Vietnamese flavors trip.

*floral and sweet*

BEEFEATER GIN // ABSINTHE // HOMEMADE  
PANDAN SYRUP // YOUNG COCONUT WATER  
// COINTREAU // COCONUT CLOUD

d

330



## 2 LAM SON CLASSIC COCKTAILS

2 LAM SON MOJITO 350

Havana 3y rum, raw sugar, mint, club soda, strawberry, lychee, sugarcane

PENICILLIN 330

Glenmorangie, smoky Islay whisky, honey water, ginger syrup, fresh lemon

GINGERTINI 260

Belvedere vodka, fresh ginger juice, lime juice, simple syrup

LEMONGRASS MARTINI 270

Belvedere vodka, fresh lemongrass juice, , simple syrup

COCONUT MARTINI 290

Belvedere vodka, Malibu, fresh coconut juice

LYCHEE MARTINI 310

Belvedere vodka, lychee juice

## JUG FOR 4 & MORE

SIGNATURE SANGRIA 1,320

red wine, Absolut vodka, passion fruit juice, lime juice,  
simple syrup, lemonade

ROSE RIVER 1,320

Absolut Mandrin vodka, watermelon juice, lime juice,  
grenadine syrup, strawberry





## WORLD'S BEST BARS SERIES

RICHONNE SOUR 320

Hennessy VSOP, creme de peche, fresh lemon juice, simple syrup, mint, egg white, walnut bitters

*Philip Bischoff - Manhattan Bar (#3 The World's 50 Best Bars 2018)*

SOLSTICE 320

Elyx vodka, pomelo sherbert, lemon juice, rose water, soda

*Joe Schofield - Tippling Club (Best Bartender 2018 - The World's 50 Best Bars)*

MON AMOUR 320

Belvedere vodka, berries, coconut, ginger

*Nikos Bakoulis - The Clumsies (#7 The World's 50 Best Bars)*

## VIRGIN / ALCOHOL FREE

IPANEMA 250

Lime, raw sugar, ginger ale

BANANA PINA COLADA 250

Banana, pineapple, pineapple juice, coconut milk, simple syrup

TROPICAL SENSATION 250

Pineapple, Passion Fruit, Lime, Vanilla

MANGO MULE 250

Sour mango, cucumber, lime, honey, ginger beer

## CHAMPAGNE AND SPARKLING WINE

150 ml

bottle

Veuve Clicquot - Yellow Label Brut

640

3,200

*Pinot Noir, Chardonnay, Pinot Meunier*

Chandon Sparkling Brut - Yarra Valley, Australia

340

1,600

*Pinot Noir, Chardonnay, Pinot Meunier*

## WHITE WINE

150 ml

bottle

Cloudy Bay - Marlborough, New Zealand

490

2,450

*Sauvignon Blanc*

Cape Mentelle - Margaret River, Australia

390

1,950

*Sauvignon Blanc, Semillon*

Jacob's Creek Reserve - Adelaide Hills, Australia

380

1,900

*Chardonnay*

Casa Lunardi - Delle Venezie, Veneto, Italy

290

1,450

*Pinot Grigio*

## ROSE WINE

150 ml    bottle

Château d'Esclans, "Whispering Angel" - Provence, France    350    1,750

*Cinsault / Grenache / Rolle*

## RED WINE

150 ml    bottle

Cloudy Bay - Marlborough, New Zealand    580    2,900

*Pinot Noir*

George Wyndham Bin 555 - Hunter Valley, Australia    355    1,775

*Shiraz*

Cape Mentelle Trinders - Margaret River, Australia    440    2,200

*Cabernet Sauvignon, Merlot*

Terrazas de los Andes Reserva - Mendoza, Argentina    340    1,700

*Cabernet Sauvignon*

# 2 Lan Son Gin Menu

All spirits are available by the bottle upon request

## PICK YOUR GIN

50 ml

BEEFEATER	170
BOMBAY SAPPHIRE	180
BOODLES	190
HENDRICK'S	290
NO3	300
DROUIN LE GIN	330
TANQUERAY N10	280
FOUR PILLARS RARE DRY GIN	300
BULLDOG	230
DAMRAK AMSTERDAM	240
OXLEY - COLD DISTILLED	300
MONKEY 47	490
MONKEY 47 SLOE	410
THE BOTANIST	280
FERDINAND'S SAAR DRY	460
FOUR PILLARS BLOODY SHIRAZ	310
NAPUE GIN	400
ROKU	210
SIPSMITH	260
SAIGON BAIGUR	250
SONG CAI	300
ROYAL SEDANG	330

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# 2 Lan Son Gin Menu

## ADD THE MIXER

FEVER TREE INDIAN TONIC WATER	45
THOMAS HENRY TONIC WATER	60
THOMAS HENRY ELDERFLOWER TONIC	60

## SELECT GARNISH

- LIME WEDGE OR LEMON
- PHU QUOC RED PEPPER
- LEMON & THYME
- ROSEMARY & BLACK PEPPER
- CUCUMBER
- ORANGE
- LIME & GINGER
- THYME
- APPLE & JUNIPER BERRY



## APERITIF / LIQUEUR

50 ml

PERNOD, RICARD	210
MARTINI ROSSO / MARTINI BIANCO / MARTINI DRY / CAMPARI BITTER / DUBONET	130
COINTREAU / BAILEY'S / DRAMBUIE / KAHLÚA / JAGERMEISTER	170
LIBERTINE ORIGINALE ABSINTHE	320
DOMAINE DE CANTON	240

## VODKA

50 ml

BELVEDERE	250
ABSOLUT ELYX	250
CÎROC	290
BELUGA	290
GREY GOOSE	260
GREY GOOSE VX	430
KETEL ONE	280
SNOW LEOPARD	280
TITO'S	240
ABSOLUT MANDRIN / VANILLA / CITRON	170

## PISCO

DEMONIO DE LOS ANDES	170
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## RUM

50 ml

HAVANA CLUB AÑEJO 3Y/ 7Y	170/250
BACARDI WHITE / BACARDI GOLD / CAPTAIN MORGAN	150
BACARDI 8Y	220
FLOR DE CANA 12Y	210
PYRAT XO RESRVE	340
ZACAPA 23	440
KRAKEN	180
SAMPAN	

## TEQUILA

50 ml

JOSE CUERVO GOLD	180
PATRÓN	
AÑEJO	440
SILVER	380
REPOSADO	350
COFFEE	250
CITRONGE	200
1800 SILVER	310

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## BLENDED WHISKY

50 ml

BALLANTINE'S FINEST	170
BALLANTINE'S 17Y/21Y/30Y *	390/620/1,920
CHIVAS 18Y / 25Y *	360/1,700
CHIVAS REGAL	
12Y/SALUTE 21Y/38Y *	210/800/3,400
JOHN JAMESON	170
JOHNNIE WALKER	
BLACK/GOLD/BLUE	190/240/650
CANADIAN CLUB	170
BUSHMILLS	
16Y	630
DEWARS WHITE	190
DEWARS 15Y/ 18Y	260/350

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## SINGLE MALT WHISKY

50 ml

### GLENMORANGIE

THE ORIGINAL 230

NECTAR D'OR 320

LASANTA 330

SIGNET 740

18Y/25Y \* 560/2,580

ARDBEG 10Y 360

THE GLENLIVET 12Y EXCELLENCE 270

THE GLENLIVET 15Y/18Y/21Y \* 520/710/1,280

HIGHLAND PARK 12Y 310

### MACALLAN

12Y/ 18Y \*/21Y \* 420/1,690/5,000

15Y 770

RARE CASK \* 1,750

REFLEXION \* 4,330

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## SINGLE MALT WHISKY

50 ml

GLENFIDDICH 12Y/ 18Y	220/400
LAGAVULIN 16Y	510
TALISKER 10Y	420
SINGLETON 12Y	240
GLENROTHES VINTAGE RESERVE	260
BRUICHLADDICH	440
MORTLACH 12Y	380

## BOURBON AND TENNESSEE WHISKEY

50 ml

KNOB CREEK	210
JIM BEAM	170
JACK DANIEL'S	170
BULLEIT BOURBON	220
MAKER'S MARK 8Y	240
ELIJAH CRAIG 12Y	170
RITTENHOUSE RYE	210
WILD TURKEY 81	210
WILD TURKEY RARE BREED	260

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## COGNAC

50 ml

### HENNESSY

VS 160

VSOP 270

XO 750

PARADIS \* 3,090

RICHARD HENNESSY \* 8,140

REMY MARTIN EXTRA \*/ LOUIS XIII \* 1,760/8,140

DELAMAIN XO 390

### MARTELL

CORDON BLEU 870

XO 1,030

CHANTELOUP \* 1,960

## DIGESTIF

40 ml

GRAPPA DI PROSECCO 460

LIMONCINO 220

AVERNA 180

FERNET BRANCA 170

BRANCA MENTA 170

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## BEER

HEINEKEN SILVER / TIGER / SAIGON SPECIAL / SAPPORO 160

CORONA / STELLA ARTOIS 180

HEART OF DARKNESS 330ML: 190

LOOSE RIVET NEW ENGLAND IPA, DREAM ALONE PALE ALE

HOFBRÄU ORIGINAL / HOFBRÄU HEFE WEIZEN 260

MIXER / SOFT DRINK

COKE / DIET COKE / SPRITE / GINGER ALE / 25 / 150  
SODA WATER / TONIC WATER

FEVER TREE INDIAN TONIC WATER 45 / 160

THOMAS HENRY: GINGER BEER / 60 / 150  
TONIC WATER / ELDERFLOWER TONIC

RED BULL (IMPORTED) 70 / 180

Champagne

## CHAMPAGNE VINTAGE

Moët & Chandon 2008 Grand Vintage	4,700
Bollinger Brut La Grande Année 2005	7,700
Dom Pérignon 2009	11,200
Louis Roederer Cristal 2009	14,700
Perrier Jouet Brut 2008 / La Belle Époque Blanc de Blancs	13,400
Dom Pérignon 2002, "Plénitude 2"	26,500

## CHAMPAGNE ROSE

Veuve Clicquot Ponsardin Brut Rosé	4,100
Moët & Chandon Brut Rosé	4,350
Bollinger Brut Rosé	5,900
Taittinger Nocturne Rosé Sec	5,400
G.H. Mumm Rosé	5,400
Dom Perignon Rosé	18,500
Armand De Brignac Brut Rosé	30,400

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Champagne

## CHAMPAGNE NV

Armand de Brignac Brut Gold	25,500
Armand de Brignac Brut Gold Magnum	56,650
Veuve Clicquot Yellow Label Brut	3,200
Pol Roger Brut Réserve	3,200
Moët & Chandon Brut Impérial	3,400
Louis Roederer Brut Premier	3,800
Philipponnat Brut Royale Réserve	4,000
Bollinger Special Cuvée Brut	5,100
G.H. Mumm Brut Cordon Rouge	4,700
Perrier-Jouët Grand Brut	6,400
Krug Grande Cuvée	11,700

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# Sparkling wine

## SPARKLING WINE

### ITALY

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Bisol Bel Star Prosecco - Veneto 1,450

Prosecco di Valdobbiadene Brut - Veneto 1,800

Bisol Cru Crede

Bellavista Brut - Lombardy 4,400

Franciacorta

Bellavista Brut Rose' - Lombardy 5,300

Franciacorta

### AUSTRALIA

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Chandon Sparkling Brut 1,600





## SAUVIGNON BLANC & BLENDS

### FRANCE

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Château Haut Selve - Bordeaux 1,900

Pascal Jolivet Sancerre - Loire Valley 2,150

### ITALY

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Antinori Conte della Vipera - Umbria 2,500

Batzella Mezzodi Bolgheri - Tuscany 2,700

### AUSTRALIA

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Cape Mentelle - Margaret River 1,950

### NEW ZEALAND

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Cloudy Bay - Marlborough 2,450



## CHARDONNAY

### FRANCE

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Domaine William Fèvre Chablis - Burgundy 2,700

### ITALY

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Ruffino La Solatia - Tuscany 2,900

Gaja Langhe Rossj Bass - Piedmont 7,200

### NEW ZEALAND

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Cloudy Bay - Marlborough 2,450



## CHARDONNAY

### AUSTRALIA

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Jacob's Creek Reserve - Adelaide Hills	1,900
Leeuwin Estate Prelude - Margaret River	2,600
Petaluma - Adelaide Hills	3,200

### USA

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DeLoach - Russian River Valley	1,850
Clos Du Val - Napa Valley	3,100
Joseph Phelps Fogdog - Sonoma Coast	3,300



## PINOT GRIS / GRIGIO

### ITALY

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Zonin Friuli Aquileia - Friuli	1,000
Casa Lunardi - Veneto	1.450
Masi Masianco - Veneto	2,100
Alois Lageder Porer - Alto Adige	2,300

## RIESLING

### FRANCE

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Hugel & Fils - Alsace	2,200
Trimbach Cuvée Frédéric Émile 2007 - Alsace	5,300

## OTHER GRAPE VARIETIES AND BLENDS

### ITALY

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Alois Lageder (Gewürztraminer) - Trentino-Alto Adige	2,500
Vietti Roero Arneis (Arneis) - Piedmont	2,800

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## PINOT NOIR

### FRANCE

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Joseph Drouhin, Côte de Beaune - Burgundy	4,100
Joseph Drouhin, Gevrey - Chambertin - Burgundy	5,200
Bouchard Père & Fils, Nuits-Saint-Georges - Burgundy	5,400

### NEW ZEALAND

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Allan Scott - Marlborough	1,550
Cloudy Bay - Marlborough	2,900
Lawson's Dry Hill - Marlborough	2,700

## SANGIOVESE & BLENDS

### ITALY

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Piccini Valiano Poggio Teo, Chianti Classico - Tuscany	2,200
Luce Della Vite, Lucente - Tuscany	7,800
Banfi Poggio All' Oro Riserva, Brunello Di Montalcino - Tuscany	10,800



## SYRAH / GRENACHE & BLENDS

### FRANCE

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Famille Perrin Réserve, Côtes du Rhone - Rhone Valley 1,550

E.Guigal, Côte-Rôtie Brune & Blonde - Rhone Valley 6,000

### AUSTRALIA

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George Wyndham Bin 555 - Hunter Valley 1,775

Torbreck, The Steading - Barossa Valley 2,900

St Hugo - Barossa Valley 5,700



## CABERNET SAUVIGNON / MERLOT & BLENDS

### FRANCE

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Château Paveil De Luze - Cru Bourgeois	3,100
Frank Phelan - Château Phelan Segur	4,500
Petit Figeac Saint-Émilion - Bordeaux	5,700

### ITALY

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Antinori Tignanello - Tuscany	6,700
Sassicaia Tenuta San Guido, Bolgheri - Tuscany	12,600

### SPAIN

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Torres Gran Coronas - Penedès	2,100
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### AUSTRALIA

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Cape Mentelle Trinders - Margaret River	2,200
Cape Mentelle - Margaret River	4,450



## CABERNET SAUVIGNON / MERLOT & BLENDS

### ARGENTINA

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Terrazas de los Andes Reserva - Mendoza 1,700

Clos de los Siete - Mendoza 3,900

### CHILE

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Carmen Wine Maker's - Maipo Valley 3,100

B.P de Rothschild & Concha Y Toro 'Almaviva' - Puente Alto 11,900

### NEW ZEALAND

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Craggy Range Sophia - Marlborough 4,100

### USA

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Caymus Vineyards - Napa Valley 9,600

Opus One - Napa Valley 28,900



## OTHER GRAPE VARIETIES & BLENDS

### ITALY

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Planeta Plumbago (Nero d'Avola) - Sicily 1,800

Contini Inu Cannonau di Sardegna Reserva (Cannonau) - Sardinia 2,200

Zonin Amarone della Valpolicella - Veneto 3,100

(Corvina / Rondinella / Molinara)

Vietti Barolo Castiglione (Nebbiolo) - Piedmont 7,100

### ARGENTINA

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Terrazas de los Andes (Malbec) - Mendoza 1,725

Terrazas de los Andes (Grand Malbec) - Mendoza 3,600

### SPAIN

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Marques de Riscal 2,700





