

COCKTAILS

PACIFIC COCKTAILS

The roots of our Pacific-inspired cocktails lie in "classic" drinks which have been gathered from the different countries and regions of our hotels. Each cocktail embraces the Pacific by combining the freshest local ingredients and the latest mixology techniques.

 Pacific Blossom	210
Sauvignon Blanc White Wine, Mixed Berries, Lime Juice, Mint Leaves and Sparkling Water	
 Pacific Colour	210
Bacardi Carta Blanca Rum, Blue Curacao, Pineapple Juice and Coconut Cream	
 Pacific Coffee	210
Bailey's, Kahlua, Espresso and Milk Foam	
 Tropical Island	230
Beefeater Gin, Midori, Peach Schnapps, Pineapple Juice and Cucumber	
 Chinapolitan	230
Chinese White Wine, Absolut Vodka, Cointreau, Fresh Lime Juice and Cranberry Juice	
 Pacific Touch	230
Bombay Sapphire Gin, Elderflower Liquor, Lime Juice, Lychee and Grenadine Syrup	

CLASSIC COCKTAILS

Margarita	210
Jose Cuervo Tequila, Cointreau, Lime Juice and Sugar Syrup	
Caipirinha	210
Cachaca Rum, Lime Wedge and Brown Sugar	
Dry Martini	210
Gordon's Gin, Dry Vermouth and Olives	

CLASSIC COCKTAILS

Mojito	210
Barcardi Carta Blanca Rum, Sour Mix and Fresh Mint	
Gimlet	210
Gordon's Gin, Lime Juice and Sugar Syrup	
Singapore Sling	210
Gordon's Gin, Cherry Brandy, DOM Benedictine, Apricot and Pineapple	
Pina Colada	210
Barcardi Carta Blanca Rum, Malibu, Coconut, Pineapple and Cream	
Cosmopolitan	210
Smirnoff Vodka, Cointreau, Lime Juice and Cranberry Juice	
Sidecar	210
VSOP Cognac, Cointreau and Lime Juice	
Americano	210
Campari, Sweet Vermouth and Soda Water	
Long Island Iced Tea	210
Gordon's Gin, Jose Cuervo Tequila, Smirnoff Red Vodka, Barcardi Rum, Cointreau and Coke	

SUMMIT SIGNATURE COCKTAILS

The Summit Lemongrass Martini	220
Absolut Mandarin Vodka, Lime Juice, Fresh Mandarin, Lemongrass Syrup and Cinnamon Syrup	
Apple Gin Mint Martini	220
Gordon's Gin, Lime Juice, Apple Juice, Mint Leaves, Fresh Apple and Syrup	
Passion Fruit Margarita	220
Olmeca Reposado Tequila, Triple Sec, Passion Fruit Puree, Lime Juice and Sugar Syrup	
Passion Fruit Mojito	220
Bacardi Carta Blanca Rum, Lime Juice, Soda Water, Mint Leaves, Lime, Sugar Syrup and Passion Fruit Foam	
Spiced Vanilla & Raspberry Mojito	220
Absolut Vanilla Vodka, Spiced Rum, Raspberry, Fresh Lime, Mint Leaves and Vanilla Syrup	
Summit White Sangria	220
White Wine, Cointreau, Absolut Vanilla Vodka and Mixed Fresh White Fruit	
Summit Red Sangria	220
Red Wine, Cointreau, Absolut Mandarin Vodka and Mixed Fresh Fruit	
Spanish Eyes	220
Red Wine, Sparking Wine, Cointreau, Mix Fruit and Sprite	

SPARKLING WINE COCKTAILS

French 75

Sparkling Wine, Gordon's Gin and Lime Juice

250

Mango Belini

Sparkling Wine, Fresh Mango, Mango Vodka

250

Sparkling Belini

Pampero Rum, Sparkling Wine, Mint Leaves, Lime, Sugar Syrup, Sweet and Sour Syrup

250

Sparkling Berries

Smirnoff Vodka, Sparkling Wine, Fresh Berries and Berry Syrup

250

Kir Royal

Crème de Cassis topped with Sparkling Wine

250

PACIFIC WINE LIST

Embrace our Pacific wine list, which features a variety of wines from across the Pacific Rim.

CHAMPAGNE | SPARKLING

	Country	Glass	Bottle
Jansz Premium Cuvée	Australia		2,000
Il Vino dei Poeti, BOTTEGA Gold	Italy		2,450
Il Vino dei Poeti Proseco	Italy	320	1,400
Taittinger Brut Reserve	France		3,800
Taittinger Prestige Rosé	France		4,800
Canard - Duchene Leonie Cuve Brut	France	700	3,000
Canard - Duchene Leonie Cuve Rose	France		3,500
Mumm Champagne Brut	France		3,800

WHITE WINE

CHARDONNAY

Marques de Casa Concha Chardonnay	Chile		2,200
Bouchard Pere & Fils Bourgogne La Vignée Chardonnay	France	450	2,000

SAUVIGNON BLANC

Vidal Estate, Sauvignon Blanc, Marlborough	New Zealand	350	1,500
Casillero Del Diablo Sauvignon Blanc	Chile		1,500

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Giá tính bằng nghìn đồng Việt Nam, chưa bao gồm 5% phí phục vụ và 10% thuế GTGT

WHITE WINE

RIESLING | SEMILLION | PINOT GRIGIO | BLENDS

	Country	Glass	Bottle
Dr Loosen Riesling	Germany		1,700

Villa Maria Private Bin Riesling	New Zealand		2,250
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ROSÉ | MOSCATO

Villa Garrel Rose, Cotes de Provence	France		1,500
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Bava Moscato D'Asti DOCG	Italy		2,000
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RED WINE

PINOT NOIR

Villa Maria Private Bin Pinot Noir	New Zealand		2,250
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Bouchard Pere & Fils Bourgogne La Vignée Chardonnay	France		1,900
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MERLOT

Montes Alpha Merlot	Chile		1,950
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San Marzano M Limited, Merlot, Puglia	Italy		2,900
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CABERNET SAUVIGNON

Casillero Del Diablo Cabernet Sauvignon	Chile	340	1,500
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Montes Alpha Cabernet Sauvignon	Chile		2,000
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RED WINE

OTHER VARIETIES | BLENDS

	Country	Glass	Bottle
Salentein Barrel Selection Malbec, Mendoza	Argentina		2,250
Kaiken Mai, Malbec, Mendoza	Argentina		7,200
Francis Coppola, Diamond Collection, Zinfandel, California	USA		2,500
Montes Alpha M	Chile		7,200
Saga R, Bordeaux (Domaines Barons de Rothschild - Lafite)	France		1,600
Zenato Ripassa Valpolicella Superiore	Italy		3,200
Chateau Cheval Noir	France		3,800
Penfold 389, Cabinet Shiraz	Australia		9,000
Penfold Max's, Shiraz	Australia		3,200
Almaviva	Chile		12,800
Zenato Bardolino	Italy	390	1,750

ZERO ALCOHOL WINES

Pierre Chavin, Pierre Zero, Chardonnay (0% ALC)	France		1,500
Torres, Natureo "de-Alcoholized", Muscat, Catalunya (0.0% ALC)	Spain		1,500
Torres, Natureo "de-Alcoholized", Syrah Grenache, Catalunya (0.0% ALC)	Spain		1,500

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SMOOTHIES

Love Valley	190
Fresh Banana, Fresh Pineapple, Fresh Raspberry, Cream and Honey	
Planter's Punch	190
Fresh Orange Juice, Apple Juice, Peach Juice and Fresh Lime Juice	
Pineapple Passion	190
Pineapple Juice, Passion Fruit Juice, Fresh Pineapple and Fresh Lime Juice	
Mango Lassie	190
Fresh Mango, Pineapple, Cream	
Coco Choco	190
Coconut, Chocolate, Milk and Cream	

FRESH FRUIT JUICES *(Available from 2PM to 8PM only)*

Orange, Pineapple, Watermelon, Mango, Lime, Passion Fruit	130
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CHILLED JUICES *(Available from 2PM to 8PM only)*

Apple, Peach	110
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SOFT DRINKS

Coke, Diet Coke, Sprite, Fanta, Soda, Tonic, Red	95
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STILL WATER BOTTLE

Alba	Vietnam	45cl	100
Evian	France	33cl	100
Evian	France	75cl	180

SPARKLING WATER BOTTLE

Alba	Vietnam	45cl	100
Perrier	France	33cl	130
San Pellegrino	Italy	50cl	150
San Pellegrino	Italy	75cl	180

TEA *(Per person | Available from 2PM to 8PM only)*

Vietnamese Traditional Organic Tea 110

(Take a moment, brew a cup and immerse yourself in the rich essence of Vietnamese tea tradition.)

Green Tea, Lotus Tea, Jasmine Tea

Loose Leaf Tea 110

The Original Earl Grey, English Breakfast,
Natural Ceylon Ginger, Darjeeling

Japanese Green Tea 110

Pure Green Tea with Chlorella

Infusion 110

Moroccan Mint, Pure Peppermint Leaves, Pure Chamomile Flowers

COFFEE *(Available from 2PM to 8PM only)*

Espresso Double	130
Espresso Single	110
Cappuccino, Latte	130
Hot Chocolate	120
Glass of Fresh Milk, Soya Milk	120
Vietnamese Coffee (From bustling street to cozy indoor, the aroma of freshly brewed coffee is a unique experience.)	120

LIQUEUR COFFEE

Irish Coffee Coffee and Jameson Whiskey Sweetened and Garnished with Whipped Cream	210
Parisian Coffee and Cointreau Sweetened and Garnished with Whipped Cream	210
Mexican Café Coffee and Kahlua Sweetened and Garnished with Whipped Cream	210
Prince Charles Coffee Coffee and Drambuie Sweetened and Garnished with Whipped Cream	210

COFFEE PARTNER

Served with a shot of Espresso on the side	230
Cointreau	
Drambuie	
D.O.M Benedictine	
Grand Marnier	

BEERS

Hanoi, Truc bach, Heineken, Heineken Zero, Tiger, Tiger Draught	Vietnam	33cl	120
Tiger Draught Mug	Vietnam	65cl	210
Corona	Mexico	35cl	160
La Trappe Blond	Holland	33cl	240
Chimay Blue	Belgium	33cl	260
St. Sebastiaan Grand Cru	Belgium	50cl	520
Schorsch Bock 30	Germany	33cl	2,500
Erdinger	Germany	50cl	200

APERITIFS

	Glass	Bottle
Vermouth		
Martini Bianco, Rosso or Extra Dry	130	1,500
Bitter		
Campari	150	1,800
Dubonnet	150	1,800
Anise		
Pernod	150	1,800
Ricard	150	1,800

PORT AND SHERRY

Port Wine		
Ramos Tinto Tawny Port, Portugal	200	2,000
Sherry		
Gonzalez Byass Tio Pepe Jerez Fino, Spain	200	2,000

GIN

Hendricks	240	3,500
Bombay Sapphire	160	2,400
Beefeater	130	1,700
Gordon's	130	1,700

TEQUILA

	Glass	Bottle
Don Julio Resposado	400	5,500
Don Julio Blanco	320	4,500
Olmeca Resposado	140	2,000
Jose Cuervo Especial Gold	140	2,000

VODKA

Absolut Elyx	210	4,200
Grey Goose	200	3,000
Absolut Blue	160	2,400
Smirnoff Red	150	2,200

RUM

Bacardi Oro, Gold	180	2,500
Bacardi Carta Blanca	130	1,950
Captain Morgan	130	1,950

LIQUEUR

	Glass	Bottle
Baileys	130	1,950
Kahlua	130	1,950
Malibu	130	1,950

BLENDED SCOTCH

12 Years Old

Ballantines 12 Years	160	2,400
Chivas Regal 12 Years	160	2,400
Johnnie Walker Black Label	160	2,400

18 Years Old

Chivas Regal 18 Years	350	5,000
Johnnie Walker Gold Label	250	3,700

Deluxe Scotch

Royal Salute 21 Years	580	8,400
Johnnie Walker Blue Label	700	10,000
Chivas Regal 25 Years		18,000
Ballantines 30 Years		18,000

SINGLE MALT SCOTCH

	Glass	Bottle
12 Years Old		
Macallan 12 Years	320	4,200
The Glenlivet 12 Years	250	3,500
The Singleton 12 Years	220	3,500
Mortlach 12 Years	350	
18 Years Old		
Macallan 18 Years	1,450	20,000
The Glenlivet 18 Years	550	7,500
The Singleton 18 Years	480	6,700
Mortlach 18 Years	900	12,000

BOURBON AND IRISH

Jack Daniels	170	2,300
Jim Beam	150	2,100
Jameson	160	2,200

JAPANESE CORNER

Yume Subaru Whisky		7,000
Joraku Umesu 10 Years		9,800
Tarujuku Umesu		2,100
N.E.O Premium Ginger Ale		220
N.E.O Premium Tonic Water		170
N.E.O Premium Soda		150

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COGNAC

	Glass	Bottle
V.S.O.P		
Martell V.S.O.P	280	3,800
Hennessy V.S.O.P	280	3,800
Rémy Martin V.S.O.P	280	3,800
X.O		
Martell X.O	900	12,000
Hennessy X.O	900	12,000
Rémy Martin X.O	900	12,000

ARMAGNAC

Château de Laubade, V.S.O.P. Bas-Armagnac <i>The amber colour is of a beautiful brightness. The nose is fruity, in particular with vanilla and prune notes. It also develops aromas of white flowers. It is soft in the mouth, well-balanced and the aromatic persistence lasts longer than five minutes.</i>	300	4,200
Château de Laubade, XO Armagnac <i>The amber colour is strong, bright, and with strong viscosity. The nose is intense and develops aromas of jasmine flower, candied fruit, vanilla, and finally with notes of cinnamon. The brandy's taste is round, velvety and complex.</i>	700	9,800

EAU-DE-VIE AND CALVADOS

	Glass	Bottle
Le Compte Calvados	270	3,500
Massenez Poire Williams	270	3,500
Grapa di Chianti Classico	270	3,500

CORKAGE POLICY

Wine Bottle	750ml	700
Spirit Bottle	750ml	1,500

Patatas bravas with smoky paprika aioli	60
Khoai tây kiểu Tây Ban Nha với sốt aioli paprika xông khói	
Charred eggplant dip with pita & crudités	150
Xốt cà tím nướng than dùng kèm bánh pita và rau củ	
Crispy soft-shell crab bao with tamarind glaze	180
Bánh bao cua lột chiên giòn phủ xốt me	
Golden breaded calamari rings with chili coriander aioli	180
Mực chiên giòn chấm xốt	
Buffalo chicken bites with blue cheese dip	210
Cánh gà chiên dùng kèm phô mai xanh	
Australian beef la lot skewers	210
Bò Úc cuộn lá lốt xiên nướng	
Japanese yakitori skewers (chicken, beef, shrimp)	210
Xiên nướng kiểu Nhật: gà, bò và tôm	
Seared Hokkaido scallops with flavoured butter & pea purée	210
Sò điệp Hokkaido áp chảo dùng kèm bơ và đậu Hà Lan nghiền mịn	
Bruschetta with Heirloom tomato, Parma ham & Brie	210
Bánh mì nướng cà chua, giăm bông Parma và phô mai Brie	
Wagyu mini burger with French fries	250
Bánh mì nhỏ kẹp phô mai bò Wagyu ăn kèm khoai tây chiên	

Please let us know if you have any food allergies, food intolerances or any special dietary requirements to maximize your dining experience with us

Quý khách vui lòng thông báo nếu có bất kỳ dị ứng thực phẩm, tình trạng không dung nạp thực phẩm hoặc yêu cầu chế độ ăn uống đặc biệt nào, để chúng tôi có thể phục vụ Quý khách một cách chu đáo nhất.

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MENU



PLATTERS & BOARDS

Đĩa Tổng Hợp

Cold cuts platter 420

Served with mustard, pickled cucumbers and bread

Đĩa thịt nguội ăn kèm mù tạt, dưa chuột muối và bánh mì

Luxury cheese platter 400

Brie de Meaux, Camembert, aged Cheddar, goat cheese, fresh and dried fruits, nuts, crackers

Tuyển chọn phô mai dùng kèm trái cây tươi và khô, hạt và bánh quy

Mediterranean mezze board 180

Toasted pita, tzatziki, marinated olives, roasted eggplant dip, goat cheese, fresh vegetables and seasonal fruits

Đĩa khai vị kiểu Địa Trung Hải gồm bánh pita nướng, sốt tzatziki, ô liu ngâm ướp, sốt cà tím nướng, phô mai dê, rau củ tươi và trái cây theo mùa

Bar Snacks ĐỒ ĂN NHÉ

Marinated citrus olives 60 with garlic, chili & pepper

Ô liu ngâm ướp tiêu ớt

Edamame with soy & sesame 60

Đậu nành hấp với xì dầu và vừng

Spiced nut mix with 60 Rosemary & smoked paprika

Hạt rang gia vị với hương thảo và paprika xông khói

Truffle seaweed 180 Parmesan French fries

Khoai tây chiên rắc phô mai, rong biển

DESSERTS

TRÁNG MIỆNG

Chocolate cigar, dark chocolate ganache, 210 crème brûlée cream and rum cocktail shooter

Bánh xì gà sô cô la phục vụ cùng kem trứng kèm cocktail tráng miệng vị rum

Fresh seasonal fruit platter 300

Đĩa hoa quả tươi theo mùa

Mango & passionfruit cheesecake 170

Bánh phô mai xoài chanh dây nhiệt đới

Vietnamese coffee tiramisu 170

Bánh cà phê Việt Nam