

M E N U



Drinkery
WINE & DINE

SOUP

SÚP MĂNG TÂY

Măng tây áp chảo, bánh mì
thịt muối, phô mai ricotta.

Asparagus Soup

*Asparagus soup with cream,
accompanied by prosciutto,
artisanal bread and ricotta cheese.*

119



SÚP HẢI SẢN

Tôm, mực, vẹm xanh, cải xoăn,
mash khoai tây.

Seafood Soup

*Shrimp, squid, green mussels
soup served with kale and
mashed potatoes.*

169



SALAD

SALAD CÁ HỒI

Mix salad, rau rocket, đậu hằm, cá hồi muối, phô mai ricotta, sốt chanh.

Salmon Salad

Fresh garden salad with arugula, ricotta, and salted salmon, served with stewed red beans and a honey-lemon dressing.

129



SALAD NGÀ

Khoai tây, cà rốt, củ dền, đậu hà lan, bắp mỹ, thì là, sốt mayo.

Olivier salad

Potatoes, carrots, beets, green peas, sweet corn and dill mixed with mayonnaise dressing.

99



SALAD BƠ

Bơ đà lạt, cá hồi muối, đậu nành nhật, cải xoăn, hành tây tím, phô mai ricotta, sốt chanh vàng.

Avocado Salad

Dalat's signature avocados combine with fresh garden kale, salted salmon, japanese soybeans, onion and ricotta topped with lemon dressing.

129



SNACKING & CHILLING



XIÊN BÒ NƯỚNG HAWAII

Ớt chuông Đà Lạt, thơm, top blade, sốt chimichuri, sốt quét thái.

Hawaiian Beef Skewers

Top blade steak skewered with bell peppers and pineapple chunks, served with Chimichurri sauce and Thai sauce.

99



XIÊN BA CHỈ HEO NƯỚNG

Ba chỉ heo, ớt chuông, sốt nướng sate, sốt húng quế cay.

Grilled Pork Belly Skewers

Succulent pork belly skewered with bell peppers, served with a spicy basil sauce.

99



XIÊN GÀ NƯỚNG SATAY

Ớt chuông đà lạt, đùi gà, sốt bơ đậu phộng, sốt quét teriyaki lựu.

Chicken Satay Skewers

Charcoal-grilled chicken skewers infused with aromatic basil, served with a velvety peanut sauce.

99



MỰC ỚNG CHIÊN GIÒN

Mực ống, bột chiên giòn,
bột polenta, húng quế,
sốt tương hàn.

Fried Calamari

*Golden polenta-crusted squid,
perfectly paired with a savory
Korean soy glaze.*

199



XÚC XÍCH NƯỚNG

Sốt mù tạt mật ong.

Grilled Sausage

*Spicy Italian sausage,
grilled to perfection and
served with a tangy honey
mustard sauce.*

199

TÔM SÚ NƯỚNG

Tôm sú, avocado, cà chua, hành
hạt lựu, khoai tây chiên giòn.

Grilled Tiger Prawn

*Charcoal-grilled tiger prawns
paired with creamy mashed
avocado and diced tomatoes,
served with crisps.*

199



CÒI SÒ ĐIỆP

Còì sò điệp, bắp nghiền, cam, sốt cam, dầu thảo mộc, trứng cá.

Seared Scallop

Perfectly seared scallops served with creamy mashed corn and fresh orange citrus sauce, finished with herb-infused oil and caviar.

439

HUMMUS

Bánh tráng mè, bông cải xanh baby, cà rốt baby, đậu nành nhật, đậu trắng, củ dền.

Hummus

A vibrant blend of baby broccoli, baby carrots, Japanese soybeans, white beans, and beets, accompanied by crispy sesame rice crackers.

199

ẾCH NƯỚNG SAPO

Ếch, sốt nướng sapo, sốt húng quế cay.

Sapo Grilled Frog

Grilled frog marinated in rich Sapo barbecue sauce, served with a spicy basil sauce.

199



ĐẬU NÀNH NHẬT HẤP MUỐI

Edamame with Salt

69



KHOAI TÂY CHIÊN

House cut Fries

69

BÁNH MÌ BƠ TỎI

Bánh mì baguette, bơ tỏi, sốt tapenade, (sốt oliu).

Garlic Butter Bread

Toasted bread brushed with rich garlic butter.

69



YUMMY TUMMY



THĂN NGOẠI BÒ, SỐT GRAVY

Thăn ngoại bò, khoai tây nghiền vị truffle, bông cải xanh baby, cà rốt baby, cà chua bi, sốt gravy.

Aukobe Sirloin

Aukobe sirloin steak, served with truffle-infused mashed potatoes, baby broccoli, baby carrots, and cherry tomatoes, finished with gravy.

459

THĂN NỘI BÒ, SỐT VANG ĐỎ

Thăn nội, cà rốt nghiền vị wasabi, bông cải xanh baby, cà chua bi, khoai tây bi dút lò, sốt vang đỏ.

Red Wine Tenderloin

Tenderloin steak, paired with wasabi-flavored mashed carrots, baby broccoli, cherry tomatoes, and oven-roasted baby potatoes, finished with red wine sauce.

559



RIBEYE STEAK VỚI 2 LOẠI SỐT BƠ & SỐT KEM TIÊU

Ribeye, cà rốt nghiền vị wasabi, khoai tây bi dút lò, rau củ áp chảo, mứt hành tây.

Ribeye steak with cowboy butter or cream peppercorn sauce

Ribeye steak, served with wasabi carrot purée, roasted baby potatoes, sautéed vegetables, and rich onion jam.



BA CHỈ HEO GIÒN DA

Ba chỉ heo, khoai tây bi đút lò, bông thiên lý, pickle, sốt chua ngọt.

Crispy Roasted Pork Belly
Crispy oven-roasted pork belly, paired with roasted baby potatoes and fresh Tonkin jasmine flowers. Served pickles and a sweet-and-sour sauce.

259

ỨC VỊT DRY AGED

Ức vịt, bông cải trắng nghiền vị miso, mứt hành tây, sốt việt quất vị truffle.

Dry-Aged Duck Breast
Perfectly pan-seared dry-aged duck breast, served with creamy miso-infused mashed cauliflower, accompanied by onion jam, and a luxurious truffle-infused blueberry sauce.



499

CÁ HỒI ÁP CHẢO, SỐT XO

Cá hồi, rau củ áp chảo, khoai tây nghiền vị truffle, sốt XO

Pan Seared Salmon

Perfectly seared salmon, paired with sautéed seasonal vegetables and truffle-infused mashed potatoes, finished with XO sauce.

499



FISH N CHIPS

Cá lóc, khoai tây chiên, đậu nghiền, húng lủi, sốt tartar cay.

Fish n Chips

Crispy fried white fish, served with french fries and mashed peas. Finished with fresh mint and a spicy tartar sauce.

239

PASTA

MÌ Ý HẢI SẢN SỐT TÔM

Tôm, vẹm, mực, hành tây, cà chua bi, nấm đùi gà, sốt tôm, phô mai ý.

Seafood Pesto Spaghetti
Spaghetti tossed in a rich shrimp-based sauce, featuring shrimp, mussels, squid, sautéed onions, cherry tomatoes, and king oyster mushrooms, finished with Italian cheese.

199



MÌ Ý GÀ SỐT PESTO

Ức gà sous-vide, hành tây, cà chua bi, nấm đùi gà, sốt pesto, phô mai ý.

Chicken Pesto Spaghetti
Comforting pesto spaghetti, topped with tender sous-vide chicken breast, sautéed onions, cherry tomatoes, and king oyster mushrooms, finished with Italian cheese

189



MÌ Ý CÁ HỒI SỐT KEM THÌ LÀ

Cà hồi, hành tây, nấm đùi gà, cà chua bi, whipping cream, sữa tươi, thì là, phô mai ý.

Creamy Salmon Spaghetti
Pan-seared salmon served over al dente creamy spaghetti with sautéed mushrooms, fresh dill and cherry tomatoes. Finished with Italian cheese.

219



FRIED RICE

CƠM CHIÊN CÁ HỒI SỐT TERIYAKI

Cá hồi, rau củ áp chảo,
gạo lứt sấy, sốt teriyaki

Salmon Fried Rice

Flavorful teriyaki-style fried rice with seared salmon and seasonal vegetables, topped with crispy brown rice.

219



CƠM CHIÊN HẢI SẢN TOMYUM

Tôm, mực, vẹm, sốt tom yum,
gạo lứt sấy, rau củ áp chảo.

Tom Yum Fried Rice

Fragrant Tom Yum-flavored fried rice with shrimp, squid, and mussels, combined with seasonal vegetables and topped with crispy brown rice.

219

CHILLING N DRINKING

Hawaiian Beef Skewers/

399

Xiên Bò nướng hawaii

Chicken Satay Skewers/

Xiên gà nướng Satay

Grilled Sausage/ Sapo Grilled Frog

Xúc xích nướng/Ếch nướng Sapo

House cut Fries/

Khoai tây chiên



SHARE HAPPINESS 1

Avocado Salad/
Salad Bơ

699

Hawaiian Beef Skewers/
Xiên Bò nướng hawaii

Pan Seared Salmon/
Cá hồi áp chảo sốt XO

2 Blanc/ Carlsberg



CHEESE AND COLD CUT

				
Garlic Bread	Camembert	Bleu D'auvergne	Gouda	Mimolette
5pcs 69	30g 169	30g 169	30g 169	30g 169
				
Coppa	Salchichon	Chorizo	Lomo Iberico	Iberico Belota
40g 169	40g 169	40g 169	40g 249	40g 389

Cheese Plater

Camembert
Blue D' auvergne
Gouda
Mimolette
Garlic Bread

389

Charcuteries Board

Coppa
Salchichon
Chorizo
Lomo Iberico
Garlic Bread

389

Mix Plater

Camembert
Blue D' auvergne
Coppa
Sachichon
Garlic Bread

389

DRINKS MENU

SOFT DRINK

Coca/ Sprite	29
• Soda Can	
Nước Đóng Chai	19
• Water	
Nước Ép Dưa Hấu	59
• Fresh Watermelon Juice	
Nước Cam	59
• Fresh Orange Juice	
Nước Thơm	59
• Fresh Pineapple Juice	

DRAUGHT BEER

Blanc 1664	59
• Vietnam 330ml	
Carlsberg	59
• Vietnam 330ml	
Tháp Bia 3L	469
• 3L Beer Tower	

TRIPLE

Chimay White	189
• Belgium -ABV 8%	
La Trappe Tripel	209
• Netherland -ABV 8%	
Kasteel Tripel	209
• Belgium -ABV 8%	

SAKE

	300ml	700ml
Daisichi Masakura	1489	3289
• Japan -ABV 15%		
Daisichi Minowamon	1590	3689
• Japan -ABV 1.7%		
Hakushika Kijuro White	469	
• Japan- ABV 14.7		
Hakutsuru Junmai Nigori Sayuri	469	
• Japan- ABV 12.5%		
Nishinoseki Hana	890	
• Japan- ABV 15%		

LAGER

Cernovar Light	149
• Czech -ABV 4.9%	
Corona	69
• Mexica -ABV 4.6%	
Drinkelacker Hopfenwundwer	119
• Germany -ABV 4%	
Drinkelacker Privat	119
• Germany -ABV 5.1%	
East West Pacific Pilsner	109
• Vietnam -ABV 5%	
HB Original	109
• Germany -ABV 5.1%	
Arcobrau Mooser	169

WINE BY GLASS

Red wine	169
White wine	169

CIDER

Maeloc Pera	129
• Spain -ABV 4.5%	
Maeloc Mora	129
• Spain -ABV 4%	
Maeloc Freca	129
• Spain -ABV 4%	
Somersbry Apple	69
• Denmark -ABV 4.5%	
Somersbry Blackberry	69
• Denmark -ABV 4.5%	

BLOND ALE

Hoegaarden Blanche	69
• Belgium -ABV 4.9%	
Duvel 666	139
• Belgium-ABV 6.6%	
La Trappe Blond	189
• Netherland-ABV 6.5%	
Leffe Blond	119
• Belgium-ABV 6.6%	
Pasteur Street Pale Ale	119
• Vietnam-ABV 5%	
East West Summer Hefeweizen	109
• Vietnam-ABV 5%	
G de Goudale☆	209
• France-ABV 7.2%	
Zundert 8 Trappist☆	189
• Netherland-ABV 8%	
Zundert 10 Trappist☆	209
• Netherland 10%	
Marten Gold	119

FRUITY

Delirium Red	209
• Belgium -ABV 8%	
Hoegaarden Rose	59
• Belgium -ABV 3%	
Kasteel Rouge	209
• Belgium -ABV 8%	
EastWest Saigon Rose	109
• Vietnam -ABV 3%	

SPALKING

Cavalieri Prosecco Spakling	890
• Australia - Shiraz	
Santa Margherita Brut Rose Vino Spumante	1490
• Australia - Chardonnay, Glera, Malbec	
Santa Margherita Prosecco Superiore Di Valdobbiaden	1490
• Australia -shiraz	

STOUT

Heart of Darkness Imperial Stout	169
• Netherland -ABV 13%	
Trio	74
• Vietnam -ABV 7.2%	

IPA

Duvel Triple Hop Citra	149
• Belgium -ABV 9.5%	
Heart of Darkness Kurtz's Insane	129
• Vietnam -ABV 7.1%	
Heart of Darkness Dream Alone	129
• Vietnam -ABV 5.7%	
Heart of Darkness New England IPA	149
• Vietnam -ABV 7%	
Pasteur Street Jasmine	139
• Vietnam -ABV 6.5%	

QUADRUPEL

Kasteel Barista	209
• Belgium -ABV 11%	
La Trapel Quadrupel	169
• Netherland -ABV 10%	
Rochefort 10	259
• Belgium-ABV 11.3%☆	
Straffe Hendrik Heritage	990
• Belgium -ABV 11%☆	

BOCK

1906 Reserva Especial	89
• Spain -ABV 6.5%	
Schorschweizen	549
• Germany -ABV 13%☆	
Grunbacher Bock	169

DARK ALE

Chimay Blue	169
• Belgium -ABV 9%	
Delirium Nocturnum	209
• Belgium -ABV 8.5%	
Leffe Brune	119
• Belgium -ABV 6.5%	
Chimay Red	149
• Belgium -ABV 7%	
1906 Black	109
• Belgium -ABV 7.2%	
Kasteel Cuvee	209
• Belgium -ABV 7%	
Rochefort 8	229
• Belgium -ABV 9.2% ☆	

SPIRIT

Soju Peach	129
• Korean -ABV 13%	
Soju Green Grape	129
• Korean -ABV 13%	
Soju Plum	129
• Korean -ABV 13%	
Soju Chamisul	129
• Korean -ABV 13%	
Soju Jinro is Back	129
• Korean -ABV 13%	

WHITE WINE

Deakin Estate Sauvignon Blanc	890
• Australia - Sauvignon Blanc	
Georges Duboeuf Pays d'Oc Chardonnay	990
• France - Chardonnay	
Alpha Estate Assyrtiko	1790
• Greece - Assyrtiko	
Gerard Bertrand Orange Gold	1190
• France - Chardonnay, Grenache Blanc, Others	
Gunderloch, "Fritz"	1390
• Germany - Riesling	
Gustave Lorentz Alsace Riesling	1290
• France - Riesling	
Prunotto Roero Arneis	1390
• Italy - Arneis	
Ramos Pinto Duas Quintas Branco	1590
• Portugal - Rabigato, Viosinho, Arinto	
Santa Margherita Pinot Grigio Valdadige	1490
• Italy - Pinot Grigio	
Tommasi Soave Classico "Le Volpare"	1190
• Italy - Garganega	
Wirra Wirra "Adelaide" Chardonnay	1090
• Australia - Chardonnay	

RED WINE

Gerard Bertrand Naturalys Pinot Noir	990
• France - Pinot Noir	
Almásy St. Laurent	1890
• Austria - Saint Laurent, Pinot Noir Bread & Butter Pinot Noir	
Bread & Butter Pinot Noir	1590
• America - Pinot Noir	
Gentle Folk Village Shiraz	2190
• Australia - Shiraz	
Georges Vigouroux "Pigmentum" Cahors	990
• France - Malbec	
Guigal, Cotes du Rhone	1590
• France - Shiraz	
Kendall Jackson Vintners Reserve Zinfandel	1590
• America - Zinfandel, Petit Syrah	
Locatour	1190
• America - Zinfandel	
Murphy Goode Zinfandel	2190
• America - Zinfandel, Petit Syrah	
Chateur Dalat Merlot	990
• Vietnam - Merlot	