



AU PARC

## SANDWICHES

All our bread is home-made.

### SANDWICHES SERVED WITH TRI-COLOURED COLE SLAW

<b>Cleopatra</b> - Falafel wrap with hummus & salad	135K
<b>Rosmarino</b> - Melted St-Nectaire & sautéed rosemary potatoes on toasted baguette	150K
<b>Istanbul</b> - Smoked salmon with garlic & herb labneh and tomatoes on bagel	150K
<b>The Sicilian</b> - Turkey, Mozzarella, pesto, lettuce & home-roasted tomatoes on whole-wheat baguette	155K
<b>Jerusalem</b> - Roast chicken with Swiss cheese, avocado spread & salad on whole-wheat baguette	135K
<b>Athens</b> - Chicken kebab wrap with salad & tzatziki	135K
<b>Cyprus</b> - Lamb kebab wrap with Baba Ghannouj, fried eggplant & fresh mint	155K
<b>Apollo</b> - Roast beef, Parmesan shavings & rocket with home-made paprika aioli on whole-wheat baguette	165K
<b>Trieste</b> - Prosciutto, melted St-Nectaire & tomato on bagel	165K
<b>Valencia</b> - Bacon, melted Camembert, rocket & a touch of mustard on bagel	165K
<b>Country club</b> - Pulled pork, paprika aioli, bacon, egg salad & fried eggplant on sourdough	160K

### SANDWICHES SERVED WITH GREEN SALAD

<b>Sergius</b> - Avocado, fried eggplant & Baba Ghannouj on sourdough	135K
<b>Napoli</b> - Pressed baguette with mozzarella, artichokes, roasted peppers & basil	160K
<b>Alexandria</b> - Pressed whole wheat baguette with turkey, Swiss cheese, rocket & home-roasted tomatoes	160K
<b>Demeter</b> - Open faced sourdough with melted goat's cheese, fried eggplant, tomato & a touch of basil mayonnaise	140K
<b>Pira</b> - Open faced sourdough with pear, melted Camembert & walnuts	145K

## ARTICHOKES

are packed with phytonutrients which help to protect against many health risks including cancer, heart disease, liver dysfunction, high cholesterol and diabetes.



AU PARC

## SALADS

Served with home-made baguette & butter.

### CLASSICS WITH A TWIST

<b>Ilda's caesar</b> <i>Sautéed chicken with pesto, Parmesan shavings &amp; a soft boiled egg</i>	175K
<b>Au Parc's Chef</b> <i>Bresaola, chicken, cheese crostini &amp; home-roasted tomatoes</i>	185K
<b>Nice burning</b> <i>Smoked sea bass Niçoise salad with quail eggs, green beans &amp; potatoes</i>	175K
<b>Roasted greek</b> <i>Greek salad with home-roasted tomatoes, Feta &amp; Kalamata olives</i>	175K
<b>Sweet goat</b> <i>Goat's cheese, thyme &amp; honey tartine on a bed of greens, pomegranate dressing</i>	185K

### ORIGINALS

<b>Mama's beef</b> <i>Cumin &amp; ginger beef, confit garlic, roasted tomatoes, snow peas, watercress &amp; olive mint dressing</i>	205K
<b>Jericho</b> <i>Pearl barley &amp; red beans with roasted vegetables, beetroot, spinach, raisins, cranberries, chickpeas, labneh &amp; pomegranate dressing</i>	175K
<b>Tel aviv</b> <i>Warm coriander chicken with avocado, cashews &amp; creamy dressing</i>	175K
<b>Sea mango</b> <i>Salmon &amp; mango on baby spinach &amp; greens with citrus vinaigrette</i>	225K
<b>Nutty avocado</b> <i>Prawn, avocado, pomelo &amp; hazelnut salad with citrus dressing</i>	210K
<b>Beirut</b> <i>Lentils, roast pumpkin, bulgur, parsley, cucumber &amp; pumpkin seeds, pomegranate dressing &amp; herb labneh</i>	165K
<b>The pulse</b> <i>Lentil salad with artichokes, home-roasted tomatoes &amp; Feta cheese</i>	175K
<b>Powerhouse</b> <i>Quinoa salad with kale, roast pumpkin &amp; walnuts</i>	225K add Feta <b>260K</b>

### SIDE ORDERS

<b>Baby potatoes sautéed in olive oil</b> <i>with sweet onion &amp; rosemary</i>	50K
<b>Skinny fries</b>	50K
<b>Mashed potatoes</b>	50K
<b>Salad</b> <i>with feta, home-roasted tomatoes &amp; Kalamata olives</i>	85K

### LABNEH

is a home-made cream cheese typical of the Eastern Mediterranean



AU PARC

## DIPS & STARTERS

Dips are served with crudités, grissini & flat bread. They are all vegetarian.

<b>Tzatziki</b> - Cucumber & greek yoghurt dip	65K
<b>Baba Ghannouj</b> - Open fire roasted eggplant with tahini & cumin dip	65K
<b>Hummus</b> - Chickpea & tahini dip	65K
<b>Home-roasted tomato &amp; feta cheese dip</b>	65K
<b>Dips with home-made grissini &amp; crudités</b> - choose 3 dips from selection above	95K
<b>Beef &amp; Lamb Lahmacun</b> - Turkish pizza rolled with chopped salad & herb labneh	95K

## MAINS

Mains are served with home-made baguette & butter.

<b>Chicken breast</b> with mild pepper-chilli-cumin sauce, bulgur & spinach	195K
<b>Middle Eastern baked chicken</b> with lemon confit, pumpkin, rosemary barley & labneh	195K
<b>Roasted duck breast</b> with baked caramelised green apple, potatoes & cinnamon honey sauce	285K
<b>Pulled pork</b> with barbecue sauce, potato mash & petits pois	190K
<b>Pork filet mignon</b> with caramelised onion sauce & sautéed potatoes	190K
<b>Steak peppercorn</b> sauce with skinny fries & salad	435K
<b>Tuscan marinated steak</b> with red wine & rosemary sauce, sautéed potatoes & vegetables	435K
<b>Pan-fried salmon</b> with mint, petit pois, spinach & mustard sauce	310K
<b>Grilled seafood</b> with corn & red pepper relish on a bed of garlic rice	225K
<b>Marinated sea bass filet in fresh herb sauce</b> with potatoes & vegetables	195K
<b>Mezze - Dips, falafel balls, olives &amp; Middle Eastern salads</b> with flat bread	180K

## TURKISH KEBABS

Kebabs are served with salad, skinny fries, tzatziki & flat bread.

<b>Chicken kebabs</b> in garlic, lemon & parsley marinade	195K
<b>Argentinian beef kebabs</b> in garlic, cumin & ginger marinade	285K
<b>Shish kebabs</b> lamb in garlic, cumin & ginger marinade	285K

## PASTA

Served with home-made baguette & butter.

<b>Home-made fettucine with chicken</b> home-roasted tomatoes, pesto & Parmesan	185K
<b>Fusilli with lamb</b> cashews, pesto & Parmesan	220K
<b>Seafood spaghetti in rich tomato sauce</b>	195K
<b>Home-made spinach &amp; ricotta lasagna</b>	185K



AU PARC

## DESSERT

<b>Home-made yoghurt</b> <i>Plain with honey or brown sugar</i>	50K
<b>Home-made ice-cream</b> - 2 scoops served with our caramel & sesame crisp <i>Marou dark chocolate - Tahitian vanilla bean</i>	65K
<b>Baked crème caramel</b>	60K
<b>Dark chocolate mousse</b>	65K
<b>Peanut butter &amp; chocolate slice</b>	65K
<b>Brownies</b> <i>served warm with home-made ice-cream (choose from selection above)</i>	90K
<b>Plain New York cheesecake</b> - <i>The real thing</i>	105K
<b>Apple tart Tatin</b>	105K
<b>Warm apple crumble</b> <i>with home-made ice-cream (choose from selection above)</i>	90K
<b>Chocolate Nemesis cake</b>	95K
<b>Fruit platter</b>	70K

## COFFEE & CHOCOLATE

*Low fat milk, sugar substitute & water processed decaf available*

<b>Espresso</b>	40K
<b>Long black</b>	40K
<b>Macchiato</b>	40K
<b>Double espresso</b>	50k
<b>Long flat white</b>	50k
<b>Cappuccino</b>	50k
<b>Latte</b>	50k
<b>Iced coffee</b>	50k
<b>Cà phê sữa đá</b>	40K
<b>Iced macchiato, Cappuccino, Latte</b>	60K
<b>Fresh mocha</b> <i>Marou dark chocolate, milk, espresso &amp; ice</i>	60k
<b>Hot Marou dark chocolate</b>	60K

## TEA

<b>Lemon &amp; ginger tea</b> <i>w/honey</i>	40K
<b>Fresh mint tea</b>	40K
<b>Black tea</b> <i>Earl Grey, English breakfast</i>	40K
<b>Camomile tea</b>	40K
<b>Vietnamese iced tea</b> <i>Trà đá</i>	15K

## GINGER TEA

improves digestion  
and contains anti-inflammatory  
properties that make it an ideal  
home remedy for muscle  
and joint problems.



AU PARC

## 100% FRESH

& natural ingredients only. Squeezed to order. Yoghurt & soya milk are home-made.

### JUICES, SHAKES & SMOOTHIES

SH2	Passion fruit, honey & coconut shake	65K
SH3	Raspberry, banana & yoghurt smoothie	65K
SH4	Strawberry lumpie with banana, yoghurt, honey & muesli	65K
SH5	Mango, passion fruit, pineapple & yoghurt smoothie	65K
SH8	Aloe vera, mango, lime & yoghurt smoothie	65K
SH15	Red berry dairy free smoothie <i>Fresh soya milk, berries, green tea, honey &amp; banana</i>	65K
SH16	Banana cinnamon dairy free smoothie <i>Fresh soya milk, banana, coconut, vanilla &amp; cinnamon</i>	65K
J10	Passion fruit, guava, banana, lime & apple shake	65K
J12	Carrot, fresh ginger & apple juice	65K
J13	Beetroot, pear, fresh ginger & apple juice	65K
J16	Strawberries, watermelon & mint juice	65K
J17	Home-made mint lemonade	40K
J1	Home-made lemonade	35K
J2	Whole coconut	45K
J3	Watermelon juice	45K
J4	Pineapple juice	55K
J5	Passion fruit juice	55K
J6	Carrot juice	45K
J7	Apple juice	70K
J8	Orange juice	65K
J9	Pomelo juice	65K

### DRINKS

Alba water - still or sparkling 450 ml	45K
<i>From Hue region, recyclable glass</i>	
La Vie	500ml - 30K
Plastic	1500ml - 50K
Vinh Hao sparkling water Plastic - 500 ml	30K
San Pellegrino	500ml - 66K
<i>From Italy, non-recyclable glass</i>	1000ml - 120K
Fresh milk hot or cold	30K
Lime soda	35K
Schweppes soda - Schweppes tonic	
Coke - Diet Coke - Sprite	30K
Hot lime juice with honey	40K
Hot detox treat	40K
<i>Lime juice, cayenne pepper, maple syrup</i>	
Virgin Mary	50K

### BEER

Saigon bottle 330ml	35K
Heineken bottle 330ml	45K
Hoegaarden bottle 330ml	75K
Stella Artois bottle 330ml	85K



Conquistador's Mexican Pilsner 4.2% - 24 IBU *btle 330ml 95K*  
*Easy drinking pilsner w/notes of lemon & lime*

Loose Rivet New England IPA 7.5% - 59 IBU *btle 330ml 115K*  
*Delicious tropical, fruity IPA w/ flavours of tangerine & pineapple*

Draft Passion Fruit Wheat Ale 4%  
*American wheat ale brewed w/locally sourced passion fruit*

Draft Spice Island Saison 7.2%  
*Light bodied ale w/lemongrass, ginger & Phu Quoc black pepper*

Draft Jasmine IPA 6.5%  
*"West Coast" India pale ale, fruit & floral w/jasmine*



PASTEUR STREET  
· BREWING COMPANY ·

175ml glass 45K 375ml glass 95K 1L bottle 270K



AU PARC

## SPIRITS

### VODKA

Absolut, Sweden	100K
Smirnoff red, Russia	80K
Grey Goose, France	130K
Ketel one, The Netherlands	120K

### RUM

Bacardi white, Cuba	80K
Trois Rivières white, Martinique	130K
Havana Club 7years, Cuba	160K
Captain Morgan Gold, Jamaica	100K
Brugal 1888, Dominican Republic	235K

### GIN

Bombay Sapphire, England	90K
Tanqueray, Scotland	110K
Tanqueray No. 10, Scotland	185K
The Hendrick's, Scotland	185K
No.3 London Dry Gin, England	210K

### CACHAÇA

Sagatiba Cachaça, Brazil	135K
--------------------------	------

### TEQUILA

Jose Cuervo Especial Gold, Mexico	70K
Tequila 1800 Silver, Mexico	160K

### WHISKY & BOURBON

Jameson's	90K
Johnnie Walker black label	110K
Jack Daniels	110K
Chivas Regal, aged 12 years	130K
Wild Turkey Bourbon	120K
Maker's Mark Bourbon	150K

### SINGLE MALTS

Glenlivet, Speyside, aged 12 years	190K
Laphroaig, Islay, Singleton, aged 10 years	260K
Talisker, Isle of Skye, aged 10 years	230K
Macallan 12 Years old	210K

## APÉRITIFS

Kir	120K
Kir Royal	150K
Ramos Pinto Collector Port wine	140K
Ramos Pinto Lagrima White Port wine	140K
Mimosa - Riondo Prosecco, orange juice	115K
Martini Bianco	80K
Martini Rosso	80K
Ricard - Pastis de Marseilles	75K
Mauresque - Ricard, orgeat syrup, ice, water	80K
Perroquet - Ricard, mint cordial, ice, water	80K
Tomate - Ricard, grenadine, ice, water	80K
Campari	80K
Campari orange	95K
Campari soda	85K

## DIGESTIFS

Ramos Pinto Collector Port wine	140K
Ramos Pinto Lagrima White Port wine	140K
Antinori Grappa	190K
Poire Williams	160K
Old Prune	160K
Delamain Pale XO Cognac	215K
Château Du Breuil, Fine Calvados	200K