



AU PARC

SANDWICHES

All our bread is home-made.

SANDWICHES SERVED WITH TRI-COLOURED COLE SLAW

Cleopatra - Falafel wrap with hummus & salad	145K
Istanbul - Smoked salmon with garlic & herb labneh and tomatoes on bagel	165K
Jerusalem - Roast chicken with Swiss cheese, avocado spread & salad on whole-wheat baguette	145K
Athens - Chicken kebab wrap with salad & tzatziki	145K
Cyprus - Lamb kebab wrap with Baba Ghannouj, fried eggplant & fresh mint	155K
Apollo - Roast beef, Parmesan shavings & rocket with home-made paprika aioli on whole-wheat baguette	165K
Trieste - Prosciutto, melted St-Nectaire & tomato on bagel	165K
Valencia - Bacon, melted Camembert, rocket & a touch of mustard on bagel	165K
Country club - Pulled pork, paprika aioli, bacon, egg salad & fried eggplant on sourdough	160K

SANDWICHES SERVED WITH GREEN SALAD

Sergius - Avocado, fried eggplant & Baba Ghannouj on sourdough	145K
Napoli - Pressed baguette with mozzarella, artichokes, roasted peppers & basil	170K
Demeter - Open faced sourdough with melted goat's cheese, fried eggplant, tomato & a touch of basil mayonnaise	150K
Pera - Open faced sourdough with pear, melted Camembert & walnuts	155K

ARTICHOKES

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



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SALADS

Served with home-made baguette & butter.

CLASSICS WITH A TWIST

Ilda's caesar <i>Sautéed chicken with pesto, Parmesan shavings & a soft boiled egg</i>	180K
Au Parc's Chef <i>Bresaola, chicken, cheese crostini & home-roasted tomatoes</i>	185K
Nice burning <i>Smoked sea bass Niçoise salad with quail eggs, green beans & potatoes</i>	180K
Roasted greek <i>Greek salad with home-roasted tomatoes, Feta & Kalamata olives</i>	180K
Sweet goat <i>Goat's cheese, thyme & honey tartine on a bed of greens, pomegranate dressing</i>	195K

ORIGINALS

Mama's beef <i>Cumin & ginger beef, confit garlic, roasted tomatoes, snow peas, watercress & olive mint dressing</i>	215K
Jericho <i>Pearl barley & red beans with roasted vegetables, beetroot, spinach, raisins, cranberries, chickpeas, labneh & pomegranate dressing</i>	180K
Tel aviv <i>Warm coriander chicken with avocado, cashews & creamy dressing</i>	180K
Sea mango <i>Salmon & mango on baby spinach & greens with citrus vinaigrette</i>	225K
Nutty avocado <i>Prawn, avocado, pomelo & hazelnut salad with citrus dressing</i>	225K
Beirut <i>Lentils, roast pumpkin, bulgur, parsley, cucumber & pumpkin seeds, pomegranate dressing & herb labneh</i>	180K
The pulse <i>Lentil salad with artichokes, home-roasted tomatoes & Feta cheese</i>	180K

SIDE ORDERS

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

LABNEH

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



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DIPS & STARTERS

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

Tzatziki - Cucumber & greek yoghurt dip	65K
Baba Ghannouj - Open fire roasted eggplant with tahini & cumin dip	65K
Hummus - Chickpea & tahini dip	65K
Home-roasted tomato & feta cheese dip	65K
Dips with home-made grissini & crudités - choose 3 dips from selection above	125K

MAINS

Mains are served with home-made baguette & butter.

Chicken breast with mild pepper-chilli-cumin sauce, bulgur & spinach	215K
Middle Eastern baked chicken with lemon confit, pumpkin, rosemary barley & labneh	215K
Roasted duck breast with baked caramelised green apple, potatoes & cinnamon honey sauce	325K
Pulled pork with barbecue sauce, potato mash & petits pois	215K
Pork filet mignon with caramelised onion sauce & sautéed potatoes	215K
Steak peppercorn sauce with skinny fries & salad	435K
Tuscan marinated steak with red wine & rosemary sauce, sautéed potatoes & vegetables	435K
Pan-fried salmon with mint, petit pois, spinach & mustard sauce	310K
Grilled seafood with corn & red pepper relish on a bed of garlic rice	225K
Marinated sea bass filet in fresh herb sauce with potatoes & vegetables	215K
Mezze - Dips, falafel balls, olives & Middle Eastern salads with flat bread	195K

TURKISH KEBABS

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

Chicken kebabs in garlic, lemon & parsley marinade	210K
Argentinian beef kebabs in garlic, cumin & ginger marinade	295K
Shish kebabs lamb in garlic, cumin & ginger marinade	295K

PASTA

Served with home-made baguette & butter.

Home-made fettucine with chicken home-roasted tomatoes, pesto & Parmesan	190K
Fusilli with lamb cashews, pesto & Parmesan	220K
Seafood spaghetti in rich tomato sauce	195K
Home-made spinach & ricotta lasagna	190K



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DESSERT

Home-made yoghurt <i>Plain with honey or brown sugar</i>	50K
Home-made ice-cream - 2 scoops served with our caramel & sesame crisp <i>Marou dark chocolate - Tahitian vanilla bean</i>	75K
Baked crème caramel	60K
Dark chocolate mousse	85K
Peanut butter & chocolate slice	65K
Brownies <i>served warm with home-made ice-cream (choose from selection above)</i>	90K
Plain New York cheesecake - <i>The real thing</i>	105K
Warm apple crumble <i>with home-made ice-cream (choose from selection above)</i>	90K
Fruit platter	75K

COFFEE & CHOCOLATE

Low fat milk, sugar substitute & water processed decaf available

Espresso	45K
Cortado	45K
Long black	45K
Macchiato	45K
Double espresso	55k
Long flat white	55k
Cappuccino	55k
Latte	55k
Iced coffee	55k
Cà phê sữa đá	45K
Iced macchiato, Cappuccino, Latte	65K
Fresh mocha	65k
<i>Marou dark chocolate, milk, espresso & ice</i>	
Hot Marou dark chocolate	65K

TEA

Lemon & ginger tea <i>w/honey</i>	40K
Fresh mint tea	40K
Black tea <i>Earl Grey, English breakfast</i>	40K
Camomile tea	40K
Vietnamese iced tea <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 & banana</i>	65K
SH16	Banana cinnamon dairy free smoothie <i>Fresh soya milk, banana, coconut, vanilla & cinnamon</i>	65K
J12	Carrot, fresh ginger & apple juice	65K
J13	Beetroot, pear, fresh ginger & apple 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	70K

LOCAL DRAFT BEER



Conquistador's Mexican Pilsner 105K
4.2% ABV - 24 IBU

Easy drinking pilsner with notes of lemon & lime

Dream Alone Pale Ale 105K

5.7% ABV - 37 IBU

A medium, juicy Pale Ale with flavour of lush tangerine & mango

Loose Rivet New England IPA 125K

7.5% ABV - 59 IBU

Delicious tropical, fruity IPA with flavours of tangerine & pineapple

330ml glass

WINE BY THE GLASS

ROSÉS

La Belle Angele Syrah Rosé, Vin de France 140K

WHITES

Lunardi Chardonnay, IGT Veneto, Italy 140K

I Lauri Pinot Grigio, Veneto, Italy 145K

Kono Sauvignon Blanc, Marlborough, New Zealand 60K

REDS

Les Volets Pinot Noir, Languedoc Roussillon, France 165K

Purato Nero d'Avola organic, Sicily, Italy 150K

Les Charmeuses Cabernet Sauvignon, Pays d'Oc, France 140K

Albet i Noya DO Tempranillo organic, Penedès, Spain 170K



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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	160K
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	80K
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

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

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

BOTTLED BEER

Saigon bottle 330ml	45K
Heineken bottle 330ml	50K

PASTEUR STREET

Jasmine IPA - 6.5% ABV - 50 IBU	355ml 95K
<i>Pasteur Street's signature IPA showcases 3 hop varietal and has dried jasmine flowers added for a wonderful aroma</i>	
Passion Fruit Wheat Ale - 4% ABV - 15 IBU	355ml 95K
<i>American wheat ale brewed with locally sourced passion fruit</i>	

SAIGON CIDER

Apple & Ginger Organic Cider - 4,7% ABV	90K
<i>Organic apple with the punch of Ca Mau ginger</i>	

DRINKS

Alba water - still or sparkling 450ml <i>From Hue region, recyclable glass</i>	45K
Alba still water - plastic 1500ml	85K
Vinh Hao - still or sparkling 450ml	35K
Fresh milk hot or cold	45K
Lime soda	45K
Schweppes soda - Schweppes tonic	
Coke - Diet Coke - Sprite	45K
Hot lime juice with honey	40K
Hot detox treat	40K
<i>Lime juice, cayenne pepper, maple syrup</i>	
Virgin Mary	50K