

HAPPY HOUR

From 3 to 7p.m.

Cocktails

CLASSICS

MOJITO 70K

Bacardi rum, brown sugar, lime, fresh mint

PASSION FRUIT MOJITO 80K

Bacardi rum, brown sugar, lime, fresh mint, passion fruit

MARTINI 80K

Tanqueray gin
or Grey Goose vodka, dry Vermouth, olives

ESPRESSO MARTINI 90K

Smirnoff vodka, Kahlua,
Frangelico, sugar syrup, espresso

NEGRONI 90K

Tanqueray gin, Campari, Martini Rosso

CAIPIRINHA 80K

Cachaca, lime, brown sugar

AU PARC SIGNATURES

BOTANICAL GARDEN 90K

Tanqueray gin, lavender syrup, rosemary, lime, basil, tonic
Fresh & floral. Feel the "Provence", a mystical region
of southeastern France. Hangover little helper.

SAY CAPTAIN SAY BASIL? 80K

Captain Morgan Spiced Gold rum,
ginger, lime, Vietnamese basil
Full of spice. This is a definite ice-breaker.

HEALTH TINY 80K

Smirnoff vodka, ginger, cucumber, lime, lychee
Light, cooling & refreshing to stave away any guilt.

BLACK FOREST 90K

Bombay Sapphire gin, crème de mûre,
mixed berry purée, lime, tonic
Fruity, aromatic. Let loose in the wild.

BEHOLD THE QUEEN 90K

Jack Daniel's Old No.7, lime juice, caramel syrup,
raspberry purée, egg white
Like a gentle, strong & elegant woman. You'll fall in love.

Gin & Tonic

HENDRICK'S & ELDERFLOWER TONIC 130K

Hendrick's gin, Thomas Henry elderflower tonic, cucumber & basil

NO.10 & TONIC 130K

Tanqueray No.10 gin, jasmine tea, orange, lemon & Thomas Henry original tonic

LONDON NO.3 & ELDERFLOWER TONIC 150K

London No.3, lime juice, lemon, sugar, thyme & Thomas Henry elderflower tonic

**HEART
OF
DARKNESS**
BREWERY - SAIGON

DREAM ALONE PALE ALE 80K
5.7% ABV - 37 IBU

LOOSE RIVET NEW ENGLAND IPA 95K
7.5% ABV - 59 IBU

BOTTLED BEERS

CARLSBERG

Halida Dark brewed beer 355ml **50K**
Kronenbourg 1664 white 330ml **65K**

BELGO

Belgo WIT – 4.8% ABV – 17 IBU 330ml **75K**
Belgo Cherry – 3.5% ABV – 10 IBU 330ml **95K**

ONLY 550K FOR **MINI KEBAB PLATTER**
+ 4 BELGO BEER BOTTLES

WINES by the glass

BUBBLES

Riondo Soave DOC, Italy **100K**
Belstar Spumante Merlot Rose, Veneto, Italy **100K**

ROSÉ

"Moulin de Gassac" Figaro Rose,
Pays D'Herault. France **90K**

WHITES

Tomaresca Chardonnay, IGT Puglia, Italy **90K**
Torresella Pinot Grigio, Veneto, Italy **90K**
Kono Sauvignon Blanc, Marlborough, New Zealand **110K**

WINES by the glass

REDS

Les Charmeuses Cabernet Sauvignon,
Pays d'Oc, France **90K**

Purato Nero d'Avola organic, Sicily, Italy **105K**

Les vignes de Bila-Haut Syrah Grenache Carignan,
Cotes du Roussillon, France **110K**

Les Jamelles Pinot Noir, Pays D'oc, France **120K**

SNACKS BAR

MINI MEZZE 150K

Falafel, hummus, olives and Mediterranean salads

MINI KEBABS PLATTER 195K

Mix of mini chicken, beef and lamb kebabs with tzatziki

FISH PLATTER 165K

Smoked salmon – Smoked sea bass
BBQ baby squid & greens

CHEESE BOARD 165K

Goat's cheese, St Nectaire, Swiss cheese & dried fruits & nuts

COLD CUTS 165K

Selection of Au Parc's Chef's cold cuts

MIXED COLD CUTS & CHEESE PLATTER 315K

Camembert, Goat's cheese,
St Nectaire & selection of Au Parc's Chef's cold cuts

PICK any *SPECIAL WINES* ONLY AT **670K**
on blackboard
& **GET FREE**
Mini mezza
or **Cheese board** or **Cold cuts**



AU PARC