



AU PARC

## SANDWICHES

All our bread is home-made.

### SANDWICHES SERVED WITH TRI-COLOURED COLE SLAW

<b>Cleopatra</b> - Falafel wrap with hummus & salad	145K
<b>Istanbul</b> - Smoked salmon with garlic & herb labneh and tomatoes on bagel	165K
<b>The Sicilian</b> - Turkey, Mozzarella, pesto, lettuce & home-roasted tomatoes on whole-wheat baguette	165K
<b>Jerusalem</b> - Roast chicken with Swiss cheese, avocado spread & salad on whole-wheat baguette	145K
<b>Athens</b> - Chicken kebab wrap with salad & tzatziki	145K
<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	145K
<b>Napoli</b> - Pressed baguette with mozzarella, artichokes, roasted peppers & basil	170K
<b>Demeter</b> - Open faced sourdough with melted goat's cheese, fried eggplant, tomato & a touch of basil mayonnaise	150K
<b>Pera</b> - 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.



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>	180K
<b>Au Parc's Chef</b> <i>Roast beef, 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>	180K
<b>Roasted greek</b> <i>Greek salad with home-roasted tomatoes, Feta &amp; Kalamata olives</i>	180K
<b>Sweet goat</b> <i>Goat's cheese, thyme &amp; honey tartine on a bed of greens, pomegranate dressing</i>	195K

### ORIGINALS

<b>Mama's beef</b> <i>Cumin &amp; ginger beef, confit garlic, roasted tomatoes, snow peas, watercress &amp; olive mint dressing</i>	215K
<b>Jericho</b> <i>Pearl barley &amp; red beans with roasted vegetables, beetroot, spinach, raisins, cranberries, chickpeas, labneh &amp; pomegranate dressing</i>	180K
<b>Tel aviv</b> <i>Warm coriander chicken with avocado, cashews &amp; creamy dressing</i>	180K
<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>	225K
<b>The pulse</b> <i>Lentil salad with artichokes, home-roasted tomatoes &amp; Feta cheese</i>	180K
<b>Powerhouse</b> <i>Quinoa salad with kale, roast pumpkin &amp; walnuts</i>	225K add Feta 260K

### 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	125K

## MAINS

Mains are served with home-made baguette & butter.

<b>Chicken breast</b> with mild pepper-chilli-cumin sauce, bulgur & spinach	215K
<b>Middle Eastern baked chicken</b> with lemon confit, pumpkin, rosemary barley & labneh	215K
<b>Roasted duck breast</b> with baked caramelised green apple, potatoes & cinnamon honey sauce	325K
<b>Pulled pork</b> with barbecue sauce, potato mash & petits pois	215K
<b>Pork filet mignon</b> with caramelised onion sauce & sautéed potatoes	215K
<b>Steak au Poivre - 300g US striploin</b> with peppercorn sauce, fries and salad	475K
<b>Tuscan Steak - 300g US striploin</b> with rosemary & red wine sauce, sautéed potatoes & vegetables	475K
<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	215K
<b>Mezze - Dips, falafel balls, olives &amp; Middle Eastern salads</b> with flat bread	195K

## TURKISH KEBABS

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

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

## PASTA

Served with home-made baguette & butter.

<b>Home-made fettucine with chicken</b> home-roasted tomatoes, pesto & Parmesan	190K
<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>	190K



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>	75K
<b>Baked crème caramel</b>	60K
<b>Dark chocolate mousse</b>	85K
<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>Warm apple crumble</b> <i>with home-made ice-cream (choose from selection above)</i>	90K
<b>Fruit platter</b>	75K

## COFFEE & CHOCOLATE

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

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

## 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
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

### 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 <i>Lime juice, cayenne pepper, maple syrup</i>	40K
Virgin Mary	75K

### WINE BY THE GLASS

#### BUBBLES

Riondo Soave DOC, Italy **140K**  
Belstar Spumante Merlot Rose, Veneto, Italy **145K**

#### ROSÉ

"Moulin de Gassac" Figaro Rose,  
Pays D'Herault, France **140K**

#### WHITES

Tomaresca Chardonnay, IGT Puglia, Italy **140K**  
Torresella Pinot Grigio, Veneto, Italy **145K**  
Kono Sauvignon Blanc, Marlborough, New Zealand **160K**

#### REDS

Les Charmeuses Cabernet Sauvignon,  
Pays d'Oc, France **140K**  
Purato Nero d'Avola organic, Sicily, Italy **150K**  
Les vignes de Bila-Haut Syrah Grenache Carignan, Cotes du  
Roussillon, France **160K**  
Les Janelles Pinot Noir, Pays D'oc, France **170K**



AU PARC

## SPIRITS

### VODKA

Absolut, Sweden	120K
Smirnoff red, Russia	100K
Grey Goose, France	150K
Ketel one, The Netherlands	140K

### RUM

Bacardi white, Cuba	90K
Trois Rivières white, Martinique	170K
Havana Club 7years, Cuba	170K
Captain Morgan Gold, Jamaica	110K
Brugal 1888, Dominican Republic	245K

### GIN

Bombay Sapphire, England	100K
Tanqueray, Scotland	120K
Tanqueray No. 10, Scotland	195K
The Hendrick's, Scotland	195K
No.3 London Dry Gin, England	220K

### CACHAÇA

Sagatiba Cachaça, Brazil	145K
--------------------------	------

### TEQUILA

Jose Cuervo Especial Gold, Mexico	90K
Tequila 1800 Silver, Mexico	170K

### WHISKY & BOURBON

Jameson's	100K
Johnnie Walker black label	120K
Jack Daniels	120K
Chivas Regal, aged 12 years	140K
Wild Turkey Bourbon	130K
Maker's Mark Bourbon	160K

### SINGLE MALTS

Glenlivet, Speyside, aged 12 years	200K
Laphroaig, Islay, Singleton, aged 10 years	270K
Talisker, Isle of Skye, aged 10 years	240K
Macallan 12 Years old	220K

## DIGESTIFS

Ramos Pinto Collector Port wine	150K
Ramos Pinto Lagrima White Port wine	150K
Antinori Grappa	200K
Poire Williams	170K
Old Prune	170K
Delamain Pale XO Cognac	225K

## APÉRITIFS

Kir	120K
Kir Royal	150K
Mimosa - Riondo Prosecco, orange juice	115K
Martini Bianco	90K
Martini Rosso	90K
Ricard - Pastis de Marseilles	85K
Mauresque - Ricard, orgeat syrup, ice, water	90K
Perroquet - Ricard, mint cordial, ice, water	90K
Tomate - Ricard, grenadine, ice, water	90K
Campari	90K
Campari orange	105K
Campari soda	95K



AU PARC

## LOCAL DRAFT BEER



**Craft Czech Pilsner 5 % ABV - 24 IBU** - A light, crisp and refreshing Czech-style Pilsner with a twist **65K**

**Dream Alone Pale Ale 5.7% ABV - 37 IBU** - A medium, juicy Pale Ale with flavour of lush tangerine & mango **105K**

**Loose Rivet New England IPA 7.5% ABV - 59 IBU** - Delicious tropical, fruity IPA with flavours of tangerine & pineapple **125K**

330ml glass

## BOTTLED BEER

### Carlsberg

**Carlsberg draught smooth 60K** bottle 330ml

**Halida dark brewed beer 65K** bottle 355ml

**Kronenbourg 1664 white 80K** bottle 330ml

### Belgo

**Belgo Session IPA - 4.9% ABV - 40 IBU 90K** 330ml

*A tropical and citrus fruit taste, combined with a typical Belgian malt sweetness and round the bitterness*

**Belgo WIT - 4.8% ABV - 17 IBU 90K** 330ml

*Brewed with kumquat, Persian lime, cumin to create the perfect balance between the fruitiness and tartness*

**Belgo Cherry - 3.5% ABV - 10 IBU 110K** 330ml

*Light, sweet, tart & refreshing with fresh cherry additions*

## SAIGON CIDER

**Apple & Ginger Organic Cider - 4.7% ABV** Organic apple with the punch of Ca Mau ginger **90K**

**Saigon 45K** bottle 330ml

**Heineken 50K** bottle 330ml



AU PARC

AU PARC SIGNATURES

**BOTANICAL GARDEN 180K**

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

**CHERRY PORT JULEP 190K**

Wild Turkey bourbon, white port, cherry purée, lime, mint, Angostura bitters  
*Au Parc's take on the current "Everything Bourbon" trend. A smooth, mellow drink & our mixologist's masterpiece.*

**SAY CAPTAIN SAY BASIL? 140K**

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

**GARDEN OF EDEN MOJITO 160K**

Bacardi, brown sugar, lime, mint, pomegranate, green apple  
*Indulge into the forbidden fruit. You say apple? I say pomegranate. At Au Parc, bite into both. Just in case.*

**HEALTH TINY 140K**

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

**BLACK FOREST 160K**

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

**BEHOLD THE QUEEN 160K**

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.*

CLASSICS

**SANGRIA 140K**

Red wine, orange, lime, apple, pineapple

**MOJITO 140K**

Bacardi rum, brown sugar, lime, fresh mint

**PASSION FRUIT MOJITO 150K**

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

**MARTINI 140K**

Tanqueray gin  
or Grey Goose vodka,  
dry Vermouth, olives

**ESPRESSO MARTINI 160K**

Smirnoff vodka, Kahlua, Frangelico, sugar syrup, espresso

**NEGRONI 160K**

Tanqueray gin, Campari, Martini Rosso

**WHISKY SOUR 160K**

Wild Turkey bourbon, lime juice, egg white, Angostura bitters

**CAIPIRINHA 140K**

Cachaca, lime, brown sugar

GIN & TONIC

**Bombay & Tonic 135K**

Bombay Sapphire gin, Schweppes tonic, fresh peppercorn, orange & rosemary

**Tanqueray & Tonic 155K**

Tanqueray gin, Schweppes tonic, cinnamon stick, lime & coriander seeds

**Hendrick's & Elderflower Tonic 240K**

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

**No.10 & Tonic 240K**

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

**London No.3 & Elderflower Tonic 295K**

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