

茹行越南

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Bà Hai is the traditional restaurant of the resort that aims to offer a full cultural immersion into the Vietnamese culture. It is an invitation to dive into the authentic, minimalist and sophisticated cuisine of Vietnam.

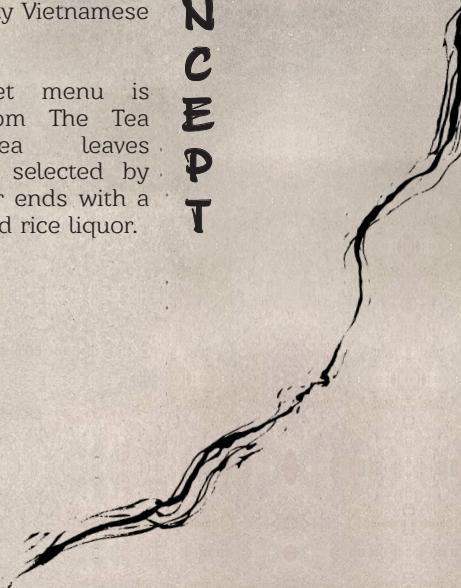
Four fixed menus are on offer, alternating daily. Each of them features nine authentic Vietnamese dishes and one dessert that – we estimate – best reflect the four main cuisine trends we identified in Vietnam:

- the gastronomy from the North,
- the gastronomy from the Center,
- the gastronomy from the South,
- Vietnamese buddhist gastronomy.

Each dish has been selected for its rustic taste and familial or local heritage, and allows a journey through the tasty Vietnamese cuisine.

Every night, the single set menu is paired with organic tea from The Tea Artisans (handpicked tea leaves cultivated in China, carefully selected by Zannier Hotels) and the dinner ends with a degustation of a local fermented rice liquor.

CONCEPT



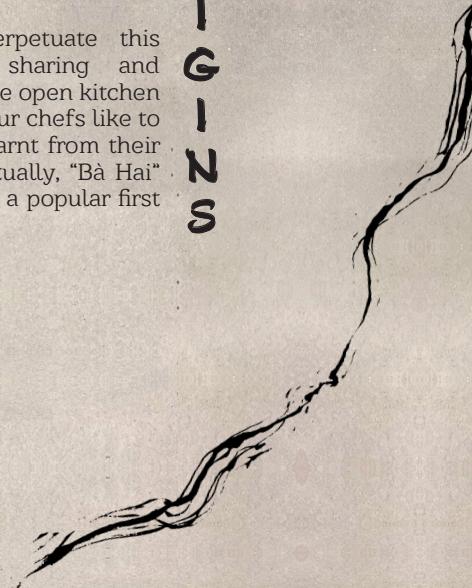
The principle of yin and yang has been applied when selecting the ingredients, to guarantee the genuine taste of the recipe, to ensure complementarity of the ten menu dishes and to match the ingredients with seasonal or climatic conditions.

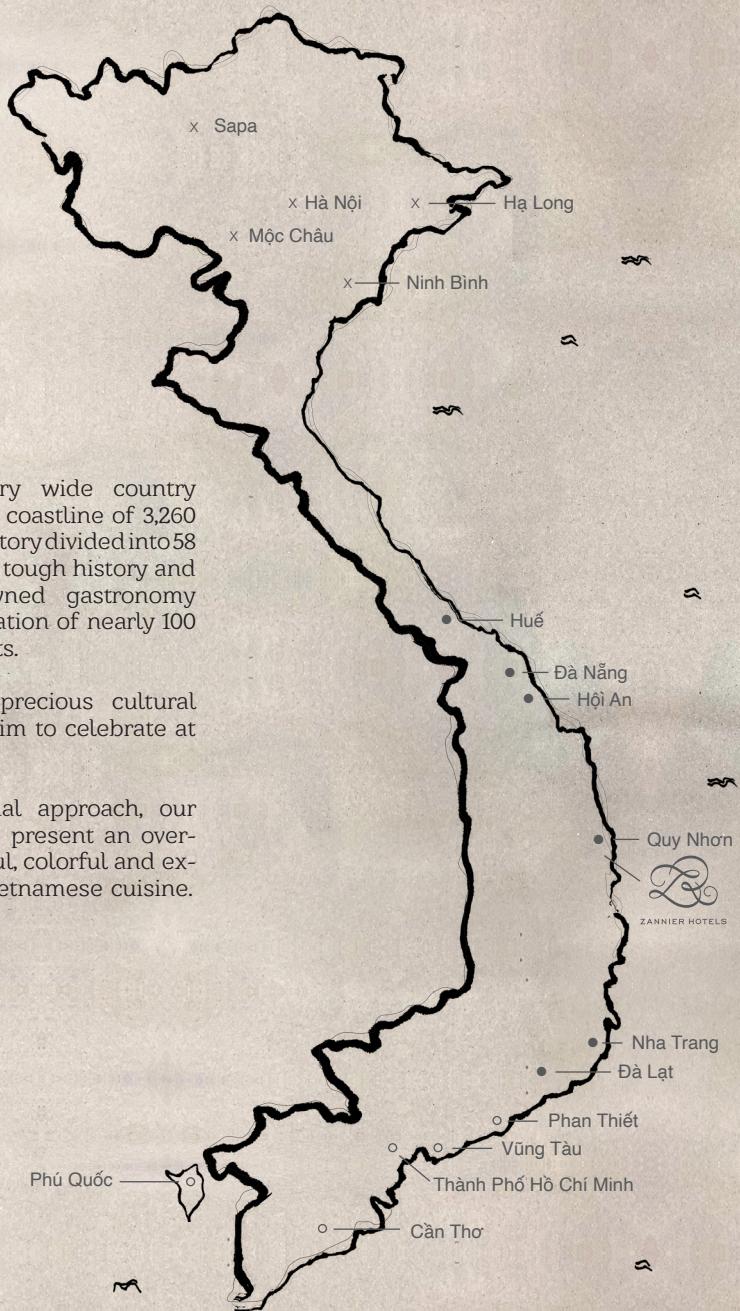
Dishes in Vietnam appeal to gastronomes via five senses (what is called “năm giác quan” in Vietnamese):

- food arrangement should attract the eyes,
- delicate sounds often come from crispy ingredients,
- five spices can be detected on the tongue,
- the aromatic flavours coming mainly from the herbs stimulate the nose,
- and many meals in Vietnam, especially finger food, can be perceived by touching.

At Bà Hai, we aim to perpetuate this philosophy. All is about sharing and discovering, as illustrated by the open kitchen and traditional cooking pots. Our chefs like to share the cuisine they have learnt from their mothers & grand-mothers. Actually, “Bà Hai” literally means “Grandma Hai”, a popular first name in Vietnam.

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Vietnam is a very wide country characterized by a coastline of 3,260 km (2,030 mi), a territory divided into 58 provinces, a rich & tough history and a globally renowned gastronomy shared by a population of nearly 100 millions inhabitants.

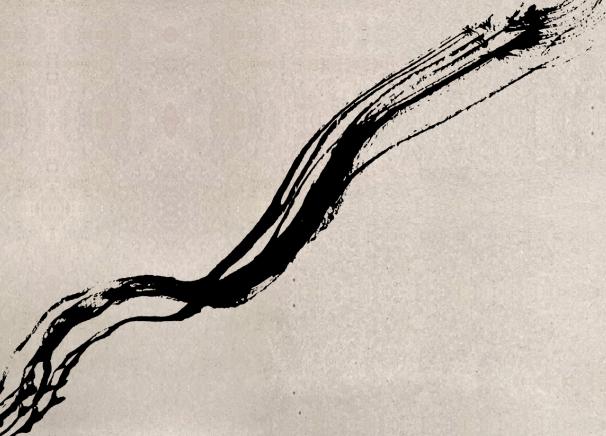
A diversity and precious cultural heritage that we aim to celebrate at Bà Hai.

Through a regional approach, our restaurant aims to present an overview of the flavorful, colorful and extremely healthy Vietnamese cuisine.

- ✗ North Discovery
- Center Discovery
- South Discovery
- ~~ South East Sea

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NORTH DISCOVERY



Northern Vietnam, cradle of Vietnamese civilization, is also the birthplace of some national signature dishes, of which “Phở” is perhaps the most famous example.

The flavors up North are subtler and more delicate than anywhere else in the country thanks to the harmonious combination of spices. In fact, people in Northern Vietnam tend to use less spice than in other regions though it has colder climate. Black pepper is the most prominent ingredient in creating hot flavor, instead of chili.

Nearly all dishes in the North reflect subtle combinations of many different mild flavoring ingredients featuring light and balanced flavors.

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SPECIAL VIETNAMESE NORTHERN MENU

STARTERS

Nem Thính Lá Sung

Fig Leaf Wrap with Toasted Pork

Steamed pork belly and herbs, wrapped with dry mung bean and sticky rice rolls. Complemented by garden-fresh fig leaves and served with our signature local fish sauce.

Nem Cua Bé Rán Giòn

Crispy Crab Rolls

Golden-fried squash wraps filled with freshly sourced local crab meat, vegetables, mushrooms. Bean sprouts, paired with pickled garnish and a tangy sweet-and-sour dipping sauce.

Phở Cuốn Bò

Beef Noodle Rolls

Fresh flat noodle rolls stuffed with tender beef and aromatic local herbs. Served with a zesty sweet-and-sour dipping sauce.

MAIN COURSES

Bánh Cuốn Chả Mực

Rice Rolls with Squid Cakes

Steamed rice roll cakes with scallions, served alongside homemade squid cakes prepared with local ingredients.

Cá Nướng Riêng

Grilled Fish with Galangal

Freshly caught fish, delicately grilled with galangal and paired with purple rice for a uniquely fragrant combination.

Gà Thả Vườn Quay Sốt Nấm

Roasted Free-Range Chicken in Mushroom Sauce

Juicy roasted free-range chicken accompanied by a flavorful mushroom sauce. Garnished with spring onions, bok choy, and a drizzle of oyster sauce.

DESSERTS

Chuối dát lá dứa & Puddding

Caramelized Banana with Pandan Soy Pudding

Delightful combination of caramelized bananas, infused with pandan leaf essence, and smooth soy pudding.

VND 2.000.000++ PER PERSON

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SPECIAL VIETNAMESE VEGETARIAN MENU

STARTERS

Đậu Hủ Cháy Tỏi

Crispy Tofu with Garlic and Soy Sauce

Golden-fried tofu infused with the savory aroma of garlic and onions, served with a light and flavorful soy sauce.

Nộm Nấm Bảo Ngư và Đậu Phộng

Abalone Mushroom Salad with Herbs

A refreshing blend of tender abalone mushrooms, crisp onions, fragrant herbs. Roasted peanuts, drizzled with a tangy chili dressing.

Bánh Khoai Lang Hấp Nước Cốt Dừa

Steamed Sweet Potatoes with Coconut Milk

Soft, steamed sweet potatoes bathed in rich coconut milk. Topped with toasted sesame seeds and a touch of natural honey.

MAIN COURSES

Cà Ri Rau Củ

Vegetable Curry with Baguette

A hearty vegetable stew simmered in a creamy curry sauce, perfectly accompanied by slices of Vietnamese baguette.

Cà Tím Nướng

Grilled Eggplant with Sate Sauce

Smoky grilled eggplant layered with aromatic onions and coated in a spicy, savory sate sauce.

Cơm Chiên Xanh

Fragrant Fried Rice with Basil

Vibrant stir-fried rice with hot basil, golden egg, and a touch of soy sauce for a balanced yet bold flavor.

DESSERTS

Chuối Dốt Lá Dứa & Puddding

Caramelized Banana with Pandan Soy Pudding

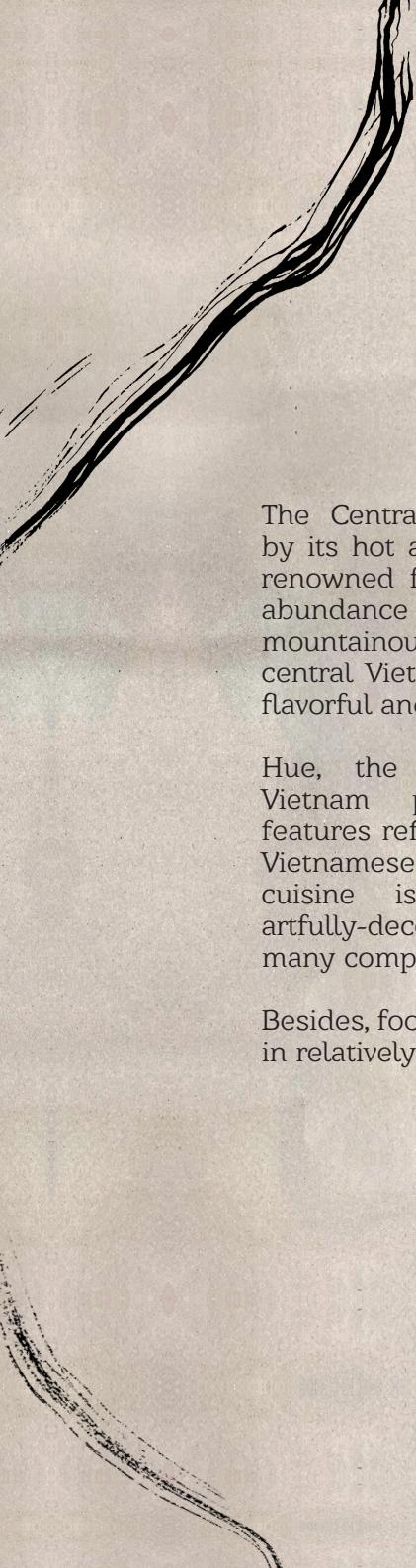
Delightful combination of caramelized bananas, infused with pandan leaf essence, and smooth soy pudding.

VND 2.000.000++ PER PERSON

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CENTER DISCOVERY



The Central scene food is characterized by its hot and spicy flavors. The cuisine is renowned for being bold and daring. The abundance of spices produced by the mountainous terrain in the region makes central Vietnamese cuisine the most spicy, flavorful and complex in the country.

Hue, the former imperial capital of Vietnam possesses culinary tradition features reflecting the influence of ancient Vietnamese royal cuisine. The region's cuisine is greatly admired for its artfully-decorated meals prepared from many complex dishes.

Besides, food in this region is usually served in relatively small size and very spicy.

SPECIAL VIETNAMESE CENTRAL MENU

STARTERS

Bánh Căn Tôm Gà

Crispy Turmeric Mini Rice Pancakes

Golden rice pancakes topped with tender chicken, succulent prawns, and a rich coconut milk sauce. Accompanied by fresh herbs and a tangy sweet-and-sour fish sauce.

Bánh Xèo Mực Cuốn Rau Sống

Rice Pancakes with Fresh Squid

Enjoy light and crispy rice pancakes filled with fresh squid, onions, and bean sprouts. Wrapped in delicate rice paper and enhanced by vibrant herbs.

Gỏi Xoài Xanh Tôm khô

Green Mango Salad with Dried Shrimp

Savor a refreshing blend of green mango, coriander, mint, and crunchy peanuts. Topped with dried shrimp and dressed with a zesty kumquat dressing.

MAIN COURSES

Tôm Nướng Muối Ớt Xanh

Grilled Tiger Prawn with Rock Salt and Chili

Succulent tiger prawns, marinated in rock salt and chili powder. Expertly grilled and served alongside fresh green mango.

Chả Nướng Ống Tre Bánh Uớt

Bamboo-Grilled Minced Pork

Savory minced pork is grilled within bamboo, complemented by soft steamed rice flat noodles and rich, Nutty peanuts sauce.

Gà Tiêm Hat Sen Táo Do

Clay Pot Stewed Young Chicken with Lotus Seeds

Tender young chicken slow-cooked with lotus seeds and sweet red apples in a clay pot.

DESSERTS

Chè Trôi Nước Mè Đen

Sticky Rice Dumplings in Sweet Syrup

These soft sticky rice dumplings are filled with mung bean and served in a rich sweet syrup, complemented by a garnish of crushed peanuts and toasted sesame seeds.

VND 2.000.000++ PER PERSON

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SOUTH DISCOVERY

Southern Vietnam is endowed with warm weather and fertile soil which are favorable conditions for growing a remarkable variety of fruits, vegetables and livestock.

The fresh ingredients are often enhanced by the use of aromatic herbs and condiments, and the mix between salty and sugary is characteristic of the local cuisine.

Dishes in Southern Vietnam are biased towards adding sugar to food more than in the other regions. The tendency for preferring sweetness in Southern Vietnam can also be seen through the widespread use of coconut milk in cooking food.

It is often said that the cuisine in the South is among the fattest in the country.

SPECIAL VIETNAMESE SOUTHERN MENU

STARTERS

Nem Lụi Nướng Cuộn Rau Sống

Fresh Spring Rolls with Grilled Minced Pork

Juicy grilled minced pork skewers wrapped in delicate rice paper alongside crisp pickled vegetables. Fragrant herbs, vermicelli noodles, and served with a creamy, nutty peanut dipping sauce.

Bánh Bao Hấp Vịt Xíu

Steamed Bao Buns with Duck Confit.

Soft, fluffy bao buns stuffed with tender, slow-cooked duck confit and aromatic herbs. Paired with a velvety hoisin sauce.

Gỏi Ngó Sen

Lotus Stem Salad

A refreshing medley of crunchy lotus stems, julienned carrots, thinly sliced pork fillet, and tender lotus seeds. Topped with crispy shallots, fresh herbs, and a zesty lime dressing, accompanied by crispy prawn crackers.

MAIN COURSES

Tôm Sú Biển Nướng Trứng Muối

Grilled Tiger Prawns with Salted Duck Egg

Succulent tiger prawns glazed with a rich, buttery salted duck egg sauce. Served with toasted slices of Vietnamese baguette for a perfect combination of textures.

Bò Tơ Nướng Dá Cuốn Cải Xanh

Grilled Beef with Mustard Leaves

Premium cuts of tender, stone-grilled beef marinated with sesame, wrapped in vibrant mustard leaves. Served with a piquant green chili dipping sauce.

Canh Chua Cá Bớp

Sweet-and-Sour Cobia Fish Soup

A tangy and aromatic soup featuring fresh cobia fish, crunchy bean sprouts, juicy pineapple. A fragrant blend of herbs, served with steamed white rice.

DESSERTS

Chè Trái Cây

Seasonal Fruit Dessert.

Selection of tropical fruits including ripe mango, sweet red dragon fruit, and jackfruit. Bathed in creamy coconut milk and finished with a sprinkling of roasted peanuts.

VND 2.000.000++ PER PERSON

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BEVERAGES

SPARKLING WINES

AUSTRALIA

CHANDON, METHODE TRADITIONNELLE CHAMPENOISE

1,600

FRANCE

BILLECART BRUT RESERVE 375ML

12%, Chardonnay, Pinot Meunier and Pinot Noir

2.500

LOUIS ROEDERER COLLECTION 244 375ML

12%, Chardonnay, Pinot Meunier and Pinot Noir

2.800

MOËT & CHANDON BRUT

12%, Pinot Noir, Pinot Meunier, Chardonnay

6.600

BILLECART SALMON BRUT ROSÉ

12%, Pinot Noir, Chardonnay

6.800

LOUIS ROEDERER COLLECTION 244

12.5%, Pinot Noir, Meunier, Chardonnay

7.200

DOM PÉRIGNON BRUT

12.5%, Pinot Noir, Meunier, Chardonnay

21.000

ARMAND DE BRIGNAC BRUT GOLD

12%, Pinot Noir, Pinot Meunier, Chardonnay

29.000

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All price are in thousands of Vietnamese Dong (VND),
exclusive of 5% service charge and prevailing government tax

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WHITE WINES

FRANCE

GUSTAVE LORENTZ, ALSACE

13%, Riesling

2.400

BESTHEIM CHASSEURS DE LUNE COLLECTION, ALSACE

14%, Pinot Gris

2.800

PASCAL JOLIVET, EDITION N.1, CÔTEAUX DU GIENNOIS, LOIRE VALLEY

13%, Sauvignon Blanc, Organic

3.600

JOSEPH DROUHIN CHABLIS RESERVE DE VAUDON, BURGUNDY

12.5%, Chardonnay

5.200

L'EXCELLENCE, DOMAINES ROGER ZANNIER, CÔTES DE PROVENCE CRU CLASSE AOC, PROVENCE

Rolle, Sustainable

1.900

CHILE

BISQUERTT LA JOYA GRAN RESERVA

13.5%, Viognier

2.500

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WHITE WINES

ITALY

BANFI, PLACIDO PINOT GRIGIO, IGT VENETO

12%, Pinot Grigio

1.800

NEW ZEALAND

VILLA MARIA, PRIVATE BIN, MARLBOROUGH

12.5%, Sauvignon Blanc

3.100

PORTUGAL

 ALUZÉ, DOMAINES ROGER ZANNIER,
QUINTA DO PESSEGUEIRO, DOURO

Rabigato, Gouveio, Cerceal, Organic

1.800

USA

REYNEKE, STELLENBOSCH SILVER OAK CELLARS

TWOMEY, NAPA VALLEY

14.3%, Sauvignon blanc, Sustainable

7.200

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RED WINES

ARGENTINA

ALTA VISTA PREMIUM

13.5% Malbec
2.800

USA

DELOACH HERITAGE RESERVE

13.5% Zinfandel
3.200

OPUS ONE, OAKWILLE AVA 2019

15%, Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc, Malbec
54.000

FRANCE

MOULIN DE GASSAC

13.5%, Cabernet Sauvignon
2.500

JOSEPH FAIVELEY, BOURGOGNE

13%, Pinot Noir
5.000

LOUIS JADOT COTE DE BEAUNE VILLAGES,

BURGUNDY

13%, Pinot Noir
5.200

ELIAN DA ROS, LE VIN EST UNE FÊTE, CÔTES DU MARMANDAIS

Abouriou, Cabernet Franc, Merlot, Biodynamic

1.800

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RED WINES

FRANCE

CHATEAU LYNCH-BAGES 5EME GRAND CRU CLASSE,
PAUILLAC 2011

3%, Cabernet Sauvignon, Merlot
28.000

❖ L'EXCELLENCE, DOMAINES ROGER ZANNIER,
CÔTES DE PROVENCE CRU CLASSE AOC
Syrah, Cabernet Sauvignon, Mourvedre, Sustainable
1.900

ITALY

SANTA MARGHERITA
13.5% Malbec

2.500

ORNELLAIA BOLGHERI SUPERIORE,
SUPER TUSCAN 2020
14.5%, Petit Verdot
26.000

ITALYSASSICAIA BOLGHERI,
SUPER TUSCAN 2010
13.5%, Cabernet Sauvignon,
38.000

PORTUGAL

❖ ALUZÉ, DOMAINES ROGER ZANNIER,
QUINTA DO PESSEGUEIRO, DOURO
Touriga, Touriga Nacional, Organic
1.600

❖ QUINTA DOC, DOMAINES ROGER ZANNIER,
QUINTA DO PESSEGUEIRO, DOURO
Touriga, Touriga Nacional, Organic
3.800

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SIGNATURE MOCKTAILS

Fruit & plant-based fizzy drinks

CORAL BEACH

Basil cordial homemade, yellow pineapple, cucumber, apple, lime

200

GÀNH ĐÁ ĐĨA

Homemade syrup, rose bud tea, beetroot, lychee, lime

200

SÔNG CÂU

Lemon saccharum homemade, kumquat infused salty black apricot, lime,

Zannier filtered water

200

THE JUICERY

LYCHEE & ROSE

200

MANGO

200

GINGER

200

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APERITIF

CAMPARI	
	160
BAILEY'S	
	160
PASTIS HENRI BARDOUIN	
	350
ABSINTHE, DISTILLERIE DE PROVENCE	
	270
LILLET BLANC	
	160
PIMM'S	
	160
APEROL	
	160
VERMOUTH DOLIN WHITE	
	180
VERMOUTH DOLIN RED	
	180
VERMOUTH DOLIN DRY	
	180

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VIETNAMESE BEERS

Discovering the local creative craft beer scene

LARUE

Larue was first brewed in 1909 by a Frenchman named Victor Larue. This brew is the result of a recipe perfected over 100 years to give Larue its characteristic flavour of a traditional French beer.

100

HANOI FURBREW

Established in 2016, fully licensed brewery, owned and operated in co-operation by Phan Thanh Trung and Thomas Bilgram. Their beers are handmade. Brewed in a small state of the art craft brewery in Hanoi with very high quality & care.

BEACH BEER – CREAM ALE

ABV - alcohol: 4.7 | IBU - bitterness: 16 | EBC - colour: 9

Enjoy this light, refreshing and easy to drink ale. Just what you need when you are thirsty. Ale, but taste a bit like a lager/pilsner.

180

LIME LEAF WHEAT – AMERICAN WHEAT

ABV - alcohol: 5.3 | IBU - bitterness: 9 | EBC - colour: 18

A classical wheat beer, in a local version. The sweetish, almost candy like, aromas occurring in the wheat beer, plays with all the scents from lime leaves.

180

HANOI SAISON – SAISON

ABV - alcohol: 8.9 | IBU - bitterness: 23 | EBC - colour: 13

Made the traditional way. Just ferment in the shadow, not temperature control, and add some spices, orange zest and some cloves to match it. Musky, aromatic, fermented

180

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A FAMOUS CULTURE TASTE OF COFFEE THREE REGION VIETNAM

CA PHE TRUNG

Ca Phe Trung is a Vietnamese drink traditionally prepared with egg yolks, sugar, condensed milk and robusta coffee. The drink is made by beating egg yolks with sugar and condensed milk, then extracting the coffee into the cup, followed by a similar amount of egg cream, or egg yolks which are heated and beaten, or whisked

200

CA PHE MUOI

Ca Phe Muoi: is originated in 2012, thanks to a charming couple in Hu, Mr. Phong and Mrs. Hng, who wanted to add a unique touch to their small coffee shop. The name, inspired by Mrs. Hng's favorite online love story, perfectly complements the "slightly salty" flavor of this

coffee drink

200

CA PHE VOT

Ca Phe Vot: Phan Dinh Phung Filter Coffee – an old coffee shop known for its irresistible cups of delicious coffee. As one of the oldest Filter Coffee shops in Saigon with over 60 years of operation, the coffee beans here are carefully selected, through the stages of roasting and grinding the beans, then placed in a filter and poured with boiling water to make coffee. Therefore, it produces a cup of rich, delicious coffee with a layer of fine foam on top. For more than half a decade,

the shop has maintained its special features every time people mention it because of its deliciousness, quality, and reasonable price

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COFFEE AND MILK SELECTION

LANG BIANG COFFEE,
FAZENDA DE LAGOA, MAMO KACHA

Espresso / Machiato

100

Latte / Cappuccino

120

Espresso Doppio

150

Latte Macchiato

120

Vietnamese Filter Phin Coffee & Condensed Milk

110

Vietnamese Coffee & Coconut Cream

120

MILK CHOCOLATE

Dark chocolate 75%

150

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TEA SELECTION

Selection of "The Tea Artisans" organic whole-leave teas
& infusions hand picked from China & organic
Vietnamese coffee beans from Lang Biang micro-lot farm

TEAS

English Breakfast

Earl Grey

Green Tea

Ding Gu Da Fang

Green Tea Genmaicha

White Tea Pai Mu Tan

140

INFUSIONS

Rooibos

Chamomile

After-Meal Infusion

Amaranth Blossom Flowers

140

HOMEMADE FRESH INFUSION

Ginger, Lemongrass, Fresh Mint Leaves

100

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SOFT DRINKS & WATER

SODA

Regular Coke
Coke Zero
Fanta
Sprite
100

THOMAS HENRY TONICS

Grapefruit
Lemonade
Spicy Ginger
Tonic Water
Elderflower Tonic
Cherry Blossom
120

BÃI SAN HÔ FILTERED WATER

Still Water

70

Sparkling Water

70

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