

Rice Wine

- Sake Sawanotsuru Japan Bottle [175ml] 6
- Vodka Hanoi Vietnam Bottle [300ml] 9

Beer

- Hix Oyster Ale Britain Bottle [500ml] 4.8
- Hanoi Vietnam Bottle [330ml] 3
- Tiger Singapore Bottle [330ml] 3
- Asahi Japan Pint / Half 4 / 2

Spirits

- Jack Daniels 50ml Double 5
- Gordons Gin 50ml Double 5
- Bacardi 50ml Double 5
- Smirnoff 50ml Double 5
- Malibu 50ml Double 5
- Remy Martin 25ml Single 3
- Calvados 25ml Single 3
- Sambuca 25ml Single 3
- Mixers 1

Soft

- Coke 2
- Diet Coke 2
- Lemonade 2
- Tonic Water 2
- Aloe Vera juice 2
- Orange juice 2.8
- Guava juice 2.8
- Mango juice 2.8
- Home Made Lemonade 2.5

Bottled Water

- Voss Still/Sparkling Small 2.5
- Large 4.5

Tea & Coffee

- Jasmine 1.5
- Iced Jasmine 1.5
- Vietnamese Coffee [Hot or Iced] 2.5

Desserts

- Vietnamese durian and tapioca cake 4.9
- Banana fritter with ice cream 4.9
- Coconut ice cream 4.5



'The BIG SURPRISE about Vietnamese food? How well it goes with wine'

No-one asks "what wines do I drink with European food?" because it's a stupid question. There is no useful category called European food. There is only French food, German food, Italian food and so on. Given this, then, why do so many people ask "what wines do I drink with oriental food?". The answer is because they imagine all oriental food to be similar. But it is not. It is just as varied, as individual, as any in Europe.

And none, in its own peculiar excitements and supreme compatability with wine, is more individual than the cuisine of VietNam. All those fresh slivers of vegetables. The dipping sauces. The ingenious marinades. The braising. All those fresh herbs.

Vietnamese cuisine is very special and it is a great thrill to have created a wine list for a Vietnamese restaurant where every bottle has been meticulously chosen to go with all the dishes. The wines are also fairly priced. The not only match the food, they do not have the usual mighty restaurant mark-ups. Thus they match anyone's expectations of how to eat and drink out, wonderfully well, and not blow a fortune.

Malcolm Gluck

Measures: Gls = 175ml / Btl = 750ml

All prices in Pounds

All prices include VAT at the current rate

Should a particular vintage not be available an alternative will be offered

White

- Calbuco Semillon/Chardonnay 2007 Chile** Dry yet delightfully full of stone-fruit flavours, lemon and a hint of herb. Great with Sizzling Seafood **4 / 16**
- Les Vignes de L'Eglise Grenache Blanc/Chardonnay 2008 France** The fruit is apricot and citrus with a nutty undertone and it has just enough oomph to handle spices **3.7 / 14.5**
- Alpha Zeta 'P' Pinot Grigio 2008 Italy** This is one of the classiest, most elegant, sexiext PG's you'll ever set lips on. Great with prawn dishes **6 / 24**
- Sebastien Vaillant Valencay 2008 France** This is a sauvignon blanc and chardonnay marriage close to perfection. Hugely impressive as a textured liquid, sleek yet ruffled, it shows melon with citrus and a touch of herbiness on the finish. Versatile, it works with chicken as well as fish and even the richness of the mackerel and complex prawn dishes **/ 21.5**
- Cullen Margaret River Sauvignon Blanc/Semillon 2008 Australia** Made by vigorous organic methods, this wine reveals multiple layers of gooseberry, pear, citrus, and apricot fruit with a hint leafy spice **/ 35**
- Hunawihr Gewurztraminer Reserve d'Alsace 2007 France** Crisp pear and lychee fruit, wonderfully elegant and poised, great with seafood and chicken dishes, also stunningly good with monkfish **/ 28.5**
- Valentin Bianchi Finca Los Primos Chardonnay 2008 Argentina** The fruit here is smoky under-ripe peach and citrus. Stunningly effective with squid, catfish, prawns **/ 18**
- Jean-Claude Boisset Bourgogne Chardonnay 2007 France** Great class is shown in this chardonnay, lovely balance and poise, delicate yet affirmative. Finer than many a Puligny-Montrachet **/ 34**
- Dreissigacker Franconia Riesling 2008 Germany** Lovelysoft citrus and steely minerality with a suggestion of peach. Great with the richer fish dishes like mackerel **/ 31**
- Jeffrey Grosset Polish Hill Riesling 2008 Australia** Hugely superior, tangy finesse. Has a gooseberry and citrus richness with a pebbly undertone. Good with Mekong Catfish **/ 38**
- Loimer Kamptal Gruner Veltliner 2008 Austria** This wine crackles with crispness and freshness and is simply superb with mackerel, squid, and spicy fish dishes **/ 32.5**
- Jaboulet Mule Blanche Crozes Hermitage Blanc 2004 France** A fabulously supple, elegant white with nutty peach fruit of great charm. Goes well with Tiger Chicken and prawn, squid and crab dishes **/ 41**

Rosé

- A Mano Rosato 2008 Italy** This delicious rosé from Puglia is crisply raspberryish and superb with prawn, squid and spicy fish dishes **/ 25**
- Fairview Rosé 2009 South Africa** Astonishingly svelte yet emphatic blend of gamay and shiraz grapes, chewily **5.5/ 22**

Champagne & Sparkling Wine

Gls / Btl

- Prosecco Spumante Conegliano e Valdobbiadene, Ca' Morlin n.v. Italy** Restrained peach and crisp lemon from this, the great bubbly of Venice and the sud Tirol **/ 31**
- Serge Mathieu Brut Tradition Blanc de Noirs Champagne n.v. France** A 100% pinot noir bubbly from a masterful winemaker. Has an opulent hint of wild strawberry. It is fabulously classy and luxuriant **/ 43**

Red

- Château La Tour de Beraud Costières de Nîmes 2007 France** Complex, bold, herby fruit with chocolate and herbs with a suggestion of black olive. Amazingly smooth, this red goes well with beef dishes **5 / 20**
- Castano Monastrell 2008 Spain** Rustic, vividly structured, tannic, dry, sexy, high class, this is mood music in a bottle (think Miles Davis and Kind of Blue) **4.7 / 18.5**
- Les Vignes de L'Eglise Grenache/Merlot 2007 France** A chunky, ripe red wine of great vivacity. It has adult tannins and an amazingly polished delivery without being superficial. Terrific with our meat chicken dishes **3.7 / 14.5**
- Colonia Las Liebres Mendoza Bonarda 2007 Argentina** Rugged, charred tannic blackberries with a rich leadfy undertone. Superb with beef **/ 17**
- Domaine de Poujol Proteus Merlot/Carignan 2008 France** What smoking ban in restaurants? Try this raunchy wine and it lights you up. Rich, smooth and delicious (with a tobacco-richness on the finish), it comes across like a posh, slightly whacky bordeaux **/ 21**
- Wild Earth Central Otago Pinot Noir 2007 New Zealand** Overwhelming sensually perfumed gamy fruit, with unguent tannins. There are £50 burgundies a tenth as exciting as this **/ 37.5**
- Altos Las Hormigas Mendoza Malbec 2008 Argentina** Liquid Green & Blacks dusted with cocoa. Yummy is an understatement. Try it with pork and chicken dishes **/ 24.5**
- Alpha Zeta Ripasso Valpolicella Superiore Cortegiara 2007 Italy** Rich berries which develop on the palate to reveal spritely tannins. A good partner to duck, pork and beef dishes **/ 26.5**
- Jaboulet Domaine de Thalabert Crozes Hermitage Rouge 2005 France** A delicious red as if made from grilled berries with a hint of wild raspberry and a touch of coffee. Works with beef, pork and duck dishes **/ 44**
- Heinrich Burgenland St Laurent 2006 Austria** This is what a Gevrey-Chambertin might taste like after spending a year at an inner-City comprehensive. This wine is, then, gamy and bold, adult yet young, and full of perfumed character. A gallant match with our beef dishes **/ 36**