

## RICE WINE

<b>Sake Sawanotsuru</b>	Japan	Carafe [175ml]	6
<b>Halico</b>	Vietnam	Gls [75ml]	4
A traditional black sticky rice wine, on the rocks			
<b>Thanh Mai</b>	Vietnam	Gls [75ml]	5
A Hanoi local drink, fermented plum apricot wine, on the rocks			

## BEER

<b>Hanoi</b>	Vietnam	Btl [330ml]	3.3
<b>Beer Lao</b>	Laos	Btl 330ml]	3.5
<b>Tiger</b>	Singapore	Btl [330ml]	3.3
<b>Asahi Draught</b>	Japan	Gls [330ml]	3.3
<b>HIX Oyster Ale</b>	Britain	Btl [500ml]	5
<b>HIX India Pale Ale</b>	Britain	Btl [500ml]	5

## SPIRITS, & LIQUEURS

<b>House Spirit</b>	50ml Double	
Barcardi, Malibu, Gordon's Gin, Jack Daniel, Sminoff, Plymouth		5
<b>Premium Spirit</b>	50ml Double	
Havana Club, Morgan's Spiced, Bombay Sapphire, Zubrowka		7
Belvedere Vodka		9
Johnnie Walker Gold 18 yrs		15
<b>Armagnac &amp; Cognac</b>	50ml Double	
Calvados		6
Remy Martin		9
<b>Mixers</b>		1
<b>Liqueur and Shooter</b>	25ml Shot	
Sambuca, Frangelico, Tia Maria, Bailey, Galliano, Tequila		3
Galliano		4

and more, please ask for what available at the bar

## ZERO % COCKTAILS

<b>Saigon Slings</b>		4
Lime wedges, soda, brown sugar, lime leaf, crush ice		
<b>Miss Saigon</b>		4
Guava, lime leaf, passion fruit, coconut		
<b>Ngon Ngon</b>		4
Mango, pineapple, rose watre, ginger		

## SOFT, TEA & COFFEE

<b>Coke, Coke Zero, Lemonade, Tonic, Soda</b>		2
<b>Aloe Vera</b>		2.5
<b>Daily squeezed Soya Milk</b>		2.8
<b>Orange, Guava, Mango</b>		2.8
<b>Home Made Lemonade</b>		3
<b>Voss Still/Sparkling</b>	Small	2.5
	Large	4.5
<b>Jasmine Tea</b>	Per Person	1.5
<b>Iced Jasmine Tea</b>	Per Person	1.5
<b>Vietnamese Coffee</b> [Hot or Iced]		2.5

## DESSERTS

<b>Vietnamese durian &amp; tapioca cake</b>	5
<b>Banana fritter &amp; coconut ice cream</b>	5
<b>Coconut ice cream</b>	4.5

MEASURES: GLS = 175ML / BTL = 750ML  
 ALL PRICES INCLUSIVE OF VAT AT THE CURRENT RATE  
 SHOULD A PARTICULAR VINTAGE NOT BE AVAILABLE  
 AN ALTERNATIVE WILL BE OFFERED

# DRINK

# Viet Grill

## 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

## HALF BOTTLE

### WHITE

**Domaine Sautereau Sancerre 2008 France** As stylish and distinctive as a Christian Loubotin stiletto heel, this is an elegant partner for seabass and prawns 20

**Domaine de Bel Air Pouilly Fumé 2008 France** More fruit that convention demands but this makes it delightfully individualistic. It is packed with minerality & goes well with wonton noodle soup, monkfish and catfish 18

### RED

**Capezzana Barco Reale 2007 Italy** Earthily rich and lingering, and magnificently accomodating when shaking beef is on the table 16

### SWEET

**Jaboulet Muscat de Beaumes de Venise 2007 France** Honey and marmalade make for a memorable mouthful, more so if our durian and tapioca cake dessert is served with it (and with coconut ice-cream it's even more scrumptious) 35

## BY GLASS

### FIZZY

**Prosecco Spumante Conegliano e Valdobbiadene, Ca' Morlin n.v. Italy** 5.5

### WHITE

**Calbuco Semillon/Chardonnay 2009 Chile** 4.5  
**Les Vignes de L'Eglise Vermentino IPG 2009 France** 4  
**Alpha Zeta 'P' Pinot Grigio 2008 Italy** 6

### RED

**Castano Monastrell 2009 Spain** 5  
**Les Vignes de L'Eglise Merlot Grenache 2009** 4  
**Altos Las Hormigas Mendoza Malbec 2009 Argentina** 6.5

## WHITE

Gls/Btl

**Calbuco Semillon/Chardonnay 2009 Chile** Dry yet delightfully full of stone-fruit flavours, lemon and a hint of herb. Great with Sizzling Seafood 18

**Les Vignes de L'Eglise Vermentino IPG 2009 France** The fruit is apricot and citrus with a nutty undertone and it has just enough oomph to handle spices 16

**Alpha Zeta 'P' Pinot Grigio 2008 Italy** This is one of the classiest, most elegant, sexiest PG's you'll ever set lips on. Great with prawn dishes 24

**Hunawehr Gewurztraminer Reserve d'Alsace 2008 France** Crisp pear and lychee fruit, wonderfully elegant and poised, great with seafood and chicken dishes, also stunningly good with monkfish 30

**Valentin Bianchi Finca Los Primos Chardonnay 2009 Argentina** The fruit here is smoky under-ripe peach and citrus. Stunningly effective with squid, catfish, prawns 19

**Jean-Claude Boisset Bourgogne Chardonnay 2008 France** Great class is shown in this chardonnay, lovely balance and poise, delicate yet affirmative. Finer than many a Puligny-Montrachet 36

**Dreissigacker Estate Riesling 2008 Germany** Lovely soft citrus and steely minerality with a suggestion of peach. Great with the richer fish dishes like mackerel 32

**Jeffrey Grosset Polish Hill Riesling 2009 Australia** Hugely superior, tangy finesse. Has a gooseberry and citrus richness with a pebbly undertone. Good with Mekong Catfish 41

**Chateau de Fontenille Entre-deux-Mers 2008 France** One of Bordeaux's greatest white blends and its most complete fish wine (shellfish and calamari) 26

## SAUVIGNON BLANCS AROUND THE GLOBE

**Baron de Badassiere 2009 France** Showing peach touches and citrus, it works beautifully with sugo prawns 20

**Domaine des Brosses Sancerre 2008 France** Bitingly minerally and elegant this was made to go with Basa fish 34

**Calbuco 2009 Chile** Has a chewy richness and ripeness, and is great with wokked greens, monkfish, and whole seabass 20

**Chocolan Seleccion Casablanca 2009 Chile** Dry citrusy richness with a hint of grapefruit. Calamari love it 21

**Fairview 2009 South Africa** Old style grassiness here, so the wine works well with the king prawns and monkfish starters and the mackerel 22

**Tinpot Hut Marlborough 2009 New Zealand** A serious competitor to Sancerre, this is delicious partnered with prawns, calamari, and scallops 26

**Shaw & Smith Adelaide Hills 2009 Australia** This is arguably the most concentrated and refined sauvignon on the list and thus it needs a refined dish: seabass and the imperial take on Bun Bo Hue with crab cakes 33

## ROSÉ

Gls/Btl

**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 5.5/22

## CHAMPAGNE & SPARKLING WINE

**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 Serge Mathieu Brut Tradition Blanc de Noirs 35

**Champagne n.v. France** A 100% pinot noir bubbly from strawberry. It is fabulously classy and luxuriant 47

## RED

**Castano Monastrell 2009 Spain** Rustic, vividly structured, tannic, dry, sexy, high class, this is mood music in a bottle (think Miles Davis and Kind of Blue) 20

**Les Vignes de L'Eglise Merlot Grenache 2009 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 16

**Altos Las Hormigas Mendoza Malbec 2009 Argentina** Liquid Green & Blacks dusted with cocoa. Yummy is an understatement. Try it with pork and chicken dishes 25

**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 24

**Wild Earth Central Otago Pinot Noir 2008 New Zealand** Overwhelming sensually perfumed gamy fruit, with unguent tannins. There are £50 burgundies a tenth as exciting as this 39

**Chateau Mahon-Laville Bordeaux Superieur 2007 France** A open-hearted cabernet/merlot daret with catering chocolate tannicity to its well baked fruit. Yummy with Campfire Beef 27

**Vetus Toro 2006 Spain** Raspberry/chocolate fruit, sensual and complex, utterly committed and luxurious. Spain's best kept red wine secret. Tiger Chicken is a good partner 37

**De Loach Russian River Valley Pinot Noir 2007 California** A racy gamy pinot of great charm and concentrated richness. With its aroma and depth, it puts many a red burgundy costing a great deal more to shame 37

**Mitolo G.A.M McLaren Vale Shiraz 2006 Australia** Spicy and rich with a burnt orange-peel undertone to roasted plums making it a forceful companion to Heaven & Earth pork and Chicken Royale 42