

QUI CLASSIC COCKTAIL
240

OLD FASHIONED

Four Roses Bourbon, Sugar, Bitters

RAMOS GIN FIZZ

Tanqueray Gin, Cointreau, Orange Blossom Water,
Fresh Cream, Club Soda, Vanilla Extra

HEMINGWAY DAIQUIRI (CLARIFY)

Mount Gay Rum, Maraschino, Clarify Grapefruit Juice, Lime

PENICILLIN

J.W Black Label Whisky, Laphroaig Whisky,
Honey Syrup, Ginger, Lemon

MANHATTAN

High West Double Rye, Mancino Rosso, Bitters

REMEMBER THE MAINE

High West Double Rye, Mancino Rosso,
Cherry Liqueur, Absinthe

FRENCH 95

Russell's Bourbon, Lemon, Sugar, Champagne



QUI SIGNATURE COCKTAIL

260

QUI MARTINI

Tanqueray No.Ten Gin, House Tonic Corcial,
Club Soda, Bitters

GANGNAM STYLE

Jose Cuevo Tradicional Tequila, Coconut,
Ginger, Orange Blossom, Lemon

WHEN SUGAR IS LOW

Tito's Vodka, Plantation Rum,
Orgeat Syrup, Lemon

CHERRY COFFEE SAZERAC

Distilled Coffee, Kirsch, Cherry Liqueur, Absinthe, Jujupe

WILD TIRAMISU

Ketel One Vodka, Roasted Cacao, Frangelico,
Fresh Cream, Cinnamon& Cacao Syrup

GEISHA TONIC

The Botanist Gin, St. Germain, Yuzu, Shiso,
London Essence Classic Tonic

NO.22

Bacardi 8 Anos Rum, Raspberry Shrub,
Espresso, Luxardo Amaro, Cacao

LAVENDER SOUR

Wild Turkey 101 Bourbon, Port Wine, Lavender,
Lemon, Egg White

ISLAY NEGRONI

The Botanist Gin, Italicus, Campari,
Mancino Rosso, Rose, Cinnamon



FLOWING BOWLS

1,490

(Approx. 4- 6 servings)

LADY KILLER

Olmecca Tequila, Maraschino, Yogurt Syrup, Prosecco

WHO LET THE DOG OUT

Havana light Rum, Maraschino, Yogurt Syrup, Lemongrass, Cordial

ANGLE SHARE

Havana Light Rum, Red Guava Cordial, Fruit Tea Syrup, Red Dragon Fruit

GEISHA MULE

Belvedere Vodka, Sake, Calamansi, Coconut Pur

LE THANH TON SLING

Beefeater Gin, Dry Vermouth, Maraschino, Lemon,
Cherry Blossom Tonic, Soursop Cordial



Prices Are Quoted In 1000VND And Subject To 5% Service Charge & 10% VAT



GIN & TONICS

ROKU 220
Served with Bergamot

MONKEY 47 350
Served with Rosemary and Raspberry

HENDRICK'S 210
Served with Cucumber, Black Pepper Corn
and Rosemary

LE GIN 250
Served with Ginger and Green Apple

THE BOTANIST 210
Served with Apple, Mint Leaves,
Juniper and Elder flower Tonic

TANQUERAY NO.TEN 210
Served with Apple and Juniper

BOMBAY SAPPHIRE 210
Served with Lime, Strawberry
and Lemongrass

FOUR PILLAR RARE DRY 250
Served with Orange

NAPUE 300
Served with Rosemary and Lime

FERDINARD'S SAAR QUINCE 290
Served with Thai Basil Leaves

FERDINARD'S SAAR 290
Served with Lavender, Mint Leaves and Lemon

MOCKTAILS

GOLDEN DREAM 180
Passion Fruit, Coconut Puree, Orange Blossom,
Soda Water

BARREL AGED COCKTAIL

VIEUX CARRE 14 DAYS 280
Remy VSOP Cognac, Rittenhouse Rye,
Mancino Rosso, D.O.M, Bitters

BOULEVARDIER 21 DAYS 280
Russell's Bourbon , Mancino Rosso, Campari

NEGRONI 17 DAYS 280
Monkey 47 Gin, Mancino Rosso, Campari

MARTINEZ 21 DAYS 280
Old Tom Gin, Mancino Rosso, Maraschino, Bitters



SCOTCH - SINGLEMALT

GLENMORANGIE LASANTA 12	210/2,900
GLENMORANGIE 18	310/4,400
THE GLENLIVET 12	230/3,200
THE GLENLIVET 15	250/3,500
THE GLENLIVET 18	380/5,600

SCOTCH - BLEND

CHIVAS 12	210/2,900
CHIVAS 18	350/3,500
CHIVAS 21	440/6,600
CHIVAS 25	15,000
BALLANTINE 17	250/3,300
BALLANTINE 21	440/6,600
BALLANTINE 30	16,000

COGNAC

HENNESSY VSOP	210/2,900
HENNESSY XO	420/6,800
MARTELL VSOP	210/2,900
MARTELL NOBLIGE	250/3,500
MARTELL CORDON BLEU	420/6,800
MARTELL XO	490/8,000

RUM

PLANTATION ORIGINAL DARK	250
PLANTATION PINEAPPLE	250
ZACAPA 23	300/4,200
ZACAPA XO	480/6,900



BOURBON & RYE

RITTENHOUSE	250/3,500
HIGH WEST DOUBLE RYE	250
PIKESVILLE	370/5,400
BULLEIT	210/2,900
ELIJAH CRAIG	380/5,600
KNOB CREEK	210/2,900
MARKER MARK	210/2,900

TEQUILA

PATRON SILVER	250/3,500
PATRON REPOSADO	270/3,800
PATRON ANEJO	300/4,200
PATRON XO CAFE	210/2,900

VODKA

BELVEDERE	210/2,900
ABSOLUT ELYX	210/3,600
KETEL ONE	210/2,900

GIN

MONKEY 47	350/3,200
NAPUE	260/2,900
ROKU	220/3,200
TANQUERAY TEN	210/2,900
THE BOTANIST	210/2,900
HENDRICK GIN	210/2,900

480

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RED WINE BY GLASS

MONTGRAS ESTATE 180
Cabernet Sauvignon, France

TERRAZAS ALTOS 230
Malbec, Argentina

MATUA 270
Pinot Noir, New Zealand

WHITE WINE BY GLASS

MC GUIGAN PRIVATE BIN 180
Chardonnay, Australia

MATUA 280
Sauvignon blanc, New Zealand

GUNDERLOCH 280
Fritz, Riesling, Germany

CAPE MENTELLE 260
Sauvignon Blanc, Semillion, Australia

BEER

HEINEKEN ALUMINIUM 160

TIGER CRYSTAL 130

DESPAERADOS 130

AFFLIGEM BLONDE 150

AFFLIGEM DOUBLE 150

STRONG BOW 130
(GOLD / HONEY)

LOCAL CRAFT BEER

EAST WEST 130
(PALE ALE / IPA / SUMMER HEFEWEIZEN / SAIGON ROSE)



SNACKS

STEAMED EDAMAME

Đậu nành Nhật hấp

MINI BROCHETTAS

Ô liu xanh cá anchovy xiên que

SAUTÉED EDAMAME WITH CHILLI GARLIC SAUCE

Đậu nành Nhật sốt sa tế

12 SPICE CALAMARI WITH NAMPLA SAUCE

Mực chiên giòn với nước mắm Nam Pla

LAMB KOFTA WITH TZATZIKI SAUCE

Thịt cừu nướng sốt Tzatziki

QUI'S SPRING ROLL

Chả giò kiểu Qui.

CHORIZO-MELTED BRIE-BALSAMICO CONDIMENT

Bánh mì với xúc xích Chorizo – phô mai Brie và hành tây

80

90

110

140

160

160

170

MINI COLD CUT SELECTION

Thịt nguội các loại

BEEF GYOZA WITH & KABAYAKI SAUCE

Bánh xếp thịt bò kiểu Nhật dùng với sốt Kabayaki

SHRIMP TEMPURA WITH PEANUT CHILLI MAYO

Tôm chiên giòn với sốt Aioli

SAMBAL SHRIMPS AND SHIITAKE

Tôm sốt ớt cay với nấm đông cô

IBERICO XO CROSTINI

Bánh mì sốt XO với thịt heo muối Iberico, cà chua

COLD CUT AND CHA LUA SELECTION

Thịt nguội và chả lụa các loại.

CHEESE PLATTER SELECTION

Phô mai các loại

180

180

180

180

220

320

360

