

Giữa trung tâm quận 1 sầm uất, chỉ cách chợ Bến Thành vài bước chân, con phố nhỏ Lê Công Kiều vẫn giữ cho mình một nhịp sống riêng – chậm rãi và hoài niệm. Nơi những cửa hiệu đồ cổ, những căn nhà phủ màu thời gian vẫn âm thầm kể lại câu chuyện về văn hoá, nếp sống và ký ức của Sài Gòn.

Từ cảm xúc nơi nhịp sống hiện đại giao hòa cùng giá trị xưa cũ ấy, "Saigon Times" ra đời – mở ra một hành trình nơi những lát cắt thời gian của thành phố được kể lại bằng ngôn ngữ của kiến trúc, cảm xúc và hương vị.

Căn nhà số 38 Lê Công Kiều được Saigon Times trân trọng gìn giữ vẻ đẹp duy mỹ của kiến trúc hiện đại miền Nam Việt Nam, giao hòa cùng tinh thần Á Đông tinh tế và ấm cúng. Mỗi chi tiết, mỗi sắc màu đều gợi nhắc dáng hình một "Hòn ngọc Viễn Đông" quyến rũ. Không gian ba tầng được sắp đặt tựa một hành trình thời gian, nơi hoài niệm và hiện tại gặp nhau trong sự cân bằng tinh tế của ánh sáng, vật liệu và cảm xúc.

Trong dòng chảy không gian và thời gian ấy, ẩm thực Việt Nam hiện đại trở thành tiếng nói tiếp nối văn hoá – tôn vinh nguyên liệu Việt tinh tuyển, gìn giữ bản sắc truyền thống và đánh thức vị giác bằng kỹ thuật nấu nướng đương thời. Mỗi món ăn là bản hoà ca của hương, vị và cảm xúc – mang thanh âm của thời gian, dư vị của ký ức và đem đến một trải nghiệm ẩm thực vẹn tròn!



Khai vị / Appetizers

PHỞ CUỐN BÒ SỐT TÔM CHUA HUẾ

Beef spring rolls with Hue's fermented shrimp sauce

105.000^{VND}

GỎI CUỐN TÔM, BƠ & SỐT CHANH NƯỚC HOA

Fresh spring rolls with prawns, avocado & fragrant lime sauce

115.000^{VND}

CHẢ GIÒ RẾ HOA SEN HẢI SẢN

Seafood crispy rolls with lotus

125.000^{VND}

NEM CUA BẾ HẢI PHÒNG

"Hải Phòng" crab deep-fried rolls

155.000^{VND}

115.000^{VND}



NEM CHIÊN CỐM HÀ NỘI ★

Hanoi crispy rolls with green sticky rice

145.000^{VND}



KHAY CUỐN TRẢI NGHIỆM ĐẶC BIỆT (4 MÓN) ★

Special tasting rolls platter (4 types)

165.000^{VND}



CÁ HỒI SỐT BƠ VÀ Ô MAI MẬN ★

Cured salmon with avocado sauce & dried plum

160.000^{VND}



SÒ ĐIỆP SỐT KEM RƯỢU ĂN KÈM SORBET YUZU DẦU TÂY

Seared scallops with cream wine sauce, served with yuzu strawberry sorbet

95.000^{VND}



SÚP NGHÊU RAU RĂM
Clam soup with laksa leaves

90.000^{VND}



SÚP BÍ ĐỎ MẬT ONG VỊ QUẾ 
Cinnamon honey pumpkin soup

Gỏi / Salad

GỎI BÔNG ĐIÊN ĐIỂN MỰC SỐT THÁI

Special Mekong Delta flower salad with squid and spicy Thai dressing

125.000^{VND}

GỎI XOÀI THỊT NƯỚNG SỐT MẮM NHỈ ỚT XIÊM XANH

Grilled pork green mango salad with green chili fishsauce dressing

135.000^{VND}

GỎI RONG BIỂN TRỨNG TÔM CÁ THÁC LÁC SỐT MÈ 7 UP

Seaweed salad with shrimp roe, featherback fish, and sesame-7Up dressing

145.000^{VND}

145.000^{VND}



GỎI BÒ HỒNG KÉO PHÁO SỐT THẢO MỘC

Beef salad with white eggplant
& herbal dressing

150.000^{VND}



GỎI HẠT SEN HUẾ CỬ HỦ DỪA TÔM SỐT DẦU HÀO

Prawns coconut heart salad with Hue's lotus seed,
oyster sauce dressing

Món chính / Main courses

GÀ NƯỚNG TÂY BẮC

Vietnamese Northwest style grilled chicken

185.000^{VND}

CÁ DIÊU HỒNG NƯỚNG SỐT RIÊNG XANH ĐẶC BIỆT

Grilled red tilapia with signature green galangal sauce

195.000^{VND}

195.000^{VND}



GÀ ĐÙI NHỒI HẠT SEN HUẾ SỐT THUỐC BẮC

Chicken thigh stuff with Hue lotus seed,
served with herbal sauce & crispy fried sticky rice

285.000^{VND}



ỨC VỊT Ủ KHÔ SỐT SAIGON TIMES ĂN KÈM SALSА NGÒ GAI ★

Dry aged duck with Saigon Times sauce,
served with culantro salsa

295.000^{VND}



CÁ HỒI ÁP CHẢO SỐT ME YUZU ĂN KÈM SẤU BAO TỬ

Seared salmon with tamarind yuzu sauce,
served with young dracontomelon

395.000^{VND}



BÒ SAIGON TIMES DẮT VÀNG ĐẶC BIỆT NƯỚNG SỐT CÀFÉ ★

Saigon Times Gold plated
grilled beef with coffee sauce

195.000^{VND}



**MÁ ĐÀO KHO DỪA NON
HƯƠNG HOA HỒI**

Braised pork cheeks with coconut
and star anise aroma

185.000^{VND}



BÚN CHẢ THỊT NƯỚNG

Grilled pork with fresh vermicelli

195.000^{VND}



CƠM TẮM SƯỜN CÂY SÀI GÒN

Saigon-style broken rice with pork chop

225.000^{VND}



**MÌ Ý BÒ ÁP CHÁO
SỐT KEM TỎI LÁ THƠM**

Beef spaghetti with garlic cream sauce

CƠM CHIÊN HẢI SẢN SỐT CARI DỪA

Seafood fried rice with coconut curry sauce

205.000^{VND}

PENNE HẢI SẢN SỐT CÀ CHUA THẢO MỘC

Seafood penne with herbs tomato sauce

225.000^{VND}

MÌ TRÚNG XÀO BÒ SỐT TIÊU XANH

Stir-fried egg noodles with beef and green pepper sauce

195.000^{VND}

★ Món ngon đặc biệt/ Chef recommended

🌿 Món chay/ Vegetarian

Món chay / Veggie corner

PHỞ CUỐN NẤM Mushroom fresh spring rolls	95.000^{VND}
GỎI BÔNG ĐIÊN ĐIỂN CHAY ĂN KÈM ĐẬU HŨ CHIÊN Special Mekong Delta flower salad with tofu	115.000^{VND}
GỎI XOÀI CHAY SỐT THÁI Green mango salad with spicy Thai sauce	115.000^{VND}
GỎI SEN HUẾ CỬ HŨ DỪA SỐT DẦU HÀO CHAY Coconut heart salad with Hue's lotus seed, vegan oyster sauce dressing	115.000^{VND}
GỎI CÀ MUỐI ĐẬU HŨ CHIÊN SỐT THẢO MỘC Pickled white eggplant salad with fried tofu and herbal dressing	115.000^{VND}
BÁNH MÌ CHAY NHÂN CHẢ ĐẬU NẤM Vegan "Bánh Mì" with Tofu Mushroom Loaf	115.000^{VND}
BÚN CHẢ ĐẬU NẤM ★ ĂN KÈM RAU SỐNG NƯỚC CHẤM CHUA NGỌT Grilled tofu mushroom loaf with fresh vermicelli, green herbs	95.000^{VND}



95.000^{VND}

**PHỞ CHAY ĐẬU HŨ
NƯỚC DỪNG RAU CỬ ★**
Vegan "Pho"
with tofu and vegetable broth



135.000^{VND}

**RAU CỬ HẦM CARY XANH
ĂN KÈM CƠM TRẮNG**
Green vegetables curry
served with steamed rice

Món ăn kèm/ Side dishes

RAU XÀO THEO MÙA  95.000^{VND}
Stir-fried seasonal vegetables

RAU CỦ QUẢ LUỘC  95.000^{VND}
(KHO QUỆT/ MUỐI VỪNG)
Boiled mixed vegetables, served with
caramelized dipping sauce
or roasted sesame salt

XÔI CHIÊN PHỒNG  55.000^{VND}
Crispy fried sticky rice ball

CANH MỒNG TƠI TÔM 125.000^{VND}
Malabar spinach soup with prawns

CANH CHUA CHẢ CÁ  145.000^{VND}
THÁC LÁC BÔNG ĐIỀN ĐIỂN
Sour soup with featherback fish cake
and sesbania blossoms


CƠM TRẮNG 25.000^{VND}
Steamed fragrant white rice

CƠM HẠT SEN 38.000^{VND}
Steamed rice with lotus seed

Tráng miệng/ Desserts



85.000^{VND}

CHÈ SEN DƯỠNG NHAN 
Nourishing traditional Vietnamese
lotus seed sweet soup



85.000^{VND}

CHUỐT ĐỐT RƯỢU
VỚI SỐT LÁ DỨA
Flamed banana with pandan leaves sauce



85.000^{VND}

PANA COTTA CHANH DÂY
Passion fruit panna cotta



85.000^{VND}

HOT CHOCO LAVAL CAKE
Hot choco laval cake

Saigon Times RESTAURANT & CAFÉ

In the heart of bustling District 1, just steps away from Ben Thanh Market, Lê Công Kiều street keeps a rhythm of its own – calm and nostalgic. Along the tranquil street, antique shops and timeworn houses quietly tell stories of Saigon’s culture, lifestyle, and memories.

From the harmony between modern life and timeless values, Saigon Times was born — a journey where the city’s moments are retold through the language of architecture, emotion, and flavor.

At No.38 Lê Công Kiều, Saigon Times preserves the refined beauty of Southern Vietnam’s modernist architecture, infused with the warmth and harmony of the spirit of the East. Every detail and hue evokes the charm of “Pearl of the Orient.” Across three elegant floors, the space unfolds a passage through time — where nostalgia and the present meet in a delicate balance of light, material, and feeling.

Within this flow of space and time, modern Vietnamese cuisine becomes a living expression of culture — honoring the purity of local ingredients, preserving tradition, and awakening the senses through contemporary culinary craftsmanship. Each dish is a symphony of scent, taste, and emotion — carrying the sound of time, the essence of memory, and offering a fulfilling and heartfelt dining experience!

Saigon Times xin chân thành cảm ơn!
Thank you for dining with us!



DRINK LIST



Signature Tea



Lotus Tea Oatmilk

*Lotus tea, oat milk,
lotus seeds, chia seeds, orange*



Red Apple Lotus Tea

*Lotus tea, red apple,
chia seeds, orange*



Tamarind Honey Oolong

*Oolong tea, tamarind jam,
honey, orange*



Pear Cinnamon Oolong

*Oolong tea, pear apple cinnamon jam,
red apple, lemon, orange*



Daisy Lemon Tea

*Lemongrass daisy tea,
red apple, lotus seeds, lemon*

From two refined Vietnamese teas – lotus and oolong – harmoniously blended with tropical fruits and pure herbs, Saigon Times invites you to indulge in a collection of delicate, wholesome tea creations – gentle as a serene pause amid the city's bustle, where every sip touches the senses and awakens a quiet calm within.

House Wine



160.000^{VND} / GLASS
750.000^{VND} / BOTTLE

Tavernello Organico | Sangiovese | Rubicone, Italy

Red wine with the characteristics of Sangiovese grape variety, spreading intense fruity aromas of raspberries mixed with elegant cherries, combining wonderfully with pasta with tomato sauce, cheese, red meat.

ALC: 12.5%



160.000^{VND} / GLASS
750.000^{VND} / BOTTLE

Tavernello Organico Bianco | Pinot Grigio | Terre Siciliane, Italy

A hidden gem of Sicily with a delicious, fresh and seductive taste. A lively, crisp white wine with impressive fruity aromas. Fresh acidity, great with rich fish dishes and spicy pasta.

ALC: 12.0%



150.000^{VND} / GLASS
720.000^{VND} / BOTTLE

Tini | Sangiovese Cabernet | Rubicone, Italy

The wine has a medium-bodied, well-rounded flavor, with a refreshing aroma of red fruits such as plums, cherries, and raspberries. The wine has a medium-bodied, soft tannin, leaving a lingering aftertaste.

ALC: 13.0%



150.000^{VND} / GLASS
720.000^{VND} / BOTTLE

Tini | Trebbiano Chardonnay | Rubicone, Italy

Organic grapes harvested from vineyards in Romagna have produced a delicious organic white wine. The wine has a greenish-yellow color, exuding an intense aroma of tropical fruits mixed with vanilla. The wine has a balanced, harmonious flavor, giving a smooth, pleasant feeling.

ALC: 12.0%

== Champagne, Sparkling & Rosé Wine ==



ALC: 12.5%
1.060.000^{VND}

La Vieille Ferme Rose | Rhône Valley, France

Charming with its elegant, refined light pink color. The wine exudes a sweet, fresh aroma of fruit mixed with a pure mineral scent, with a subtle hint of saltiness. The wine has a rich, velvety taste, the fruit aroma is perfectly balanced with the clear mineral taste, bringing a joyful, refreshing experience.



ALC: 11.0%
1.200.000^{VND}

Mionetto Prosecco DOC Treviso Brut | Glera | Veneto, Italy

The wine boasts a shimmering straw-yellow hue, releasing a fresh aroma of golden apples. Its flavor is a delicate harmony of sweet and gently tart notes from apple and white peach, intertwined with a hint of honey. A sparkling wine with a smooth, velvety texture that brings a refreshing sense of pleasure with every sip.



ALC: 12.5%
1.960.000^{VND}

Champagne Beaumont Des Crayères Grande Réserve Brut | Meunier, Chardonnay, Pinot Noir

Pale gold in colour with fine, sparkling bubbles, with aromas of pear and grapefruit, brioche and minerality. The palate is fresh and vibrant with green apricot, pear and citrus. The finish is impressively long.

White Wine



ALC: 13.0%
860.000^{VND}

Grant Burge Classic Collection | Chardonnay | South Australia

The wine has a clear honey-gold color, exuding the passionate aroma of peach, pineapple, melon, orange peel, pear, marshmallow, and vanilla. The wine is medium-bodied, mildly sour with many mineral notes, and the rich taste of crème brûlée.



ALC: 12.0%
890.000^{VND}

Salentein Portillo | Sauvignon Blanc | Mendoza, Argentina

The wine has a clear greenish-gold color, exuding a fruity aroma with notes of white peach and fresh grapefruit. The wine has a light taste, with lively acidity, bringing a feeling of freshness. The aftertaste is long and seductive.



ALC: 12.5%
990.000^{VND}

Danzante | Pinot Grigio | Tuscany, Italy

Danzante Pinot Grigio bursts with youthful citrus aromas, accompanied by delicate floral accents. Taste the wine to experience the aromas of green apple and ripe apricot, enveloped by fresh acidity and a lingering finish.



ALC: 12.5%
1.180.000^{VND}

Kim Crawford | Sauvignon Blanc | Marlborough, Newzealand

The wine exudes tropical fruit aromas of passion fruit and citrus, combined with refreshing herbal and mineral notes. The white wine has a fresh taste, lively acidity, and lingers on the palate.



ALC: 13.0%
1.280.000^{VND}

Famille Perrin Côtes-du-Rhône Blanc Réserve | Grenache Blanc, Marsanne | France

Wine has a clear straw yellow color with greenish hues, exuding a charming aroma of flowers and grass mixed with pure minerals. The wine has a full, powerful taste, bursting with fresh aromas of lemon, bergamot, hawthorn, perfectly balanced acidity, and a lingering aftertaste.

Red Wine



ALC: 13.5%
890.000^{VND}

Domaine La Haute Brande | Merlot | Bordeaux, France

The wine has an attractive ruby red color, spreading the seductive aroma of red berries such as cherries, blackcurrants, blackberries... Enjoy the wine to feel the soft and smooth taste. This is a red wine that goes great with strong dishes, grilled chicken and cheese.



ALC: 13.5%
990.000 VND

La Vieille Ferme Rouge | Carignan, Cinsault, Grenache, Syrah | Rhône Valley, France

La Vieille Ferme Rouge red wine is seductive with its sparkling purple-red color, spreading the seductive aroma of ripe red fruits mixed with warm spices. The taste is elegant, full-bodied, fresh, perfectly balanced, the aroma of ripe cherries embraces the velvety soft tannins.



ALC: 13.0%
1.180.000 VND

Le Cabanon | Syrah | Rhône Valley, France

The wine has characteristic notes of berries mixed with a light spicy taste but still very soft. It can be said that this will be the perfect choice for red wine lovers.



ALC: 13.5%
1.180.000 VND

Woodbridge By Robert Mondavi | Pinot Noir | California, US

The wine has a distinctive Pinot Noir flavor with cherry and strawberry flavors, with a hint of spice and oak. The wine is full-bodied and leaves a rich, vibrant fruity aftertaste.



ALC: 13.0%
1.280.000 VND

Salentein Portillo | Malbec | Mendoza, Argentina

The wine has a seductive red-purple hue, exuding fresh fruity aromas, highlighted by red fruits such as plums and raspberries. The opening is fresh thanks to its natural acidity, with vibrant fruit flavors and impressive tannins. This is a balanced, rich wine, clearly showing the characteristics of the Malbec grape variety from the Uco Valley, Argentina.



ALC: 14.0%
1.380.000 VND

Cantina Zaccagnini Montepulciano d'Abruzzo Riserva, Italy

Impressive red wine with attractive purple-red color. The wine gradually opens with layers of ripe red fruit aromas. Light spicy aroma, highlighted by white pepper. The wine has a balanced, harmonious taste but full of vitality on the palate.



ALC: 13.5%
1.480.000 VND

Comte de Duzac Haut- Médoc | Cab Sauvignon, Merlot | France

The fresh notes of ripe fruit blend with a hint of cool mint. The wine's delicious flavor, harmonious with soft, supple tannins, is impressive and captivating from the first sip.



ALC: 14.5%
1.580.000 VND

Lapostolle Cuvée Alexandre | Cabernet Sauvignon | Central Valley, Chile

The wine is blended from selected grapes from quality vineyards in the famous Apalta Valley. The red wine has an elegant taste, with the aroma of ripe fruit, smooth texture, and a long aftertaste. A classic, high-quality Cabernet Sauvignon wine that reflects the uniqueness of the Apalta terroir.

A collection of 6 signature cocktails by Saigon Times, each crafted with care and precision - distilling fleeting moments of the day into layers of flavor and feeling. Through this journey, we invite you to taste the rhythm of Saigon itself - a city alive with motion and memory, from the first blush of dawn to the whispered stillness of midnight.



Dawn Reverie

Infused bay leaves gin, mulberry, passion fruit, mint leaves, lemon

A refreshing and delicate beginning - this cocktail is like an early morning breeze that gently awakens the senses, evoking the purity and quiet dreaminess of a Saigon just waking to life.

Morning Glow

Dark rum, orange curacao, martini rosso, mulberry, lemon, orange essential oil

Beneath the radiant sunlight, the city hums with constant motion. This cocktail captures that vibrant moment - rich and full-bodied with dark rum and mulberry, brightened by a touch of orange, carrying the lively spirit that fuels Saigon through the day.



Tranquil Siesta

Tequila, cointreau, apricot, lemon, sweet apricot syrup, bitter

As the sun climbs high, the city softens into a slower rhythm. Sweet apricot melts into gentle tequila notes, leaving behind a smooth, airy finish — a serene “midday dream” in the heart of Saigon.



Signature Cocktails

Step into this vibrant voyage, where flavor becomes the language of time - where modern spirit meets nostalgic soul, the city's rush melts into quiet pauses, and every sip reflects the true heartbeat of Saigon.



195.000^{VND}

Golden Hour

Infused "Pho" Gin infu, cointreau, bitter, lime, coriander

As the golden light spills over the streets, the city moves in its gentle rush, touched by a familiar hint of nostalgia. The "Phở" cocktail captures that moment - warm, unique, and deeply Saigon.

Twilight

Infused Royal Tea Vodka, aprycot, bitter, cinnamon, red apple, lime

When day meets night - a gentle twilight where vodka infused with royal tea blends with the mellow notes of apple and cinnamon, like an old song drifting from a small street café, inviting you to pause and unwind after a long day.



195.000^{VND}

Midnight Whisper

Cognac, cointreau, aprycot, bitters, pear apple cinnamon jam, lime

As the city slips into its shimmering night attire, it's the perfect moment to savor the deep, lingering notes of cognac intertwined with the warm aroma of pear and cinnamon - like Saigon's whispered secrets after midnight, enchanting and unforgettable.



215.000^{VND}



Beer

Saigon	55.000 ^{VND}
Heineken	55.000 ^{VND}
Golden Pilsner Craft beer <i>(ABV: 5% honey & malty Medium-bodied)</i>	110.000 ^{VND}
Vietnam Pale Ale Craft beer <i>(ABV: 5.4% tropical fruit Full-bodied)</i>	110.000 ^{VND}

Tea & Choco

Earl Grey/ Peach/ Jasmine/ Mint <i>(hot/ ice)</i>	60.000 ^{VND}
Chocolate <i>(hot/ ice)</i>	75.000 ^{VND}
Cacao coconut <i>(hot/ ice)</i>	85.000 ^{VND}

Coffee

Vietnamese Coffee

Black coffee <i>(hot/ ice)</i>	40.000 ^{VND}
Coffee with condensed milk <i>(hot/ ice)</i>	55.000 ^{VND}
Oatmilk coffee <i>(ice only)</i>	60.000 ^{VND}
Saigon Coconut coffee <i>(ice only)</i>	60.000 ^{VND}
Vietnamese Egg Coffee <i>(hot only)</i>	70.000 ^{VND}

Fresh Fruit Juice

Lime juice	55.000 ^{VND}
Passion fruit juice	50.000 ^{VND}
Orange juice	70.000 ^{VND}
Pineapple juice	70.000 ^{VND}

Soft Drinks

Lavie mineral water (450ml)	40.000 ^{VND}
Lavie sparkling water (450ml)	50.000 ^{VND}
Soda/ Tonic/ Coke/ Diet Coke/ Sprite	55.000 ^{VND}

Classic Cocktails

Mojito <i>Rum, mint leaves, lime, soda</i>	170.000 ^{VND}
Margarita <i>Tequila, cointreau, lime, sugar</i>	170.000 ^{VND}
Passion Margarita <i>Tequila, cointreau, passion fruit, sugar</i>	170.000 ^{VND}
Pina Colada <i>Rum, malibu, pineapple, coconut</i>	170.000 ^{VND}
Whiskey Smash <i>Bourbon, lemon, mint leaves, sugar</i>	185.000 ^{VND}
Whisky Sour <i>Bourbon, egg white, bitter, lime, sugar</i>	185.000 ^{VND}

Mixed Drinks

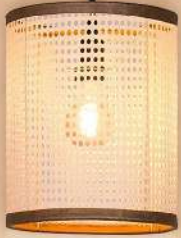
Campari - orange	145.000 ^{VND}
Gin - tonic	145.000 ^{VND}
Vodka - soda	145.000 ^{VND}
Rum - coke	145.000 ^{VND}
Whisky - coke	145.000 ^{VND}

Spirits

	SHOT (5 OML)	BOTTLE
<i>Vodka</i>		
Smirnoff	90.000 ^{VND}	680.000 ^{VND}
Absolut	90.000 ^{VND}	780.000 ^{VND}
<i>Gin</i>		
Gordon's gin	90.000 ^{VND}	580.000 ^{VND}
Tanqueray	110.000 ^{VND}	980.000 ^{VND}
<i>Rum</i>		
Barcadi white	90.000 ^{VND}	880.000 ^{VND}
Captain morgan dark	90.000 ^{VND}	780.000 ^{VND}
<i>Tequila</i>		
Jose Cuervo	115.000 ^{VND}	1.180.000 ^{VND}
Patron Silver	215.000 ^{VND}	2.380.000 ^{VND}
<i>Bourbon & Rye</i>		
J&B	90.000 ^{VND}	980.000 ^{VND}
Jim Beam	90.000 ^{VND}	980.000 ^{VND}
Jack Daniel's	110.000 ^{VND}	1.180.000 ^{VND}
Maker's mark	125.000 ^{VND}	1.280.000 ^{VND}

Spirits

	SHOT (5 OML)	BOTTLE
<i>Blended Scotch Whisky</i>		
Johnnie Walker Black Label	125.000 ^{VND}	1.280.000 ^{VND}
Chivas 18	265.000 ^{VND}	2.680.000 ^{VND}
<i>Single Malt Whisky</i>		
Singleton 12	195.000 ^{VND}	1.880.000 ^{VND}
Glenfiddich 12	265.000 ^{VND}	2.680.000 ^{VND}
<i>Japanese Whisky</i>		
Suntory Old Whisky	140.000 ^{VND}	1.660.000 ^{VND}
<i>Cognac</i>		
St Remy Vsop	90.000 ^{VND}	880.000 ^{VND}
Remy Martin V.S.O.P	260.000 ^{VND}	2.460.000 ^{VND}
Hennessy V.S.O.P	290.000 ^{VND}	2.880.000 ^{VND}
<i>Aperitif</i>		
Campari	90.000 ^{VND}	850.000 ^{VND}
Martini rosso	90.000 ^{VND}	850.000 ^{VND}
Martini bianco	90.000 ^{VND}	850.000 ^{VND}
Martini dry	90.000 ^{VND}	850.000 ^{VND}
<i>Liquor</i>		
Cointreau	90.000 ^{VND}	850.000 ^{VND}
Malibu	90.000 ^{VND}	850.000 ^{VND}
Kahlua	90.000 ^{VND}	850.000 ^{VND}
Caca blanc	90.000 ^{VND}	850.000 ^{VND}
Orange curacao	90.000 ^{VND}	850.000 ^{VND}
Aprycot brandy	90.000 ^{VND}	850.000 ^{VND}
Disaronno Originale	90.000 ^{VND}	850.000 ^{VND}



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Thank you for dining with us!

