drink

COFFEE HOT & COLD 115

from Lam Dong Province

100% Arabica

Espresso, Long Black, Cappuccino, Latte, Macchiato

100% Robusta

Cà Phê Phin, *black Vietnamese coffee*

Cà Phê Sữa Đá, *black Vietnamese coffee, condensed milk*

COFFEE

Coffee Tonic, *iced black coffee, Valencia Orange tonic* 150

Carajillo, *iced black coffee, Liqueur 43* 165

TEA HOT & COLD 135

Pot of 'Dammann Frères' Loose-Leaf Tea

Green Tea

Mint Green Tea, *pearl green tea, mint leaves, natural mint aroma*

Jasmine Tea, *green tea, jasmine flowers*

Black Tea

Red Fruits, *black tea, cherry, strawberry, raspberry, red currant*

Earl Grey Yin Zhen, *bergamot, flower petals*

Herbal Tea

Chamomile, *sweet, fruity flavors with notes of pineapple*

Black Iced Tea

Peachie, *peach syrup, rosemary foam, lime*

Fruity Tea, *pineapple juice, orange juice, passionfruit*

Tropical Climate, *kumquat, passionfruit, citrus cinnamon syrup*

FRESH JUICES 125

Apple, Pineapple, Watermelon, Orange, Young Coconut

SMOOTHIES 125

Banana, Strawberry, Avocado, Mango, Papaya

SODA

Coke, Coke Zero, Sprite, Soda, Fanta Orange, Chương Dương Sarsi 110

San Pellegrino: Blood Orange, Orange, Pomelo 135

Fever Tree: Ginger Beer, Sicilian Lemonade 145

PREMIUM TONIC 115

Fentimans 125ml:

Pink Grapefruit, Valencia Orange, Oriental Yuzu, Premium Tonic

MINERAL WATER

San Pellegrino Sparkling	250ml / 750ml	125 / 190
Acqua Panna Still	250ml / 750ml	125 / 190
Alba Still / Sparkling	450ml	145

BEER

Local: Heineken, Tiger, Sapporo Dai Viet Gold, Dai Viet Black 120

Imported:

Belgium Affligem Double 165

Belgium Hoegaarden 165

Japan Orion Okinawa's Original Brew 165

Japan Suntory Premium 185

German Paulaner Hefe Naturtrub Wheat Lager 185

German Paulaner Hefe Dunkel Dark Lager 500 ml 280

CRAFTED COCKTAILS

270

Plantation Inspiration

Diplomatico Rum, spice tamarind, vanilla

Pop & Spritz

Lillet Rose, Bel Star Prosecco Brut, orange

Spicy G&T

Opihr Gin, laksa, tonic

Calamansi Coast

Tito's Vodka, kumquat, passion juice, cinnamon syrup

D3 Mule

Chivas 12 Whisky, apricot liqueur, molasses syrup, ginger ale

CLASSIC COCKTAILS 230

Melon Mimosa

Bel Star Brut Prosecco, Midori, mint leaf

Jungle Bird

Diplomatico Rum, Campari, pineapple juice

Margarita Frozen

Olmeca Tequila, Cointreau, lime

Mint Julep

Maker's Mark Bourbon, mint, sugar

Chi Chi

Tito's Vodka, Malibu, pineapple juice, whipping cream

APÉRITIF & LIQUEURS

Aperol, Campari, Pernod Ricard 150

Amarula, Bailey's, Cointreau, Frangelico

Lichi Li, Luxardo Amaretto, Kahlua, Jägermeister

Lillet Rose, La Quintinye Vermouth Blanc, Rouge, Extra Dry 250

TEQUILA 50ml

Tequila Ocho Reposado 295 / 3,950

Tequila Ocho Añejo 320 / 4,350

Patron Silver 350 / 4,750

Patron Añejo Gold 395 / 5,450

VODKA 50ml

Svedka selection:

Original, Citrus, Clementine, Cherry, Vanilla 160 / 1,600

Russia Standard Platinum 160 / 1,600

Skyy 90 190 / 2,550

GIN 50ml

Greenall's Wild Berry, *black berries, raspberries* 160 / 1,700

Bulldog, *lavender, licorice, coriander, lemon, almond* 160 / 1,700

Roku, *six seasonal botanicals, distinctly Japanese* 270 / 3,550

Royal Shedang, *lemongrass, ginger, lychee* 270 / 3,550

Hendrick's, *absurdly curious, unusually delicious* 270 / 3,550

Add Your Premium Mixer 60

Fentimans Tonic:

Pink Grapefruit, Valencia Orange, Oriental Yuzu, Premium Tonic, Red Bull

BLENDED WHISKY 50ml

Chivas Regal 12 195 / 2,500

Chivas Regal XV 250 / 2,900

Chivas Regal Mizunara 250 / 3,300

Islay Mist 12 Blended Malts 250 / 2,900

Ballantine's 17 350 / 4,900

SINGLE MALT WHISKY 50ml

The Singleton 12 250 / 3,500

The Singleton 15 410 / 5,500

Balvenie 12 330 / 4,200

Balvenie 14 520 / 6,900

Cardhu 18 450 / 7,200

BOURBON 50ml

Jim Beam 160 / 2,900

Knob Creek 220 / 2,950

RUM 50ml

Diplomatico Planas 180 / 2,350

Diplomatico Reserva Exclusiva 230 / 3,100

Mount Gay 220 / 2,950

WHITE WINE

Markview, Chardonnay, Australia 210

Mussel Bay, Sauvignon Blanc, New Zealand 230

Evans & Tate Classic, Semillon Blanc, Australia 250

Gunderloch "Fritz", Riesling, Germany 250

RED WINE

La Belle Angèle, Cabernet Sauvignon, France 210

La Belle Angèle, Pinot Noir, France 230

Cantine de Falco, Negroamaro, Italy 250

ROSÉ & BUBBLES

La Belle Angèle, Shiraz, France 220

L'Ostal Cazes Rose, Grenache, Syraz, Carignan 220

Bel Star Brut, Glera, Italy 250

Prices are in VND'000s and subject to 5% service charge and 10% government tax

the fifth element

food

LIGHT & FRESH

Gỏi Cuốn | *famous fresh spring roll with king crab, rice noodles, cucumber, herbs, served with fish sauce* 400

Bò Lá Lốt | *grilled Wagyu beef lá lốt roll with rice vermicelli, lemongrass prawn skewer, spring onion, local herbs, pineapple fish sauce* 360

Bún Chả | *grilled prawn mousse on sugarcane, pork satay, rice vermicelli, crab spring roll, pickle, herbs, crispy shallot, peanut* 330

Chicken Satay | *cucumber relish, peanut sauce* 240

Deep Fried Taro Cake | *plum sauce, Thai basil* M 220

GREENS

Brown Lentil | *roasted squash, mixed greens, labna, avocado, pumpkin seeds* 240

Green Papaya Salad | *with grilled Angus beef on lemongrass, shrimp cracker* 375

Saigon-nista | *roasted chicken, tomato, ram leaf, basil, sesame cracker, peanuts, chili, lime dressing* M 330

BETWEEN THE BREAD

M Burger | *Wagyu beef, brioche bun, cheddar cheese, grilled mushroom, tomato, French fries* M 360

Goat Cheese | *sourdough bread, beetroot, mustard leaf, sweet potato fries* 330

Vegan Caprese | *black olive ciabatta bread, tomato, grilled tofu, basil, mixed root chips* 280

Gravlax Salmon | *rye bread, avocado, fennel confit, cucumber-dill sauce, French fries* 370

Smoky Shrimps | *panini bread, grilled pineapple, white cabbage, chipotle-mayo, curly fries* 400

PIZZA

Burrata | *sundried tomato, kalamata olive, micro greens* 350

Curry Chicken | *asparagus, capsicum, onion, mozzarella cheese* 330

Seafood Marinara | *tomato slice, mixed seafood, mozzarella cheese, Italian basil* 375

Vegime | *roasted Asian eggplant, fresh greens* 280

Bánh Mì | *Vietnamese cold cuts, pate, local herbs, chili* M 330

SWEET TABOO

Sweet Corn Clafoutis | *raspberry, peach, ginger spice sauce* M 250

Parfait | *homemade yogurt, passionfruit coulis, assorted fresh fruit, granola* 220

Seasonal Fruit | *sliced, fresh tropical* 210

Assortment Ice Cream & Sorbet
Yuzu, Passionfruit, Coco Bella, Hoji-cha, Salted Peanut Butter, Vanilla, Chocolate 250

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Vegetarian Dish M *Signature Dish*