

"From traditional to innovative, embrace fusion flavors"

Cloves restaurant proudly presents this exciting menu, blending the vibrant flavors of Vietnam and the tantalizing tastes of the Mediterranean. Indulge in a fusion of aromatic herbs, zesty spices, and fresh ingredients, expertly combined to create unique and diverse dishes that ignite your taste buds!

SOMETHING TO START WITH

Mixing flavors like a master alchemist, these starters bring pure gastronomic excitement!

Summer Rolls: Crisp Veggies, Fresh Herbs, dipped in tangy Fish Sauce (G)

Gỏi cuốn với các loại rau tươi dùng kèm nước mắm

Your choice of | Sự lựa chọn:

Vegetables & Tofu (V) | Rau củ và đậu hũ 149

Shrimp & Pork | Tôm và thịt 189

Crispy Spring Rolls filled with Pork, Shrimp, Mushroom, Veggies, dipped in fragrant Fish Sauce (G) 189

Chả giò tôm thịt với nấm và rau củ

Deep-Fried Calamari with Zesty Lemongrass Turmeric Galangal-Marinated 189

Mực vòng tẩm gia vị chiên giòn

Australian Beef tossed with Pepper Elder, Onion, Dalat Tomatoes, & Fragrant Herbs (G) 219

Gỏi rau càng cua với bò Úc

Asparagus & Crab Meat with Poached Eggs, Chickpeas Hummus, Fresh Herbs, & a Luscious Hazelnut Dressing 259

Măng tây và thịt cua dùng kèm trứng chần, đậu gà, rau thơm và sốt hạt phi

Creamy Italian Burrata with Juicy Heirloom Tomatoes & Homemade Basil Pesto (V) (G) 249

Phô mai Burrata Ý với cà chua và sốt húng quế

Prawns Ceviche with Watermelon, Tomatoes, Grapefruit, Spices, drizzled in Ginger Sauce (S) (G) 229

Tôm sống dùng kèm dưa hấu, cà chua, bưởi, gia vị đặc biệt và sốt gừng

Quinoa Salad with Avocado, Sunflower Seeds, Đà Lạt Heirloom Tomatoes, Fresh Herbs, Kaffir Lime, All Tossed in Nước Mắm Dressing (V) (G) 209

Xà lách hạt diêm mạch với bơ trái, hạt hướng dương, cà chua, rau mùi, lá chanh, dùng kèm nước mắm

Add Extra | Thêm vào:

Homemade Smoked Salmon | Cá hồi xông khói nhà làm 129

Grilled chicken breast | Gà nướng 99

SOUPS

These soups are like culinary bridges, connecting cultures & traditions through the warmth & comfort of a bowl!

Phở - Savor the Authentic Phở, Bursting with Fragrant Broth & Mouthwatering Noodles. A Taste of Vietnam! (S) (G)

Your choice of | Sự lựa chọn

French Chicken | Gà Pháp 169

Australian Beef Tenderloin | Bò Úc 199

Fish or Shrimp Vietnamese Sweet & Sour Soup with Pineapple, Tomato, Bean Sprouts, Okra, served with Steamed Rice (G) 229

Canh chua cá hoặc tôm với các loại rau đặc trưng

Clam Soup with Fragrant Dill & Juicy Tomato (G) 169

Súp nghêu thì là và cà chua

Homemade Creamy Prawn Bisque with Grilled King Prawn, & Local Clams (S) 219

Súp tôm sú và nghêu kiểu Pháp

Roasted Pumpkin Soup with Crab Meat, Drizzled with Walnut Oil & Crunchy Popcorn (G) 229

Súp bí đỏ với thịt cua, đậu hạt óc chó và bắp sấy giòn

CHEF'S CULINARY GEM

A Fusion of Bold Flavors!

FROM THE SEA

Dive into flavorful depths with our exquisite seafood feast from the sea

Pan Seared Seabass & Clams bathed in White Wine Sauce with Fragrant Dill, Lump Fish Eggs, served with grilled Asparagus & Fresh Herbs (G) 349

Cá chẽm và nghêu nấu rượu vang trắng, thì là, trứng cá, dùng kèm măng tây nướng và rau mùi

Garlic & Prawn Marinated Prawn cooked in Organic Olive Oil, served with Warm Sourdough Bread (S) (G) 329

Tôm sú xào tỏi, ớt, dầu oliu dùng kèm bánh mì nhà làm

Clams cooked in Hội An Chili Paste, Tomatoes, Fennel & Cream, served with Sourdough Bread (G) 319

Nghêu nấu tương ớt Hội An, cà chua, thì là và kem sữa, dùng kèm bánh mì nhà làm

Grilled Calamari served with Sautéed Green Pea, Chorizo Compote, Baby Carrot & Fresh herb (G) 329

Mực nướng dùng kèm đậu nghiền, xúc xích Tây Ban Nha, cà rốt và rau thơm

FROM THE LAND

Experience the essence of land's abundance, as each bite reveals the true essence of nature's finest ingredients!

300-gram Australian Ribeye Steak, perfectly grilled, accompanied by Crispy French Fries, Confit "Củ Nén" & Shallot, Asparagus, Rich Black Pepper Sauce and Whole Grain Mustard (G) 1,349

300 gram nạc lưng bò Úc nướng, dùng kèm sốt tiêu đen, củ nén hầm, măng tây và sốt tiêu đen mù tạt

Delightful Braised Lamb Shank with Olives, Apricots, served with Garlic Butter Sautéed Tagliatelle (G) 569

Đùi cừu hầm với ô liu và mơ, dùng kèm mì ý xào bơ tỏi

Tender 24-Hour slow cooked marinated Pork Belly, served with Crispy Pork Skin, Truffle Mashed Potatoes & drizzled with "Tây Bắc" Black Cardamom Jus (S) (G) 299

Thịt ba chỉ nấu chậm 24 tiếng, dùng kèm da heo chiên giòn, khoai tây nghiền nấm truffle và sốt nhục đậu khấu vùng Tây Bắc

Slow-cooked Free Range Duck Filet with Creamy Roast Pumpkin Mash, Baby Broccoli, accompanied by a "Hạt Dổi" Sauce Reduction (G) 329

Ức vịt nấu chậm dùng kèm bí đỏ nướng nghiền, bông cải xanh và sốt hạt dổi

SIDE DISHES

Sautéed Mushroom (G) | Nấm xào 89

French Fries (G) | Khoai tây chiên 89

Stir-fried morning glory with garlic (G) | Rau muống xào tỏi 59

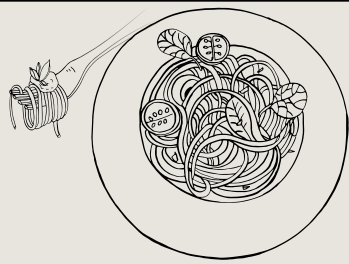
Steamed rice (G) | Cơm trắng 59

(S) Signature item | (V) Vegetarian | (G) Gluten free

Please inform our colleagues about specific food allergies & intolerances

All prices are stated in ,000 VND and are subject to a 5% service charge and 8% VAT for food and non-alcoholic beverages, or 10% for alcoholic beverages.

Pasta



Life is a combination of magic & pasta

Your choice of | Sự lựa chọn: Spaghetti | Tagliatelle | Penne

Classic Bolognese sauce, crafted with the Finest Beef, Tomatoes, & Parmesan Cheese | Xốt bò bằm với cà chua và phô mai Parmesan 239

Aglie e Olio with Extra Virgin Olive Oil, Garlic, chili & Parmesan cheese (V) | Xốt dầu ô liu với tỏi và phô mai Parmesan 219

Seafood Medley in Tomato-Butter Sauce featuring daily catch Clams, Tiger Prawns, & Squid 289
Xốt hải sản cà chua với nghêu, tôm sú, và mực tươi

RISOTTO

In the world of rice dishes, risotto reigns supreme with its rich & velvety texture

Squid Ink Risotto with slow-cooked Arborio Rice & Local Squid (G) 349
Cơm nấu kiểu Ý với mực tươi

King Prawn Risotto with luscious Prawn Bisque & Crispy Crackers (G) 359
Cơm nấu kiểu Ý với tôm sú nướng

SANDWICH & BURGER

From the first bite of your burger to your last French fry, quality is the most important ingredient at Bay Capital Da Nang!

Focaccia Sandwich with Grilled Chicken, Dalat Heirloom Tomatoes, Fresh Mozzarella, Basil, Black Olive Mayo, & Crispy French Fries 219
Bánh mì kiểu Ý với gà nướng, cà chua Đà Lạt, phô mai mozzarella, húng tây, dùng kèm xốt mayo ô liu và khoai tây chiên

Australian Wagyu Beef Burger with Cheddar Cheese, Crispy Bacon, Caramelized Onions, & Golden French Fries 289
Burger bò Úc với phô mai cheddar, thịt xông khói chiên giòn, hành tây caramel, dùng kèm khoai tây chiên

"Chả Cá" Tacos: Seabass marinated Fresh Turmeric, Peanut, Dill, & Spring Onion. Served with Guacamole, Onion Pickles, & Chili Salsa 239
Taco chả cá chêm ướp nghệ tươi, đậu phộng, thì là và hành lá, dùng kèm salad quả bơ, hành tây ngâm và xốt salsa

VIETNAMESE FAVORITE

Caramelized Cobia Fish in Clay Pot harmonized with Nam Ô Fish Sauce, Spicy Phú Quốc Pepper, & Fragrant Steamed Rice (S) (G) 269
Cá bớp kho tộ với nước mắm Nam Ô, tiêu Phú Quốc dùng kèm cơm trắng

Bò Lức Lắc - tender Australian beef marinated in soy sauce, sautéed with onions & capsicum. Served with fluffy steamed rice (G) 349

Fried Tiger Prawn with Salted Eggs Sauce top with Crab Meat & Mixed Herbs (S) (G) 359
Tôm sú xốt trứng muối và rau thơm

Steamed Thọ Quang Squid served with confit of Spring Onions, Crispy Garlic, Chili Sauce, & mix of Fresh Herbs (G) 299
Mực trứng Thọ Quang hấp hành, tỏi phi thơm, xốt ớt và rau thơm

Duck Curry in Flavorful Red Curry Paste, Coconut Milk, Local Vegetables, served with Steamed Rice or Vietnamese Baguette (G) 299
Cà ri vịt nấu xốt cà ri đỏ, nước dừa, rau củ địa phương, dùng kèm cơm trắng hoặc bánh mì

Fried Rice Crab with Cucumber, Tomatoes, Perfectly Fried Eggs, & Prawn Crackers (G) 289
Cơm chiên cua với các loại rau củ, trứng chiên và bánh tôm chiên giòn

Wok-Fried Egg Noodles, expertly cooked with a medley of fresh local vegetables | Mì trứng xào
Your choice of | Sự lựa chọn:

Mix Vegetables (V) | Rau củ tươi 189

Mix Seafood | Các loại hải sản 289

Chicken Breast | Ưc gà 249

FEEL-GOOD FAVORITES

ITALIAN PIZZA

A slice of happiness, wrapped in tomato sauce & cheese

Classic Margherita Pizza with Tomato Sauce, Fresh Mozzarella Cheese, & Fragrant Basil Leaves (V) | Pizza Margherita truyền thống với xốt cà chua, phô mai mozzarella tươi và lá húng tây 219

Seafood Pizza with a bounty of local Prawns, Squid, Clams, Crab Meat, Tomato Sauce, & Fresh Mozzarella Cheese, (S) | Pizza hải sản với tôm sú, mực, nghêu và thịt cua, xốt cà chua và phô mai mozzarella tươi 289

Chorizo Pizza with rich Tomato Sauce, Fresh Mozzarella Cheese, & Sun-dried Tomatoes (S) 259
Pizza xúc xích Chorizo với xốt cà chua, phô mai mozzarella tươi và cà chua khô

Delectable Smoked Salmon Pizza with Tomato Sauce, Fresh Mozzarella Cheese, & Fresh Dill 289
Pizza cá hồi xông khói với xốt cà chua, phô mai mozzarella tươi và thì là

Four Cheese Pizza with a medley of fresh Mozzarella, Parmesan, Emmental, & Blue Cheese (V) 259
Pizza 4 loại phô mai

Add Extra | Thêm vào:

Burrata Cheese | Phô Mai Burrata 149

White Truffle Oil | Dầu Nấm Truffle 49



Sweet Ending

Dessert doesn't go to your stomach, it goes straight to the happiness center of your brain!

Opera Cake with Phin Coffee-infused delight & Vanilla Ice-cream 129
Bánh Opera với cà phê phin

Strawberry entremets with Red Fruits Coulis 129
Bánh entremets dâu với xốt trái cây đỏ

Lemon Ricotta Cake with Almond & Fresh Mango 139
Bánh phô mai Ricotta chanh với hạnh nhân và xoài

Layer of black & white sesame tuile, goat cheese mousse with fresh strawberry 129
Bánh quy đen và trắng xếp tầng với mousse phô mai dê và dâu tươi

Homemade Nitrogen Ice Cream: Vanilla | Chocolate | Coconut | Green Tea | Mint Chocolate
Kem sữa nhà làm vị: Va-Ni-La | Sô-Cô-La | Dừa | Trà Xanh | Bạc Hà Sô-Cô-La

Homemade Nitrogen Sorbet: Mango | Passion Fruit | Raspberry | Lemon | Strawberry | Kem đá trái cây tươi vị: Xoài | Chanh Dây | Việt Quất | Chanh | Dâu

1 Scoop: 59 | 2 Scoops: 109 | 3 Scoops: 149

Tropical Fresh Fruits Platter | Trái cây theo mùa 119

BUSINESS LUNCH* | 11:00 - 14:30 | 449 per guest

Take a break during a busy day and enjoy a serenity lunch by creating 3-course menu at Cloves restaurant. Keep you energized throughout the day with complimentary energy drinks offered.

AFTERNOON TEA* | 14:30 - 17:00 | From 399 per 2 guests

Enjoy a blend of traditional Vietnamese tea culture and contemporary western style, offering variety of sweets and savory treats accompanied by a selection of artisan teas. Choice of upgrade to Sparkling Afternoon Tea with sparkling wine.

VIETNAMESE FAMILY FEAST* | 11:00 - 22:00 | 749 per 2 guests

Feature an enticing selection of traditional Vietnamese dishes to satisfy your cravings and create lasting memories with your beloved ones at Cloves restaurant.

(*Separated menu



SIGNATURE

Cocktails

179

CORAL

An aromatic cocktail enhances by strawberry, tea note & basil in a shape of smooth & silky texture. | Hibiscus infused Gin | Strawberry and Earl Grey Oleo | Vietnamese Basil Cordial | Lime | Coral Tuile

CRÈMA

The art of sweet simplicity – a delicate coffee & cardamom note fuse with citrusy aroma in a reinnovated Gin Espresso Martini | Cardamom infused Gin | Kahlua | Marmalade | Caramel | Vietnamese Coffee

Reflecting on the textures, tastes and aromas that shape our sensory experiences, these cocktails act on all the senses, laying the foundations for new memories to be made.

OLAH!

This vibrant cocktail brings a warm Spanish spirit to Da Nang, in a dashing swirl of combination of Romesco Sauce, blue agave & white wine
Tequila | Vodka | White Wine | Homemade Romesco Sauce | Kumquat

CHEESECAKE

Creamy, cheesy, and sweet-sour, this is quintessentially the best digestive.
Butter-washed Rum | Dry Vermouth | Salted Lime | Vanilla | Egg White Foam

DAISY

Its floral & earthy notes overwhelm this bittersweet digestive in a blue shape for an entirely cozy vibe. | Shiitake sous-vide Gin | Daisy Flower Mixture | Sambuca | Orange Bitter | Angostura Bitter

CLASSIC COCKTAILS WITH A FUSION TWIST

159

Want a taste of paradise?

Let these fusion classic cocktails take you there!

Aperol Salted Lime Spritz

Aperol | Salted Lime | Prosecco | Soda water

Whisky Kumquat Sour

Whiskey | Kumquat | Angostura | Lime | Egg white

Watermelon Margarita

Olmecca Reposado | Triple Sec | Watermelon | Lime

Trà Quế Basil Strawberry Mojito

Vodka | Basil | Strawberry | Lime | Soda | Sugar

White Peach Sangria

White Wine | Triple Sec | Peach | Strawberry

Red Moon Sangria

Red Wine | Triple Sec | Red Dragon Fruit | Secret Ingredients

CRAFT SOJU

Bottle

Classic | Grape | Plum | Cherry | Grape Fruit

99

50% Less Sugar | Filtered with Coconut Charcoal | Intense Flavors | Vibrant Eye Catching Colors

HOUSE COLD BREW

When it's raining outside: "Don't let anyone ever tell you it's too cold for iced coffee."

	Glass	Bottle
Nitro Cold Brew Coffee	69	109
Watermelon Cold Brew Coffee The ultimate refresher: juicy melon with a hint of zesty lime and cooling spearmint.	79	119
Orange & Lemongrass Cold Brew Coffee This is a wonderful, naturally flavoured, medium-bodied cold brew coffee blended with lemongrass and orange peel.	79	119

HOUSE INFUSED KOMBUCHA

Experience the deliciously tangy and refreshing taste of Kombucha while reaping the benefits of improved digestion, boosted immunity, and increased energy levels!

	Glass	Bottle
Refreshing Kombucha	69	109
Turmeric Ginger Kombucha Healthy fermented drink that combines the anti-inflammatory properties of turmeric and ginger with the gut-boosting benefits	79	119
Lychee Kombucha Taste the explosion of flavor in every gulp and feel the excitement fill your taste buds!	79	119

PREMIUM SELECTED WINE

Glass 150ml | Bottle 750ml

"Wine makes every meal an occasion, every table more elegant, every day more civilized." - Andre Simon

SPARKLING WINE

Charles Roux Blanc De Blancs, Chardonnay Aligote, Burgundy, France

219 | 989

This sparkling shows lovely fruity, elegant character and a fresh scent, adequately representing the Bourgogne region with its centuries-old traditions of winemaking.

Terre Forti, Novebolle, Extra Dry, Romagna Doc, Italy

199 | 899

A bright straw yellow colour. Delicate aromas with hints of exotic fruits and floral aromas. The palate is clean and elegant, fresh and tasty while the perlage is fine and persistent.

WHITE WINE

IL Pumo Sauvignon Malvasia, Southern Italy

189 | 859

The wine has flavors of tropical fruits, broom flower and a hint of kumquat with lively sour taste and hint of freshness of minerals.

De Bortoli, DB Family Selection, Semillon Chardonnay, Riverina, Australia

199 | 899

In a concentrated, well-balanced taste wine united colors of tropical fruits, spicy freshness of lemon, creamy tone and nuances of oak, which manifest themselves in the long aftertaste.

RED WINE

IL Pumo Sauvignon Malvasia Negroamaro, Southern Italy

189 | 859

Intense and persistent aroma, with black-currant and wild fruit scent, spicy, with thyme notes. A full-bodied wine, soft and balanced, long and pleasantly flavoured in the end.

De Bortoli, Sacred Hill, Cabernet Merlot, South Eastern, Australia

199 | 899

A medium body wine with aromas of glazed cherries and red currants, the palate is juicy with lots of raspberries and hint of mint chocolate & oak.

BEER

"Give me a woman who loves beer, and I will conquer the world." - Kaiser Wilhelm

LOCAL CRAFT BEER

Bottle/can | Pack of 5

Heart Of Darkness Dream Alone Pale Ale | ABV: 5.7% | IBU: 37

119 | 539

Lush tangerine and mango on the nose, goes with big, juicy notes of peach, citrus and a hint of blueberry.

Heart Of Darkness Kurtz's Insane IPA | ABV : 7.1% | IBU : 102

119 | 539

Vibrant aromas with grapefruit, piney tones with pomelo and citrus overwhelmed and the pleasant bitterness finish.

Heart Of Darkness Loose Rivet New England IPA | ABV : 7.5% | IBU : 59

119 | 539

Big pineapple, tangerine and stone fruit aromas. Rich and creamy mouthfeel. Finishes with a kick of citrus and guava.

Platinum Golden Ale | ABV : 4.6% | IBU : 23

99 | 449

Floral and semi-sweet, with a clean refreshing presence on the palate combined with pleasantly hoppy.

LOCAL BEER

Huda | ABV : 4.7%

59 | 259

Vietnamese Beer located in Hue Province.

APPERITIF

Aperol	139	1,959
Campari	139	1,959
Lillet Blanc	169	2,379
Lillet Rose	169	2,379
Vaccari Sambuca	169	2,379
Limoncello	169	2,379
D.O.M Benedictine	189	2,659
I DIDN'T TEXT YOU, "VODKA" DID IT!		
Wyborowa	129	1,819
SKYY	159	2,239
Ketel One	159	2,239
Grey Goose	179	2,519
Hangar One California Vodka	189	2,659
I AM "GIN" VICIBLE		
Beefeater London Dry Gin	129	1,819
Bombay Sapphire	139	1,959
Tanqueray	149	2,099
Lady Trieu Contemporary Vietnam	169	2,369
Beefeater 24	219	3,079
Hendricks	219	3,079

TIME FLIES WHEN YOU HAVING "RUM"

Captain Morgan Black	129	1,819
Havana Club Anejo 3 Anos	139	1,959
Appleton Estate Kingston 62 White	149	2,099
Kingston 62 - Jamaican Aged Rum	149	2,099
Sagatiba Cachaca	149	2,099
JAZZY WHISKYTOAST		
SINGLE MALT SCOTT WHISKY		
The Glenlivet Founder's Reserve 1824	229	3,219
Glen Grant The Major's Reserve	259	3,629
Laphroaig 10 Years Old	269	3,779
The Macallan Double Cask 12 Years Old	359	4,899
BLENDED SCOTCH WHISKY		
Ballantine's Finest	139	1,959
The Famous Grouse	139	1,959
Chivas Extra 12 Years Old	179	2,519
Johnnie Walker Black Label	139	1,959
Johnnie Walker Gold Label	189	2,649
IRISH WHISKEY		
Jameson Blended Irish Whiskey	139	1,959
Bushmills Original	149	2,099
BOURBON & TENNESSEE		
Jack Daniel's Old No.7	139	1,959
Bulleit Bourbon	139	1,959

SPIRITS



KEEP CLASS AND DRINK "COGNAC"

St-Rémy V.S.O.P	139	1,959
Rémy Martin V.S.O.P	269	3,789
Hennessy V.S.O.P	289	3,999
Tesseron Cognac Lot N° 90 XO Ovation		6,800
DIGESTIF		
Kahlúa	129	1,819
Jagermeister	129	1,819
Amaretto	129	1,819
Baileys	129	1,819
Midori - The Original Melon Liqueur	129	1,819
Malibu Original - Coconut Rum	129	1,819
Drambuie	179	2,519
Tio Pepe Sherry	179	2,519
Averna Amaro	219	3,099

CAFFETTERIA ITALIANA

At Bay Capital Da Nang, our Italian coffee is prepared according to the ancient Neapolitan recipe: dark, dense, hot.

Espresso	69
Double Espresso Americano Long Black Espresso Macchiato	79
Latte Flat White Cappuccino Mocha	79
Irish Coffee	149

VIETNAMESE COFFEE

Every cup from us is made with Vietnamese pure coffee beans. Taste the warmth

Cà Phê Đen Cà Phê Sữa Đá Black Coffee Sweetened Milk Coffee	59
Cà Phê Trứng Cà Phê Dừa Cà Phê Muối Egg Coffee Coconut Coffee Salted Coffee	69

CHOCOLATE

Chocolate is ground from the beans of happiness.

ICONIC COCONUT MATCHA

The perfect harmony of flavors, as the velvety richness of coconut intertwines with the earthy notes of matcha

COLOURFUL LATTE

We bring the rainbow of colours to your morning superfood latte ...

Matcha Improves brain function, promotes weight loss and helps protect the liver and heart	79
Turmeric Boosts immunity, may improve digestion, can lower blood sugar	
Beetroot High in antioxidants, anti-inflammatory, lowers blood pressure, supports the liver	

WELL BEING COLLECTION

Your body is your temple. Keep it pure and clean for the soul to reside in. These refreshing drinks combine floral flavors from the Mediterranean, the sweetness of tropical fruits, and a little bite from the local herbs.

FRUITY AND SWEET 119

Jump of The Kiss
Agave nectar | Strawberry puree | Apple juice | Lime juice

Cuddles By the River
Cranberry juice | Orange juice | Mojito Mint syrup | Saline

COLD PRESS JUICES

Mango Orange Coconut Pineapple Strawberry Apple Pomelo	99
Carrot Watermelon Celery Cucumber Passion fruit	79

SUPER SMOOTHIE RANGE 109

Mango Fusion | Mango | Pineapple Orange | Wild honey | Yogurt | Chia seeds

Memory Bank | Blueberry | Banana | Chia seeds | Almonds | Fresh milk | Maple syrup

Snow Volcano | Yogurt | Wild honey | Strawberry | Lime

TEA Enjoy premium loose-leaf teas, crafted, and blended with quality in mind

English Breakfast | Jasmine Green Tea | Pure Peppermint | Earl Grey | Chamomile Flowers | Fresh Ginger Tea 99

	Glass	Bottle
Mint Tea Cold Brew	69	109

MINERAL WATER & SOFT DRINK

Acqua Panna Mineral Water 250ML 750ML	79 119
San Pellegrino Sparkling Water 250ML 750ML	79 119
Borjomi Natural Volcanic Sparkling Water 500ML Taste like nature and inherently supports digestive health while improving your metabolism	109
7Up Pepsi Pepsi Zero Ginger Ale Rock Star Soda Tonic	69