

TWILIGHT SKY BAR

TWILIGHT SKY BAR DRINKLIST

SIGNATURE COCKTAILS

BON APPETIT*(Shot – 100.000 / Half Dozen 550.000 / One Dozen 950.000)
Ciroc Premium Vodka, Fresh Baby Oysters, Limited Homemade Infused Syrup (Lemon-grass, Hot Chili, Shallots, Ginger, Garlic, Fresh Kumquat Juice, Balsamic Grape Vinegar, Olive Oil, Tabasco, Wild Honey, Lemon Zest, Sea Salt, North-West Forest Pepper, Local Lime Leaves).

STAIRWAY TO HEAVEN* 190.000
House Red Wine, Fresh Passion Fruit Juice, Cherry Brandy, Lychee Puree, Fresh Mint Leaves.

BLUE JADE ELIZABETH 190.000
Bombay Sapphire Gin , Cointreau , Bay Leaf , Orange Juice , Angostura Bitter , Lime Juice ,Homemade Citrus Infused Syrup, Egg White .

LA VIE EN ROSE* 205.000
House White Wine, Strawberry Puree, Angostura Bitters, Fresh Lime Juice, Apple Juice, Orange Peel.

SMOKY PUNCH 225.000
Talisker 10 Single Malt Scotch Whisky , Drambuie , Homemade North-West Spices Infused Syrup , Agarwood .

INTO THE WILD 245.000
Beefeater Gin , Grand Marnier , Thyme Leaf , Homemade Yoghurt , Lychee Puree , Lime Juice , Honey.

GUARANTEED 250.000
Don Julio Blanco Tequila , Martini Bianco , Grapefruit Juice , Lime Juice , Homemade Salty Lime Leaf & Pepper Powder.

WELCOME TO THE SKY* 255.000
Grey Goose Vodka, Cointreau, Sweet & Sour Mix, Fresh Mandarin Juice, Homemade Hot Spice Puree, Orange Peel.
Optional: Less Spicy, Extra Spicy, Sweet Or Sour

LEGENDARY BOTANIST * 280.000
Tanqueray N0.10 Gin, Cointreau, Egg White, Strawberry Puree, Rosemary Leaf, Angostura Bitters, Fresh Lime Juice, Lemon Peel.
Optional: Sweet Or Sour, With Or Without Egg White.

The price is subject to 10% of VAT and 5% of service charge



CLASSIC COCKTAILS

CLASSIC MARTINI **180.000**

Bombay Sapphire Gin, Dry Vermouth, Garnished With Green Olive Or Lemon Twist.

Optional: *Stirred Or Shaken/Vodka Base/Dry/Perfect/Wet/Dirty/Lemon Twist Or Green Olive.*

COSMOPOLITAN **170.000**

Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, Orange Peel.

MANHATTAN **185.000**

Bulleit Bourbon Whiskey, Sweet Vermouth, Angostura Bitter, Orange Peel.

OLD FASHIONED **180.000**

Bulleit Bourbon Whiskey, Angostura Bitters, Sugar Syrup, Orange Peel.

WHISKY SOUR **180.000**

Bulleit Bourbon Whiskey, Fresh Lime Juice, Sugar Syrup, Angostura Bitters, Lemon Peel.

Optional: *With Or Without The Egg White.*

MOJITO **185.000**

Bacardi Light Rum, Captain Morgan Dark Rum, Fresh Lime Juice, Brown Sugar Syrup, Fresh Mint Leaf, Mint Syrup, Soda Water.

MINT JULEP **185.000**

Bulleit Bourbon Whiskey, Homemade Mint Infused Syrup, Mint Leaf.

NEGRONI **180.000**

Bombay Sapphire Gin, Campari, Sweet Vermouth, Angostura Bitters, Slice Of Fresh Orange.

SIDECAR **185.000**

Remy Martin V.S.O.P Cognac, Cointreau, Fresh Lime Juice, Orange Peel.

MARGARITA **165.000**

Jose Cuervo Reposado Tequila, Cointreau, Fresh Lime Juice, Salt, Slice Of Fresh Lime.

Optional: *Classic Or Seasonal Fruity Frozen*

MAITAI **185.000**

Bacardi Gold Rum, Captain Morgan Dark Rum, Grand Marnier, Homemade Almond Syrup, Fresh Orange Juice, Fresh Lime Juice, Sugar Syrup, Orange Bitters, Orange Peel, Fresh Mint Leaf.

CLASSIC DAIQUIRI **165.000**

Havana Anejo Rum, Fresh Lime Juice, Sugar Syrup, Lime Peel.

Optional: *Classic Or Seasonal Fruity Frozen*

LONG ISLAND ICED TEA **165.000**

Absolut Vodka, Gordon's London Dry Gin, Bacardi Light Rum, Jose Cuervo Tequila, Cointreau, Fresh Lime Juice, Coke, Orange, Mint Leaf.

SEX ON THE BEACH **165.000**

Absolut Vodka, Cointreau, Peach Liqueur, Peach Juice, Fresh Orange Juice, Grenadine, Orange Peel.

PINA COLADA **175.000**

Bacardi Light Rum, Captain Morgan Dark Rum, Malibu, Fresh Pineapple Juice, Coconut Milk, Whipped Cream, Angostura Bitters, Orange Peel.

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MIXED DRINKS

160.000

KETEL ONE VODKA / TANQUERAY LONDON DRY GIN / BACARDI GOLD RUM /
DON JULIO TEQUILA / BLACK LABEL BLENDED WHISKY
MIX WITH: SODA / TONIC / COKE / DIET COKE / SPRITE / REDBULL / GINGER ALE /
FRESH ORANGE JUICE / FRESH CRANBERRY JUICE / FRESH CUCUMBER JUICE

BEER

TIGER CRYSTAL	85.000
FRENCH - HEINEKEN	85.000
SAPPORO	90.000
CORONA	95.000
CHIMAY	280.000

MINERAL & SPARKLING WATER

EVIAN - 330ML	120.000
EVIAN - 750ML	180.000
BADOIT SPARKLING WATER - 330ML	160.000
BADOIT SPARKLING - 750ML	220.000

APERITIF & DIGESTIF & LIQUEUR (SINGLE SHOT 75.000)
AMARETTO / GALLIANO / CAMPARI / RICARD / MARTINI DRY / MARTINI BIANCO /
MARTINI ROSSO / BAILEY'S / KAHLUA / COINTREAU / GRAND MARNIER / DRAMBUIE

SPIRITS

(SINGLE SHOT/BOTTLE)

VODKA

SMIRNOFF BLACK	75.000	950.000
ABSOLUT	75.000	950.000
KETEL ONE	110.000	1.150.000
GREY GOOSE	135.000	1.350.000
CIROC	150.000	1.850.000

GIN

GORDON'S LONDON DRY	55.000	650.000
BEEFEATER LONDON DRY	85.000	850.000
BOMBAY SAPPHIRE	95.000	950.000
TANQUERAY LONDON DRY	105.000	1.180.000
TANQUERAY No.10	175.000	1.800.000

RUM

HAVANA ANEJO	75.000	750.000
BACARDI LIGHT	75.000	750.000
BACARDI GOLD	90.000	800.000
CAPTAIN MORGAN	105.000	850.000
ZACAPA 23	175.000	2.350.000
ZACAPA XO	260.000	3.750.000

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TEQUILA

JOSE CUERVO REPOSADO	75.000	850.000
DON JULIO	125.000	1.950.000
PATRON SILVER	175.000	2.750.000

SINGLE MALT WHISKY

GLENMORANGIE ORIGINAL 10	115.000	1.700.000
MACALLAN 12	125.000	2.200.000
GLENFIDDICH 12	130.000	2.250.000
TALISKER 10	135.000	2.300.000
GLENLIVET 15	155.000	2.600.000
SINGLETON 15	180.000	2.700.000
LAGAVULIN 16	250.000	3.500.000
MACALLAN 18	550.000	8.600.000

BLENDED SCOTCH WHISKY

BALLANTINES 12	85.000	1.250.000
BALLANTINES 21	185.000	2.800.000
JOHNNIE WALKER RED LABEL	65.000	850.000
JOHNNIE WALKER BLACK LABEL	85.000	1.300.000
JOHNNIE WALKER GOLD RESERVE	135.000	2.250.000
JOHNNIE WALKER PLATINUM / 18	175.000	2.600.000
JOHNNIE WALKER X.R 21	320.000	5.100.000
JOHNNIE WALKER BLUE LABEL	650.000	9.500.000
CHIVAS 18	155.000	1.950.000
CHIVAS 21	235.000	3.500.000
CHIVAS 25	550.000	8.500.000

TENNESSEE / BOURBON / IRISH WHISKEY

JAMESON	85.000	850.000
JACK DANIEL	90.000	1.150.000
BULLEIT BOURBON	120.000	1.350.000

BRANDY

REMY MARTIN V.S.O.P	120.000	1.950.000
MARTELL V.S.O. P	125.000	2.100.000
COURVOISIER V.S.O.P	135.000	1.250.000
HENNESSY V.S.O.P	150.000	2.400.000
CHATEAU DE LABADE - ARMAGNAC	350.000	4.650.000
HENNESSY X.O	450.000	6.800.000

(Price are in VND and subject to 5% Service Charge and 10% Tax –
"SPIRIT" charge is VND 800.000 per bottle.)



FINGER FOOD AND SNACK MENU

PEANUTS	50.000
RAISIN / DRIED GRAPE	50.000
MIXED OLIVE WITH TABASCO	100.000
CASHEW NUTS	150.000
PISTACHIO	200.000
BEEF JERKY	250.000
SPECIAL NORTH - WEST SMOKY DRIED BUFFALO*	300.000
FRUIT PLATTER	350.000
*FRESH SPRINGROLL WITH SCALLOP & SALMON ROE	150.000
<i>Soft thinly rice paper wrapped with grilled QuangNinh scallop, fresh rice vermicelli, herbs, lettuce, cucumber, ginger pickle, sesame seeds, topped Salmon roe. Served with fish dipping sauce.</i>	
*WRAPPED GRAPE IN GOAT CHEESE	180.000
<i>Fresh grape fruit, goat cheese, crusted pistachio seeds.</i>	
* NORWEGIAN SALMON CANAPES	150.000
<i>Fresh Norwegian Salmon fillet marinated with dill, lemon leaves, pepper. Served with crispy bread & crab meat salad.</i>	
*PAN- SEARED QUANGNINH SCALLOP WITH BLACK CAVIAR	150.000
<i>Pan-seared QuangNinh scallop served with duck terrine & black caviar, dill mayo.</i>	
*CHEF'S PATE CANAPES	100.000
<i>Homemade pate, olives & tomato cocktail.</i>	
*GRILLED CHICKEN WITH LEMON LEAF	180.000
<i>Marinated chicken with shallot, ginger juice and wrapped in lemon leaf.</i>	

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***CRISPY DEEP FRIED CALAMARI RING** **180.000**

Fresh calamari, bread crumble & tartar sauce.

***OYSTER THREE WAYS -6pcs-** **180.000**

Oyster cooked in three different way: "Baked with cheese/ Grilled onion oil / Deep fried & lemon curd"

***CHEESE PLATTER** **350.000**

Mozzarella, Gouda, Parmesan, Emmental, Cheddar ,Goat cheese served with grape fruit, raisins, fresh apples, fresh basil leaves, cashew nuts, bread and butter.

***MEDITERRANEAN ANTIPASTO** **350.000**

Selection of finest sliced cold meats including Prosciutto, Square ham, Salami, Chorizo, Pastrami, Parma ham serve with olives , bread & butter .

***ROASTED ANGUS BEEF TENDERLOIN STEAK** **850.000**

Served with asparagus, mashed pesto, micro sprout salad, Foie gras sauce.

GRILLED AUSTRALIAN BEEF TENDERLOIN STEAK **550.000**

Served with asparagus, mashed potatoes, micro sprout salad, Phu Quoc red pepper sauce.

***GRILLED CAMPBELL RIBEYE STEAK** **800.000**

Served with mashed mung bean, bacon, organic vegetables, Chilean red wine sauce.

***PAN-SEARED DUCK BREAST** **400.000**

Served with basil risotto, salad and grape fruit sauce.

***CRUSTED HERB LAMB RACK** **650.000**

Crusted Lamb rack with Italian herbs, pistachio, served with mashed potatoes and red pepper sauce.

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