



# Welcome to Kadhai Indian Restaurant & Bar

## About us

Our story started with a simple idea-bring delicious, authentic Indian food to Vietnam and share it with everyone. With love for cooking, harmony and traditional recipes, we set out to create a place where flavors, culture, and people come together.

Inspired by the richness of Indian spices and culinary traditions, every dish we serve with love, care and passion. Began as a humble dream has grown into four outlets in Vietnam, built on trust, quality, and the support of our valued guest.

At Kadhai Indian Restaurant & Bar, we believe food is more than just a meal- it's an experience crafted with flavor, tradition, and heartfelt hospitality.



**Kadhai Indian Restaurant & Bar**  
Tam Coc, Ninh Binh  
+84 904900821



**Kadhai Indian Restaurant & Bar**  
Old Quatar, Hoan Kien, Hanoi  
+84 904883733



**Kadhai Indian Restaurant & Bar**  
Grand World, Phu Quoc  
+84 934479001



**Kadhai Indian Restaurant & Bar**  
Sunset Town, Phu Quoc  
+84 903299202

## SOUP

### **CREAM OF MUSHROOM SOUP 89.000vnd**

*cream to create a rich, earthy flavor with a comforting finish.*

### **TOMATO SOUP 79.000vnd**

*Light, flavourful soup made from fresh tomatoes, served with croutons.*

### **SWEET CORN SOUP (Veg/Chicken) 79.000vnd/99.000vnd**

*A light, soup made with sweet corn, offering a mildly sweet and comforting flavor.*

### **HOT & SOUR SOUP (Veg/Chicken) 79.000vnd/ 99.000vnd**

*Flavourful with the perfect balance of heat, tang, and rich savoury depth.*

## SALAD

### **CUCUMBER SALAD 60.000vnd**

### **GREEN SALAD 89.000vnd**

### **CHICKEN SALAD 169.000vnd**

### **PRAWNS SALAD 199.000vnd**

## START WITH

### **PLAIN PAPAD 49.000vnd**

### **MASALA PAPAD 65.000vnd**

### **MASALA FRIES 129.000vnd**

### **FRENCH FRIES 120.000vn**



# Appetizer

|                               |                   |
|-------------------------------|-------------------|
| <b>GOBI 65</b>                | <b>169.000vnd</b> |
| <b>CHICKEN 65</b>             | <b>199.000vnd</b> |
| <b>VEG PAKODA</b>             | <b>149.000vnd</b> |
| <b>ONION PAKODA</b>           | <b>139.000vnd</b> |
| <b>PANEER PAKODA</b>          | <b>199.000vnd</b> |
| <b>CHICKEN PAKODA</b>         | <b>199.000vnd</b> |
| <b>HONEY CHILLI POTATO</b>    | <b>149.000vnd</b> |
| <b>PANEER CHILLI</b>          | <b>189.000vnd</b> |
| <b>CHICKEN CHILLI</b>         | <b>199.000vnd</b> |
| <b>FISH CHILLI</b>            | <b>209.000vnd</b> |
| <b>PRAWNS CHILLI</b>          | <b>219.000vnd</b> |
| <b>VEG MANCHURIAN</b>         | <b>189.000vnd</b> |
| <b>CHICKEN MANCHURIAN</b>     | <b>199.000vnd</b> |
| <b>CHICKEN LOLLIPOP 4PICE</b> | <b>189.000vnd</b> |
| <b>CHICKEN PEPPER DRY FRY</b> | <b>229.000vnd</b> |
| <b>PRAWNS PEPPER DRY FRY</b>  | <b>279.000vnd</b> |

We appreciate your care for our space; damages may apply.  
Hope to welcome you again.

Kathi roll, one of India's most loved street foods, began in Kolkata at the famous Nizam's in 1932. Iron skewers were replaced with bamboo sticks, called "kathi," giving the dish its name. Over time, this simple idea evolved into many delicious varieties like vegetable, Paneer, Chicken, Prawns and egg rolls, but its essence remains the same—a flavourful, easy-to-eat snack loved across the world.



|                             |                   |
|-----------------------------|-------------------|
| <b>VEGETABLE KATHI ROLL</b> | <b>189.000vnd</b> |
| <b>PANEER KATHI ROLL</b>    | <b>209.000vnd</b> |
| <b>EGG KATHI ROLL</b>       | <b>189.000vnd</b> |
| <b>CHICKEN KATHI ROLL</b>   | <b>229.000vnd</b> |
| <b>PRAWNS KATHI ROLL</b>    | <b>269.000vnd</b> |

## **SAMOSA**



|                   |                   |
|-------------------|-------------------|
| <b>VEGETABLE</b>  | <b>CHICKEN</b>    |
| <b>109.000vnd</b> | <b>149.000vnd</b> |

*A deep-fried savoury pastry featuring a crispy, flaky crust and a richly spiced filling, traditionally shaped into a distinct triangle.*

## **SMALL PLATE**

|                       |                   |
|-----------------------|-------------------|
| <b>CHOOLA BHATURE</b> | <b>199.000vnd</b> |
| <b>PANI PURI</b>      | <b>99.000vnd</b>  |
| <b>DAHAI PURI</b>     | <b>109.000vnd</b> |
| <b>PAPADI CHAAT</b>   | <b>109.000vnd</b> |
| <b>SAMOSA CHAAT</b>   | <b>149.000vnd</b> |

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Hope to welcome you again.

Please note: 8% VAT on food, 10% VAT on beverage and 5% card payments.

## SOUTH INDIAN



|                     |            |
|---------------------|------------|
| UPMA                | 179.000vnd |
| POHA                | 129.000vnd |
| IDLI SANBAR 2PICS   | 159.000vnd |
| VADA SAMBAR 2PICS   | 169.000vnd |
| UTTAPAM PLAIN       | 169.000vnd |
| UTTAPAM TOMATO      | 179.000vnd |
| UTTAPAM ONION       | 179.000vnd |
| UTTAPAM MASALA      | 189.000vnd |
| PLAIN DOSA          | 169.000vnd |
| ONION DOSA          | 189.000vnd |
| GHEE DOSA           | 189.000vnd |
| MASALA DOSA         | 199.000vnd |
| MYSORE MASALA DOSA  | 199.000vnd |
| CHEESE MASALA DOSA  | 229.000vnd |
| PANEER DOSA         | 239.000vnd |
| EGG DOSA            | 179.000vnd |
| CHICKEN MASALA DOSA | 255.000vnd |

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Hope to welcome you again.

The Indian tandoor, a traditional clay oven with roots tracing back over 5,000 years to the Indus Valley Civilization (around 3000 BCE), is a symbol of India's rich culinary heritage. Widely embraced in the Punjab region, it gained global recognition through pioneers like Kundan Lal Gujral of Moti Mahal in the 1940s.



Fired with charcoal or wood, the tandoor reaches intense temperatures, creating the signature smoky flavor in breads like naan and iconic dishes like tandoori chicken. More than just a cooking technique, the tandoor is a living tradition—bringing together history, flavor, and the true spirit of Indian cuisine.

## TANDOORI VEG

### CHATPATA PANEER TIKKA

**219.000vnd**

*Spicy and tangy paneer cubes marinated with bold Indian flavors.*

### PAHADI PANEER TIKKA

**229.000vnd**

*Herb-infused paneer with fresh mountain-style green marinade.*

### MALAI PANEER TIKKA

**229.000vnd**

*Soft paneer marinated in rich malai cream.*

### TANDOORI PINEAPPLE

**169.000vnd**

*Juicy pineapple grilled with a sweet and smokey tandoori flavor.*

### MUSHROOM TIKKA

**189.000vnd**

*Fresh mushroom marinated and roasted with aromatic spices*

### VEG SEEKH KEBAB

**199.000vnd**

*Minced vegetables blended with spices and grilled to perfection*

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## TANDOORI NON-VEG

### CHICKEN TIKKA 229.000vnd

*Succulent chicken pieces marinated in classic Indian spices.*

### MURGH MALAI TIKKA 239.000vnd

*Creamy, juicy chicken with a rich malai-based marinade*

### LASOONI CHICKEN TIKKA 239.000vnd

*Flavorful chicken marinade with garlic and tandoori masala*

### HARIYALI CHICKEN TIKKA 229.000vnd

*Green herb marinated chicken with a fresh minty taste.*

### ACHARI CHICKEN TIKKA 239.000vnd

*Tangy pickle-flavored chicken with bold Indian spices.*

### MURGH TANGDI KABAB 399.000vnd

*Juicy chicken drumsticks marinated and roasted in tandoori.*

### TANDOORI CHICKEN FULL 499.000vnd

*With bone chicken marinated and roasted in tandoor*

### TANDOORI CHICKEN HALF 299.000vnd

*With bone chicken marinated and roasted in tandoor*

### SEEKH KEBAB CHICKEN 239.000vnd

*Minced chicken marinaded, grilled*

### MUTTON SEEKH KABAB 299.000vnd

*Tender mutton minced marinated traditional spices and grilled.*

### FISH TIKKA 249.000vnd

*Soft fish pieces marinated and cooked in smokey tandoor.*

### ACHARI FISH TIKKA 249.000vnd

*Fish marinated in spicy and tangy a masala.*

### TANDOORI PRAWNS 269.000vnd

*Smokey grilled prawns with tandoori seasoning.*

### SPECIAL TANDOORI PLATER 999.000vnd

*Chicken kebab 3pice, Fish kebab 3pices, Prawns Tikka 3pice, Mutton Kebab 3pice,*

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## VEG MAIN COURSE

**DAAL TADKA** 159.000vnd  
*Yellow lentils tempered with aromatic spices and herbs.*

**DAAL MAKHANI** 189.000vnd  
*Black lentils slow-cooked with butter and spices.*

**CHANA MASALA** 155.000vnd  
*Chickpeas cooked in tangy and flavorful masala.*

**ALOO JEERA** 159.000vnd  
*Tender potatoes tossed with cumin and spices*

**ALOO GOBI MATAR** 159.000vnd  
*Potato, cauliflower, and peas in a classic curry.*

**BHINDI DO PAYAZA** 159.000vnd  
*Okra sauteed with double onion and spices.*

**BAIGAN MASALA** 159.000vnd  
*Eggplant cooked in rich onion-tomato masala.*

**MIX VEGETABLE CURRY** 169.000vnd  
*Assorted vegetable cooked in flavorful gravy.*

**VEG JAIFEZI** 169.000vnd  
*Stir fried vegetable tossed in spicy tangy sauce.*

**CORN PALAK** 169.000vnd  
*Sweet corn with spinach gravy.*

**KADHAI PANEER** 189.000vnd  
*Classic, rich and flavorful our special*

**HYDERABADI ACHARI PANEER** 189.000vnd  
*Tangy, spicy paneer pickled spices*

**PANEER TIKKA MASALA** 189.000vnd  
*Grilled paneer in a spicy masala sauce.*

**PANEER BUTTER MASALA** 189.000vnd  
*Paneer in a buttery tomato- based gravy.*

**PANEER LABADBADER** 189.000vnd  
*Rich paneer curry and tangy flavor.*

**PALAK PANEER** 189.000vnd  
*Paneer cubes in smooth spinach gravy.*

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Hope to welcome you again.

**K**adhai Chicken, also known as Karahi Chicken, is a rich and aromatic North Indian classic with roots tracing back to the Mughal era. Named after the traditional “kadai” (wok-like pan) in which it is cooked, this dish was once prepared for royalty and is now a beloved favorite across homes and restaurants.



Tender pieces of chicken are simmered with tomatoes, onions, and crisp bell peppers, then elevated with a signature kadai masala—an intense blend of dried red chilies, coriander seeds, and warm spices that gives the dish its smoky depth and bold character.

Celebrated for its vibrant flavors and comforting richness, Kadai Chicken is perfect for festive gatherings or a hearty meal, best enjoyed hot with naan, roti, or steamed rice.

## **NON-VEG MAIN COURSE**

### **BONELESS**

#### **BUTTER CHICKEN**

**249.000vnd**

*Rich, creamy tomato gravy, buttery mildly sweet flavor.*

#### **CHICKEN TIKKA MASALA**

**249.000vnd**

*Smokey grilled chicken tikka with fresh tomato based in perfect balance.*

#### **HYDRABADI ACHARI CHICKEN**

**249.000vnd**

*Tangy, spicy paneer pickled spices*

#### **MURGH TIKKA LABABDAR**

**249.000vnd**

*Rich, velvety gravy loaded with butter and aromatic spices.*

#### **CHICKEN DO PYAZA**

**229.000vnd**

*Double onions, perfect mix of sweetness with bold masala flavor.*

#### **KADHAI CHICKEN**

**239.000vnd**

*Fresh ground spices, capsicum and onion, special in our menu.*

#### **EGG CURRY**

**215.000vnd**

*Boiled eggs served in a flavorful, spiced onion-tomato base*

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## WITH BONE

**CHICKEN VINDALO 279.000.vnd**

*Spicey, tangy chicken in bold ground style.*

**CHICKEN CURRY 289.000vnd**

*Classic chicken in spice gravy.*

**CHICKEN CHETTINAD 269.000vnd**

*Fiery south Indian chicken with roasted spices.*

**BHUNA CHICKEN CURRY 279.000vnd**

*Slow-cooked chicken in thick masala gravy.*

**SAAG CHICKEN 289.000vnd**

*Chicken cooked with fresh spinach gravy.*

## MUTTON

**LAMB ROGAN JOSH 309.000vnd**

*Aromatic lamb in rich Kashmiri style.*

**MUTTON VINDALO 309.000vnd**

*Spicy, tangy mutton in Goan style.*

**MUTTON DHABA STYLE 309.000vnd**

*Rustic mutton in bold, desi gravy*

**KADAI MUTTON 319.000vnd**

*Work-tossed mutton with fresh spices'*

**SAAG MUTTON 329.000vnd**

*Mutton cooked with fresh spinach.*

**MUTTON RARA 369.000vnd**

*Mutton with keema in rich masala.*

**MUTTON SUKKA 369.000vnd**

*Dry mutton with intense spice blend.*

**MUTTON KEEMA MASAL**

**309.000vnd**

*Minced mutton cooked with onions, tomatoes, and spices*

We appreciate your care for our space; damages may apply.

Hope to welcome you again.

Amritsari Fish, or Machi Amritsari, is a famous Punjabi delicacy from Amritsar, known for its crispy texture and bold flavours. Influenced by the Mughal era and later popularized as a street food near the Golden Temple, it has become a global favorite.

Fresh fish is marinated in gram flour, spices, and ajwain, then fried to golden perfection—crunchy outside and tender inside. Served with chutney and onions, it's a true taste of Punjab's vibrant food culture.



## SEAFOOD

### AMRITSARI FISH CURRY

**279.000vnd**

*Crispy fried dish cooked in a tangy spiced Panjabi gravy from Amritsar.*

### FISH TIKKA MASALA

**289.000vnd**

*Smokey grilled fish tikka simmered in a rich, tomato bas masala.*

### FISH CHETTINAD

**279.000vnd**

*Rich blend of fresh spices, black pepper, curry leaves, and roasted coconut.*

### KERALA FISH CURRY

**279.000vn**

*Coconut based gravy with authentic flavours.*

### PRAWNS TIKKA MASALA

**299.000vnd**

*Grilled prawns cooked in mildly spiced tomato gravy.*

### PRAWNS BUTTER MASALA

**299.000vnd**

*Rich buttery and creamy North Indian gravy.*

### KERALA PRAWNS CURRY

**279.000vnd**

*Coconut-rich mildly spiced curry.*

**B**iryani is a timeless South Asian classic, believed to have evolved from Persian rice dishes like pilau and refined in the royal kitchens of the Mughal era. The name comes from the Persian word biryani, meaning “to roast,” reflecting its slow-cooked, layered preparation.

Fragrant basmati rice is combined with marinated meat or vegetables, delicate spices, and rich aromas, creating a dish that is both regal and comforting. Once a royal delicacy, Biryani is now a beloved centrepiece at celebrations and gatherings, enjoyed across the world for its depth of flavor and cultural heritage.



## **BIRYANI**

|                              |                   |
|------------------------------|-------------------|
| <b>PLAIN BIRYANI RICE</b>    | <b>169.000vnd</b> |
| <b>VEG BIRYANI</b>           | <b>189.000vnd</b> |
| <b>EGG BIRYANI</b>           | <b>199.000vnd</b> |
| <b>PNEER BIRYANI</b>         | <b>219.000vnd</b> |
| <b>CHICKEN BIRYANI</b>       | <b>249.000vnd</b> |
| <b>CHICKEN TIKKA BIRYANI</b> | <b>239.000vnd</b> |
| <b>MUTTON BIRYANI</b>        | <b>329.000vnd</b> |
| <b>FISH BIRYANI</b>          | <b>239.000vnd</b> |
| <b>PRAWNS BIRYANI</b>        | <b>289.000vnd</b> |

## **RICE**

|                             |                    |
|-----------------------------|--------------------|
| <b>VN JASMINE RICE</b>      | <b>75.000vnd</b>   |
| <b>STEAMED BASMATI RICE</b> | <b>80.000vnd</b>   |
| <b>JEERA RICE</b>           | <b>99.000vnd</b>   |
| <b>SAFFRON RICE</b>         | <b>109.000.vnd</b> |
| <b>GREEN PEAS PULAV</b>     | <b>109.000vnd</b>  |
| <b>VEG PULAO</b>            | <b>119.000vnd</b>  |
| <b>LEMON RICE</b>           | <b>129.000vnd</b>  |
| <b>CURD RICE</b>            | <b>149.000vnd</b>  |
| <b>GHEE RICE</b>            | <b>149.000vnd</b>  |
| <b>DAAL KHICHADI</b>        | <b>179.000vnd</b>  |
| <b>VEG FRIED RICE</b>       | <b>169.000vnd</b>  |
| <b>EGG FRIED RICE</b>       | <b>179.000vnd</b>  |
| <b>CHICKEN FRIED RICE</b>   | <b>189.000vnd</b>  |
| <b>PRAWNS FRIED RICE</b>    | <b>209.000vnd</b>  |

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## INDIAN BREAD

|                      |            |
|----------------------|------------|
| PHULKA PLAIN         | 49.000vnd  |
| PHULKA BUTTER        | 55.000vnd  |
| TANDOORI ROTI PLAIN  | 45.000vnd  |
| TANDOORI ROTI BUTTER | 55.000vnd  |
| PLAIN PARATHA        | 79.000vnd  |
| LACHA PARATHA        | 79.000vnd  |
| PUDINA PARATHA       | 85.000vnd  |
| ALOO PARATHA         | 109.000vnd |
| GOBI PARATHA         | 109.000vnd |
| PENNEER PARATHA      | 129.000vmd |

## NAAN

|                             |            |
|-----------------------------|------------|
| PLAIN NAAN                  | 60.000vnd  |
| BUTTER NAAN                 | 65.000vnd  |
| GARLIC NAAN                 | 75.000vnd  |
| CHEESE NAAN                 | 109.000vnd |
| CHEESE GARLIC CORINDER NAAN | 119.000vnd |
| KASHMARI NAAN               | 149.000vnd |
| PESHWARI NAAN               | 159.000vnd |
| STUFFED KULCHA              | 139.000vnd |
| KEEMA NAAN CHICKEN          | 159.000vnd |
| KEEMA NAAN MUTTON           | 169.000vnd |

We appreciate your care for our space; damages may apply.  
Hope to welcome you again.

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## ADDS ON

|                       |                   |
|-----------------------|-------------------|
| <b>PLAIN YOGURD</b>   | <b>89.000vnd</b>  |
| <b>MIX RAITA</b>      | <b>99.000vnd</b>  |
| <b>BONDI RAITA</b>    | <b>99.000vnd</b>  |
| <b>CUCUMBER RAITA</b> | <b>99.000vnd</b>  |
| <b>BHATURA</b>        | <b>40.000vnd</b>  |
| <b>SAMBAR</b>         | <b>119.000vnd</b> |
| <b>RASAM</b>          | <b>99.000vnd</b>  |

## DESSERTS

### **GULAB JAMUN 70.000vnd**

*Soft, Golden-fried milk dumplings soaked in warm cardamom flavoured sugar syrup for a rich and indulgent finish.*

### **KESAR HALWA 79.000vnd**

*Aromatic semolina dessert infused with premium saffron, slow-cooked in ghee and finished with dry fruits.*

### **RICE KHEER 70.000vnd**

*Classic Indian rice pudding simmered in milk, sweetened gently and enriched with cardamom and nuts.*



We appreciate your patronage. Damages may apply.  
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# BAR MENU

## 50ml/Bottle

|             |                    |                           |
|-------------|--------------------|---------------------------|
| Scotch      | Double Black label | 169.000vnd/ 2.300.000vnd  |
|             | Black label        | 149.000vnd/ 2.100.000vnd  |
|             | Red label          | 129.000vnd/ 1.200.000vnd  |
|             | Chivas 12          | 139.000vnd/ 1.900.000vnd  |
| Single Malt | Glenfiddich        | 179.000vnd/ 2.685.000vnd  |
| American    | Jack Daniel's      | 170.000vnd/ 2.250.000vnd  |
| Irish       | Maker's mark       | 170.000vnd/ 2.250.000vnd  |
|             | Jameson            | 170.000vnd/ 2.250.000vnd  |
|             | Jim Beam           | 170.000vnd/ 2.250.000vnd  |
| Gin         | Tanqueray          | 179.000vnd/ 2.5000.000vnd |
|             | Bombay Sapphire    | 129.000vnd/ 1.500.000vnd  |
|             | Gordon's           | 129.000vnd/ 1.500.000vnd  |
| Vodka       | Absolut            | 139.000vnd/ 1.946.000vnd  |
|             | Smirnoff           | 129.000vnd/ 1.500.000vnd  |
| Cognac      | Hennessy           | 179.000vnd/ 2.500.000vnd  |
| Rum         | Caption Morgan     | 120.000vnd/ 1.450.000vnd  |
|             | Bacardi White      | 120.000vnd/ 1.450.000vnd  |
|             | Bacardi Gold       | 120.000vnd/ 1.450.000vnd  |
| Tequila     | Jose Cuervo Gold   | 139.000vnd/ 1.946.000vnd  |
| Liqueurs    | Jägermeister       | 159.000vnd/ 2.2000.000vnd |

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## CLASSIC COCKTAIL

|                     |            |
|---------------------|------------|
| OLD PASHIONED       | 180.000vnd |
| MANHATAN            | 180.000vnd |
| COSMOPOLITIAN       | 180.000vnd |
| SCRWDRIVER          | 180.000vnd |
| NIGRONI             | 180.000vnd |
| MARTINI             | 180.000vnd |
| MARGARITA           | 180.000vnd |
| TEQUILA SUNRICE     | 180.000vnd |
| MOJITO              | 180.000vnd |
| PINACOLA            | 180.000vnd |
| LONG ISLAND ICE TEA | 250.000vnd |

## SHORTS

|                   |            |
|-------------------|------------|
| JAGERBOMB         | 150.000vnd |
| KAMIKAZE          | 129.000vnd |
| Bartender special | 129.000vnd |

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## WINE BOTTLE

**JACOB'S CREEK**  
Cabernet Sauvignon

**980.000vnd**

**JACOB'S CREEK**  
Chardonnay

**980.000vnd**

## BEEAR

**SAIGON**

**45.000vnd**

**TIGER**

**45.000vnd**

**HEINEKEN**

**55.000vnd**

**RED HORSE (500ml)**

**85.000vnd**

**BUDWEISER (500ml)**

**85.000vnd**

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**absolutely no alcohol  
beyond this pointe**

## **MOCKTAIL**

|                          |                   |
|--------------------------|-------------------|
| <b>FURIT PUNCH</b>       | <b>129.000vnd</b> |
| <b>CINDERELLA</b>        | <b>129.000vnd</b> |
| <b>VIRGIN MOJITO</b>     | <b>129.000vnd</b> |
| <b>VIRGIN PINACOLADA</b> | <b>129.000vnd</b> |
| <b>BLUE LOGOON</b>       | <b>129.000vnd</b> |

## **LASSI**

|                           |                  |
|---------------------------|------------------|
| <b>MASALA BUTTE MILK:</b> | <b>75.000vnd</b> |
| <b>SWEET LASSI</b>        | <b>80.000vnd</b> |
| <b>SALTED LASSI</b>       | <b>80.000vnd</b> |
| <b>MANGO LASSI</b>        | <b>85.000vnd</b> |
| <b>BANANA LASSI</b>       | <b>85.000vnd</b> |
| <b>BLUBERRY LASSI</b>     | <b>80.000vnd</b> |
| <b>STARWBERRY LASSI</b>   | <b>80.000vnd</b> |



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## MILK SHAKE

|            |           |
|------------|-----------|
| OREO       | 99.000vnd |
| MANGO      | 99.000vnd |
| BANANA     | 99.000vnd |
| CHOCLATE   | 99.000vnd |
| BLUBERRY   | 99.000vnd |
| STARWBERRY | 99.000vnd |

## SMOOTHIE

|            |           |
|------------|-----------|
| MANGO      | 89.000vnd |
| BLUBERRY   | 89.000vnd |
| STRAWBERRY | 89.000vnd |

## FRESH FURIT JUCIE

|               |           |
|---------------|-----------|
| ORANGE        | 79.000vnd |
| WATERMELLON   | 79.000vnd |
| PINEAPPLE     | 79.000vnd |
| PASSION FURIT | 79.000vnd |
| LIME JUICE    | 60.000vnd |
| LIME SODA     | 79.000vnd |

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## TEA

|                   |           |
|-------------------|-----------|
| ☞ MASALA CHAI     | 60.000vnd |
| ☞ LEMON HONEY TEA | 50.000vnd |
| ☞ GREEN TEA       | 50.000vnd |
| ☞ GINGER TEA      | 50.000vnd |
| ❄ LEMON TEA       | 50.000vnd |
| ❄ PEACH TEA       | 50.000vnd |

## SOFT DRINK

|                          |                     |
|--------------------------|---------------------|
| PEPSI (Regular/Black)    | 40.000vnd           |
| 7UP                      | 40.000vnd           |
| MIRINDA                  | 40.000vnd           |
| COKE(regular/light/zero) | 40.000vnd           |
| SPRITE                   | 40.000vnd           |
| FANTA                    | 40.000vnd           |
| TONIC WATER              | 40.000vnd           |
| SODA                     | 40.000vnd           |
| WATER small/big          | 15.000vnd/35.000vnd |