

Phúc



Deli-Viet

drinks

non alcoholic

fresh fruit jam jar frappes

- ho chi mama
pineapple, banana, orange, coconut water, mint
- saigon sunshine
mango, passionfruit, orange, tropical punch, coconut water
- pink lotus blush
watermelon, ginger, coconut water, mint
- lychee glory
lychee, lychee juice, lemongrass water, mint



chill juices

- young coconut water (sweetened)
- whole green young coconut (natural)
- tropical punch
- mint lime julep

fresh fruit juices

- orange
- pineapple + mint
- orange, carrot, apple
- watermelon

viet bubble milk tea

- pearl iced bubble tea
- purple taro iced bubble tea

iced tea & coffee

- iced lime tea
- iced lemongrass, ginger, mint tea
- iced lychee tea
- iced vietnamese street milk coffee

wine

on tap

- | | |
|--------------------------------------|--------------|
| • 2015 clark estate pinot gris | marlborough |
| • 2015 dowie doole cab shiraz merlot | mclaren vale |

sparkling

- | | |
|--------------------------------------|--------------|
| • nv innocent bystander pink moscato | yarra valley |
| • nv lana prosecco | king valley |
| • nv bollinger | ay, france |

white

- | | |
|---------------------------------------|----------------|
| • 2016 vickery riesling | watervale, sa |
| • 2015 grosset springvale riesling | clare valley |
| • 2014 hugel & fils gewurtztraminer | alsace, france |
| • 2015 vasse felix chardonnay | margaret river |
| • 2015 shaw and smith sauvignon blanc | adelaide hills |
| • 2015 wild rock sauvignon blanc | marlborough |

red

- | | |
|---|--------------------|
| • 2015 domaine triennes rose | provence, france |
| • 2014 palliser 'pencarrow' pinot noir | martinborough |
| • 2015 jim barry 'cover drive' cab sauv | clare valley |
| • 2014 lake breeze shiraz | langhorne creek |
| • 2014 clonakilla o'riada shiraz | canberra |
| • 2014 bodega catena zapata malbec | mendoza, argentina |



beer

beer on tap

- james squire 150 lashes
- little creatures pale ale
- kirin
- bulmers
- singha
- asahi super dry

bottled beers

- 333 premium lager
- heineken 3
- asahi soukai
- hahn premium light
- tiger
- kirin fuji
- saigon

cocktails

- lemongrass mojito
brown sugar, fresh mint, lime, bacardi, soda water
- blossoming lotus
paraiso, vodka, cranberry juice
- good evening vietnam
ketel one vodka, watermelon, lime, mint

shochu

japanese distilled spirit best served neat or on the rocks

- shirono takumi rice shochu (30ml)
fruity fragrance, clean with a dry crisp finish. drinking on the rocks is best
- kaido imo shochu (30ml)
made from kagoshima prefecture's sweet potato and kuro koji from pure japanese rice as main ingredients
- kakushigura shochu (30ml)
barley shochu aged in a oak barrel. nice oak fragrance and mild earthy flavour.

umeshu

japanese liqueur made from steeping ume fruits in alcohol and sugar with a plum flavour

- choya umeshu soda (250ml)
- choya classic baby (50ml)



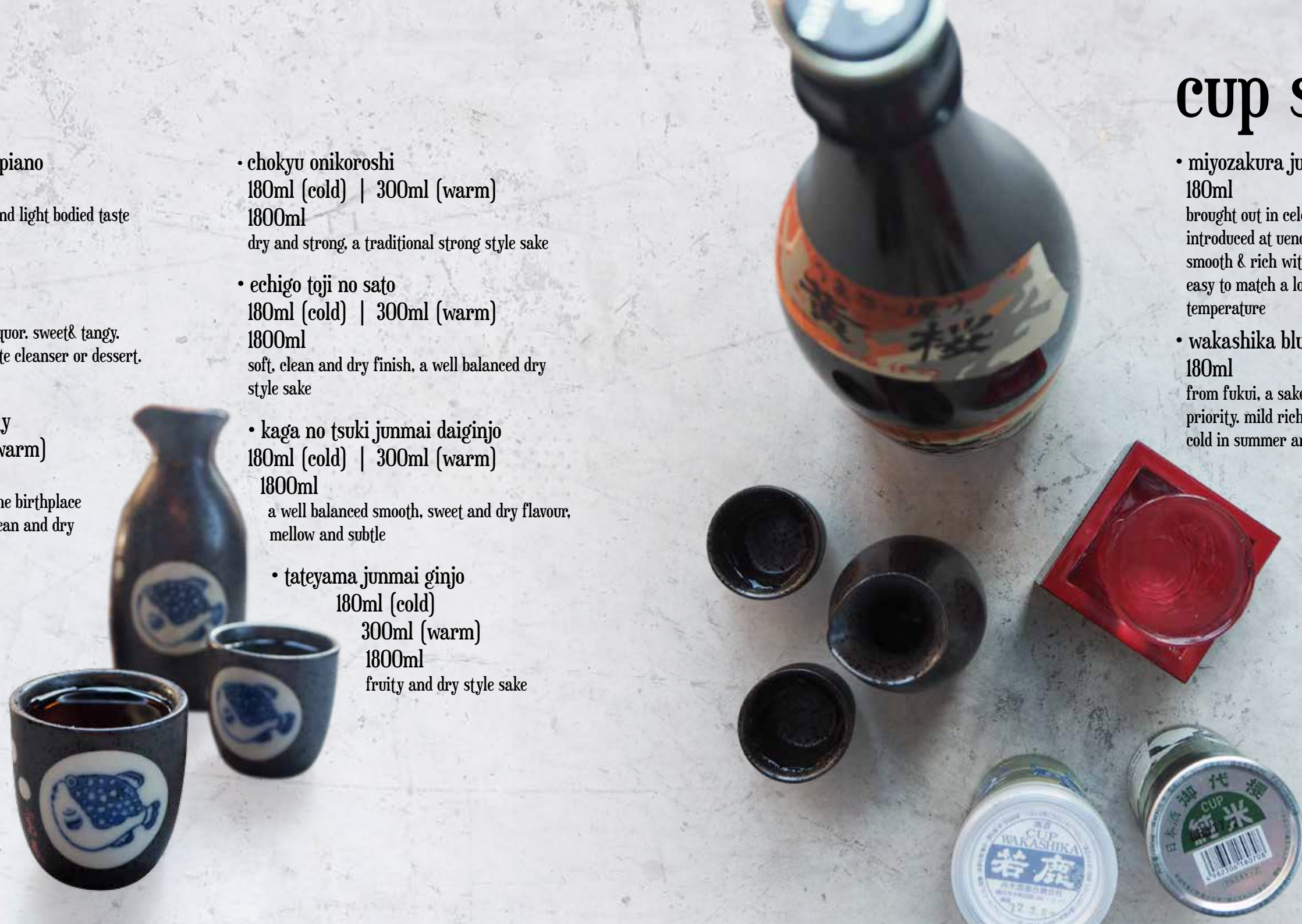
sake

- kizakura sparkling sake piano
300ml (chilled)
sweet aroma like fresh fruits and light bodied taste with a soft texture
- you's time light
375ml (on ice/chilled)
super refreshing yuzu citrus liquor. sweet & tangy. best enjoyed as a aperitif, palette cleanser or dessert. drink chilled or on ice
- rihaku junmai blue purity
180ml (cold) | 300ml (warm)
1800ml
sake of sakes, rihaku is from the birthplace of sake, shimane prefecture, clean and dry
- kizakura yamahai
180ml (cold)
300ml (warm)
1800ml
mellow and rich body, slowly fermented with traditional techniques process gives a mellow distinct flavour

- chokyu onikoroshi
180ml (cold) | 300ml (warm)
1800ml
dry and strong, a traditional strong style sake
- echigo toji no sato
180ml (cold) | 300ml (warm)
1800ml
soft, clean and dry finish, a well balanced dry style sake
- kaga no tsuki junmai daiginjo
180ml (cold) | 300ml (warm)
1800ml
a well balanced smooth, sweet and dry flavour, mellow and subtle
- tateyama junmai ginjo
180ml (cold)
300ml (warm)
1800ml
fruity and dry style sake

cup sake

- miyozakura junmai panda cup
180ml
brought out in celebration for the chinese panda introduced at ueno zoo in tokyo 30 years ago. smooth & rich with a dry crisp finish making it easy to match a lot of dishes. can be served at any temperature
- wakashika blue bambi cup
180ml
from fukui, a sake where quality is always first priority. mild rich body and semi dry finish. drink cold in summer and warm in winter



happy hour

Monday to Friday
12.30 - 1.30pm
and 5.30 - 6.30pm

\$7 pints all beers

\$7 med glass wines on tap

\$6 basic spirits

\$10 all cup sake

(bar service only)

