

Drinks



Velvet Seduction
180



Masterpiece
180



Angelica
180



Shelby's
180

CLASSIC COCKTAILS 165

- B01 Margarita**
Tequila, Cointreau, Lime, Sugar
- B02 Aperol Spritz**
Aperol, Sparkling Wine
- B03 Pina Colada**
Rum, Malibu, Pinaapple
- B04 Negroni**
Gin, Sweet Vermouth, Campari
- B05 Sidecar**
Cognac, Icing Sugar, Citrus
- B06 Old Fashioned**
Whisky, Bitter, Sugar
- B07 Tequila Sunrise**
Tequila, Grenadine, Orange
- B08 Bee's Knee**
Gin, Honey, Lime
- B09 Jager Boom**
Jagermeister, Redbull
- B10 Mojito**
Rum, Lime, Mint
- B11 Whiskey Sour**
Whisky, Cointreau, Lime, Eggwhite
- B12 Classic Martini**
Vodka, Dry Vermouth, Olive
- B13 Long Island iced Tea**
Vodka, Rum, Tequila, Gin, Cointreau
- B14 Espresso Martini**
Vodka, Espresso, Kalúa

SIGNATURE COCKTAILS

- B15 Masterpiece** 200
Dark Rum, Cognac, Cointreau
- B16 Lumiere de Coral (Jug)** 200
White Rum, Blue Curacao, Pineapple Juice
- B17 Velvet Seduction** 180
Citron Vodka, Rose, Grenadine
- B18 Angelica** 180
Gin, Lychee, Earlgrey Tea
- B19 Shelby's** 180
Whiskey, Peach, Red Wine

BEER

	250ml	500ml
B20 TIGER DRAUGHT	40	70
B21 HEINEKEN SILVER DRAUGHT	50	80
B22 ELDERWEISS DRAUGHT	70	120
	330ml	
B23 TIGER	27	
TIGER CRYSTAL	29	
B24 HEINEKEN / SILVER / ZERO	31	
B25 STRONGBOW	32	
(HONEY/GOLD APPLE/RED BERRIES)		
B26 BUDWEISER	32	
B27 HOEGAARDEN	60	



CRAFT BEERS

EAST WEST



B28

PALE ALE

ABV: 6% IBU: 32
Dung tích 300ml

Taste: Floral, Citrus,
Mild Honey, Citrus
zest

85



B29

IPA FAR EAST

ABV: 6.7% IBU: 54
Dung tích 300ml

Taste: Pine, Citrus,
Lemon, Subtle
Maltiness

85



B30

PACIFIC PILSNER

ABV: 5% IBU: 26
Dung tích 300ml

Taste: Light Honey,
Grain, Spice,
Herbal

85



B31

BELGIAN DARK

ABV: 8.1% IBU: 23
Dung tích 500ml

Taste: Raisin, Fig,
Toffee, Vanilla. Malt

130

PASTEUR STREET



B32

JASMINE IPA

ABV: 5% IBU: 26
Dung tích 300ml

Taste: Dried
Jasmine Flower,
Hoppy

85



B33

PASSION FRUIT WHEAT ALE

ABV: 4% IBU: 15
Dung tích 300ml

Taste: Fresh
Passion Fruit

85

RED WINE



B34

TAVERNELLO RUBICONE

Sangiovese , Merlot
Italy

Pairing: Beef, Poultry, Veal

Bottle

650

GLs

130



B35

PRINCESE DES SABLES

Roman City
South Of France

Low bodied with red fruits aromas
and soft tannins in mouth.

Pairing: Meats, Pate, Grilled Fishes

Bottle

650

GLs

130



B36

CHATEAU CLOU du PIN BORDEAUX SPERIEUR

Blend
France

Smooth tannin, low acidity,
vanilla, earthy

Pairing: Beef, Poultry, Veal

950



B37

TABLE MOUNTAIN

Cabernet Sauvignon
South Africa

Nice pale ruby color, note of
earthy-ness and leather

Pairing: Beef, Game, Poultry

Bottle

800

GLs

160



B38

VANITÁ ORGANIC

Nero d'Avola,
Italy

Strawberry, caramel and cherry

Pairing: Beef, Pasta

1.050



B39

VANITA - PRIMITIVO DI MANDURIA

Primitivo
Puglia, Italy

Ruby red color, cherries,
blackberries, slightly spicy.

Pairing: Beef, Pasta, Poultry

1.050



B40

AURORE DE DAUZAC

Blend
Margaux, France

Nice aromas of dark fruit,
wood, smooth balance

Pairing: Beef, Lamb, Poultry

2.100



B41

FRANCOIS LABET

Pinot Noir
Corsica, France

Jammy red fruit, oak, bell pepper

Pairing: Red Meat, Mild And Soft
Cheese, Rich Fish, Lean Fish

1.500

RED WINE



B42

SALENTEIN PORTILLO

Malbec
Mendoza, Argentina

Red fruit, chocolate, earthy
Pairing: Beef, Poultry, Veal

750



B43

ROOT:1

Carmenere
Colchagua Valley, Chile

Raspberries, cherries, warm spicy flavor,
flavor of vanilla.

Pairing: Grilled Ribs, Bacon, Tapas,
Especially Bruschetta

950



B44

SANTA HELENA SIGLO DE ORO

Cabernet Sauvignon, Reserva
Central Valley, Chile

Raspberries, cherries, light mocha,
caramel and smoky aromas from the
aging process in oak.

Pairing: Grilled Meats

950



B45

RAMIRANA TRINIDAD VINYARD

Syrah, Cabernet Sauvignon,
Carmenere
Maipo Valley, Chile

Dark fruits, dense, smooth, well
balanced acidity and tannins.

Pairing: Beef, Lamb, Game, Poultry

2.500



B46

RELAX - RED

Blend Schmitt
Germany

Cherry and dark berries, velvety tannins.
Pairing: Cheese, Light Appetizer, Pizza,
Hamburgers

850



B47

9 LIVES DELIRIOUS

Cabernet Sauvignon
Central Valley, Chile

Dark chocolate, vanilla, plum, pepper,
strawberry, long finish.

Pairing: Beef, Game, Lamb, Poultry

950



B48

1865 - SELECTED VINEYARDS

Cabernet Sauvignon
Chile

Berries, cherries, dash of spicy

Pairing: Beef, Lamb, Poultry, Game

2.200

WHITE WINE



B49

TAVERNELLO RUBICONE

Trebbiano, Rubicone Chardonnay
Italy

Bottle

650

GLs

130



B50

PRINCESE DES SABLES

Roman City
South Of France

Vivid and fresh white wine with flowers
and citrus aromas.

Pairing : Seafood, Grilled Fishes

Bottle

650

GLs

130



B51

TABLE MOUNTAIN

Chenin Blanc
South Africa

Bottle

800

GLs

160



B52

GATO NEGRO

Sauvignon Blanc
Chile

Fresh and intense flavors
and aromas with tropical
notes of grape fruit

Pairing : Cheese, Vegetarian

Bottle

750

GLs

160



B53

RESSÒ - DO CATALUNYA

Garnacha Blanc
Spain

Fresh aroma, tropica;
note of citrics, sweet entrance

Pairing: Lean Fish, Poultry,
Cold Cut And Cheese

650



B54

LAPOSTOLLE - GRAND SELECTION

Sauvignon Blanc
Rapel Valley, Chile

Pears, melons and a soft light finish.

Pairing: Cheese, Vegetarian, Shellfish

1.050



B55

ALSACE GEWURZTRAMINER

France

Rich, cinnamon, rose,
mango and lychee

Pairing: Quiche Lorraine,
Cheese, Bacon

1.950



B56

PULPO - MARLBOROUGH

Sauvignon Blanc
New Zealand

Grass, green apple, peach aroma,
fresh gooseberry and lime taste.

Pairing: Cheese, Vegetarian, Shellfish

1.500



B57

HARDYS - STAMP

Chardonnay, Semillon
South Eastern, Australia

Aromas of peaches, pears,
resh citrus, spices,
a bright aftertaste.

Pairing: Chicken, Pork,
Pasta In Cream Sauce

1.000

ROSE/SPARKLING/CHAMPAGNE



B58

HARDYS - VARIETAL RANGE ROSE

South Eastern, Australia

Pairing: Pork, Poultry, Snack, Vegetarian, Mild And Soft Cheese, Apetizer

950



B59

CHARLES ROUX BLANC DE BLANCS

Chardonnay, Aligote, Burgundy France

Pairing: Beef Stewed, Pasta

750



B60

CHAMPAGNE AYALA

Brut Majeur France

Pairing: Beef Stewed, Pasta

3.700



B61

CASALI LAMBRUSCONE LAMBUSCO

Dell'emilia I.G.P Secco, Italy

Pairing: Beef Stewed, Pasta

950



B62

GLAXÉ

Secco Spumante Bianco Italy

Fine and long-lasting bubbles. Young and gracious, intense fruity scents.

Pairing: Light Starter, Cold Cut & Cheese, White Meat, Grilled Fish

950

SPIRITS

ASIAN SPIRITS

	150ml	Bottle
B63 Soju	-	130
B64 Sake	210	950
B65 Plum Wine	265	1.100

WHISKY

	Shot/Glass	Bottle
Single Malt		
B66 The Glenlivet 12 Years	165	2.900
B67 The Macallan 12 Years	240	4.050
Blended		
B68 Ballantines 12 Yrs	120	2.050
B69 Ballantines 17 Yrs	-	3.050
B70 Chivas Regal 12 Yrs	100	1.650
B71 Chivas Regal 18 Yrs	-	4.800
B72 Black Labels	100	1.400
B73 Blue Labels	-	6.800
American/Canadian/Irish		
B74 Jim Beam	75	1.050
B75 Jameson	75	1.050
B76 Jack Daniels	85	1.100
B77 Makers Mark	120	2.050

COGNAC

B78 Martell VSOP	200	3.080
B79 Martell XO	-	7.500
B80 Henessy VSOP	180	2.500
B81 Henessy XO	-	7.000

VODKA

B82 Absolute	85	850
B83 Shotka Hemp	95	1.100
B84 Grey Goose	130	2.300





GIN

		Shot/Glass	Bottle
B85	Beefeater	95	1.100
B86	Bombay Sapphire	95	1.100
B87	Tanqueray	-	1.000
B88	Hendricks	160	2.750
B89	Roku	130	2.090
B90	Song Cai	140	2.200
B91	Monkey 47	250	3.400

RUM

B92	Bacardi	75	1.025
B93	Havana Club	95	1.100
B94	Cachaca	120	1.400

TEQUILA

B95	Jose Cuervo	85	1.100
B96	Patron Coffee	165	2.350
B97	Patron Silver	200	3.450

APERITIF / LIQUERS

B98	Aperol	110	1.300
B99	Martini (Dry/Rosso)	110	1.300
B100	Campari	110	1.300
B101	Baileys	110	1.300
B102	Cointreau	110	1.300
B102	Midori	110	1.300
B104	Rosemary	110	1.300
B105	Kahlua	110	1.300
B106	Jagermeister	110	1.300
B107	Amaretto	110	1.300

VIETNAMESE CAFÉ

B108 Cà Phê Đen Pha Phin	50
VIETNAMESE CAFÉ Black Coffee Made By Vietnam Filter “Phin”	
B109 Cà Phê Sữa Pha Phin	55
VIETNAMESE MILK CAFÉ Black Coffee, Condensed Milk	
B110 Cà Phê Trứng	60
VIETNAMESE EGG CAFÉ Black Coffee, Condensed Milk, Egg	
B111 Cà Phê Sữa Dừa	80
COCONUT CAFÉ Black Coffee, Condensed Milk, Coconut Cream	

SPECIALTY CAFÉ

B112 Cà Phê Hazelnut Ủ Lạnh	90
HAZELNUT COLD BREW Hazelnut, Cold Brew Café	
B113 Cà Phê Phúc Bồn Tử Ủ Lạnh	90
RASPBERRY COLD BREW Raspberry, Cold Brew Café	

ESPRESSO BAR

B114 ESPRESSO	50
B115 DOUBLE ESPRESSO	60
B116 AMERICANO / LONG BLACK	60
B117 LATTE	65
B118 LATTE COCONUT MILK	70
B119 CAPPUCCINO	70
B120 MOCHA	75
B121 HOT CHOCOLATE	75

FRESH JUICES

- B122 Nước Cam / Táo / Dưa Hấu / Chanh / Thơm / Chanh Dây / Dừa** 65
Orange / Apple / Watermelon / Lime / Pineapple / Passion Fruit / Coconut

MILKSHAKE

- B123 Sinh Tố Chuối / Xoài / Bơ/ Dâu Tây** 70
Banana / Mango / Avocado/ Strawberry
- B124 Sinh Tố Chuối , Dâu Tây** 80
Mixed Banana , Strawberry
- B125 Chanh Dây, Nước Cốt Dừa** 80
Coco Cream W Passionfruit
- B126 Chocolate** 70
- B127 Oreo Đá Xay** 70
Oreo Cookies, Vanilla Ice Cream
- B128 Việt Quất Đá Xay** 75
Sangrimar Blue Sky
Blue Curacao Syrup, Blueberry
- B129 Dâu Đá Xay** 75
Pinky Dream
Strawberry, Strawberry Syrup

ICE BLENDED FRUIT

- B130 Phúc Bồn Tử Chanh Đá Xay** 70
Lemon Raspberry Slush
Lemon, Raspberry
- B131 Đào, Ổi Hồng Đá Xay** 75
Peach Guava Candy
Peach, Pink Guava, Marshmallow
- B132 Chanh Dây, Dâu Tây Đá Xay** 75
Fujisan Sakura
Passion, Strawberry, Vanilla
- B133 Đào, Phúc Bồn Tử Đá Xay** 75
Red Kiss
Peach, Raspberry

DETOX

- B135 Cam, Thơm, Gừng** 65
Moodbooster
Orange, Pineapple, Ginger
- B136 Táo, Thơm, Quế** 65
Jucilius
Apple, Pineapple, Cinnamon

CLASSIC TEA

- B137 Trà Lài / Trà Hoa Cúc / Trà Bạc Hà/ Trà Vani** 65
NATURAL GREEN TEA
Jasmine / Chamomile / Mint / Vanilla
- B138 Trà English Breakfast / Trà Lipton / Trà Bá Tước** 65
BLACK TEA
English Breakfast / Lipton / Earl Grey

FRUIT TEA

- B139 Trà Chanh Ổi Hồng** 70
Pink Guava Jasmine Tea
Pink Guava, Lemon, Jasmine
- B140 Trà Tắc Nha Đam Hạt Chia** 70
Kumquat Tea
Kumquat, Jasmine, Aloe Vera, Chia Seeds
- B141 Trà Đào Cam Sả** 70
Peach Orange Lemongrass Ice Tea
Peach Tea, Orange Juice, Lemongrass
- B142 Trà Bá Tước Chanh Sả** 70
Countryroad
Earl Grey Tea, Lemongrass, Lemon

SODA FRIZZY

- B143 Soda Chanh / Cam** 65
Lime / Orange, Soda
- B144 Soda Việt Quất** 65
Blueberry Soda
- B145 Soda Hoa Dâm Bụt** 65
Hibiscus Soda
Hibiscus, Lime, Soda
- B146 Soda Vải, Dứa Leo** 75
Yacht Club Soda
Cucumber, Lichee

SOFTDRINK & WATER

- B147 Coke / Diet Coke / Sprite / Redbull / Soda / Tonic** 27
- B148 Lavie** 27
- | | 450ml | 750ml |
|----------------------------|-------|-------|
| B149 Alba Still | 45 | 60 |
| B150 Alba Sparkling | 45 | 60 |

CORKAGE CHARGE APPLICATION

Bảng phí phục vụ rượu mang từ bên ngoài nhà hàng

RƯỢU VANG / FOR WINE

> 750ml	400
≤ 750ml	200

RƯỢU MẠNH / FOR SPIRITS

> 750ml	600
≤ 750ml	400

PARTY BOOKING

Với lối ẩm thực Fusion Á - Âu tinh tế và không gian sang trọng từ trong nhà đến ngoài trời, Sangrimar là địa điểm lý tưởng cho những bữa tiệc mang đậm dấu ấn cá nhân và bản sắc doanh nghiệp.

Cùng trải nghiệm tiệc một cách chần chu và thuận tiện nhất ngay tại Sangrimar để mọi xúc cảm và giác quan đều được thăng hoa.



BIRTHDAY



CEREMONY



TIỆC NHỎ



THÔI NÔI



PRIVATE PARTY



MEETING

ADDRESS

Saigon South Marina Club Building
9A Tran Van Tra St., Tan Phong Wd., D.7, HCMC

CONTACT INFO

(+84) 96 22 77 334 | 96 22 77 338
bistro@sangrimar.com | fb.com/sangrimar

Sangrimar Party

Liên hệ Sangrimar để được tư vấn cho tiệc cá nhân hoặc sự kiện công ty.

Please contact Sangrimar for booking your customized private parties or corporation events



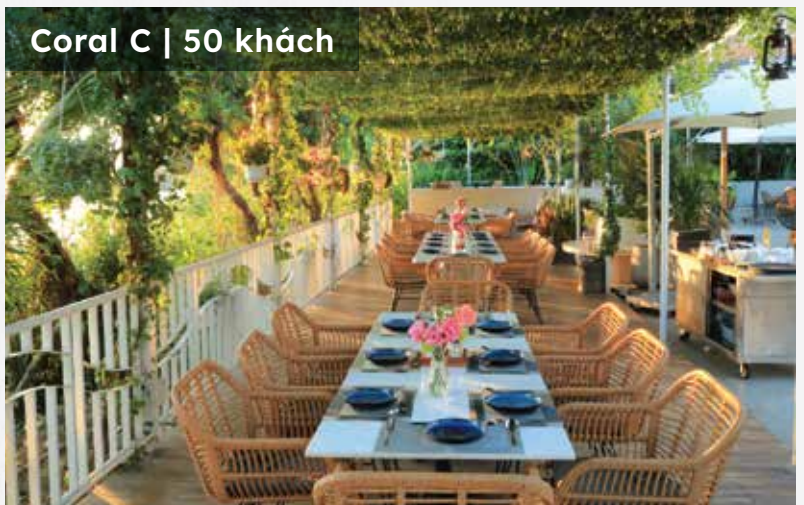
Bistro | 50 khách



Terrace | 60 khách



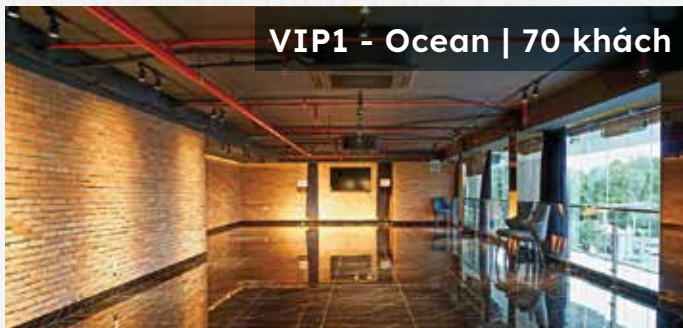
Coral A | 60 khách



Coral C | 50 khách



Coral B | 65 khách



VIP1 - Ocean | 70 khách



VIP2 - Lunar | 8 khách



VIP4 - Siren | 16 khách



VIP3 - Rossa | 8 khách