



RESTAURANT
LÊ LÊ



COCKTAILS & DRINKS

COCKTAILS

COCKTAIL OF THE MONTH

Please ask your waiter or bartender

SISTER STREET FIGHTER

A tribute to the female martial art fighters in the cult film
by the same name.

Beefeater 24 infused with kumquats
& Three Cents Pink Grapefruit Soda

// 100

YELLOW LADY

Beefeater 24 infused with green tea, Green Chartreuse,
honey & lemon

// 100

RED DRAGON

Havana Club Añejo Especial Rum, spicy strawberry purée,
lemon & Moët & Chandon champagne

// 125

PALE NEGRONI

Beefeater 24, Lillet Blanc Vermouth & Suze

// 100

MEKONG MULE

MAMA Vodka, Earl Grey tea syrup, lime
& Three Cents Ginger Beer

// 100

ESPECIAL PUNCH

Havana Club Añejo Especial Rum, passion fruit, vanilla syrup,
lemon & Three Cents Ginger Beer

// 150

24 PUNCH

Beefeater 24, elderflower syrup, lime, cucumber,
mint & Three Cents Tonic

// 150

SPICY SAIGON

Rum infused with spices from Saigon.
Served with a twist of honey & lemon

// 100

ANH'S PASSION

Plantation Barbados Rum with vanilla syrup,
passion fruit & lemon

// 115

INTERSECTION

Embrace the best of three continents.
Calle 23 tequila, De Kuyper Triple Sec
& Japanese plum wine

// 115

Q4 LÊLÊ MINT

LêLê's recipe for the perfect Mojito.
Havana Club Añejo Especial Rum with mint, lime & sugar
– topped with soda or champagne

// 115 // 125

GÅ AGURK

Our popular drink with Beefeater 24,
cucumber, lemon & mint

// 115

EARL GREY MARGARITA

Calle 23 tequila, Earl Grey tea syrup, lime,
San Cosme mezcal & salt

// 115

TIGER MANHATTAN

Nikka Whisky From the Barrel, Cherry Heering, Antica
Formula Vermouth, star anise & orange twist

// 115

1979

Our Old Fashioned with Nikka Whisky Blended,
brown sugar, chocolate bitters & orange twist

// 115

BLOODY LÊLÊ

This timeless tomato drink gets twisted with sake,
MAMA Vodka, tabasco, coriander
& fish sauce from Phu Quoc

// 115

MANGO EM OI

Lemongrass infused vodka, lemon & mango purée
“Em Oi” = My dear

// 115

NHA TRANG BEACH RESORT

Havana Club Añejo Blanco Rum with chili, coriander,
lime & sugar syrup

// 115

LYCHEE MARTINI

Beefeater 24, De Kuyper Triple Sec, lychee juice,
Kwan Feh lychee liquor & lime

// 115

RASPBERRY IMPERIAL

Chambord & Moët & Chandon champagne

// 125

LILLET TONIC

Lillet Blanc Vermouth, Three Cents Tonic,
cucumber peel & mint

// 100

LÊ DARK'N'STORMY

Gosling's Black Seal 80 Proof Rum, Three Cents Ginger
Beer, maple syrup, lime & ginger

// 115

AFTER DINNER COCKTAILS

SAIGON ESPRESSO

Vietnamese espresso, Martell V.S, Baileys, Kahlua &
condensed milk

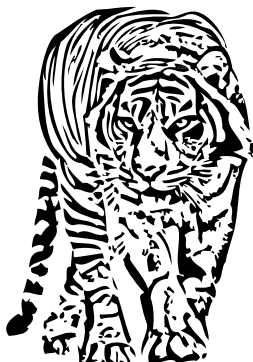
// 115

TRICOLORE

The classic dessert made Asian with a touch of sake.
Havana Club Añejo Especial Rum, strawberry purée, lemon
juice, whipped cream, Crème de Cacao a la Vanille liquor

// 115

Most of our cocktails can be made 'virgin'.
Please ask your waiter or bartender.



AVEC & SPIRITS

COGNAC (4 CL)

Hennessy Fine de Cognac	//	90
Martell V.S.	//	76
Martell X.O.	//	140

ARMAGNAC (4 CL)

Cerbois V.S.O.P.	//	68
Cerbois 1955	//	198

CALVADOS (4 CL)

Calvados Pays d'Auge, Boulard	//	60
Calvados Pays d'Auge, Le Père Jules	//	76

EAU DE VIE (4 CL)

Kirsch, Jean-Philippe Becker	//	60
------------------------------	----	----

GRAPPA (4 CL)

Grappa di Barolo, Marolo	//	80
--------------------------	----	----

LIQUEURS (4 CL)

Chartreuse, Jaune	//	60
Bailey's Cream	//	60
Carcelli Sambuca	//	60
Disaronno Amaretto	//	60
Kahlúa	//	60

RUM & RHUM (4 CL)

Havana Club Añejo 3 Años	//	50
Havana Club Añejo Especial	//	56
Havana Club Añejo 7 Años	//	60
Havana Club Selección de Maestros	//	76
Plantation St Lucia 2003	//	76
Plantation Trinidad 2001	//	86
Plantation Barbados 20th Anniversary	//	100
Diplomatico Reserva Exclusiva	//	86
Clement Homère Karaffel, Rhum Agricole Martinique	//	146
Zacapa Centenario 23 Year	//	90
Zacapa Centenario, Solera Gran Reserva Especial X.O.	//	126
Wray & Nephew, overproof	//	60
Angostura Rhum 1919	//	76

WHISKY // JAPAN (4 CL)

Nikka Blended	//	56
Nikka Pure Malt Black 43%	//	96
Nikka Coffey Grain 45%	//	76
Nikka From the Barrel 51,4%	//	96

WHISKY // SINGLE MALT (4 CL)

Strathisla 12 year, Highlands	// 86
Longmorn 16 year, Speyside	// 116

WHISKY // BLENDED (4 CL)

Ballantine's Finest	// 50
Chivas Regal 12 year	// 68

BOURBON & RYES (4 CL)

Maker's Mark	// 58
Knob Creek, Small Batch	// 86
Fighting Cock 103 proof	// 50
Rittenhouse 100 proof	// 116
Knob Creek Rye, Small Batch 50%	// 90

AGAVE (4 CL)

Ocho 'La Latilla' Reposado Single Estate	// 76
Ocho 'Los Fresnos' Reposado Single Estate	// 76
Calle 23	// 76
Fortaleza Añejo Autentico Artesanal	// 120

MEZCAL (4 CL)

Alipus, Oaxaca	// 90
----------------	-------

GIN (4 CL)

Beefeater	//	50
Beefeater 24	//	76
Beefeater Burrough's Reserve	//	100
Bombay Sapphire	//	52
Tanqueray	//	58
Plymouth	//	76
Gabriel Boudier Saffron	//	76
Hendrick's	//	76
Geranium	//	76
Sipsmith	//	76
Old English	//	76
Monkey 47	//	76

VODKA (4 CL)

MAMA Vodka, Denmark	//	50
Absolut Elyx, Sweden	//	76



SOFT DRINKS



Three Cents Ginger Beer	//	35
Three Cents Tonic	//	35
Coca-Cola	//	35
Coca-Cola Zero	//	35

HOMEMADE SOFT DRINKS

Lemonade made with fresh lime & mint	//	50
Lemonade made with passion fruit	//	50



BEERS



Tiger Beer bottle	//	45
Tiger Beer draught	//	55
Paulaner Weissbier	//	65
Svaneke	//	65



MINERAL WATER



Aqua Panna (75 cl)	//	55
San Pellegrino (75 cl)	//	55

For wine, please see our extensive wine list



VIETNAMESE COFFEE



Cafe sua

Traditionally brewed, Vietnamese coffee
with sweet condensed milk // 45

Cafe sua with rum

Traditionally brewed, Vietnamese coffee
with sweet condensed milk & Havana Club Añejo Reserva // 65

Cafe sua da

Iced, traditionally brewed, Vietnamese coffee
shaken with sweet condensed milk // 50



COFFEE



French Press

Made with a special roast from Kontra Coffee // 40



TEA



Darjeeling // 40

Jasmine // 40

Green tea with lemon & ginger // 40

Green “Gu Zhang Mao” // 40

White Temple // 40



SNACKS



CURRY FLAVORED CRACKLING PORK

// 40

SOYA ROASTED MIXED NUTS

// 40