

TERRAÇO'S CLASSIC SELECTIONS

195,000

OLD FASHIONED

Bourbon Whiskey, Sugar Cube, Water, Angostura Bitter

First appeared in the May 13, 1806 issue of The Balance and Columbian Repository in New York and defined the new-age trend of adding bitters to whiskey or other spirits.

SAZERAC

Cognac, Local Botanical Liqueur, Peychaud's Bitter, Soda

Upgraded by Sazerac Coffee House's bartenders in the 19th Century from a simple healing tonic of brandy and bitters, created and served by a New Orleans apothecary named Antoine Peychaud.

MANHATTAN (BOTTLE AGING)

Rye Whiskey, Sweet Vermouth, Angostura bitter

Created by an enterprising bartender in a party at Manhattan Club to celebrate Samuel Tilden's victory in New York's gubernatorial election.

MARTINEZ (CLAY POT AGING)

Gin, Sweet Vermouth, Maraschino Liqueur, Angostura Bitter

First appeared in O.H. Byron's Modern Bartenders' Guide in 1884, explicitly described as a "Manhattan substituting gin for whiskey".

NEGRONI (BARREL AGING)

Gin, Sweet Vermouth, Campari

Invented at Caffè Casoni in Florence, Italy in 1919 by bartender Fosco Scarselli when his friend, Count Camillo Negroni, asked him to strengthen his favourite cocktail - the Americano - by replacing the soda water with gin.

HANOI MULE

Vodka, Ginger Syrup, Lime Juice, Truc Bach Beer

Formulated by the Terraco Bar's head bartender as a tribute to Hanoi's beauty and tradition.

PENICILIN

Scotch Whisky, Ginger Syrup, Honey Syrup, Lemon Juice, Smoky Whisky

Originally created by Australian bartender Sam Ross at Attaboy, New York.

TERRACE CLUB

Gin infused with Lemon Zests, Raspberry, Dry Vermouth, Lemon Juice

Formulated by the Terraco Bar's head bartender in admiration of the bar's attractive décor.

FRENCH 33

Gin, Orange Liqueur, Lemon Juice Prosecco

An evolved version of French 75 cocktail, which was first introduced in The Savoy Cocktail Book (1930).

BASIL DAIQUIRI

Light Rum, Sugar, Lime Juice, Sweet Basil

Created by Stockton Cox in an expedition to explore Cuba's iron ore mines in 1898. The drink was named after the small town of Daiquiri, which lies on the south-eastern shore of Cuba.

HANOI SLING

Rum infused with Roasted Pineapple, Cherry Brandy, Benedictine, Lime Juice, Pineapple Juice, Grenadine

Inspired by the original Singapore Sling, which was created by Ngiam Tong Boon, a talented Hainanese bartender, in Raffles Hotel in 1915.

SEX ON THE TOP

Vodka infused with Orange Zests, Peach Purree, Peach Schnapps, Orange Juice Cranberry Juice

Inspired by the popular Sex On The Beach, which was created by a young bartender to win a local bartending competition. The name is said to have originated as a joke.

MOJITO

Light Rum, Lime Wedges, Sugar, Mint Leaves, Soda

Took root in Cuba at a time when most rum was scarcely potable, fierce, funky and heavy with fusel oils and other noxiousness. After having migrated to the Cuban capital, the drink succeeded in conquering the heart of foreign visitors and was considered as a glorious offspring of the Mint Julep and the classic Daiquiri.

MAITAI

Light Rum, Dark Rum, Orgeat Syrup, Lime Juice

Created by Victor Jules Bergeron, the owner of a restaurant in San Francisco, and named after an exclamation "mai tai-roa aé" from his Tahitian friend when he tried the first sip of the cocktail, which means "out of this world - the best!".

SIGNATURE COCKTAIL

235,000

HÀNG BÔNG

Cognac, St - Germain, Port, Strawberry & Rhubarb Cordial, Strawberry Foam.

Hàng Bông cocktail embellished with lovely strawberry foam takes inspiration from a soft, cloud-like feel given by foam mattresses, one of the main products Hàng Bông has been most famous for.

LÂN ÔNG

Oolong tea infused with Scotch Whisky, Red Wine poached Pear, Jagermeister, Midori, Lime Juice, Dried Longan, Wolfberry.

A tasteful glass of Lân Ông offers just the right blend of sourness and bitterness extracted from Vietnamese medicinal herbs. The cocktail is formulated as a special tribute to Lân Ông street, a famous traditional medicine space that has managed to keep the traditional craft of selling medicinal herbs for centuries.

HÀNG CHUỐI

Peanut Butter, Fat-washed Scotch, Salted Carmel, Frangelico, Pineapple Juice, Chocolate Bitter, Banana Foam .

Hàng Chuoi with a generous sprinkle of peanuts and dried banana on top, tells a story of the past when the area Hàng Chuoi is currently based in was previously a beautiful banana garden.

HÀNG GÀ

Kaffir lime infused with Scotch Whisky, Ginger Honey Syrup, Lemon Juice, Pepper Syrup, Tonic Water.

Hàng Gà street (defined as "shop of chickens" in English) was originally well-known as an area to sell chickens and ducks in 1945, especially at the front of Eastern Gate. Inspired by the recipe of Vietnamese boiled chicken, Hàng Gà cocktail offers a unique drinking experience featuring the typical seasonings and spices of the dish such as lime leaves, ginger and pepper.

HÀNG VẢI

Gin, Lychee Syrup, Lime Juice, Passion Syrup, Lychee Juice.

From the early stage of the ancient town, Hàng Vải street (defined as "shop of textiles" in English) was a populous gathering that buyers and sellers came to exchange textiles. However, the creation of Hàng Vải cocktail exploits the diversity of Vietnamese language as it interestingly asserts another meaning of Hàng Vải in Vietnamese, which is "shop of lychees". This compelling mixture offers a perfect balance of sweet and tart brought by the delicious lychee syrup pairing with refreshing lime.

SKY BAR
TERRAÇO

Prices are quoted in Vietnam Dong (VND) and subject to 5% service charge and 10% VAT

QUẢNG BÁ

Lavender infused with Gin, Earl Grey Tea Syrup, Passion Fruit Puree , Lime Juice, Pineapple Juice.

Quảng Bá with a gentle fragrance of Lavender blossom will leave you spellbound as if you are standing among beautiful flowers in the Quang Ba flower market.

HÀNG ĐÀO

Vodka, Peach Puree, Rose Syrup, Lemon Juice, Menthe Liqueur, Sparkling Wine.

In the beginning of the 15th century, Hàng Đào street was the location of the silk dyer guild from the Hai Hung Province, which specialized in a deep pink dye. "Đào", the name of the street, refers to the pink of apricot blossoms, and is also defined as "shop of peaches". Inspired by the second meaning of the street, this cocktail incorporates the sweet flavor and juiciness of peaches, combined with the classic briny taste of vodka that set a captivating note for this cocktail.

HÀNG CHIẾU

Coffee Bean infused with Rum, Frangelico, Sweet Vermouth, Amaro.

A refreshing concoction of coffee, frangelico, sweet vermouth and amaro served on a mini bamboo mat that depicts the meaning of Hàng Chiếu (defined as "shop of Vietnamese grass tatami mats" in English). Hàng Chiếu impresses tourists with its long history of selling traditional items such as mats, blankets and pillows of various materials.

MÃ MÂY

Pandan infused with Gin, Cointreau, Coconut Syrup, Pandan Syrup, Pineapple Juice, Lime Juice, Pineapple Puree.

This delightful concoction highlights the sweet and sour flavour of coconut, pineapple and lime, embellished with straws made from rattan that partially symbolise the meaning of Mã Mây (defined as "joss paper and rattan" in English). Mã Mây street has won foreign visitors' heart with various collections of well-crafted products from bamboo and rattan displayed on the north side of the street.

