



*The Refinery*



**LA MANUFACTURE D'OPIUM  
SAIGON**

## APÉRITIF

<b>The Refinery Iced Tea</b> Jack Daniels, Lime Leaf & Earl Grey Syrup	đ160
<b>Our Famous Passion Fruit Martini</b>	đ160
<b>Aperol Spritz</b> đ180 - Ricard	đ65
<b>Kir Royal - Blackcurrant &amp; Sparkling wine</b>	đ190

## STARTERS

<b>Roast Pumpkin Soup</b> with Sour Cream	đ105
<b>Onion Soup Gratinée</b>	đ110
<b>Smoky Aubergine &amp; Cold Ratatouille</b> with Sourdough Toast	đ135
<b>Marinated BBQ Baby Squid</b> with Green Salsa	đ150
<b>Pâté de Campagne</b> with Cornichons	đ120
<b>Jar of Homemade Rillettes</b>	đ180
<b>Beef Carpaccio</b> with Parmesan & Rocket	đ230
<b>Foie Gras Crème Brûlée</b>	đ265

## PLATTERS

*Served with plenty of home-made bread & butter.*

<b>Cold Cut Platter</b> Our Chef's Daily Selection	đ350
<b>Cheese Platter</b> Selection of Imported Cheeses	đ360
<b>Mixed Cold Cut &amp; Cheese Platter</b> The Best of the Two Above	đ460
<b>Whole Baked Camembert</b> with Walnuts & Honey	đ250
<b>Cod Fish Nuggets</b> with Cocktail Sauce	đ130
<b>Crispy Chicken Goujons</b> with Aioli	đ120



## SALADS

*These salads are large enough to be considered light main courses.*

<b>Niçoise Salad</b> with Grilled Swordfish & Quail Eggs	đ225 SL + đ50
<b>"Frisée aux Lardons"</b> with Mustard Seed Bacon & Poached Egg	đ220 SL + đ50
<b>Slow Roasted Chicken &amp; Avocado Salad</b> with Cashew Nuts, Black Garlic & Roasted Tomatoes	đ290
<b>Lentil &amp; Goat's Cheese Salad</b> with Walnuts & Black Kalamata Olives	đ235
<b>Salmon &amp; Potato Salad</b> with Creamy Dill Dressing & Green Beans	đ325
<b>The Refinery Salad - Bacon, Chicken</b> with Parmesan-Anchovy Dressing	đ290
<b>Spinach, Poached Eggs &amp; Asparagus Salad</b>	with Parmesan đ190 with Parmesan & Bacon đ245

## Sandwiches

*Served with fat fries & salad - all bread is home-made*

<b>Sourdough "Croque Monsieur"</b> Broiled Ham & Cheese Topped with an Egg	đ185 đ195
<b>Giant Grilled Chicken &amp; Avocado</b> with Home-Made Aioli	đ195
<b>Black Angus Beef Burger</b> with Cheese, Roasted Shallots & Bacon	đ310

## Side Dishes

<b>Ratatouille</b>	đ60 all
<b>Mashed Potatoes</b>	
<b>Sautéed Baby Potatoes</b> with Rosemary	
<b>Mixed Greens</b> with Sesame Seeds & Lemon Dressing	
<b>Home-Made French Fries</b>	

## PASTA & RISOTTO

<b>Spaghetti Alle Vongole</b> Clams, White Wine & Burst Cherry Tomatoes	đ220
<b>Beef &amp; Tomato Lasagna</b> Mixed Greens with Sesame Seeds & Lemon Dressing	đ350
<b>Home-Made Goat's Cheese Fettuccine</b> with Roasted Peppers & Walnuts	đ235 SL + đ50
<b>Home-Made Creamy Chicken Fettuccine</b> with Bacon, Porcini Mushrooms & Roast Tomatoes	đ295
<b>Courgette, Lemon &amp; Chili Spaghetti</b> with Garlic & Basil Oil	Vegan đ190 with Parmesan đ220
<b>Asparagus, Mint &amp; Lemon Risotto</b>	đ290
<b>Seafood Risotto</b> with Prawns, Squid, Clams & Scallops	đ410
<b>Black Risotto</b> with Scallops & Roasted Peppers	đ490

## CHARCOAL GRILL

<b>Phan Thiet Swordfish</b> with Green Salsa, French Fries, Salad & Goat's Cheese Stuffed Olives	đ360 SL + đ100
<b>Norwegian Salmon &amp; Anchovy Sauce</b> Roasted Vegetables & Rosemary Baby Potatoes	đ510
<b>Chicken Paillard</b> Rocket Salad & Goat's Cheese Stuffed Olives	đ300 SL + đ50
<b>Duck Magret</b> with Orange Sauce, Roasted Vegetables & Rosemary Baby Potatoes	đ420
<b>Traditional "Steak Frites"</b> 300g Prime Rib-Eye with Creamy Pepper Sauce	đ510
<b>Angus Beef Filet Mignon</b> with Red Wine Sauce & Truffle Potato Mash	đ610

## MAIN COURSES

**The Refinery Slow Cooked Beef Bourguignon**  
đ360

**Slow Roasted Boneless Chicken Leg** with Sautéed Baby Potatoes  
đ295 - SL + đ100

**Brandade - Fish & Potato "Pie"** with Green Salad  
đ380

**Imported Duck Confit** with Rosemary Apples & Potato Mash  
đ450

**Roasted Sea Bass Gremolata** with Lentils & Sautéed Spinach  
đ295 - SL + đ100

**Aubergine, Spinach & Lentil Roulade - Gratinée** with Tomato Sauce  
đ190

**Parmentier de Légumes - Vegetable "Shepherd's Pie"** with Hollandaise Sauce and Cheese  
đ240

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."

Luciano Pavarotti

# DESSERTS

*All our desserts & ice-cream are home-made.*

<b>Cheese Platter</b> Selection of Imported Cheeses	đ360
<b>Matcha Crème Brûlée</b>	đ110
<b>The Refinery Frozen Cheesecake</b>	đ110
<b>Passion Fruit Pot de Crème</b> with Chocolate Corn Flakes Clusters	đ110
<b>Home-Made Greek Yogurt</b> with Fresh & Dried Fruit & Mulberry Coulis	đ110
<b>Home-Made Dark Chocolate Mousse</b>	đ90
<b>Tarte Tatin - Upside Down Apple Tart</b> with Vanilla Bean Ice-Cream	đ170
<b>Home-Made Ice-Cream &amp; Sorbet</b> 1 scoop <b>đ50</b> - 2 scoops <b>đ90</b> Marou Dark Chocolate - Vanilla Bean - Coconut (Dairy Free) - Robusta Coffee	
<b>Espresso Martini - Smirnoff Black, Kahlúa, Espresso &amp; Brown Sugar</b> <i>Can be made with decaffeinated coffee.</i>	đ150

## CRÊPES

<b>2 Crêpes</b> with Lemon & Sugar	đ95
<b>1 Crêpe</b> with Fresh Banana, Coconut Ice-Cream & Hot Chocolate Sauce	đ130
<b>2 Crêpes Suzette Flambéed Tableside</b> with Fresh Orange Juice, Grand Marnier & Vanilla Ice-Cream	đ180

## SET LUNCH

Please see the blackboards  
or ask your waiter for our daily selection.

Starter & Main **đ235** - including a glass of wine **đ300**

Main & Dessert **đ235** - including a glass of wine **đ300**

Starter & Main & Dessert **đ275** - including a glass of wine **đ340**

**Extra Glass of Sangiovese Cabernet Sauvignon or Pinot Grigio** **đ100**  
(With Set Lunch only!)

Other main courses are available with the Set Lunch for a little extra!  
(See items followed by "  SL + " on our regular menus.)