




**LA MANUFACTURE D'OPIMUM
SÀI GÒN**

EST.2006

APÉRITIF

The Refinery Iced Tea	190đ
Jack Daniels, Lime Leaf & Earl Grey Syrup	
Our Famous Passion Fruit Martini	180đ
Aperol Spritz 180đ 	Ricard 65đ
Kir Royal - Blackcurrant Liqueur & Sparkling Wine	200đ

STARTERS

Roasted Cauliflower Soup with Walnuts	110đ
Onion Soup Gratinée	135đ
Smoky Aubergine Caviar & Cold Ratatouille with Sourdough Toast	150đ
Clams Steamed in White Wine	255đ
Tomato Broth & Sourdough Toast (Good to Share)	
Marinated BBQ Baby Squid with Green Salsa	150đ
Pastis Flambéed Prawns with Sourdough Toast	320đ
Lightly Battered Baby Squid with Aioli	235đ
Pâté de Campagne with Cornichons	120đ
Beef Carpaccio with Parmesan & Rocket	230đ
Pan-Seared Foie Gras with Home-Made Toast & Seasonal Jam	395đ

PLATTERS

Served with plenty of home-made bread & butter.



Cold Cut Platter	370đ
<i>Our Chef's Daily Selection</i>	
Cheese Platter	380đ
<i>Selection of Imported Cheeses</i>	
Mixed Cold Cut & Cheese Platter	475đ
<i>The Best of the Two Above</i>	
Whole Baked Camembert	475đ
<i>with Walnuts & Honey (Allow 30 Minutes for Perfection)</i>	



30g Imperial Caviar & 30g Smoked Salmon Roe
served with Home-Made Toast, Capers,
Boiled Egg, Chopped Red Onion and Sour Cream
2.300đ

SALADS

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

Niçoise Salad with Grilled Swordfish & Quail Eggs	 SL + 50đ - 235đ
"Frisée aux Lardons" with Mustard Seed Bacon & Poached Egg	 SL + 50đ - 220đ
Slow Roasted Chicken & Avocado Salad with Cashew Nuts, Black Garlic & Roasted Tomatoes	290đ
Lentil & Goat's Cheese Salad with Walnuts & Black Kalamata Olives	235đ
Salmon & Potato Salad with Creamy Dill Dressing & Green Beans	290đ
The Refinery Salad - Bacon, Chicken with Parmesan-Anchovy Dressing	290đ
Spinach, Poached Eggs & Asparagus Salad with Parmesan 190đ - with Parmesan & Bacon 245đ	

Sandwiches

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

"Sourdough Croque Monsieur" - Broiled Ham & Cheese 195đ / Topped with an Egg 205đ
Grilled Chicken & Avocado with Home-Made Aioli 195đ
Beef Burger on Home-Baked Bun with Cheese, Roasted Shallots & Bacon 350đ

Sautéed Mixed Vegetables 80đ / Ratatouille 120đ
Mashed Potatoes 60đ / Sautéed Baby Potatoes 60đ
Mixed Salad Greens with Sesame Seeds & Lemon Dressing **60đ**
Home-Made Fat Fries 60đ / Home-Made Potato Straws 60đ
Sauces 50đ Béarnaise / Pepper / Mustard / Blue Cheese

PASTA & RISOTTO

Spaghetti con Zucchine e Limone	220đ
Crispy Courgette, Chilli, Basil, Lemon, Pan Grattato with Parmesan 250đ	
Asparagus, Mint & Lemon Risotto	290đ
with Arborio Rice and Fresh Mint	
Home-Made Goat's Cheese Fettuccine	235đ
with Roasted Peppers & Walnuts	SL + 50đ
Spaghetti Alla Puttanesca	235đ
in Spicy Anchovy, Olive, Capers & Tomato Sauce with Grilled Prawns	350đ
Spaghetti alle Vongole	270đ
Clams, White Wine & Burst Cherry Tomatoes	
Seafood Risotto	435đ
with Prawns, Squid, Clams & Scallops	
Home-Made Creamy Chicken Fettuccine	295đ
with Bacon, Porcini Mushrooms & Roast Tomatoes	
Beef & Tomato Lasagna	350đ
Mixed Salad Greens with Sesame Seeds & Lemon Dressing	

CHARCOAL GRILL

Phan Thiet Swordfish	360đ
with Green Salsa, French Fries, Salad & Goat's Cheese Stuffed Olives	SL + 100đ
Grilled Salmon with Béarnaise Sauce, Broccolini & Rosemary Baby Potatoes	450đ
Duck Magret with Orange Sauce, Roasted Baby Carrots & Sweet Potato Mash	420đ
Traditional "Steak Frites"	650đ
300g Prime Steak with Your Choice of Sauce (Béarnaise, Mustard, Pepper or Blue Cheese)	
Steak "Café de Paris"	680đ
300g Prime Steak with Our Secret Butter Shallot Sauce & Potato Straws	
Beef Filet Mignon	750đ
with Red Wine Sauce & Truffle Potato Mash	
Filet Mignon Rossini	850đ
with Seared Foie Gras, Asparagus & Red Wine Sauce	

MAIN COURSES

The Refinery Slow Cooked Beef Cheek Bourguignon
390đ

Slow Roasted Boneless Chicken Leg with Sautéed Baby Potatoes
295đ - SL + 100đ

Sole Meunière - Sole Fillets with Lemon Butter Sauce & Asparagus
390đ

Chicken Cordon Bleu - Chicken Breast, Ham & Cheese Schnitzel with Salad
345đ

Imported Duck Confit with Rosemary Apples & Potato Mash
450đ

Roasted Sea Bass Gremolata with Lentils & Sautéed Spinach
295đ - SL + 100đ

Aubergine, Spinach & Lentil Roulade Gratinée with Tomato Sauce
220đ - SL + 50đ

“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.

Cheese Platter - Selection of Imported Cheeses with Home-Made Bread	380đ
Profiteroles - Ice-Cream Stuffed Choux with Hot MAROU Chocolate Sauce	165đ
The Refinery Frozen Cheesecake	110đ
Passion Fruit Pot de Crème with Chocolate Corn Flakes Clusters	110đ
Home-Made Greek Yogurt with Fresh & Dried Fruit & Mulberry Coulis	110đ
Home-Made Dark Chocolate Mousse	90đ
Tarte Tatin - Upside Down Apple Tart with Vanilla Bean Ice-Cream	170đ
Home-Made Ice-Cream & Sorbet 1 scoop 50đ - 2 scoops 90đ MAROU Dark Chocolate - Vanilla Bean - Coconut (Dairy Free) - Robusta Coffee	
Espresso Martini - Vodka, Kahlúa, Espresso & Brown Sugar <i>Can be made with decaffeinated coffee</i>	180đ

CRÊPES

2 Crêpes with Lemon & Sugar	95đ
1 Crêpe with Fresh Banana, Coconut Ice-Cream & Hot Chocolate Sauce	110đ
2 Crêpes Suzette Flambéed Tableside with Fresh Orange Juice, Grand Marnier & Vanilla Ice-Cream	220đ Additional Crêpe 110đ

SET LUNCH

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

Starter & Main 235đ - including a glass of wine 300đ
Main & Dessert 235đ - including a glass of wine 300đ
Starter & Main & Dessert 275đ - including a glass of wine 340đ
Extra Glass of Sangiovese Cabernet Sauvignon or Pinot Grigio 100đ <i>(With Set Lunch only!)</i>

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