

SOUP

PREPARED WITH HOME-MADE VEGETABLE STOCK:

Courgette soup with goat's cheese crostini / **70**
French onion soup with croûtons and cheese / **75**
Pumpkin Soup with Cream / **75**

PREPARED WITH HOME-MADE CHICKEN STOCK:

Potato Soup w/ Crispy Bacon & Cheddar Cheese / **80**

STARTER

Spinach & Gorgonzola Ravioli w Tomato Sauce / **125**
Tomato and Mozzarella di Bufala Salad with Tapenade, Basil & Rocket / **145**
Swordfish Tartare Topped with Crispy Ginger Straw and Crunchy Garlic / **145**
Fresh Salmon Carpaccio with Extra Virgin Olive Oil, Capers and Dill / **175**
Marinated Barbecued Baby Squid w/ Salsa Verde / **110**
Barbecued Garlic and Chilli Prawns with Salt, Black Pepper and Lime / **145**
Deep Fried Chicken Goujons with Garlic Mayonnaise Dip / **75**
Char-Grilled Beef and Bell Peppers Marinated in Lemongrass & Fish Sauce / **135**
Beef Carpaccio with Extra Virgin Olive Oil & Parmesan Cheese / **165**

SALADS (THESE SALADS ARE LARGE ENOUGH TO BE CONSIDERED LIGHT MAIN COURSES.)

Spinach, Poached Eggs and Asparagus Salad with Cherry Tomatoes and Parmesan / **170**
Rocket and Gorgonzola Salad with Walnuts and Roast Tomatoes / **180**
Warm Goat's Cheese on Whole Wheat Toast with Rocket & Cherry Tomatoes / **190**
"Salade Nicoise" - Seared Swordfish, Tapenade, Potatoes, Green Beans & Quail Eggs / **195**
Seared Salmon Salad with Avocado Purée, Poached Egg & Hot Mustard Dressing / **185**
Black and White Sesame Chicken Salad with Rice Vinegar Dressing / **130**
Free-Range Duck Breast Salad with Home-Made Cheese, Strawberries & Potatoes / **195**
Steak, Roast Potato and Parmesan Cheese Salad with Worcestershire Sauce Dressing / **210**
"Frisée aux Lardons" - with Mustard Seed Marinated Bacon, Poached Eggs & Croutons / **160**
Warm Chorizo Salad with Potatoes, Olives, Green Beans and Crispy Onion Rings / **175**
The Refinery Salad - Bacon, Chicken, Roast Tomatoes & Parmesan-Anchovy Dressing / **190**

MAIN COURSES (ALL OUR PASTA IS HOME-MADE.)

Fettuccine w/ Pear, Gorgonzola & Walnut Sauce / **185**
veggplant With Tomato-mint Sauce,
Eggplant with Tomato-Mint Sauce, Goat's Cheese, Brown Rice and Salad / **210**
Mo's Iron - Sautéed Spinach, Poached Eggs and Parmesan / **190**
Roasted Sea Bass Gremolata with Warm Lentil & Mint Salad / **210**
With Warm Lentil & Mint Salad
Blackened Swordfish w/ Pak Choi & Ginger Jus / **225**
Grilled Salmon with Eggplant, Tomato Coulis and Virgin Olive Oil Sauce / **350**
BBQ Mackerel with Mediterranean Aubergine Caviar / **165**
Black & White Tagliolini Alle Vongole - Clams Steamed in White Wine & Burst Tomatoes / **180**
Fettuccine with Chicken, Bacon, Mushrooms & Roast Tomatoes in Cream Sauce / **225**
Chicken Breast Stuffed with Goat's Cheese & Rocket, Cauliflower Cheese Mash / **225**
Hand-Cut Pappardelle Pasta with Free-Range Duck Ragout / **255**
Free-Range Duck Confit with Rosemary Apples & Potatoes / **285**

Gourmet Cheese Burger with Roasted Shallots, Bacon & French Fries / **220**
Traditional "Steak Frites" - Prime 250g Ribeye with French Fries & Pepper Sauce /**420**
Beef Filet Mignon with Sautéed Potatoes,Vegetables and Red Wine Jus / **460**
Lamb Rack with BBQ New Potatoes & Broccoli and Mint Purée / **490**
Pork Cutlet with Balsamic Reduction & Duo of Sweet Potato Mash / **235**

SIDE DISHES

French Fries - Skinny Fries - Cauliflower Cheese Mash - Sautéed Potatoes - Brown Rice - Sweet Potato Mash - Sautéed Vegetables - Garden Salad - Warm Lentil & Mint Salad / **55**

SANDWICHES (SERVED FOR LUNCH ONLY WITH FRENCH FRIES OR SKINNY FRIES & SALAD.)

Melted Mozzarella di Bufala in Bagel with Pesto, BBQ Eggplant, Roasted Tomato & Fresh Baby Spinach / **150**
Grilled Chicken and Avocado with Home-Made Aioli on Whole Wheat Baguette / **120**
"Thien's Club" with Bacon, Egg Salad, Chicken and Char-Grilled Vegetables / **150**
Traditional "Croque-Monsieur" - Melted Ham and Cheese with Béchamel Sauce / **150**

SATURDAY AND SUNDAY BRUNCH (11:00 A.M. TO 4:00 P.M.)

FULL BRUNCH / 330

FRESH JUICE OF YOUR CHOICE: Lime, Passion Fruit, Pineapple, Watermelon.

MAIN OF YOUR CHOICE:

- Uova Mollette Con "Scarpette"
- Soft-boiled Eggs W/toasted Parmesan "Bread Shoes" And Red Pepper-olive Sauce
- The Refinery's Eggs Benedict
- Poached Egg On Toast W/ White Ham & Hollandaise Sauce
- Egg White Omelet With Asparagus, Parmesan, Roast Tomatoes & Hash Browns
- Sausage, Spinach & Spring Onion Omelet With Sour Cream & Hash Browns
- Panzanella - Char-grilled Bread, Tomato & Basil Salad - W/ Goat's Cheese Olives
- Soft Boiled Egg On Sautéed Spinach & Hash Brown Bed W/ Sour Cream & Pesto

FRESH SAUTÉED SPINACH & ROASTED TOMATO. ASSORTMENT OF HOME-BAKED BREADS, BAGELS AND DANISHES. CREAM CHEESE, BUTTER, HONEY, MARMALADE AND HOME-MADE JAM. DESSERT OF YOUR CHOICE:
• 2 Scoops Of Home-made Ice Cream Or Sorbet
Ice Cream: Double Decadence Chocolate, Vanilla Bean Or Cheesecake
Sorbet: Yoghurt & Honey, Lime Or Chocolate & Rosemary
• Home-made Thick Turkish Yoghurt With Fresh And Dried Fruit & Mulberry Coulis
• Chocolate Mousse

COFFEE OR TEA YOUR CHOICE.

MINI BRUNCH / 250

FRESH JUICE OF YOUR CHOICE: Lime, Passion Fruit, Pineapple, Watermelon.

MAIN OF YOUR CHOICE:

- The Refinery's Eggs Benedict
 - Poached Eggs On Toast W/ Canadian Bacon & Hollandaise Sauce
 - Sausage, Spinach & Spring Onion Omelet With & Sour Cream & Hash Browns
 - Panzanella - Char-grilled Bread, Tomato & Basil Salad - W/ Goat's Cheese Olives
- FRESH SPINACH & ROASTED TOMATO HOME-BAKED TOAST WITH BUTTER, HONEY, MARMALADE AND HOME-MADE JAM COFFEE OR TEA OF YOUR CHOICE**

DESSERTS

Cheese Platter - French Goat's, Swiss & Gorgonzola with Dried Fruit and Nuts / **170**
Home-Made Thick Turkish Yoghurt with Fresh and Dried Fruit & Mulberry Coulis / **70**
Stewed Pear, Home-Made Bitter Chocolate Yoghurt & Passion Fruit Trifle / **90**
The Refinery Frozen Cheesecake with Passion Fruit Coulis / **95**
Warm Mulberry & Passion Fruit Crumble with Home-Made Vanilla Bean Ice Cream / **85**
Dark Chocolate Mousse / **70**
Warm Apple Spice Cake with Calvados Syrup and Vanilla Bean Ice cream / **85**
Pavlova with Matcha Tea Cream, Mulberry Compote & Pomegranate Reduction /**80**
Hot Chocolate Pudding with Vanilla Bean Ice Cream & Toasted Almonds / **115**
Tarte Tatin - Warm Upside Down Caramelised Apple Tart with Whipped Cream / **110**

ICE-CREAM AND SORBET (ALL HOME-MADE AND SERVED WITH OUR BISCUITS.)

1 Scoop of your Choice / **34**
2 Scoops of your Choice / **65**
Double Decadence Chocolate Ice Cream
Vanilla Bean Ice Cream
Cheesecake Ice Cream
Yoghurt & Honey Sorbet
Lime Sorbet
Chocolate & Rosemary Sorbet

KID'S MENU (ALL HOME-MADE AND SERVED WITH OUR BISCUITS.)

Eggs on toast / **45**
Chicken and vegetable fried rice / **60**
Sausages and mashed potatoes / **65**
Deep fried chicken goujons and fries / **65**
Cheese omelette with sautéed potatoes / **65**
Pan-fried chicken breast with mash / **65**
Fish and chips / **70**
Tagliolini Napoli / **65**
Tagliolini with pesto / **70**
Chicken fettucine w/ chicken & pesto / **80**
Steak with fries / **95**
Egg salad & cucumber on whole-wheat / **45**
Cheese and salad on country bread / **55**
Sausage sandwich on baguette / **55**
Chicken and salad on baguette / **55**
Beef burger on focaccia with French fries / **80**
French fries / **35**
Mulberry & passion fruit crumble with ice-cream / **55**
Home-made ice-cream - 2 scoops w/ our biscuits / **55**
• Double chocolate
• Vanilla
Banana and yoghurt smoothie / **30**
Vanilla milk shake / **40**
Apple juice / **40**
Babyccino / **15**

CHAMPAGNE & SPARKLING

Deutz Brut Classic	France	Bottle Vnd 1.725.000
Billecart-Salmon Brut Réserve	France	Bottle Vnd 1.760.000
Billecart-Salmon Brut Rosé	France	Bottle Vnd 3.120.000
Bollinger Special Cuvee Brut	France	Bottle Vnd 3.450.000
Finca Flichman Extra Brut	France	Bottle Vnd 770.000

WHITE WINE

SAUVIGNON BLANC

Momentos Los Boldos	Rapel Valley, Chile	Glass Vnd 114.000 / Bottle Vnd 545.000
Allan Scott	Marlborough, South Island New Zealand	Glass Vnd 150.000 / Bottle Vnd 715.000
Fleur du Cap	Stellenbosch, South Africa	Bottle Vnd 840.000
Petit Bourgeois	Loire Valley, France	Bottle Vnd 915.000
Logan	Orange, NSW, Australia	Bottle Vnd 1.155.000

BLENDS & OTHER VARIETALS

St. Hallett 'Poacher's Blend', Semillon Sauvignon Blanc	Barossa, SA, Australia	Glass Vnd 155.000 / Bottle Vnd 735.000
Banfi 'Le Rime' Chardonnay Pinot Grigio	Tuscany, Italy	Glass Vnd 158.000 / Bottle Vnd 750.000
Gentil, Hugel & Fils Riesling Blend	Alsace, France	Glass Vnd 179.000 / Bottle Vnd 850.000
Culemborg Chenin Blanc	Franschhoek, South Africa	Bottle Vnd 480.000
Miguel Torrès Tormenta Viognier (organic)	Chile	Bottle Vnd 760.000
Zonin Friuli Aquileia Pinot Grigio	Veneto, Italy	Bottle Vnd 780.000
Fritz Riesling	Rheinhessen, Germany	Bottle Vnd 930.000
Torbreck Semillon	Barossa, SA, Australia	Bottle Vnd 1.250.000

CHARDONNAY

Joseph Drouhin 'Laforet'	Burgundy, France	Glass Vnd 156.000 / Bottle Vnd 740.000
Concha Y Toro 'Casillero del Diablo'	Central Valley, Chile	Bottle Vnd 715.000
Vasse Felix	Margaret River, WA, Australia	Bottle Vnd 1.015.000

ROSÉ WINE

Louis Pinel Cinsault	South, France	Glass Vnd 109.000 / Bottle Vnd 520.000
Los Cardos Malbec	Mendoza, Argentina	Glass Vnd 121.000 / Bottle Vnd 580.000

RED WINE

CABERNET SAUVIGNON & BORDEAUX BLEND

Château Los Boldos Cabernet Sauvignon	Rapel Valley, Chile	Glass Vnd 127.000 / Bottle Vnd 605.000
Nederburg Cabernet Sauvignon	Paarl, South Africa	Glass Vnd 142.000 / Bottle Vnd 680.000
Xanadu Dragon Cabernet Sauvignon	Margaret River Australia	Bottle Vnd 745.000
Tahbilk Cabernet Sauvignon	Nagambie Lakes, Central Victoria, Australia	Bottle Vnd 960.000
Torres 'Gran Coronas' Cabernet Sauvignon	Castilla, Spain	Bottle Vnd 1.185.000
Couvent de l'Eglise Merlot & Cabernet Franc	Pomerol, Bordeaux, France	Bottle Vnd 1.260.000
Château Beau-Site Cabernet Sauvignon	St-Estèphe Cru Bourgeois, Bordeaux, France	Bottle Vnd 1.610.000

PINOT NOIR

Joseph Drouhin 'Laforet'	Burgundy, France	Glass Vnd 162.000 / Bottle Vnd 770.000
Little Yering	Yarra Valley, Victoria, Australia	Bottle Vnd 825.000
Loredona	Monterey, USA	Bottle Vnd 1.265.000
Chanson Père et Fils, Santenay	Burgundy, France	Bottle Vnd 1.645.000

SHIRAZ & BLENDS

Delas St-Esprit, Côtes du Rhône Syrah Grenache	Rhône Valley, France	Glass Vnd 141.000 / Bottle Vnd 670.000
Mourvèdre Carignan	Langhorne Creek, SA, Australia	Glass Vnd 163.000 / Bottle Vnd 775.000
Tyrell, Moore's Creek Shiraz	Langhorne Creek, SA, Australia	Glass Vnd 163.000 / Bottle Vnd 775.000
Concha Y Toro 'Casillero del Diablo' Syrah	Rapel Valley, Chile	Bottle Vnd 715.000
Kangarilla Road Shiraz	McLaren Vale, S.A., Australia	Bottle Vnd 855.000
Paul Jaboulet Aîné, Parallele 45 Grenache Syrah	Rhône Valley, France	Bottle Vnd 960.000

OTHER RED VARIETALS

Gato Negro Merlot	Central Valley, Chile	Glass Vnd 106.000 / Bottle Vnd 505.000
Les Forts de Bories-Azeau Carignan Grenache Syrah & Cinsault	Corbières, France	Glass Vnd 121.000 / Bottle Vnd 575.000
Citro Cabernet Sauvignon & Sangiovese	Toscana, Italy	Glass Vnd 153.000 / Bottle Vnd 725.000
Altmos Malbec	Mendoza, Argentina	Glass Vnd 163.000 / Bottle Vnd 775.000
Woodhaven Zinfandel	California, U.S.A.	Bottle Vnd 630.000
Marqués de Cáceres Tempranillo	Rioja Alta, Spain	Bottle Vnd 785.000
Fleur du Cap Pinotage	Stellenbosch, South Africa	Bottle Vnd 880.000
Logan Weemala Merlot	Central Ranges, NSW, Australia	Bottle Vnd 895.000
Cahors Château du Cèdre Malbec	France	Bottle Vnd 930.000
Briccotondo Barbera	Piemonte, Italy	Bottle Vnd 1.015.000
M. Chapoutier 'La Bernadine'	Rhône Valley, France	Bottle Vnd 1.610.000
Châteauneuf-du-Pape Grenache (organic)		

DESSERT WINE

Château du Grand Dusprat Sémillon, Sauvignon Blanc & Muscadelle	Sainte Croix du Mont, Bordeaux, France	Bottle Vnd 825.000
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COCKTAILS

CLASSIC'S

Caípirinha - Cachaça, Fresh Lime Juice & Brown Sugar / **160**
Cosmopolitan - Vodka, Cointreau, Cranberry & Lime juice / **140**
Long Island Iced Tea - Vodka, Tequila, Gin, Rum, Cointreau Lime Juice & Coke / **130**
Mai Tai - Light & Dark Rum, Cointreau, Amaretto, Orange, Pineapple and Lime Juice / **110**
Margarita - Tequila, Cointreau & Lime Juice / **125**
Mojito - Bacardi Oro, Lime, Fresh Mint, Brown Sugar & Soda / **110**
Sex On The Beach - Vodka, Peach Liqueur, Pineapple, Cranberry & Lime Juice / **135**

MARTINI'S

Classic - Vodka or Gin, Martini, Olive / **130**
Coffee - Vodka, Kahlúa & Espresso, Brown Sugar / **115**
Long's Special - Vodka, Passion & Pineapple Juice, Mint & Ginger / **100**
Passion Fruit - Vodka, Couintreau & Fresh Passion Fruit Pulp / **120**
Pear & Lemongrass - Vodka, Pear Eau de Vie, Fresh Pear Juice & Lemongrass Sugar Syrup / **160**

SPECIAL'S

Apple Sharlotka - Zubrovka Vodka, Green Apple Liqueur & Fresh Juice / **160**
Apricot Quencher - Apricot Liqueur, Dark Rum, Passion Fruit, Cranberry and Pineapple Juice / **100**
Cable Car - Spiced Rum, Orange Curacao, Lime Juice & Sugar / **100**
Chatham Cocktail - Gin, Ginger Liqueur, Lime Juice & Lemongrass Syrup / **140**
Kevin's Tennesse - Jack Daniel's, Cointreau, Vanilla Liqueur, Apple & Lime Juice / **160**
Noëlle's Standard - Russian Standard, Cointreau, Cranberry & Passion Fruit Juice / **140**
Passion Fruit Margarita - Tequila, Triple Sec & Fresh Passion Fruit Juice / **125**
Phantom Colada - Rum, Malibu, Pineapple & Coconut Cream / **140**
Strawberry Caípiroska - Vodka, Fresh Lime Juice, Fresh Strawberry, Brown Sugar & Crushed Ice / **150**
Va Ni Sai Gon - Vanilla Infused Vodka, Dark Rum, Vanilla Liqueur & Fresh Passion Fruit Pulp / **160**
Vodka Seabreeze - Vodka, Cranberry, Pomelo & Lime Juice / **110**

SMOOTHIES (MADE WITH SEASONAL FRESH FRUIT & HOME-MADE YOGHURT.)

Banana Cinnamon Thickie - Banana, Apple, Yoghurt & Cinnamon /**55**
Blush - Strawberries, Mango, Yoghurt & Honey / **70**
Breath of Fresh Air - Pineapple, Ginger, Mango, Lime & Yoghurt / **75**
Dalat Purple - Mulberries, Yoghurt & Honey / **55**
Goa Magic - Mango, Yoghurt, Honey & Cardamom / **85**
Melongo - Strawberries, Melon, Mango & Yoghurt / **85**
Paradiso - Apple, Melon, Yoghurt & Honey / **85**
Red Passion - Passion Fruit, Strawberries, Yoghurt & Honey / **70**
Smooth Berry - Strawberries, Yoghurt & Honey / **65**
Summer Frenzy - Fresh Strawberries, Mulberries, Cranberry Juice & Pomegranate Syrup / **85**

JUICES - SQUEEZED TO ORDER

Home-made Lemonade - Lemon Juice, Mineral Water & Sugar / **25**
Freshly Squeezed Orange Juice / **65**
Antioxidant Boost - Passion Fruit, Lime & Mango / **75**
Beet Treat - Beetroot, Carrot & Apple / **85**
C-Plus - Orange, Passion Fruit & Pomelo / **70**
Energy - Carrot, Apple & Orange / **85**
Escape - Apple, Lychee, Papaya & Lime / **85**
Ginger Spice - Apple, Carrot & Ginger / **80**
Pure Orange - Papaya, Carrot, Melon & Orange / **85**
Spotty Dragon - Dragon fruit, Carrot, Orange & Pineapple / **55**
The Refinery Punch - Mango, Orange, Pineapple, Banana, Lemon / **65**
Tropical Revitaliser - Mango, Banana & Strawberry / **60**