

CÂY TRE

WINE LIST

SPARKLING WINE by glass 125ml

NV Prosecco 'Glera', Ca Molin
Italy 3.95

SPARKLING WINE

DO Cava, Albet i Noya, Petit Albet N.V Spain /32. Gorgeous, elegant, slightly nutty, very dry sparkling of great elegance and class. Superior to many champagnes.

WHITE WINES by glass 175ml/by carafe 500ml

Garganega/Chardonnay, Ponte Pietra
2011, Italy 4.5/12.75

Vermentino, Les Vignes de L'Eglise, Languedoc
2011, France 5

Picpoul de Pinet, Baron de Badassiere, Languedoc
2011, France 6

WHITE WINES

Vermentino IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc, 2011, France /20. The perfect glass to have as you peruse the menu or to drink with shrimp, prawn and calamari dishes.

Picpoul de Pinet, Baron de Badassiere, Languedoc 2011, France /24. One of the loveliest Picpouls made. It's like a sea breeze. So perfect with anything that comes from the sea.

Viognier, De la Chevaliere, Mas La Chevaliere 2011 France /27. Classy apricot richness with an undertone of citrus. Excellent with prawn and squid dishes.

Gruner Veltliner, Loimer 'Lois' 2011, Austria /30. Is it steely or is it hiding something? Once paired with spicy fish and shellfish dishes it gushes with flavour and complexity.

ROSÉ WINE

by glass 175ml/by carafe 500ml

'R' Rosato, Alpha Zeta, Veneto
2011, Italy 5/13.5

ROSÉ WINE

'R' Rosato, Alpha Zeta, Veneto 2011, Italy /20. Fresh cherries and citrus with a hint of some Puglian herb. Has a remarkable affinity with our menu so drink it while you make up your mind what to eat.

RED WINES

by glass 175ml/by carafe 500ml

Merlot/Corvina, Ponte Pietra
2011, Italy 4.5/12.75

Carmenère Selección, Viña Chocalan, Maipo Valley
2010, Chile 6

Beaujolais-Villages, Dominique Morel 'Domaine de Gry-Sablon'
2010, France 7 (served CHILLED)

RED WINES

Monastrell, Molino Loco, Yecla 2011, Spain /20. What a lot of posh for the dosh! Finely textured yet firm and succulent. There isn't a meat dish on our menu which doesn't fancy it (except maybe the flaming beef).

Carmenère Selección, Viña Chocalan, Maipo Valley 2010, Chile /24. Handles spicy meat dishes like its vines were grown in a chilli plot.

Beaujolais-Villages, Dominique Morel 'Domaine de Gry-Sablon' 2010, France /28. Delicious and we always serve it lightly CHILLED. It is perfect with chicken and even the seabass.

Chateau Saint Roch 'Chimeres', Maury, Roussillon 2009, France /35. A robust blend of mainly grenache and syrah. oak aged, splendidly rich and classy. A classic, to go with beef dishes.

ORIENTAL WINES by carafe 175ml

Sake Owarichita Oni Koroshi
14.5% abv, Japan, 6.50

Plumb Wine Takara
14.5% abv, Japan, 6.50 (on ICE)

ALL THE WINES HAVE BEEN SELECTED TO PERFECTLY ACCOMPANY
VIETNAMESE CUISINE, CHOSEN BY MALCOLM GLUCK.



CÂY TRE

DRINKS & DESSERTS

BEER

Saigon 4

Vietnam Btl 345ml

COCKTAILS

Em Oi Fizz 7.50

Prosecco, Vodka, Elderflower & Lemon twist

Hieu Collins 6.50

Gin, Lemongrass & Ginger-Infused Syrup, Soda

Hanoi Bling 6.50

Lychess, Plymouth Gin, Cointreau, Lemon juice

Vijito 7

Passion Fruit, Rum, Mint Frigs, Lime

Viettini 8

Gin, Lychess, Lemongrass, Pomegranate, Lemon juice

PUNCHES TO SHARE

Tay Balo 14

Jasmine Tea, Vodka, Elderflower Syrup, Merlot Wine

Vietnamese Party Punch 18.5

Appleton VX, Havana 3 & 7, Bacardi, Mango juice,
(a lot of alcohol)

NON-ALCOHOLIC COCKTAILS

Hanoi Summer 1975 4

Guava, Lime leaf, Passion fruit, Coconut water

Saigon Lime Soda 4

Lime wedges, Soda, Brown Sugar, Lime leaf

SOFTS & FRESH JUICES

Mango Lassi 3.5

Matcha Milkshake 4

Sparkling Water S. Pellegrino 50cl 2.95

Still Water Acqua Panna 50cl 2.95

Home Made Lemonade 3

Aloe Vera 3

Coconut Water Cocofina 3.3

Elderflower Bubbly 320ml 3.75

Ginger Beer Luscombe 320ml 3.75

TEA & COFFEE

Jasmine (per person) 1.80

Oolong (per person) 2

Vietnamese Drip Coffee Hot or Iced 3

DESSERTS

We serve Gelupo ice-cream, freshly made at Gelupo in Archer Street, Soho. Choose from a range of flavours that have been specially developed for Cay Tre, with unique Vietnamese flavours.

Single flavours 3

Jackfruit

Lychees

Salted Caramel

'Lucky Dip' 5

Mix of three flavours, sometimes including Chocolate Salted Caramel flavour (if you are lucky!)

Tapioca Durian Cake & Coconut Ice-cream 5.50

Banana Fritter & Coconut Ice-cream 5.50



CÂY TRE

WINE LIST

WINES BY GLASS

SPARKLING WINE by glass 125ml

NV Prosecco 'Glera', Ca Molin

Italy 3.95

WHITE WINES by glass 175ml

Garganega/Chardonnay , Ponte Pietra,

2011, Italy 4.5

Vermentino IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc,

2011, France 5

Sauvignon Blanc, Vignerons de Valencay

2011, France 6

ROSE WINES by glass 175ml

'R' Rosato, Alpha Zeta, Veneto

2011, Italy 5

RED WINES by glass 175ml

Merlot/Corvina, Ponte Pietra,

2011, Italy 4.5

Beaujolais-Villages, Dominique Morel 'Domaine de Gry-Sablon'

2010, France 4.5

Costières de Nimes , Chateau La Tour de Béraud

2010, France 7

ORIENTAL WINES by carafe 175ml

Sake Sawanotsuru

Japan, 6.50

FASCINATING RED WINES

Beaujolais-Villages, Dominique Morel 'Domaine de Gry-Sablon' 2010, France /18. Delicious and we always serve it lightly chilled. It is perfect with chicken and even the seabass.

Cabernet/Merlot, Redfin, Central Valley, 2008, Australia /20. Very soft and velvety yet paired with beef or duck it shows a rippling muscularity.

Carmenère Selección, Viña Chocalan, Maipo Valley, 2010, Chile /24. Handles spicy meat dishes like its vines were grown in a chilli plot.

Monastrell, Molino Loco, Yecla 2011, Spain /19. What a lot of posh for the dosh! Finely textured yet firm and succulent. There isn't a meat dish on our menu which doesn't fancy it (except maybe the flaming beef).

Costières de Nimes , Chateau La Tour de Béraud 2010, France /28. A grenache-graped red of great purpose and hearty generosity. Yet is not one whit rustic. Beef is an admirable partner.

SCINTILLATING WHITE WINES

Vermentino IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc, 2011, France /20. The perfect glass to have as you peruse the menu or to drink with shrimp, prawn and calamari dishes.

Sauvignon Blanc, Vignerons de Valencay 2011, France /24. Light yet rich enough for chicken (though fish dishes love it).

Picpoul de Pinet, Baron de Badassiere, Languedoc, 2011, France /25. One of the loveliest Picpouls made. It's like a sea breeze. So perfect with anything that comes from the sea.

Gruner Veltliner, Loimer 'Lois' 2011, Austria /32. Is it steely or is it hiding something? Once paired with spicy fish and shellfish dishes it gushes with flavour and complexity.

DELICIOUS ROSE WINES

'R' Rosato, Alpha Zeta, Veneto 2011, Italy /20. Fresh cherries and citrus with a hint of some Puglian herb. Has a remarkable affinity with our menu so drink it while you make up your mind what to eat.

ELEGANT SPARKLING WINES

DO Cava, Albet i Noya, Petit Albet N.V Spain /32. Gorgeous, elegant, slightly nutty, very dry sparkling of great elegance and class. Superior to many champagnes

