

OUR TRADITIONAL BRAZILIAN MENU

All our Beef and Lamb are imported from New Zealand and are considered to be one of World top class quality. The grilling is made on charcoal and wood to obtain the best taste of the meat. Over 12 different kinds of BBQ, served on huge skewer, with selections of salad, Brazilian typical dishes and grilled pineapple are serving at your table.

“All you can eat & Eat as much as you can”

Thịt bò và cừu sử dụng trong nhà hàng được nhập từ New Zealand và được nướng trên lò than củi để tạo nên và giữ lại mùi vị thơm ngon nhất của nguyên liệu. Với hơn 12 món nướng, dùng kèm với nhiều loại salad khác nhau, cơm bơ, thơm nướng, ... cùng món đậu đen Feijoada truyền thống Brazil được phục vụ ngay tại bàn

“Quý khách có thể ăn đến no và không thể ăn được nữa”

CHURRASCO VND 790,000

CHILDREN VND 390,000

MEAT CUTS

Calabrian Sausage, Beef XIXO, Chicken wing, D-rump

Pork Rib, Grilled Sweet Corn, Asparagus with bacon

Lamb leg, Cupim – Beef Hump, Shrimp with bacon, Smoked Ham & Grilled pineapple

Costelão – Prime Beef Ribs grilled in special way

PICANHA – The best part of Rump Steak

SALAD & SIDE DISH

Baguette & butter, Garlic bread, Cheese bread

Fresh Garden salad in Italian dressing, Ceasar Salad, Tomato & Onion in Olive oil

Cucumber in vinegar, Milanese fried Banana

Thai butter Jasmine rice with Feijoada – Stew black bean

Sauteed Mushroom with Onion & Leek, Sauteed Couve with Garlic

SAUCE & DRESSING

Sauce of the day

Dijon Mustard, Chimmi Churri

Aioli

DESSERT Passion fruit mousse

RODIZIO MENU

ONLY FOR LUNCH

Maximum of 8 grilled meat cuts finely sliced at the table according to your preference in reasonable price. Only for lunch time from Monday to Sunday.

“All you can eat & Eat as much as you can”

Với 8 loại thịt nướng được phục vụ tại bàn theo phong cách Brazil sẽ làm cho bạn thích thú với mức giá hoàn toàn phù hợp. Được phục vụ vào trưa các ngày trong tuần.

“Quý khách có thể ăn đến no và không thể ăn được nữa”

ADULT VND 590,000

CHILDREN VND 290,000

MEAT CUTS

Calabrian Sausage, Beef XIXO

D-rump, Cupim – Beef Hump

Smoked Ham & Grilled pineapple

Pork Rib, Chicken wing

SALAD & SIDE DISH

Baguette & butter, Garlic bread, Cheese bread

Fresh Garden salad in Italian dressing, Ceasar Salad

Tomato & Onion in Olive oil

Thai butter Jasmine rice with Feijoada – Stew black bean

Cucumber in vinegar, Milanese fried Banana

Sauteed Mushroom with Onion

SAUCE & DRESSING

Sauce of the day

Dijon Mustard, Chimmi Churri

Aioli

DESSERT Passion fruit mousse

PLANK STEAK

Served on American wooden oak plank with Grilled Tomato & Bacon with Asparagus and

Side dish (Please choose one)

- Mashed Potato
- French Fried
- Owner's Pan fried farmer style Potato & Red Onions

Sauce (Please choose one) or +**80.000VND** for second one

- Pepper sauce
- Mushroom sauce
- Parsley garlic butter
- Béarnaise sauce

Món ăn được phục vụ trên gỗ sồi nhập khẩu dùng kèm Cà chua nướng & Ba chỉ măng tây và

Lựa chọn một món ăn kèm

- *Khoai tây nghiền*
- *Khoai tây chiên*
- *Khoai tây với hành tím chiên kiểu Au Lac Do Brazil.*

Lựa chọn một loại sốt (+80.000VND cho loại sốt thứ 2)

- *Xốt tiêu đen*
- *Xốt nấm*
- *Xốt bơ tỏi*
- *Xốt Béarnaise*

NEWZEALAND RIB-EYE (ENTRECÔTE)

VND 750,000

Thăn nội bò nướng

FILET MIGNON

VND 850,000

(New Zealand Beef Tenderloin wrapped with bacon)

Ba chỉ xông khói cuộn thăn bò nướng

AUSTRALIAN LAMB CHOP

VND 800,000

Sườn cừu Úc nướng

NORWAY SALMON FILLET

VND 700,000

File cá hồi nướng

A LA CARTE MENU

Choose one side-dish with any main course from

- Thai butter Jasmine rice with Feijoada
- Baked Potato
- Mashed Potato
- Owner's Pan fried farmer style Potato & Red Onions
- French Fried

Sauce (Please choose one) or **+80.000VND** for second one

- Pepper sauce
- Mushroom sauce
- Parsley garlic butter
- Béarnaise sauce

Lựa chọn một trong các món phụ sau:

- *Cơm bơ & Súp đậu đen hầm*
- *Khoai tây bỏ lò*
- *Khoai tây nghiền*
- *Khoai tây với hành tím chiên kiểu Au Lac Do Brazil.*
- *Khoai tây chiên*

Lựa chọn một loại sốt (+80.000VND cho loại sốt thứ 2)

- *Xốt tiêu đen*
- *Xốt nấm*
- *Xốt bơ tỏi*
- *Xốt Béarnaise*

GRILLED LAMB CHOPS

VND 690,000

Sườn Cừ nướng

STEAK AULAC - RIB EYE STEAK

VND 650,000

Thăn nội bò nướng

CAJUN JUMBO SHRIMP

VND 750,000

Tôm càng nướng hương vị Mỹ

SEABASS FILLET

VND 700,000

With boiled Potato and Béchamel sauce with horseradish

File cá chẽm dùng kèm khoai tây, sốt Béchamel & củ cải ngựa

VEGETARIAN SET MENU

VND 350,000

STARTER

Baguette & Butter

Creamy vegetable soup

Green Garden Salad in Italian dressing

MAIN COURSE

Sauteed Vegetable served with Butter Jasmine rice & Grilled Pineapple

Or

Asian noodle sautéed served with Grilled Pineapple

DESSERT

Passion fruit mousse



VEGETARIAN BUFFET MENU

As Full Churrasco without meat

VND 450.000

DESSERT MENU

SEASONAL FRESH FRUIT PLATTER	VND 190,000
AU LAC PANCAKE	VND 125,000
PASSION FRUIT MOUSSE	VND 65,000

NEW ZEALAND ICE – CREAM

Choose your flavor from the selections:

Classic Vanilla, Chocolate Ecstasy, Cookies & Cream, Lemon & Lime Sorbet

SINGLE SCOOP/ 1 VIÊN	VND 35,000
DOUBLE SCOOPS/ 2 VIÊN	VND 67,000
TRIPLE SCOOPS/ 3 VIÊN	VND 90,000

COFFEE & TEA

LIPTON TEA	VND 40,000
REGULAR COFFEE	VND 45,000
REGULAR COFFEE WITH MILK	VND 55,000
ESPRESSO (<i>Brazilian Dark Roasted Beans</i>)	VND 55,000
CAPPUCCINO	VND 65,000
CAFÉ LATTE (<i>Coffee & Cream</i>)	VND 75,000
IRISH COFFEE (<i>Jameson, Coffee, Sugar, Kahlúa, Whipping Cream</i>)	VND 120,000
MEXICO COFFEE (<i>Tequila, Kahlúa, Black Coffee, Whipping Cream</i>)	VND 120,000

SOFT – DRINK

COKE/ PEPSI	VND 40,000
7UP/ COKE LIGHT	VND 40,000
SODA/ TONIC	VND 40,000
LEMON SODA	VND 60,000

SPARKLING & STILL WATER

SURGIVA (Natural/ Frizzante) – 500ml	VND 105,000
SURGIVA (Natural/ Frizzante) – 750ml	VND 125,000
SAN PELLEGRINO (Sparkling) – 500ml	VND 105,000
SAN PELLEGRINO (Sparkling) – 750ml	VND 125,000
SAN PELLEGRINO (Sparkling) – 1000ml	VND 155,000

FRESHLY SQUEEZE JUICE

LEMON JUICE	VND 55,000
ORANGE JUICE	VND 75,000
APPLE JUICE	VND 75,000
PINEAPPLE JUICE	VND 75,000
WATERMELON JUICE	VND 75,000
MIXED FRUIT JUICE	VND 90,000
POMELO JUICE	VND 90,000

BEER

333	VND 45,000
SAIGON SPECIAL	VND 50,000
TIGER (Bottle)	VND 50,000
TIGER DRAUGHT	VND 55,000
HEINEKEN (Bottle)	VND 55,000
SAPPORO	VND 55,000
AFFLIGEM (Blond & Double)	VND 85,000
CORONA	VND 85,000
STELLA ARTOIS (Bottle 330ml)	VND 95,000
LEFFE DARK	VND 105,000
DESPERADOS	VND 45,000
STRONGBOW (Gold, Honey, Elder Flower, Strawberry)	VND 40,000

THE CAIPIRINHA

CAIPIRINHA “AU LAC”	VND 125,000
(Cachaca, Tondena Rum, Lime or Passion Fruit, Sugar)	
CAIPIRINHA “FORTE”	VND 165,000
(Cachaca Thoquino one & half shot, Lime or Passion Fruit, Sugar)	

COCKTAIL

B52 (Kahlúa, Bailey's, Cointreau)	VND 105,000
BLUE LAGOON (Vodka, Blue Curacao, Lemonade)	VND 105,000
BLACK RUSSIAN (Vodka, Kahlúa)	VND 105,000
DRY MARTINI (Gin, Dry Vermouth)	VND 105,000
MARGARITA (Tequila, Triple Sec, Lemon juice)	VND 105,000
PINACOLADA (Rum, Pineapple juice, Coconut cream)	VND 105,000
TEQUILA SUNRISE (Tequila, Orange juice, Grenadine Syrup)	VND 115,000
SINGAPORE SLING (Gin, Cointreau, Pineapple Juice, Soda, Cherry Brandy)	VND 115,000
GIN TONIC (Gordon's Gin, Tonic)	VND 115,000
RUM & COKE (Bacardi, Coke)	VND 115,000
WHISKY & COKE (Jim Beam, Coke)	VND 115,000
GRASSHOPER (Crème de Menthe, Crème de Cacao, Cream)	VND 115,000
HARVEY WALLBENGER (Vodka, Orange juice, Galliano)	VND 125,000
MAITAI (Rum, Apricot Brandy, Orange & Pineapple juice, Grenadine Syrup)	VND 125,000
RUSTY NAIL (Whisky, Drambuie)	VND 125,000
LONG ISLAND ICED TEA (Gin, Rum, Vodka, Tequila, Cointreau, Lemon juice, Coke)	VND 125,000
KIR (White wine, Crème de Cassis)	VND 125,000
AU LAC DO BRAZIL SIGNATURE COCKTAIL (Vodka, Bailey's, Kahlúa, Midori, Grand Marnier, Fresh milk)	VND 130,000

NON ALCOHOLIC COCKTAIL

AU LAC PUNCH	VND 100,000
(Orange juice, Apple juice, Pineapple juice, Grenadine Syrup)	
APPLE FIZZ	VND 100,000
(Apple juice, Lemon juice, Sugar, White Egg)	
AU LAC SHIRLEY TEMPLE	VND 100,000
(Lemon juice, 7 Up, Grenadine Syrup)	
AU LAC SMOOTHIE	VND 100,000
(Yoghurt, Passion fruit juice, Fresh Milk, Sugar)	

APERITIF

CAMPARI	VND 80,000
DUBONET	VND 80,000
MARTINI DRY	VND 80,000
RICARD	VND 80,000

SPIRIT

WHISKY

	Glass	Bottle
BALLANTINE 12 Years	95,000	1,300,000
BALLANTINE 21 Years		3,500,000
JOHNWALKER RED LABEL	60,000	800,000
JOHNWALKER BLACK LABEL	75,000	1,050,000
JOHNWALKER GOLD LABEL	115,000	1,600,000
JOHNWALKER BLUE LABEL		4,500,000
CHIVAS REGAL 12 Years	95,000	1,300,000
CHIVAS REGAL 18 Years		3,700,000
CHIVAS REGAL 21 Years		4,500,000
J&B RARE		950,000

SINGLE MALT

MACALLAN 12 Years	210,000	2,950,000
GLENFIDDICH 12 Years	125,000	1,750,000
GLENFIDDICH 18 Years		3,900,000

COGNAC

	Glass	Bottle
RÉMY MARTIN CLUB		2,700,000
RÉMY MARTIN V.S.O.P	130,000	1,850,000
RÉMY MARTIN X.O		4,800,000
HENNESSY V.S.O.P	195,000	2,710,000
HENNESSY X.O		6,800,000
MARTELL CORDON BLEU		6,800,000

BOURBON, CANADIAN, IRISH

JACK DANIEL'S	68,000	950,000
JIM BEAM – Black	68,000	950,000
JIM BEAM – White	55,000	790,000
CANADIAN CLUB	55,000	790,000
JAMESON	55,000	790,000

GIN

GORDON'S	50,000	690,000
-----------------	---------------	----------------

VODKA

SMIRNOFF	65,000	880,000
ABSOLUT	70,000	990,000

TEQUILA

JOSE CUERVO	65,000	890,000
--------------------	---------------	----------------

RUM

THOQUINO CACHACA	125,000	1,700,000
BACARDI – LIGHT	50,000	690,000
BACARDI – GOLD	52,000	710,000

LIQUEURS

AMARETTO	VND 105,000
APRICOT BRANDY	VND 105,000
BAILEY'S	VND 105,000
DRAMBUIE	VND 105,000
GRAND MARNIER	VND 105,000
TRIPLE SEC	VND 105,000
KAHLÚA	VND 105,000
SAMBUCA	VND 105,000
CRÈME DE CACAO WHITE	VND 105,000
CRÈME DE MENTHE GREEN	VND 105,000
COINTREAU	VND 105,000

	Glass	Bottle
CALVADOS	210,000	3,565,000
GRAPPA	120,000	1,560,000
GALIANO	75,000	1,050,000

Additional Mixer

VND 25,000

CORKAGE CHARGE

Wine & Champagne: 20 USD per bottle

Spirit: 30 USD per bottle