




Jummy
Restaurant

FOLLOW US ON :



◆◆◆ STARTERS ◆◆◆

♡ Panés Jimmy	1	650
9 Fried Chicken Ravioli		
♡ Nems Cha Gio	1	650
3 Fried Spring Rolls, Salad, and Fresh Mint		
♡ Mix Plate	2	900
4 Fried Chicken Raviolis, 2 Fried Spring Rolls Cha Gio, 4 Breaded Shrimps		
♡ Banh Cuon	1	650
5 Steamed Vietnamese Dumplings with Fresh Mint		
Breaded Shrimps (9 pieces)	2	650
Butterfly Shrimp Fritters (9 pieces)	2	650
Lap Gai	1	500
Minced Chicken Seasoned with Mint, Chili, Coriander, Lemon		
Larb Beef	1	500
Minced Beef Seasoned with Mint, Chili, Coriander, Lemon		
Larb Tuna	1	650
Minced Tuna Seasoned with Mint, Chili, Coriander, Lemon		
Goi Cuon	1	650
2 Spring Rolls with Shrimp and Chicken		

◆◆◆ SALADS & BO BUN ◆◆◆

♡ Bo Bun: Spring Rolls, Beef or Chicken Curry	2	200
Salad, Cucumber, Carrots, Bean Sprouts, Vermicelli, Mint, Coriander, Roasted Peanuts		
5 Seasons Salad: Shrimp, Beef, or Chicken	2	750
Crispy Vermicelli, Vegetables, Chopped Shrimp, or Minced Beef		

◆◆◆ RICE ◆◆◆

♡ Fried Rice Cantonese	1	650
Stir-Fried Rice with Eggs, Shrimp, and Pork		
♡ Sticky Rice	1	150
Steamed Rice	3	60
Garlic Fried Rice	1	150
Salted Fish Cantonese Rice	1	750
Thai-Style Stir-Fried Rice (Mildly Spiced)	1	550

DIM SUM MENU

Available from Monday to Saturday

SALTED DIM SUM 15 Minutes Cooking

SIU MAI - 1 400F

HA KAO - 1 400F

CHAR SIU BAO - 1 550F

CHICKEN BAO - 1 550F

CURRY BEEF PUFFS - 1 550F

SHRIMP ROLLS - 1 550F

CHICKEN FEET - 1 550F

SWEET DIM SUM 15 Minutes Cooking

QIAO KE LI BAO - 1 500F

(Chocolate Bao)

NAI HUANG BAO - 1 500F

(English Cream Bao)

LIAN RONG BAO - 1 500F

(Lotus Seed Paste Bao)

Qiao Ke Li Bao



Char Siu Bao



Curry Beef Puffs



Shrimp Rolls



Siu Mai



Nai Huang Bao



SOUPS

♡ Wonton Noodle Soup	2	200
Noodles, Vegetables, Pork, and Wonton		
♡ Swallow's Nest Soup	1	500
Tom Yum Gai	1	990
Spicy Thai Soup with Coconut Milk, Lemongrass, and Chicken		
Tom Yum Pla	1	990
Spicy Thai Soup with Coconut Milk, Lemongrass, and Fish		
Tom Yum Goong	2	200
Spicy Thai Soup with Coconut Milk, Lemongrass, and Shrimp"		

VEGETARIAN

♡ Sautéed Garlic Eggplant Slices	1	750
Sautéed Mixed Vegetables	1	800
Vegetarian Pad Thai	1	800
Stir-Fried Noodles with Vegetables, Peanuts, and Bean Sprouts		
Vegetarian Chao Men	1	600
Stir-Fried Noodles with Vegetables		
Vegetarian Cantonese Rice	1	500
Fried Rice with Vegetables		
Vegetarian Bo Bun	1	900
Chopped Salad, Cucumber, Carrots, Bean Sprouts, Vermicelli		
Vegetarian 5 Seasons Salad	2	500
Crispy Vermicelli and Vegetables		
Kaengphetet 	2	000
Delicious Mix of Vegetables in Mild Curry and Coconut Milk		
Tofu Mille Délice	2	400
Fried Tofu, Mushroom, Daily Vegetables		

◇◇◇ NOODLES ◇◇◇

♡ Chao Men	1 700
Stir-Fried Noodles with Vegetables, Chicken, Pork, and Shrimp	
Shrimp Chao Men	1 800
Stir-Fried Noodles with Vegetables and Large Shrimps	
Crispy Chao Men	1 950
Crispy Noodles with Vegetables, Chicken, Pork, and Shrimp	
♡ Pad Thai Sai Gai	2 200
Chicken, Pork, Shrimp, Peanuts, Eggs, and Bean Sprouts Noodles	
Beef Pad Thai	2 200
Stir-Fried Beef Noodles with Peanuts, Eggs, and Bean Sprouts	
Shrimp Pad Thai	2 200
Stir-Fried Shrimp Noodles with Peanuts, Eggs, and Bean Sprouts	

◇◇◇ CHINESE CASSOLETTE ◇◇◇

Beef Tenderloin Cassolette	2 990
Eggplants, Salted Fish, Chopped Vegetables, and Beef	
Shrimp Cassolette	2 990
Eggplants, Salted Fish, Chopped Vegetables, and Shrimp	
Fish Cassolette	2 990
Eggplants, Salted Fish, Chopped Vegetables, and Fish	
Chicken Cassolette	2 990
Eggplants, Salted Fish, Chopped Vegetables, and Chicken	
♡ Tofu Cassolette	2 990
Eggplants, Salted Fish, Chopped Vegetables, and Tofu	

◇◇◇ FISHE ◇◇◇

♡ Chinese-Styled Raw Fish	2 400
♡ Tahitian-Styled Raw Fish	2 400
Tuna Sashimi	2 400
Fish Fillet in Soy Sauce	2 400
Fish Fillet with Vegetables	2 400
Breaded Fish Fillet with Sweet and Sour Sauce	2 400
Steamed Paraha Peue with Ginger (30 min)	Market Price



◆◆◆ SHRIMP & CALAMARI ◆◆◆

♡ Salted Calamari	2 300
Sweet and Sour Shrimps	2 500
Thai Curry Shrimps	2 500

◆◆◆ MIXED ◆◆◆

♡ Chao Sap	2 650
Stir-Fried Vegetables, Chicken, Pork, Shrimp, and Calamari	
♡ Foun Youn Ha	1 880
Chinese Omelette	










◆◆◆ CHICKEN ◆◆◆

♡ Lemon Chicken	1 700
Breaded Chicken with Lemon Sauce	
Chicken with Vegetables and Cashews	1 990
Thai Curry Chicken	1 990
Caramel Chicken	1 990
White Chicken	1 990
Ginger Sauce	

◆◆◆ PORK ◆◆◆

♡ Pork with Taro	2 650	
♡ Caramelized Pork	2 650	
♡ Suckling Pig with Coconut Milk (Only on Thursdays)	3 500	
Salted Pork		2 200
Sweet and Sour Pork		2 650
Steamed Pork Knuckle with Oyster Sauce		2 990

◇◇◇ BEEF ◇◇◇

♡ Pan Seared Tenderloin (Pineapple or Black Bean Sauce)	3 250
♡ Caramelized Beef	2 300
Beef Pha-Naeng	2 300
Beef with Curry, Sweet Peppers, and Coconut Milk	
Mapo Tofu   	2 200
Stir-Fried Minced Beef with Eggplants	2 200
Beef Satay	2 300
Beef with Broccoli	2 300
Beef with Vegetables	2 300
Beef with Cashews	2 200
Green Thai Curry Beef   	2 200
Braised Beef	2 300
Sichuan Beef   	2 600

◇◇◇ LAMB ◇◇◇

Steamed Lamb Shank with Ginger Sauce	2 980
Lamb Shank with Thai Sauce	2 980

◇◇◇ DUCK ◇◇◇

Duck with Taro	2 990
♡ Lacquered Duck	2 990
Duck with Tamarind Sauce	2 990
Roasted Duck Chiang Rai Style	2 900
Curry, Piment, Citronnelle, Basilic, Coriandre	
♡ Peking Duck	3 980
Half Duck	

ALL-YOU-CAN-EAT TAPENLOU

4980F per person and 2490F for those under 12 years old

EVERY DAY STARTING AT 6:00 PM
RESERVATIONS REQUIRED 24 HOURS IN ADVANCE



STEAMED PARAHA PEUE



◇◇◇ DESSERTS ◇◇◇

♥ Banana Flambée with Grand Marnier	2 000	
Vanilla Ice Cream, Whipped Cream		
Homemade Banana Fritters	1 400	
Vanilla Ice Cream, Whipped Cream		
(Option for Flambé with Grand Marnier)		(+600)
Homemade Coconut Milk Fritters	1 450	
Vanilla Ice Cream, Whipped Cream		
Peach Melba	1 450	
Peaches in Syrup, Vanilla Ice Cream, Whipped Cream, Raspberry Coulis		
Café Liégeois	1 450	
Coffee Ice Cream, Hot Coffee, Whipped Cream		
Chocolat Liégeois	1 450	
Chocolate Ice Cream, Hot Milk, Chocolate Coulis, Whipped Cream		
Café Gourmand	1 600	
Espresso or Long Coffee With Sweet Treats		
Profiteroles	1 500	
Handcrafted Choux Pastry, Vanilla Ice Cream, Whipped Cream, Chocolate Sauce		
Molten Chocolate Cake	1 350	
Vanilla Ice Cream, Whipped Cream		
Crème Brûlée with Tahitian Vanilla	1 200	
Caramelized Vanilla Cream		
3-Scoop Ice Cream Sundae	1 200	
Choice of Flavors: Vanilla, Coffee, Chocolate, and Coconut		
Grand Marnier Vanilla Ice Cream	2 000	
Colonel Sundae	1 400	
Lemon Sorbet & Absolut Vodka		
♥ Chocolate Cake	1 300	
Chocolate Sponge, Chocolate Whipped Ganache, Crunchy Layer, Dark Chocolate Glaze		
♥ Strawberry Cake	1 300	
Plain Sponge, Strawberry Mousse, Strawberry Insert, Red Neutral Glaze		
♥ Piña Colada Cake	1 300	
Coconut Dacquoise, Coconut Mousse, Pineapple Insert, Neutral Glaze		
Chocolate Mousse	1 200	




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He Who Has Eaten Well
Is In The Company Of the Gods!

Enjoy Your Meal

◇◇◇ MOCKTAILS ◇◇◇

♥ Virgin Trinity	1 300
Pineapple Juice, Coconut Ice Cream	
Virgin Colada	1 300
Pineapple Juice, Mango, and Banana, Lime Juice, Grenadine Syrup	
Virgin Ginger Mojito	1 300
Canada Dry, Apple Juice, Fresh Mint, Lime Wedge, Ginger Syrup	
♥ Green Mule	1 300
Canada Dry, Basil, Cucumber, Lime Juice, Ginger Syrup	
Passionata	1 300
Pineapple and Orange Juice, Passion Fruit Purée, Cane Sugar Syrup	
Maui	1 300
Mango Juice, Vanilla Ice Cream, Strawberry Syrup	
Perfect Vaiti	1 300
Lime Tea, Canada Dry, Jasmine Syrup, Cherry Syrup	
Vaiti Mint	1 300
Peach Tea, Apple Juice, Fresh Mint, Lime Juice	





ICED TEAS



♥ Iced Homemade Jasmine Tea (32cl)	500
Syrup: Cherry, Coconut, Peach, Mango, Passion Fruit, Jasmine, Violet, Lychee, or Watermelon	
Iced Tea Vaiti (32cl)	500
Peach or Lime	
Iced Tea Vaiti (1L)	1 100
Peach or Lime	



MAKE YOUR BUBBLE TEA



1- Choose your Syrup	650
Cherry, Coconut, Peach, Mango, Passion, Jasmine, Violet, Lychee, or Watermelon	
2- Choose your Bubbles*	
Mango, Passion, Strawberry, Blueberry, Peach, or Lychee	
Bubble Add-ons	150
Mango, Passion, Strawberry, Blueberry, Peach, or Lychee	



◇◇◇ CHAMPAGNE COCKTAILS ◇◇◇

Kir Royal 3 300
Ayala Brut Majeur Champagne, Blackcurrant Cream

Bellini 3 300
Ayala Brut Majeur Champagne, Peach Purée

Mimosa 3 300
Ayala Brut Majeur Champagne, Grand Marnier, Orange Juice

♡ **Bulle de Violette** 3 300
Ayala Brut Majeur Champagne, Cointreau, Violet Syrup

TRINITY

*Beverage at regulated prices. Excessive alcohol consumption is harmful to health, please drink responsibly!

Vintage changes may occur based on availability





CLASSIC COCKTAILS



♥	Trinity Planter's Punch	1 900
	Havana Club 3-Year-Old White Rum, Havana Club Especial Amber Rum, Pineapple and Orange Juice, Grenadine Syrup	
	Spritz	2 000
	Prosecco, Aperol, Perrier	
	Chichi	1 900
	Absolut Vodka, Pineapple Juice, Coconut Ice Cream	
	Gin Fizz	1 900
	Beefeater Gin, Lime Juice, Perrier, Cane Sugar Syrup	
	Tequila Sunrise	1 900
	El Jimador Reposado Tequila, Orange Juice, Grenadine Syrup	
	Americano	1 900
	Campari, Martini Rouge, Perrier, Half-Slice of Orange and Lemon	
	Ti'Punch	1 000
	Mana'o 50° White Agricultural Rum, Lime Wedge, Brown Sugar Choice of Flavors: Strawberry, Raspberry, Passion Fruit, Ginger	
♥	Whisky Sour	2 200
	Chivas Regal 12-Year-Old Whisky, Lemon Juice, White Sugar, Brandied Cherries	
	Amaretto Sour	2 200
	Disaronno Amaretto, Lime Juice, Egg White	
	Pink Lady	1 900
	Beefeater Gin, Lime Juice, Egg White, Grenadine Syrup	
	Bloody Mary	1 900
	Absolut Vodka, Tomato Juice, Lime Juice, Tabasco, Worcestershire Sauce, Celery Salt	

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CLASSIC COCKTAILS



Mojito 1 900

Havana Club 3-Year-Old White Rum, Perrier, Fresh Mint, Lime Wedge, Brown Sugar
Choice of Flavors: Strawberry, Raspberry, Passion Fruit, Ginger

Trader Vic's Maitai 2 200

Havana Club 3-Year-Old White Rum, Havana Club Especial Amber Rum, Cointreau, Lime Juice, Orgeat Syrup

Cosmopolitan 1 900

Absolut Vodka, Cointreau, Cranberry Juice, Lime Juice

Caïpirinha 1 900

Cachaça, Lime Wedge, White Sugar

Clover Club 1 900

Beefeater Gin, Martini Dry, Lime Juice, Egg White, Raspberry Syrup

♥ **Espresso Martini** 1 900

Absolut Vodka, Kahlua, Espresso, Cane Sugar Syrup

Piña Colada 1 900

Havana Club 3-Year-Old White Rum, Pineapple Juice, Coconut Ice Cream

Long Island Iced Tea 2 200

Absolut Vodka, Beefeater Gin, Havana Club 3-Year-Old White Rum, El Jimador Reposado Tequila, Cointreau, Lime Juice, Coca-Cola





BEERS



BEERS

33cl

50cl

Manuia Blonde Pression 5%	650	950
Hinano Blonde 5% / Ambrée Pression 5,5%	700	900
Heineken 5%	1 000	
Desperados 5,9%	1 200	
Corona 4,5%	1 200	
Hoegaarden 4,9%	1 200	
Tango	700	1 000
Hinano Blonde Pression, Syrup of your choice*		
Panaché	700	1 000
Hinano Blonde Pression, Sprite		
Monaco	700	1 000
Hinano Blonde Pression, Sprite, Syrup of your choice*		

Syrup of your choice*

Cherry, Coconut, Peach, Mango, Passion, Jasmine, Violet, Lychee, Watermelon, Grenadine, Mint, Ginger



SPIRITS



Beverages at regulated prices

LIQUEURS & APERITIFS (4 cl)

Get 27	950
Get 31	950
Amaretto Disaronno	1 300
Bailey's Irish Cream	1 000
Ricard 4cl	1 000
Martini Blanc	1 000
Martini Rouge	1 000
Grand Marnier	1 300

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SPIRITS*



*Boissons à prix réglementés

EAUX DE VIE (4 cl)

Poire Williams, La Cigogne	660
Framboise, La Cigogne	720
Mirabelle, La Cigogne	730

WHISKY (4 cl)*

Cutty Sark Blended Scotch Whisky	460
Tennessee Whiskey Jack Daniel's Old N°7	610
Chivas Regal 12 Ans, Blended Scotch Whisky	880
Nikka Coffey Grain, Japan	1 570

RHUM (4 cl)*

Havana Club Anejo Especial	490
Havana Club Blanco 3 Anos	520
Mana'o Blanc Tahiti, Rhum Blanc Agricole Bio Mana'o	640
Diplomatico Reserva Exclusiva	980

GIN (4 cl)*

Beefeater, London Dry Gin	450
Bombay Sapphire, London Dry Gin	650

BRANDY (4 cl)*

Calvados Massenez Vieux	760
Cognac Remy Martin VSOP	1 370

VODKA & TEQUILA (4 cl)*

Absolut Vodka	440
Tequila El Jimador	590

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SOFTS



SODAS

Coca-Cola 33cl	550
Coca-Cola Sans Sucres 33cl	550
Sprite 33cl	550
Fanta Orange 33cl	550
Orangina 33cl	550
Schweppes Lemon 33cl	550
Canada Dry 33cl	550
Schweppes Tonic 33cl	550
Coca-Cola 1L	1 100
Fanta Orange 1L	1 100
Sprite 1L	1 100

FRUIT JUICES

Glass of Juice 33cl	500
Pineapple, Mango, Orange, Tomato	
Homemade Lemonade	500
Fresh Lemon Juice, Water, Sugar (upon customer's request)	
Juice 1L	1 100
Pineapple, Mango, Orange, Tomato	
Lemonade Pitcher 1L	1 100

WATERS

Perrier 33cl	400
O' Tahiti 1L	600
Acqua Panna 75cl	750
San Benedetto 75cl	700
San Pellegrino 75cl	750

DAMMANN TEA

Green Tea with Mint	500
Jasmine Green Tea	500
Chamomile Herbal Tea	500

COFFEE

Espresso	400
Double Espresso	780
Americano	400
Decaffeinated	450

Champagnes *

Glass 16cl / Bottle

Ayala, Brut Majeur	2 980	10 000	13 540
Moët & Chandon Impérial Brut	17 650		
Bollinger Spécial Cuvée, Brut	18 410		

WINES BY THE GLASS 18CL

Kir White Wine	1 300
Saint Clair Chardonnay 2022, Blackcurrant Cream	

WHITE WINES *

Première Grives, Domaine Tariquet	1 050
IGP Côtes de Gascogne, Gros Manseng	
Saint Clair Family Estate	1 110
2022, Marlborough, New-Zealand, Chardonnay	
Oyster Bay	1 320
2023, Marlborough, New Zealand, Sauvignon Blanc	

ROSÉ WINES*

Château Saint Martin Rosé Cru Classé	1 430
2021, AOP, Côtes de Provence, Cinsault, Grenache, Tibouren, Syrah, Carignan	

RED WINES *

Montes	1 110
2021, Pinot Noir	
Château Vieux Chevrol	1 280
2018, Lalande De Pomerol - Merlot, Cabernet	
Les Vignes Hautes	1 510
2020, Hautes Côtes de Nuit, Maison Moillard	

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◇◇◇ WHITE WINES* ◇◇◇

Premières Grives, Domaine Tariquet	4 220
IGP Côtes de Gascogne-Gros Manseng	
Saint Clair Family Estate Unoaked Chardonnay	4 470
2022 - Chardonnay - New-Zealand	
Oyster Bay	5 340
2023 - Sauvignon Blanc - New-Zealand	
Château de Maligny, Petit Chablis	6 190
2022 - AOP Chablis - Chardonnay - Domaine Jean Durup Père et Fils	

◇◇◇ ROSÉ WINES* ◇◇◇

Château Saint Martin Rosé Cru Classé	5 770
2021, AOP, Côtes de Provence, Cinsault, Grenache, Tibouren, Syrah, Carignan	

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RED WINES*



Les Abeilles	4 240
2021 - Côte du Rhône - Grenache, Syrah, Mourvèdre - Domaine Jean Luc Colombo	
Montes	4 460
2021 - Pinot Noir, Chili	
Château Vieux Chevrol	5 170
2018 - AOC Lalande - De-Pomerol - Merlot, Cabernet Sauvignon, Cabernet Franc - Domaine François Lurton	
Les Vignes Hautes	6 070
2020 - AOC Bourgogne Hautes Côtes de Nuit - Pinot Noir- Maison Moillard	
Tempo D'Angélu	7 420
2019 - AOC Bordeaux - Merlot, Cabernet Franc - Château D'Angélu	
Château Pipeau	8 640
2020 - AOC Saint-Emilion Grand Cru - Merlot, Cabernet Franc, Cabernet Sauvignon - Domaine Georges Mestreguilhem	

TRINITY

*Boisson à prix réglementés. L'abus d'alcool est dangereux pour la santé, à consommer avec modération !
Possibilité de changements de millésimes selon arrivages