

# GRILL



## RAW

<b>USDA PRIME STEAK TARTARE</b> Cured Egg Yolk, Capers, Mustard Pommery, Crispy Parmesan	420	<b>OYSTER NO.02 (HALF DOZEN)</b> Classic, Lemon, Shallot with Red Vinegar, Hot Sauce, Crushed Black Pepper	680
<b>HOKKAIDO SCALLOPS CARPACCIO</b> Sea Urchin, Cucumber, Tomato Confit, Romaine Lettuce Granita, Ponzu Dressing, Dill	440	<b>CAVIAR SELECTION</b>	
<b>CARABINEROS</b> Ajo Blanco, Roe Salmon, Pequillos, Smoked Oil, Ink Tapioca Cracker	780	<b>Sterlet 30gr</b>	1,400
		<b>Oscietra 50gr</b>	2,800
		Blinis, Crème Fraiche, Yolks and Whites of A Hard-cooked Egg Served with a shot of Beluga Vodka	

## STARTER

### COLD

<b>PÂTÉ EN CROÛTE</b> Mustard Pommery, Pickled Vegetables	412
<b>BETROOT CONFIT &amp; LETTUCE</b> Feta Cheese, Pomelo, Honey Glazed Walnuts, Flax Oil & Citrus Dressing	280

### SOUP

<b>LOBSTER BISQUE</b> Boston Lobster, Crème Fraîche, Paprika Croutons	420
<b>CANNELLINI SOUP</b> Chicken Rillettes, Truffle, Dill Oil	240

### HOT

<b>MELTED CHEESE</b> Grilled Provolone Cheese, Tomatillo Dip Chimichurri	350
<b>PAN-SEARED FOIE GRAS</b> Broccoli, Blueberries & Red Port Wine Sauce	580
<b>ROASTED PRAWNS</b> Garlic Sauce, Jalapeño, Lemon	530

## CHARCOAL GRILL

<b>AUSTRALIAN 'STANBROKE' ANGUS MB2</b>	
Tenderloin 220 grams	1,200
Ribeye 300 grams	1,280
Striploin 300 grams	1,080
<b>USDA PRIME CERTIFICATE</b>	
Ribeye 300 grams	1,450
<b>JAPANESE WAGYU</b>	
'JP Kagoshima' A5 Ribeye 300 grams	2,100
'Kamichiku' A5+ Striploin 300 grams	1,900
<b>ARGENTINA AZUL NATURAL BEEF</b>	
Beef Rib Eye 300 grams	1,180
Beef Striploin 300 grams	980
Skirt Steak 250 grams	820
<b>SPANISH</b>	
Joselito Secreto Iberico 300g	760
<b>SURF &amp; TURF</b>	
ADD ½ Boston Lobster	720

## MAIN COURSE

<b>BRAISED US SHORT RIB</b> Garlic, Mashed Potatoe, Sautéed Baby Vegetables, Truffle Jus Sauce	780
<b>SMOKED TEXAS PORK RIB BBQ</b> Roasted Baby Potatoes, Pickled Vegetables, Corns, Jalapeño	680
<b>SEARED SEA BASS</b> Crushed Potatoes, Broccolini, Watercress Pesto	620
<b>LOBSTER THERMIDOR</b> Mushroom & Asparagus in Butter Creamy Sauce, Brandy, Lemon, Parmesan Cheese	1,800

## TO SHARE

<b>TOMAHAWK STOCKYARD BLACK ANGUS 1.2 KG</b>	3,500
<b>RACK OF LAMB 'MARGRA' AUSTRALIAN 1.2 KG</b>	2,980
<b>T-BONE CAPE GRIM MB9 BLACK ANGUS 1 KG</b>	2,280
<b>ROASTED HALF FREE-RANGE CHICKEN</b>	720

Choices of Sauce | Beef Jus, Chimichurri, Criolla, Béarnaise, Peppercorn

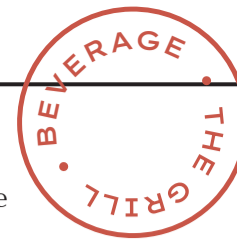
## SIDE

<b>CREAMED SPINACH, PARMESAN CASSEROLE</b>	90	<b>GARLIC MASHED POTATOES</b>	90
<b>SAUTÉED BROCCOLINI, BÉARNAISE SAUCE</b>	90	<b>FRIES WITH PARMESAN &amp; PAPRIKA</b>	90
<b>RAGOUT OF WILD MUSHROOMS, ROSEMARY</b>	90	<b>CORN HUMITA &amp; CHILI</b>	90

## CHEESE & DESSERT

<b>SELECTION OF CHEESE</b> Homemade Marmalade, Compote & Honey		<b>MILLE-FEUILLE</b> Praline, Cream Chantilly, Coffee Ice Cream	100
3 Types	360	<b>APPLE TARTE TATIN</b> Salty Caramel Sauce, Vanilla Ice Cream	100
5 Types	620	<b>CITRUS PAVLOVA</b> Calamansi Cream, Lemon Confit, Berries Compote, Yoghurt Ice Cream	90
<b>PROFITEROLE</b> White Chocolate & Pistachio Ganache, Fudge Chocolate Sauce	90		
<b>SEASONAL FRUIT</b>	90		

**WINE SELECTION**



			GLS	BTL
<b>CHAMPAGNE</b>	CHARLES HEIDSIECK BRUT RÉSERVE	Chardonnay, Pinot Noir - Reims, France	590	2,900
<b>SPAKLING</b>	CAVALIERI REALI PROSECCO MIGUEL	Glera - Veneto, Italy Sauvignon Blanc	180	900
<b>WHITE</b>	MIGUEL TORRES HEMISFERIO	Sauvignon Blanc - Central Valley, Chile	230	1,150
	DE BORTOLI	Chardonnay, Semillon - Australia	220	1,100
<b>ROSE</b>	GERARD BERTRAND GRIS BLANC	Grenache Gris, Granache Noir - PayD'Oc, France	230	1,150
<b>RED</b>	LOUIS LATOUR VALMOISSINE	Pinot Noir - South France	260	1,350
	SALENTEIN PORTILLO	Malbec - Mendoza, Argentina	230	1,150

**SWEET WINE & PORT**

CHATEAU GUIRAUD 1ER GRAND CRU CLASSÉ - 375ML	Sauvignon Blanc, Sémillon - Bordeaux, France	550	3,500
OREMUS TOKAJI ASZU 6 PUTTONYOS - 500ML	Tokaji Blend - Hungary		6,000
LAMOS PINTO LAGRIMA WHITE PORT		300	2,000

<b>GRAPPA &amp; EAU DE VIE</b>		<b>COFFEE</b>	
ANTINORI GRAPPA DI TIGNANELLO	350/GLS	ESPRESSO	90
ALEXANDER GRAPPA DI PROSECCO	250/GLS	AMERICANO	100
SAINT ARBOGAST POIRE WILLIAMS	220/GLS	CAPPUCCINO/LATTE	100
SAINT ARBOGAST POIRE KIRSH	220/GLS	CA PHE PHIN/ CA PHE SUA DA	90

<b>LIQUEURS &amp; AMARI</b>		<b>TEA SELECTION</b>	
BOTTEGA LIMONCELLO	180/GLS	EARL GREY	80
LIMONCELLO	170/GLS	ENGLISH BREAKFAST	80
AVERNA FERNET	170/GLS	JASMINE	80
LUXARDO	170/GLS	CHAMOMILE	80
RAMAZZOTTICY NAR	170/GLS	PEPPERMINT	80
		LOTUS	80

<b>SIGNATURE COCKTAIL</b>		<b>0% PROOF &amp; REFRESHER</b>	
<b>GRILL NY SOUR</b> Chivas 12 YO, Peach Liqueur, Slow-cooked Moon Wine	220	<b>BIKINI BOTTOM</b> Pink Guava, Lime, Vietnamese Basil, Tonic Water	120
<b>UNCLE TAM</b> Peanut Johnnie Walker Black Label, Tamarind Cordial, Acid Solution	220	<b>LYCHEE JASMINE ICED TEA</b> Jasmine Tea, Lychee, Lime, Sugar	120
<b>PINK GARDEN</b> Soju, Apricot Liqueur, Pineapple Jam, Salty Lime	180	<b>MANGO &amp; PASSION FRUIT SMOOTHIE</b> Hoa Loc Mango, Passion Fruit, Fresh Milk	140
<b>MARTINI MELODY</b> Ketel One Vodka, Lillet Blanc, Umeshu, Black Olives	200	<b>FRESH SQUEEZED JUICE</b> Orange, Pineapple, Watermelon	120
		<b>YOUNG COCONUT</b>	130

<b>BEER</b>				<b>SOFT DRINK</b>				
<b>DRAUGHT</b>		330ml	500ml	COCA-COLA. DIET COKE, FANTA, TONIC WATER, SODA WATER, GINGER ALE, REDBULL				80
CARLSBERG		110	130					
PASTEUR STREET JASMINE IPA		130	160					
<b>BOTTLE</b>			330ml	<b>WATER</b>		450ml	750ml	
HUDA, SAIGON SPECIAL		90		ALBA	STILL   SPARKLING	80	110	
PERONI, CORONA		130				330ml	750ml	
				EVIAN	STILL	100	150	
				PERRIER	SPARKLING	100	150	

All prices are in VND '000 and subject to 5% service charge and applicable VAT