



RAW

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

STARTER

COLD	SOUP	HOT
PÂTÉ EN CROÛTE 412 Mustard Pommery, Pickled Vegetables	LOBSTER BISQUE 420 Boston Lobster, Crème Fraîche, Paprika Croutons	MELTED CHEESE 350 Grilled Provolone Cheese, Tomatillo Dip Chimichurri
BEETROOT CONFIT & LETTUCE 280 Feta Cheese, Pomelo, Honey Glazed Walnuts, Flax Oil & Citrus Dressing	CANNELLINI SOUP 240 Chicken Rillettes, Truffle, Dill Oil	PAN-SEARED FOIE GRAS 580 Broccoli, Blueberries & Red Port Wine Sauce
		ROASTED PRAWNS 530 Garlic Sauce, Jalapeño, Lemon

CHARCOAL GRILL

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

MAIN COURSE

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

TO SHARE

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

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

SIDE

CREAMED SPINACH, PARMESAN CASSEROLE	90	GARLIC MASHED POTATOES	90
SAUTÉED BROCCOLINI, BÉARNAISE SAUCE	90	FRIES WITH PARMESAN & PAPRIKA	90
RAGOUT OF WILD MUSHROOMS, ROSEMARY	90		

DESSERT

MILLE-FEUILLE 100 Praline, Cream Chantilly, Coffee Ice Cream	APPLE TARTE TATIN 100 Salty Caramel Sauce, Sour Cream
PROFITEROLE 90 White Chocolate & Pistachio Ganache, Fudge Chocolate Sauce	CITRUS PAVLOVA 90 Calamansi Cream, Lemon Confit, Berries Compote, Yoghurt Ice Cream
SEASONAL FRUIT 90	

WINE SELECTION					THE GRILL BEVERAGE	
CHAMPAGNE	CHARLES HEIDSIECK BRUT RÉSERVE	Chardonnay, Pinot Noir - Reims, France			GLS	BTL
					590	2,900
SPAKLING	CAVALIERI REALI PROSECCO MIGUEL	Glera - Veneto, Italy Sauvignon Blanc			180	900
WHITE	MIGUEL TORRES HEMISFERIO	Sauvignon Blanc - Central Valley, Chile			205	990
	DE BORTOLI	Chardonnay, Semillon - Australia			220	1,100
ROSE	GERARD BERTRAND GRIS BLANC	Grenache Gris, Granache Noir - PayD’Oc, France			230	1,150
RED	LOUIS LATOUR VALMOISSINE	Pinot Noir - South France			275	1,300
	SALENTEIN PORTILLO	Malbec - Mendoza, Argentina			230	1,150
SWEET WINE & PORT						
CHATEAU GUIRAUD 1ER GRAND CRU CLASSÉ - 375ML		Sauvignon Blanc, Sémillon - Bordeaux, France			550	2,625
OREMUS TOKAJI ASZU 6 PUTTONYOS - 500ML		Tokaji Blend - Hungary				5,500
LAMOS PINTO LAGRIMA WHITE PORT					300	2,000
GRAPPA & EAU DE VIE		GLS	COFFEE			
ANTINORI GRAPPA DI TIGNANELLO		375	ESPRESSO			90
ALEXANDER GRAPPA DI PROSECCO		250	AMERICANO			90
SAINT ARBOGAST POIRE WILLIAMS		220	CAPPUCCINO LATTE			95
SAINT ARBOGAST POIRE KIRSH		220	CA PHE PHIN CA PHE SUA DA			80
LIQUEURS & AMARI		GLS	TEA SELECTION			
BOTTEGA LIMONCELLO		180	EARL GREY			80
LIMONCELLO		170	ENGLISH BREAKFAST			80
AVERNA FERNET		170	JASMINE			80
LUXARDO		160	CHAMOMILE			80
RAMAZZOTTICY NAR		170	PEPPERMINT			80
			LOTUS			80
SIGNATURE COCKTAIL			0% PROOF & REFRESFHER			
GRILL NY SOUR Blended Whisky, Lychee Cordial, Red Wine Foam		220	BIKINI BOTTOM Pink Guava, Lime, Vietnamese Basil, Tonic Water			120
UNCLE TAM Peanut Blended Whisky, Tamarind Cordial, Acid Solution		220	LYCHEE JASMINE ICED TEA Jasmine Tea, Lychee, Lime			120
TEMPORUM Soju, Apricot Liquer, Pineapple Jam, Lime		180	MANGO & PASSION FRUIT SMOOTHIE Hoa Loc Mango, Passion Fruit, Fresh Milk			140
MARTINI MELODY Absolut Vodka, Lillet Rose, Umeshu, Pickled Radish		200	FRESH SQUEEZED JUICE Orange, Pineapple, Watermelon			120
			YOUNG COCONUT			130
BEER			SOFT DRINK			
DRAUGHT		330ml	500ml	COCA-COLA, COKE LIGHT, FANTA, TONIC WATER, SODA WATER, GINGER ALE, REDBULL		
CARLSBERG		110	130			
PASTEUR STREET JASMINE IPA		130	160			
BOTTLE			330ml	WATER		
HUDA, SAIGON SPECIAL		90	STILL	ALBA 450ML 750ML	80	110
PERONI, CORONA		130		ACQUA PANNA 250ML 750ML	100	150
			SPARKLING	ALBA 450ML 750ML	80	110
				SAN PELLEGRINO 250ML 750ML	100	150

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