

Starters

Cold Cut & Cheese

Thịt nguội và phô mai

Cold cut & cheese platter served with pickled cucumber, black olive, crackers and grapes.

S/490

Mortadella	20g
San Daniele ham	20g
Salami Milano	20g
Chorizo	20g
Brie cheese	20g
Camembert cheese	20g
Parmesan cheese	20g

M/690

Mortadella	30g
San Daniele ham	30g
Salami Milano	30g
Chorizo	30g
Brie cheese	30g
Camembert cheese	30g
Parmesan cheese	30g

Marinated Salmon

350

Cá hồi tẩm gia vị

Slice marinated Norwegian salmon served with pistachio, caper, lemon and olive oil.

Salmon Tartare

350

Cá hồi kiểu Tartare

Fresh Norwegian salmon diced mixed caper, dill, olive oil, shallot, Dijon mustard served with lemon, crispy toast

Foie Gras Terrine

590

Pate gan vịt

Bake Toulouse's duck liver mixed brandy, port wine served with fresh berries, fig chutney and crispy toast.

Warmed Starters

Calamari	220
Mực chiên giòn	
<i>Deep-fried squid served with lemon and tartare sauce.</i>	
Scallop Cappuccino	550
Sò điệp áp chảo kiểu Cappuccino	
<i>Pan-seared Japanese scallops served with sautéed mixed wild mushrooms, morel mushrooms sauce in drop of truffle oil, on top crispy bacon cappuccino style.</i>	
Frog Leg	290
Đùi ếch áp chảo	
<i>Sautéed frog legs in extra olive oil, wild mushroom, bacon, rosemary with garlic cream sauce.</i>	
Foie Gras Peach	490
Gan vịt chiên sốt trái đào	
<i>Pan-fried Toulouse's duck liver served with caramel peach, mixed berry and peach sauce.</i>	
Foie Gras Raspberry	490
Gan vịt chiên sốt raspberry	
<i>Pan-fried Toulouse's duck liver served with mixed berry and raspberry sauce.</i>	

Salad

Caesar Salad 220

Sà lách trộn kiểu Caesar

Baby romaine, mixed Caesar dressing, crispy bacon, crouton and thinly grated parmesan on top poached egg.

Scallop Salad 350

Sà lách sò điệp

Pan-seared Japanese scallop served with rocket leaves, cherry tomatoes, onion, pistachio, grilled apple and balsamic reduction.

Banana Prawns Salad 320

Sà lách tôm

Poached banana prawns served with mixed salad, cherry tomatoes, mango and ebiko cream sauce.

Kurobuta Salad 250

Sà lách heo Kurobuta nướng

Grilled kurobuta pork neck served with mixed salad, sautéed wild mushrooms, cherry tomatoes, apple strudel, and mustard sauce.

Nicoise Salad 220

Sà lách cá ngừ kiểu pháp

Tuna in oil served with mixed salad, French bean, potato, cherry tomato on top with poached egg with anchovy dressing.

Soup

Onion Soup Súp hành tây <i>Traditional French onion soup, Swiss gruyere cheese au gratin.</i>	190
Mushroom Soup Súp nấm <i>Mixed wild mushroom broth, served with garlic bread drop truffle oil light cream.</i>	190
Truffle Soup Súp nấm Truffle <i>Black truffle and foie gras broth port wine, topped with truffle foam light cream.</i>	290
Lobster Bisque Súp tôm hùm <i>Canadian lobster broth with carrot, celery, onion, flamed with cognac and light cream.</i>	225

Pasta

Spaghetti Aglio Mì ý xào Aglio <i>Sautéed spaghetti with olive oil, garlic, dried chili, basil, parsley parmesan cheese on top crispy bacon.</i>	220
Spaghetti Vongole Mì ý xào nghêu Vongole <i>Sautéed spaghetti with olive oil, clam garlic dried chili, frame white wine, basil, parsley and parmesan cheese.</i>	290
Spaghetti Seafood Mì ý hải sản <i>Sautéed spaghetti with olive oil, Japanese scallop, tiger prawn, New Zealand mussel, squid, garlic frame white wine in lobster sauce.</i>	590

Angel Hair Mentaiko	450
Mì tóc tiên Mentaiko <i>Sautéed angel hair with olive oil, garlic, with banana prawns frame white wine in mentaiko.</i>	
Fettuccini Bolognese	250
Mì Fettuccini sốt Bolognese <i>Sautéed home-made fettuccini with olive oil, basil, parsley, parmesan cheese in Bolognese.</i>	
Spaghetti Kurobuta	220
Mì ý với heo Kurobuta <i>Sautéed spaghetti with grilled kurobuta pork neck, garlic, chili, and holy basil Thai style.</i>	
Spaghetti khi moa Seafood	290
Mì ý xào hải sản kiểu Thái <i>Sautéed spaghetti with Banana Prawns, New Zealand mussel, vongole, Squid, Garlic, Chili, Peppercorn and holy basil Thai style.</i>	
Spaghetti Tom Yum Tiger Prawns	450
Mì ý xào tôm sốt Tom Yum <i>Sautéed spaghetti with Tiger Prawns, Garlic, Chili in Tom Yum sauce Thai style.</i>	

Main Dishes

Fish

Sea bass Steak	420
Cá chẽm áp chảo <i>Pan-seared Sea bass fillet with sautéed green lentil and bacon light cream on top vongole.</i>	
Salmon Steak	420
Cá hồi áp chảo <i>Pan seared fresh Norwegian salmon fillet with green pea puree and pistachio.</i>	
Snow Fish Steak	650
Cá tuyết áp chảo <i>Pan roasted snow fish fillet served with sautéed spinach, cherry tomatoes confit and balsamic sauce.</i>	

Seafood

Baked King Tiger Prawns

Tôm sú nướng lò **450**

Baked king tiger prawns served with mashed potatoes, spring onion, grilled cherry tomatoes in its jus.

Grilled Lobster***

2,450

Tôm hùm nướng

Grilled Canadian lobster served with sautéed home-made fettuccini and garlic butter sauce.

Lobster Thermidor***

2,450

Tôm hùm kiểu Thermidor

Sautéed Canadian lobster flame with cognac, white wine, mushrooms, pommery mustard, cream and Swiss gruyere cheese on top hollandaise sauce au gratin.

*** *Alive whole Canadian Lobster is 700-800 g*

*** *Tôm hùm Canada nguyên con sống là 700-800 g*

Meat

Chicken Steak

320

Ức gà áp chảo

Pan roasted chicken breast wrapped with bacon served with sautéed wild mushrooms, mashed potatoes and morel mushrooms sauce.

Duck Breast

520

Ức vịt áp chảo

Roasted duck breast crispy skin served with dauphinoise potatoes, apple strudel, baby carrot and orange sauce.

Duck Confits

590

Đùi vịt hầm kiểu Pháp

Slow-cooked duck leg in corn oil served with sautéed wild mushrooms, mashed truffle, baby carrot au gratin crispy skin and honey thyme sauce.

Kurobuta Steak

420

Thịt heo Kurobuta nướng

Grilled Kurobuta pork chop served with mashed potatoes, grilled apple, carrot confit and pommery mustard sauce.

Kurobuta Pork Tenderloin

Pan-roasted kurobuta pork tenderloin wrapped with bacon served with mashed potatoes, green asparagus and morel mushrooms sauce.

Lamb Rack **520**

Sườn Cừu Úc áp chảo

Roasted chilled Australian lamb rack crusted herbs served with skewer vegetable and garlic rosemary sauce.

Tenderloin Steak 150g **850**

Thăn bò Mỹ nướng 150g

Grilled chilled US prime tenderloin served with sautéed potatoes, spinach and red wine sauce.

Tenderloin Steak 200g **1,050**

Thăn bò Mỹ nướng 200g

Grilled chilled US prime tenderloin served with sautéed potatoes, spinach and red wine sauce.

Rossini Beef **1,200**

*Grilled chilled US prime tenderloin served with mashed potatoes, baby carrot, spring asparagus
On top pan-fried foie gras and port wine truffle sauce.*

US. Rib Eye Steak 300g **850**

Thịt thăn vai bò Mỹ nướng

Grilled chilled US prime rib-eye served with sautéed potatoes, spinach and red wine sauce.

Australia Rib Eye Steak 300g **600**

Thịt thăn vai bò Úc nướng

Grilled chilled Australia Black Angus rib-eye served with sautéed potatoes, spinach and red wine sauce.

Stew

Ox Cheek **490**

Thịt má bò Úc hầm

Slow-cooked Australian beef cheek in beef stock, red wine, carrot, onion and herbs served with mashed potatoes, carrot confit, fava bean, grilled mushrooms in its jus.

Dessert

Banana Panna Cotta **180**

Bánh chuối pudding

Banana Panna cotta served with fresh berries, Almond biscotti and vanilla sauce.

Soft Bitter **250**

Bánh kem socola

Warmed dark chocolate cake served with vanilla ice cream, fresh berries and raspberry sauce.

Crepe Suzette **250**

Bánh kẹp kiểu Pháp

Flambé French pan cake with Grand Marnier, orange juice, serves with fresh berries and vanilla ice cream.

Coconut Cake **180**

Bánh Kem dừa.

Coconut cake served with fresh berries and raspberry sauce.

Stellar Combo **350**

Món tráng miệng combo Stellar

Soft bitter, Coconut cake, Banana Panna cotta, and vanilla ice cream served with fresh berries.

Ice cream

Vanilla Ice Cream **150**

Kem vani

Vanilla ice cream served with fresh berries.

Chocolate Ice Cream **150**

Kem socola

Chocolate ice cream served with fresh berries.

Lemon Sorbet **150**

Kem chanh

Lemon sorbet served with fresh berries.