

PRIVATE DINING ROOM

Menu

VND3.405.000 ++

CLASSIC "BEEF TARTAR" AMUSE BOUCHE

Mulwarra Beef Tenderloin, Anchovy Aioli and Toast

HOME MADE SA PA TROUT GRAVLAX

Guacamole, Wasabi Cream and Rye Bread

FOIE GRAS "AU TORCHON"

Brushed with Maple Syrup and Pineapple Chutney

PAN FRIED SEA SCALLOPS

Cauliflower, Confit Shallot, Smoked Guanciale, Bordeaux Sauce

PUMPKIN VELOUTÉ

Ginger, Colombo Curry and San Daniel

TOMAHAWK

Black Angus, Mulwarra, Australia
(Carved to the Table)

Bordeaux Red Wine Sauce

Hand Cut Steak Fries

Roasted Green Asparagus

Dalat Organic Green Mix Salad

MILK CHOCOLATE FONDANT

Salted Peanut Butter Ice Cream

Subject to 5% service charge and 10% government tax