

## Maison KAVIARI

### OSCIETRE CAVIAR

En K de Caviar by Kaviari 15g	2.100.000
Caviar Oscietre Prestige 30g	4.400.000
Caviar Oscietre Prestige 50g	5.000.000

## SEAFOOD TREASURES

<b>OYSTERS FINE DE CLAIRE N2, CADORET, FRANCE</b>	3 Pieces   590.000
	6 Pieces   1.090.000
	12 Pieces   1.990.000
<b>OYSTERS FLATE BELON N2, CADORET, FRANCE</b>	3 Pieces   600.000
	6 Pieces   1.100.000
	12 Pieces   2.000.000
<b>GRATINATED FINE DE CLAIRE OYSTERS N2</b> <i>Hollandaise Sauce and Gruyere Cheese</i>	6 Pieces   1.190.000
<b>"LOCH FYNE" SMOKED SALMON, SCOTLAND 100g</b> <i>Potato Waffle and Beetroot Pickles</i>	400.000
<b>SEAFOOD TOWER OF HANOI</b> Served with Traditional Condiments, Butter and Bread <i>Lobster / Russian Spider Crab / Sweet Prawns / Tiger U10 Prawns / 6 Fine de Claire Oysters / Mussels (Served for 2)</i>	3.900.000

## APPETIZERS

<b>LOBSTER AND KING CRAB WINTER SALAD</b> <i>Baby Gem, Chiogga Beetroot and Beetroot Gazpacho</i>	900.000
<b>PAN SEARED FOIE GRAS</b> <i>Morello Cherry, Sweet Shallot Purée and Butter Brioche</i>	700.000
<b>FOIE GRAS "AU TORCHON"</b> <i>Brushed with Maple Syrup and Pineapple Chutney</i>	450.000
<b>PAN FRIED SEA SCALLOPS</b> <i>Cauliflower, Confit Shallot, Smoked Guanciale and Bordeaux Sauce</i>	500.000
<b>CLASSIC "BEEF TARTAR"</b> <i>Mulwarra Beef Tenderloin, Anchovy Aioli and Toast</i>	400.000
<b>AWABI CAESAR SALAD</b> <i>Shellfish Dressing</i>	590.000
<b>HOME MADE SA PA TROUT GRAVLAX</b> <i>Guacamole, Wasabi Cream and Rye Bread</i>	290.000
<b>STELLAR CHOP HOUSE SALAD</b> <i>Chicken Breast, Avocado, Roquefort Cheese, Dalat Artichoke</i>	300.000
<b>ORGANIC ZUCCHINI MEDLEY</b> <i>Zucchini, Flowers, Tomato and Chilli Jam, Tomato Jelly</i>	300.000

## SOUPS

<b>CREAMY LOBSTER BISQUE</b> <i>Foie Gras "Dariole" and Fennel Shavings</i>	275.000
<b>PUMPKIN VELOUTÉ</b> <i>Ginger, Colombo Curry and San Daniel</i>	230.000
<b>FRENCH ONION SOUP</b> <i>Ruby Port Wine and Emmental Crouton</i>	250.000

## Special treats

<b>BILLIONAIRE BURGER</b> <i>Wagyu Burger, Foie Gras, Comté Cheese and Parmesan Fries</i>	700.000
<b>BARBECUE IBERICO PORK SPARE RIBS 350 Grs</b> <i>Including 1 Sauce and 1 Garnish</i>	690.000

## FROM THE SEA

<b>GRILLED WHOLE DOVER SOLE</b>	1.990.000
<b>PAN FRIED TASMANIAN WILD SALMON</b>	600.000
<b>GRILLED WHOLE CANADIAN LOBSTER</b>	2.470.000
<b>PAN SEARED ATLANTIC HALIBUT</b> Including 1 Sauce and 1 Garnish for all above dishes	1.250.000

## CHARCUTERIE

<b>Iberico Ham, Puro de Bellota, 40 months aged, Spain</b> Black Olives "Galleta" Bread	50g   225.000
<b>Smoked San Daniel Ham, DOP, Italy</b> "Pain au Levain" Bread	50g   150.000
<b>Smoked Guanciale, Italy</b> "Pave di Altamura" Bread	50g   140.000
<b>Fuet Extra Higos, Spain</b> "Montreal Style Bagel" Bread	50g   135.000
<b>Rosette De Lyon, France</b> "Rye and Raisin Benoiton" Bread	50g   125.000
<b>Saucisson Sec Rond D'auvergne, France</b> "Sesame Crestou" Bread	50g   125.000
<b>Salami San Gennaro, Italy</b> "Fougasse"	50g   150.000
<b>Capocollo Napoletano, Italy</b> "Sgabeco" Bread	50g   170.000
<b>Lardo Alto Di Castelluccio Ai Saporì, Italy</b> "Soda Bread"	50g   150.000

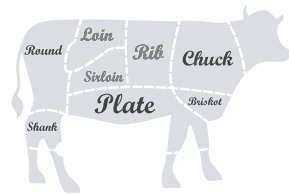
## CHEESES

<b>Brie De Meaux, AOP, France</b> Cow   Soft	100g   200.000
<b>Comté, AOP, France</b> Cow   Semi Hard	100g   300.000
<b>Sainte-Maure de Touraine, AOP, France</b> Goat   Soft	100g   200.000
<b>Pont-l'Évêque, AOP, France</b> Cow   Soft	100g   200.000
<b>Roquefort, AOP, France</b> Sheep   Blue, Soft	100g   300.000
<b>Emmental, AOP, France</b> Cow   Medium Hard	100g   150.000
<b>Smoked Caciocavallo, Italy</b> Cow   Semi Hard	100g   200.000
<b>Gorgonzola, DOP, Italy</b> Cow   Blue, Soft	100g   200.000
<b>Provolone, DOP, Italy</b> Cow   Semi Hard	100g   200.000

All prices are in VND and subject to 10% local tax and 5% service charge

## EXCLUSIVE BEEF

<b>TENDERLOIN 250G</b>	Wagyu Grade 9 + Australia 1.990.000	Mulwarra Black Angus Prime Australia 1.000.000	Cape Byron, Black Angus Australia 900.000
<b>RIB EYE 250G</b>	Wagyu Grade 4/5 Australia 1.400.000	Mulwarra Black Angus Prime Australia 850.000	Cape Byron, Black Angus Australia 750.000
<b>STRIPLOIN 250G</b>	Kobe, Grade A4 Japan 2.300.000	Wagyu Grade 6 + Australia 1.350.000	GOP Prime USA 900.000
<b>NEW YORK STRIPLOIN 350G</b>	Kobe, Grade A4 Japan 3.200.000	Wagyu Grade 6 + Australia 1.500.000	GOP Prime USA 1.400.000



Tenderloin Degustation Plate	375g		1.900.000
Rib Eye Degustation Plate	375g		1.350.000
Striploin Degustation Plate	375g		2.200.000
Including 1 Sauce and 1 Garnish			

## SIGNATURE CUTS

<b>TOMAHAWK 1.4kg</b> <i>Black Angus, "Mulwarra", Australia</i>	2.450.000
<b>BONE IN RIB EYE 1.5kg</b> <i>Black Angus, "Mulwarra", Australia</i>	2.500.000
<b>PORTERHOUSE 1kg</b> <i>Black Angus, "Greater Omaha", USA</i>	1.700.000
<b>CHATEAUBRIAND 500g</b> Recommended for 2 people <i>Mulwarra, "100 Days", Australia</i>	1.800.000
<b>GRILLED LAMB CHOPS 350g</b> <i>Mulwarra, Australia</i>	900.000
Including 1 Sauce and 1 Garnish for all above dishes	
<b>TRADITIONAL STEAK AU POIVRE 250g</b> Cognac V.S.O.P. and Green Pepper Sauce Hand Cut Steak House Fries	1.000.000

## SET MENU

### DISCOVERY

1,100,000

**Stellar Chop House Salad**  
*Fourme d'Amber Cheese, Dalat Artichoke,  
Parmesan Chips*

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**Prime Rib Eye, Black Angus, Australia**  
*Green Asparagus  
Steak Fries  
Pepper Sauce*

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**Berries Cheese Cake**  
*Pistachio Sorbet*

### EXPERIENCE

1,500,000

**Foie Gras "Au Torchon"**  
*Brushed with Maple Syrup and Pineapple  
Chutney*

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**Pumpkin Velouté**  
*Ginger, Colombo Curry and San Daniel*

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**Traditional Steak au Poivre**  
*Cognac V.S.O.P. and Pepper Sauce  
Steak Fries  
Green Asparagus*

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**Manjari Chocolate Mousse**  
*Raspberry Jelly and Cocoa nibs tuile*

### DEGUSTATION

2,350,000

**Foie Gras "Au Torchon"**  
*Brushed with Maple Syrup and Pineapple  
Chutney*

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**Pan Fried Sea Scallops**  
*Cauliflower, Confit Shallot, Smoked Guanciale,  
Bordeaux Sauce*

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**Creamy Lobster Bisque**  
*Foie gras "Dariole", Braised Fennel*

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**Beef Striploin Wagyu MBS 6, Australia**  
*Green Asparagus  
Steak Fries  
Pepper Sauce*

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**Milk Chocolate Fondant**  
*Salted Peanut Butter Ice Cream*

## SIDE DISHES

Roasted Duck Fat Potato	110.000	Roasted Green Asparagus	150.000
Hand Cut Steak Fries	90.000	Provençal Ratatouille	100.000
Truffle and Parmesan Steak Fries	195.000	Sauteed French Beans <i>Fried Garlic</i>	90.000
Potato Purée and Black Truffle	120.000	Dalat Organic Green Mix Salad <i>Aged Balsamic and Italian Extra Virgin Olive Oil</i>	80.000
Macaroni Pasta "Mac and Cheese"	100.000	Organic Rocket Salad <i>Sun dried Tomato and Parmesan Shaving</i>	110.000
Wild Sautéed Mushrooms <i>Cracked Black pepper</i>	120.000	Asian Style Pok Choy <i>Soya Sauce and Ginger</i>	90.000
Creamy Young Spinach <i>Garlic and Crème d'Isigny</i>	100.000		
Honey Roasted Heirloom Baby Carrot	100.000		

## SAUCES

Béarnaise Sauce	90.000
Cognac and PhuQuoc Pepper sauce	90.000
Argentinean Chimichurri	90.000
Café de Paris Butter	90.000
Bordeaux Red Wine Sauce	90.000
Creamy Blue Cheese Sauce	90.000
Hollandaise Sauce	90.000
Lemon Butter	90.000
Pommery Mustard Hollandaise	90.000
Meunière Butter	90.000
Mushroom Sauce	90.000