

Ocean menu

2 750



Louis Roederer Champagne Brut Premier: 550++/140ml

Sake Houjun Junmaishu: 750++/330ml

Amuse

Chawanmushi with Japanese Egg Custard

Edamame Beans, Shimeji, Unagi, Sea Urchins and Sake

∞

Appetizer

Russian Snow Crab and Hamachi Roll

“Dak Lak” Avocado and Tarragon Sabayon

∞

Salad

Mekong Delta Sweet Drunken Prawn Salad

Mixed Seaweed and Creamy Sesame Dressing

∞

Soup

Japanese Sea Scallop Miso Soup

Wakame, Shitake and Spring Onion

∞

Main Courses

Argentinian Colossal Black Tiger and Carabineros Shrimp

Dalat Vegetables, Shellfish Ponzu Sauce

Smoked Salmon and Patagonian Toothfish Duo

Pea Puree with Teriyaki Sauce

∞

Side Dish

Garlic Fried Rice With Bonito Fish and Pickle Salicornia

∞

Dessert

Nama “Mahoe” Milk Chocolate

Black Currant with Phu Quoc Black Pepper Ice Cream

Fresh Seasonal Fruits

Earth menu

1 800



Catena, Mendoza, Argentina, Malbec: 350++/140ml

Sake Sozeki Hojonzon Karatamba: 580++/330ml

Amuse

Chawanmushi with Japanese Egg Custard

Edamame Beans, Shimeji, Smoked Duck and Sake

∞

Appetizer

“Sher Wagyu” Beef Tenderloin Carpaccio Salad

Wild Mushrooms, Pickles, Ponzu and Cep Oil Dressing

∞

Starter

Negimaki Kanzai “Mulwarra” Beef Sirloin

*Enoki Mushroom, Asparagus and Scallions, Ginger Soy Sauce,
Red Pepper and Toasted Sesame Salt*

∞

Soup

“Mulwarra” Ribeye Beef Bone Marrow Roll

Comfit Lotus Root, Tosaka Seaweed, Sweet Onion and Beef Broth

∞

Main Course

“Mulwarra” Striploin MBS 6+, Australia

∞

Side Dish

Black Garlic Fried Rice with

Crispy Wagyu Beef Trimmings, Kimchi Pickle

∞

Dessert

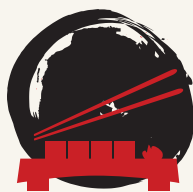
Nama “Mahoe” Milk Chocolate

Black Currant with Phu Quoc Black Pepper Ice Cream

Fresh Seasonal Fruits

*From
Ocean
to Land*

3 200



Prélude de Fombrauge, Saint-Emillion, Bordeaux, France: 550++/140ml

Sake Horin Junmai Daiginjo: 1100++/330 ml

Amuse

Chawanmushi with Japanese Egg Custard
Edamame Beans, Shimeji, Smoked Duck, Sea Urchins and Sake

∞

Appetizer

Smoked Chucked Fine de Claire Oyster G2 Ceviche
Pine Tree, Lime, Ginger and Chilli

∞

Starter

Sashimi Lover

Blue Fine Tuna and Tasmanian Salmon Sashimi,
Hamachi marinated with Sake and Kombu

∞

Salad

Fresh Live Abalone Salad
Mixed Seaweed, Red Radish and Green Apple Dressing

∞

Soup

Amaebi Dumpling and Dashi Soup

∞

Main Courses

Hokkaido Japanese Sea Scallop, Prawn and Tofu
Mushroom, Bok Choy

“Mulwarra” Striploin MBS 6+, Australia

∞

Side Dish

Black Garlic Fried Rice with
Crispy Wagyu Beef Trimmings, Kimchi Pickle

∞

Dessert

Nama “Mahoe” Milk Chocolate
Black Currant with Phu Quoc Black Pepper Ice Cream

Fresh Seasonal Fruits

A la Carte menu



Crazy Tuna Sashimi

*Aburi Maguro, Negi-Toro Gunkan, Honmaguro Otoro, Honmaguro Chutoro
Seared Tuna, Fatty Tuna and Leeks Maki, Extra Fatty Tuna, Japanese Medium Fatty Blue Fin Tuna*

2 900

∞

Japanese Seaweed Salad

Sesame Dressing

400

∞

Hokkaido Japanese U10 Sea Scallop and Live Abalone

Onion, Fennel, Lemon Dill Sauce

1 450

∞

Patagonian Toothfish, 250 gr, Teriyaki Sauce

900

Tasmanian Salmon Fillet, 250 gr, Teriyaki Sauce

850

∞

Live Canadian Lobster 400gr/500gr

Grilled Mushrooms, Lobster Ponzu Sauce

2 470

∞

Tenderloin 180gr

“Sher Wagyu” Wagyu MBS 6/7, USA

2 450

“Mulwarra Prime” Black Angus, Australia

990

“Black Wagyu” MBS9, Australia

2 450

∞

Rib Eye 200 gr

“Riverina” Ribeye MBS 3+, Grain Fed 100 Days, Full Blood, Black Angus, Australia

950

“Mulwarra” Rib Eye MBS 7/8, Grain Fed 100 Days, Australia

1 150

“Greater Omaha” Rib Eye, Black Angus, Certified Grain Feed, USA

950

∞

Striploin 200 gr

“Miyazaki” Striploin Kobe A5 MBS 7, Japan

2 900

“Mulwarra” Striploin MBS 6+, Australia

1 450

“USDA Prime” Striploin Black Angus Certified, USA

900

All prices are in '000 VND and subject to 10% local tax and 5% service charge