

# MAD COW

WINE & GRILL

SAVE UP TO 50% NOW ON MEALS BY BECOMING AN ACCOR PLUS MEMBER VALID FOR A YEAR ALL OVER ASIA. CONTACT OUR TEAMS FOR IMMEDIATE DISCOUNT

## STARTERS

- AVE CAESAR (TABLE SERVING)** 320  
Romaine Lettuce, Olive Oil, Mustard, Anchovy, Garlic, Parmesan
- FRESH BURRATA CAPRESE** 440  
Mixed Heirloom Cherry Tomatoes, Basil, Orange Balsamic Vinaigrette
- ROASTED BONE MARROW** 480  
Sautéed Mushrooms, Truffle Oil, Wasabi Cress, Garlic Butter Crouton
- HOKKAIDO SCALLOPS CEVICHE** 410  
Pomelo, Sesame Seaweed, Ginger, Coriander, Yuzu Ponzu
- CITRUS-CURED SALMON SALAD** 490  
Tasmania Wagyu Of The Sea, Ocean Trout Salmon, Crispy Salmon Skin, Yuzu Ponzu, Tobiko, Walnut, Pumpkin Seeds, Citrus Dressing
- PHU QUOC-STYLE BEEF CARPACCIO** 360  
Australian Prime Beef Tenderloin, Garlic Shoot, Holy Basil, Rice Cracker, Phu Quoc Peppers, Nước Mắm Vinaigrette
- SEA URCHIN PATE** 220  
Grilled Sourdough Bread, Phu Quoc Peppers, France Fruity Olive Oil, Tabasco
- FENNEL SOUP** 220  
Ricard Liquor, Vegetables Broth, Sourdough Bread

## MADDIE'S BITES

- GRILLED STEAK SANDWICH** 590  
Australian Prime Black Angus, Flank Steak, Mb4+ Sourdough, Caramelized Onion, Shiraz Sauce, Hand-Cut Double Fried Potato
- SMOKED WAGYU BURGER (MILD SPICY)** 590  
Grilled Smoked Beef Patty, Charcoal Bun, Smoked Chili Mayo, Hanabero Smoked Bacon, Orange Cheddar, Pickled Cucumber, Hand-Cut Double Fried Potato
- DOUBLE PATTIES** 990
- TRUFFLE WAGYU BURGER** 720  
Grilled 200g Smoked Wagyu Beef Patty, Brioche Bun, Truffle Puree Sauce, Truffle Brie Cheese, Hand-Cut Double Fried Potato
- SURF & TURF BURGER (MILD SPICY)** 780  
Grilled 200g Smoked Wagyu Beef Patty, Charcoal Bun, Smoked Chili Mayo, Tiger Prawns, Crab Meat, Habanero Bacon, Orange Cheddar, Hand-Cut Double Fried Potato

## MAD FUSION

- GRILLED IBERICO PORK** 780  
Secret Cut Behind Shoulder, Apricot Mostarda, Mashed Carrot, Asparagus, Green Salad
- DRY-AGED DUCK BREAST A L'ORANGE** 540  
14-Day Dry-Age, Cook To Medium Rare, Mashed Potato, Orange Shiraz Sauce, Red Cabbage, Navel Orange
- DRY-AGED TUNA STEAK** 520  
10-Day Dry-Age, Phu Quoc Yellowfin Tuna, Akami Fillet, Grill To Rare, Mashed Black Garlic Potato, Green Salad, Coriander, Sesame, Fish Roe Béarnaise Sauce
- ROASTED EGGPLANT** 390  
Baba Ganoush Tahini, Schug, Lemon Fresh Cheese, Roasted Tomato, Sesame, Green Salad
- BLUE CRAB RISOTTO** 590  
Italian Arborio Rice, Parsley, Garlic, Onion, Ham Ninh Crab Meat, Chardonnay Wine, Parmigiano Reggiano, Saffron

## PASTA MADNESS

- PHU QUOC SEAFOOD** 420  
Infused In Mild Spicy Chili Lemongrass Creamy Sauce, Mussels, Tiger Prawns, Cuttlefish, Scallops
- HABANERO CARBONARA (MILD SPICY)** 390  
Parmesan, Guanciale Affumicato, Garlic, Onion, Olive Chili Oil, Crispy Habanero Bacon
- PHU QUOC FLOWER CRAB** 480  
Squid Ink Tagliatelle, Crab Bisque, Olive Chili Oil, Sauvignon Blanc
- GARLIC MUSHROOMS** 350  
Parmesan, Truffle Oil, Sautéed Mushrooms, Olive Oil, Parsley

## FROM OUR GRILL

ALL OF BEEF CUTS ARE HORMONE-FREE & ANTIBIOTIC-FREE  
GRILLED OVER COCONUT & MANGROVE COALS

### PRIME CUT

MSA PREMIUM BEEF FROM VICTORIA, AUSTRALIA

- RIB EYE - 300G** 1400  
Prime Black Angus, 150-Day Grain Fed, 4-6 Marbling Score
- STRIPLOIN - 300G** 1100  
Prime Black Angus, Grass Fed, 4-6 Marbling Score
- TENDERLOIN - 200G** 1200  
Prime Angus Beef, Grass Fed, 4-6 Marbling Score
- PICANHA - 300G** 810  
Prime Black Angus, 150-Day Grain Fed, 4-6 Marbling Score
- FLANK STEAK - 250G** 770  
Prime Black Angus, Grass Fed, 4+ Marbling Score
- 30-DAY DRY AGED - 400G** 1400  
Striploin On The Bone, Prime Black Angus, Grass Fed, 4-6 Marbling Score
- SURF & TURF** 1900  
Phu Quoc Spiny Lobster, Black Angus Striploin 300g Asparagus, Bearnaise Sauce

**24-KARAT GOLDEN TOMAHAWK - 1600G** 7800  
Coated In Gold Leaves

**PREMIUM TOMAHAWK - 1600G (TABLE-SERVING)** 4800  
Prime Black Angus, Grain Fed, 4-6 Marbling Score, Served With 2 Side Dishes & 2 Sauces Of Choice

### FOR TRUE BEEF CONNOISSEUR

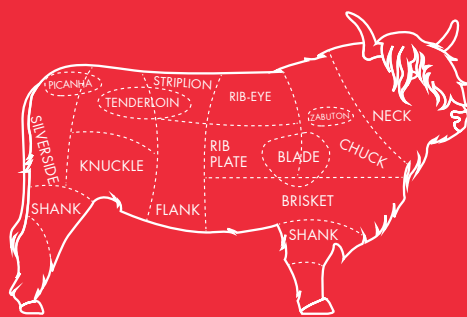
JAPANESE PURE BREED WAGYU

Kamichiku Farm, Kagoshima & Bushu Oguma Farm, Saitama

**STRIPLOIN - 150G** 2100  
Kamichiku Wagyu A5

**BONELESS RIB - 150G** 1500  
Bushu Wagyu A5

Sautéed Mushrooms, Yuzu Ponzu, Yuzu Kosho, Grated Wasabi



### HOME-MADE SAUCES

- GRAVY** 90  
Red Wine | Mushrooms | Phu Quoc Peppercorns
- COLD WASABI CRÈME FRAICHE** 90
- YUZU KOSHO CHIMICHURRI (MILD SPICY)** 90
- BLACK GARLIC CREAM** 90

### MAD EXTRAS

- BONE MARROW, WHITE TRUFFLE OIL** 180
- CRISPY HABANERO CHILI BACON (SPICY)** 160
- FRESH BURRATA CHEESE 100G** 320
- BRILLAT-SAVARIN CHEESE 50G** 220
- BRIE DE MEAUX TRUFFLE 30G** 270

CHEF RECOMMENDS

BEST-SELLER

Gluten-Free Dairy Nuts Seafood Pork Vegetarian

## CHEESE & COLD CUTS

GOES WITH A BREAD BASKET AND CONDIMENTS

**CHEESE LOVER** 720  
Brillat-Savarin, Smoked Raclette, Brie De Meaux Truffle, Smoked Provolone

**SMOKED COLD CUTS** 640  
365-Day Dry-Aged Beef, Iberico Cebo, Iberico Salchichon, Sobrasada Iberica

**MADDIE'S PLATTER** 1,190  
The Combination Of 4 Premium Cheeses And 4 Premium Spanish Cold Cuts

## FROM MADDIE'S FARM

**YUKON GOLD POTATO PUREE** 160  
Crispy Harbanero Chili Bacon

**MAC & CHEESE** 240  
Mild Spicy Smoked Paprika, Orange Cheddar

**HAND-CUT DOUBLE FRIED POTATO** 140

**CHARCOAL-GRILLED ASPARAGUS** 100

**SAUTÉED GARLIC CROWN DAISY** 80

**GARDEN GREEN SALAD** 80  
Sea Buckthorn Dressing

**GRILLED KING OYSTER MUSHROOM** 100  
Fried Garlic, Truffle Oil

**SAUTÉED CHILI GARLIC EDAMAME (MEDIUM SPICY)** 80

## PHU QUOC SPINY LOBSTER

**LOBSTER CHAR-GRILLED WITH GARLIC BUTTER** 1300

**LOBSTER THERMIDOR** 1250

**LOBSTER SALAD** 1200

**LOBSTER OVEN ROASTED WITH SPICY CAJUN BUTTER** 1250

**FOUR LOBSTERS OF CHOICE (FROM ABOVE OPTIONS)** 4700

## CUT TO THE CHASE

**MADDIE'S CRÊPES SUZETTE (TABLE SERVING)** 240  
Flambé Grand Marnier Cognac, Orange Juice, Vanilla Ice-Cream

**GRILLED PINEAPPLE & PEPPERCORNS** 190  
Banana Bella Ice-Cream, Crushed Pistachio, Pink Peppercorn, Caramel Sauce

**BLACK WINTER TRUFFLE CHOUX AU CRAQUELIN** 200  
White Winter Truffle Ice-Cream, 24-Karat Gold Leaf

**CITRUS CURD** 140  
Reversed Frozen Curd, Lime Tuile, Orange Zest Candy

**SAKURA RAINDROP** 140  
Sakura Flower, Black Sugar Syrup, Matcha Crumbs

**HOME-MADE ICE-CREAMS & SORBETS (SCOOP)** 90  
Banana Bella  
Vanilla | White Winter Truffle  
Cigar Vanilla | Dark Chocolate  
Raspberry

## VEGAN CORNER

**FENNEL SOUP** 220  
Ricard Liquor, Vegetables Broth, Sourdough Bread

**CITRUS SALAD** 390  
Garden Green, Heirloom Tomato, Walnut, Pumpkin Seeds, Yuzu Pearl, Citrus Dressing, Navel Orange

**ROASTED EGGPLANT** 350  
Baba Ganoush Tahini, Schug, Roasted Tomato, Sesame, Green Salad

**MUSHROOM QUESADILLA (SPICY)** 420  
Mixed Mushrooms, Chipotle, Garlic, Onion, French Fries

**FOREST MUSHROOMS RISOTTO** 450  
Arborio Rice, Onion, Garlic, Chardonnay, Balsamic Truffle Caviar, Mixed Mushrooms, Truffle Puree

\*Prices Are Quoted In Vietnam Dong (Unit: 1,000) And Exclusive Of 5% Service Charge & Prevailing Tax