




































MAD COW

WINE & GRILL







































SAVE UP TO 30% NOW ON MEALS BY BECOMING AN ALL ACCOR+ EXPLORER MEMBER VALID FOR A YEAR ALL OVER ASIA. CONTACT OUR TEAMS FOR IMMEDIATE DISCOUNT

HEAD CHEF VINH D.NG. : "Ask our Maddie Gang for the Hidden Treasures"

A MAD STAR

★ AVE CAESAR (Table Serving)	      	320
Romaine Lettuce, Olive Oil, Mustard, Anchovy, Garlic, Parmesan, Bacon		
★ FRESH BURRATA CAPRESE	 	390
Mixed Heirloom Cherry Tomatoes, Basil, Orange Balsamic Vinaigrette, Rocket		
★ ROASTED BONE MARROW	  	480
Sauteed Mushrooms, Truffle Oil, Wasabi Cress, Garlic Butter Crouton		
★ HOKKAIDO SCALLOPS CEVICHE	  	390
Pomelo, Kombu, Ginger, Sesame, Coriander, Yuzu Ponzu		
CITRUS-CURED SALMON SALAD	  	490
Tasmania Wagyu of the Sea, Ocean Trout Salmon Crispy Salmon Skin, Yuzu Ponzu, Walnut, Pumpkin Seed, Tobiko, Sea Buckthorn Dressing		
PHU QUOC - STYLE BEEF CARPACCIO	    	290
Australian Prime Beef Tenderloin, Garlic Shoot, Thai Basil, Rice Cracker, Phu Quoc Pepper & Nước Mắm Vinaigrette		
PACIFIC OYSTERS:	4pcs	6pcs
     FRESH ON ICE	260	360
with Lemon, Yuzu Ponzu		
     BAKED OYSTERS	340	440
with Mexican Smoked Chili Cheese Sauce		
SWEET POTATO SOUP	 	190
Cream, Chickpea, Olive Oil, Sourdough		

MAD FUSION

★ GRILLED STEAK SANDWICH	    	490
Australian Prime Black Angus, Flank steak, MB4+ Sourdough, Caramelized Onion, Shiraz Sauce & Double Fried Potato		
★ SMOKED WAGYU BURGER	         	590
Grilled 200g Smoked Wagyu Beef Patty, Charcoal Bun, Smoked Chili Mayo, Smoked Chipotle Bacon, Smoked Orange Cheddar Pickled Cucumber, Double Fried Potato		
DOUBLE PATTIES FOR...		720
TRUFFLE WAGYU BURGER	    	790
Grilled 200g Smoked Wagyu Beef Patty, Brioche Bun Truffle Puree Sauce, Truffle Brie Cheese Double Fried Potato		
SURF & TURF BURGER	         	790
Grilled 200g Smoked Wagyu Beef Patty, Charcoal Bun, Smoked Chili Mayo, Tiger Prawns, Crab Meat, Chipotle Bacon, Orange Cheddar, Double Fried Potato		
GRILLED IBERICO PORK	  	780
Secrete Cut Behind Shoulder, Apricot Mostarda, Mashed Carrot, Asparagus, Green Salad		
DRY-AGED DUCK BREAST A L'ORANGE		540
14 days 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 Yellow Fin Tuna, Akami Fillet, Grill To Rare, Mashed Black Garlic Potato, Green Salad, Coriander, Sesame, Fish Roe Béarnaise Sauce		

PHU QUOC SPINY LOBSTER

 	
LOBSTER CHAR-GRILLED WITH GARLIC BUTTER	1250
LOBSTER THERMIDOR	1250
★ LOBSTER OVEN ROASTED with SPICY CAJUN BUTTER	1250

FROM OUR GRILL

ALL OF BEEF CUTS ARE HORMONE-FREE & ANTIBIOTIC-FREE
GRILLED OVER COCONUT & MANGROVE COALS
WEIGHT IS BASED ON UNCOOKED MEAT WEIGHT

PRIME CUT

MSA PREMIUM BEEF FROM VICTORIA, AUSTRALIA






★ RIB EYE - 300G	1400
Prime Black Angus, 150 days Grain Fed, 4-6 Marbling Score	
STRIPLOIN - 300G	1100
Prime Black Angus, Grain Fed, 4-6 Marbling Score	
TENDERLOIN - 200G	1200
Prime Angus Beef, Grain Fed, 4-6 Marbling Score	
PICANHA - 300G	850
Prime Black Angus, 150-Day Grain Fed, 4-6 Marbling Score	
★ SHORT RIBS BONE IN - 300G	890
Angus Beef, 150days Grain Fed, 4-6 Marbling Score	
FLANK STEAK - 250G	790
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	

THE BIG BOARDS

MADDIE'S PHU QUOC CARPET BAG **1600**
Grilled Black Angus Picanha 300g, 4+ Marbling Score, A Dozen of Pacific Oysters (12) with Garlic Butter Bourbon Herbs Butter Sauce, Asparagus

SURF & TURF **1900**
Phu Quoc Spiny Lobster, Black Angus Striploin 300g Asparagus, Bearnaise Sauce

MEAT ME AT THE TABLE - 1000G **2400**
Prime Black Angus Beef, Flank Steak, 4+ Marbling Score
Accompanied with Fried Potato, Grilled Asparagus
Gravy: Mushroom, Peppercorn

24-KARAT GOLDEN TOMAHAWK - 1600G **7800**
Prime Black Angus, Grain Fed, 4-6 Marbling Score, Serve with 2 Side dish of Choice & 2 Sauces of Choice Coated in Gold Leaves

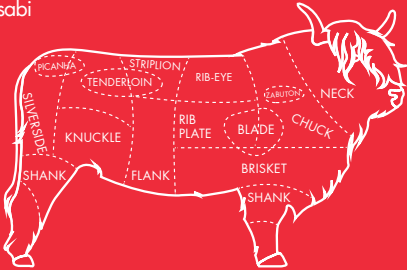
GOOD OLD TOMAHAWK - 1600G **4800**
Prime Black Angus, Grain Fed, 4-6 Marbling Score, Served With 2 Side Dishes & 2 Sauces Of Choice

FOR TRUE BEEF CONNOISSEURS











JAPANESE PURE BREED OLIVE-FED SANUKI WAGYU

*The Rarest Wagyu in the World
From Shodoshima Island, Kagawa Prefecture*





A5 STRIPLOIN - 150G **2400**
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	  90
BLACK GARLIC CREAM	  90

ADD TO THE CUTS

★ SEARED FOIE GRAS 30G	280
BONE MARROW, WHITE TRUFFLE OIL	  180
FRESH BURRATA CHEESE 100G	 320
BRILLAT-SAVARIN CHEESE 50G	 220
BRIE DE MEAUX TRUFFLE 30G	 270


★ CHEF RECOMMENDS

★ BEST-SELLER

MADDIE'S BOARDS

GOES WITH A BREAD BASKET AND CONDIMENTS

FOR FRENCH CHEESE CONNOISSEURS

**790**
Burgundy, Brillat-Savarin
Boule de Lille, Mimolette Extra Old 24 months
Pyrénées Atlantique, Tomme de Brebis au Piment d'Espelette
Berry, Valencay

PREMIUM COLD CUTS











365 days Dry Age Beef, 
Iberico Cebo, Iberico Salchichon, Sobrasada Iberica 

MADDIE'S PLATTER **1,290**
The Combination Of 4 Premium Cheeses
And 4 Premium Spanish Cold Cuts













































FROM MADDIE'S FARM

★ YUKON GOLD POTATO PUREE	   160
Crispy Chipotle Bacon	
★ MAC & CHEESE	   240
Spicy Smoked Paprika, Orange Cheddar	
★ DOUBLE FRIED POTATO	  140
Truffle Mayo	
CHARCOAL-GRILLED ASPARAGUS	  100
★ GARDEN GREEN SALAD	  80
Sea Buckthorn Dressing	
GRILLED KING OYSTER MUSHROOM	  100
Fried Garlic, Truffle Oil	
SAUTÉED CHILI GARLIC EDAMAME	     80
GRILLED CORN	   90
Milk Cheese, Chili Garlic Mayo	

PASTA MADNESS

★ PHU QUOC SEAFOOD	      420
Infused In Mild Spicy Chili Lemongrass Creamy Sauce Mussels, Tiger Prawns, Cuttlefish, Scallops	
CARBONARA	     390
Parmesan, Guanciale Affumicato Butter, Olive Chili oil, Chipotle 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	

CUT TO THE CHASE

MADDIE'S CREPE SUZETTE	    330
(Table Serving For 2 Sharing) Flambé Grand Marnier Cognac, Orange Juice, Vanilla Ice-Cream <i>For additional serving</i> 150	
★ GRILLED PINEAPPLE & PEPPERCORNS	      120
Banana Bella Ice-Cream, Crushed Pistachio, Pink Peppercorn, Caramel Sauce	
★ BLACK WINTER TRUFFLE CHOUX AU CRAQUELIN	    150
White Winter Truffle Ice-Cream, 24-Karat Gold Leaf	
CITRUS CURD	    100
Reversed Frozen Curd, Lime Tuile, Orange Zest Candy	
GENTLE ANGEL (ADULT ONLY)	   120
House Made Vanilla Ice-cream, Rum, Egg Nog, Navel Orange Juice	
HOME-MADE ICE-CREAMS & SORBETS (SCOOP)	75
Vanilla   	
White Winter Truffle   	
Banana Bella     	
Dark Chocolate   	
Cigar Vanilla (Adult Only)   	
Raspberry Sorbet   	
Berries Cheese   	



Beef



Pork



Seafood



Halal



Gluten



Egg



Mollusc



Sesame Seeds



Nuts



Peanut



Vegetarian



Vegan



Mustard



Dairy



Spicy

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