

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
Sautéed 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 8pcs
 - FRESH ON ICE** 260 360 460
with Lemon, Yuzu Ponzu
 - BAKED OYSTERS** 340 440 540
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
- MADDIE'S PHILLY CHEESESTEAK** 590
Australian Black Angus Beef, Provolone, American Cheese, Phu Quoc Red Peppercorns, Bell Peppers, Onion, Paprika, Smoked Chili Sauce, French Fries and Truffle Mayo
- 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

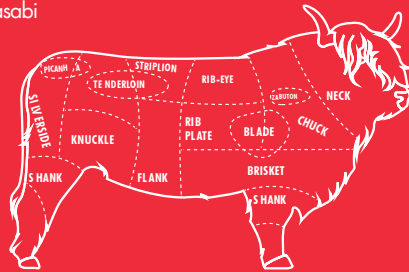
- MADDIE'S PHU QUOC CARPET BAG** 1600
Grilled Black Angus Picanha 300g, 4+ Marbling Score, A Dozen of Pacific Oysters (12) with Garlic Butter Bourbon Herbs Butter Sauce, Asparagus
- SURF & TURF** 1900
Phu Quoc Spiny Lobster, Black Angus Striploin 300g, Asparagus, Béarnaise Sauce
- MEAT ME AT THE TABLE - 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** 590
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
- SMOKED KIELBASA SAUSAGE 100G** 120

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
For additional serving 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

Soya Lupin Celery Beef Pork Crustaceans Fish 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