

MAD COW

WINE & GRILL

SALADS

Crispy soft shell crab Spicy green papaya salad	220
🌱 Burrata cheese Tomato, basil, rocket	210
🌱 Grain salad Watermelon, feta, chickpea, quinoa	190

SOUPS

Bouillabaisse Provençal seafood soup, mussel, clam, prawn & seabass	250
French onion Traditional onion soup, grilled Gruyère crust	210

TASTERS

Nha Trang oysters (6) Natural - fresh lime, fried shallots Local - cheese gratin	250
Foie gras, 100g Apple, pomelo salad, spiced red wine reduction	350
Hay fired salmon belly Pickles, black sesame, ponzu dressing	250

MAD COW BOARD – serves 2 guests
4 cheeses & 4 cold cuts **850**

COLD CUTS

(100gr/299)
Served with condiments and bread

Iberico shoulder ham	Don Romeo Parma ham DOP
Spanish chorizo	Salami Finocchiona
Potted pork	Pâté de foie gras

CHEESES

(100gr/365)
Served with condiments and bread

Mimolette	Gorgonzola Piccante
Pont l'Évêque	Sainte-Maure de Touraine
Brillat Savarin	Comté

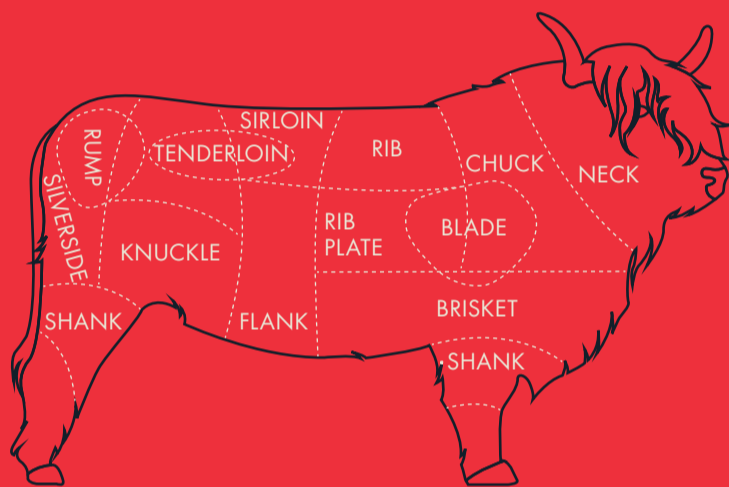
CHARCOAL GRILL

PRIME CUT

Tenderloin, grass fed beef, 250g (VIC)	750
Rib Eye, grass fed Black Angus, 350g (VIC)	800
Striploin, free range Wagyu beef, 250g (W.A)	1,100
Lamb rack, Woodward's 4 point, 300g (VIC)	670
Veal Rib Eye, milk fed, 350g (VIC)	690

BUTCHER'S CUT

Flat Iron steak, grass fed beef, 250g (VIC)	460
Rump, grain fed Black Angus, 350g (QLD)	780
T-Bone, grain fed beef, 500g (QLD)	920



MAD SHARING

Including a choice of 3 sauces & 2 sides

Chicken, rotisserie free range, 1/2 or whole	500 / 810
Tomahawk, grass fed, 1kg (VIC)	2,450
Lamb leg, slow roasted, 2.2kg (VIC)	2,900

All our beef is hand-picked from some of Australia's greenest cattle grazing regions

- 🌱 Vegetarian dish
- (VIC) Victoria State, Australia
- (W.A) Western Australia region
- (QLD) Queensland State, Australia

CHEF'S SPECIALS

Braised lamb Hand-rolled gnocchi, mushroom & parmesan	330
Bucatini pasta Clams, mussels, prawns, white wine cream sauce	330
Braised pork belly Asian greens, master stock reduction	280
Wagyu beef cheek bourguignon (W.A) Buttered mash, shallot, mushroom, bacon	400
Tartar, Black Angus beef, 250g (VIC) Mad sized – serves 2 guests	750

CUSTOM GRILL

Nha Trang lobster Roasted tomato, salsa verde	1,300
King prawn, 450g Romesco & charred lime	750
Whole seabass Nuoc Mam, coriander salad - serves 2 guests	670
Salmon steak Garlic aioli, charred leeks	640
Australian Wagyu burger Pickles, French fries	270
🌱 Full vegan burger Kashew cheese, chipotle slaw, French fries	250

SAUCES

Red wine	Tartare	(40/portion)
Truffle	BBQ	
Spiced chutney	Blue cheese	
Béarnaise	Peppercorn	
Chili tamarind		

SIDES

Mushrooms, spinach & almond	(70/portion)
Mac & cheese	
Chili spiced root vegetables	
Baked potato	
Mashed potato with smoked bacon	
French fries	
Green salad	

DESSERTS

Coconut sundae Do it yourself	120
Roasted marshmallow Hot chocolate, hazelnut crumble	120
Red fruits treat	120
Apple and almond tart Cinnamon ice cream	120
Chocolate fondant Vanilla ice cream	140

All prices are quoted in thousand Vietnam dong (unit, 000VND), inclusive of service charge and VAT