

MAD COW

WINE & GRILL

SALADS

Crispy soft shell crab <i>Spicy green papaya salad</i>	250
🍷 Burrata cheese <i>Tomato, basil, wild roquette, balsamic reduction</i>	220
🍷 Roasted beetroot salad <i>Blue cheese, granola, Da Lat oriental salad</i>	220

SOUPS

Marseille bouillabaisse <i>Provençal seafood soup, saffron</i>	260
Strawberry gazpacho <i>Pata negra, mixed herbs & Phu Quoc black peppercorn</i>	180

TASTERS

Baked camembert <i>Truffle, rustic hazelnut praline, mushroom duxelles</i>	295
Pan fried foie gras, 100g <i>Apple, pomelo salad, spiced red wine reduction</i>	390
Beet cured salmon gravlax <i>Granny Smith apple, cucumber salad</i>	330

MAD COW BOARD – serves 2 guests 930
4 cheeses & 4 cold cuts

CHEF'S SPECIALS

Braised lamb <i>Hand-rolled gnocchi, mushroom & Parmesan</i>	340
Seafood pasta cartoccio <i>Spaghetti, prawns, squid, scallops, mussels, spicy bisque</i>	340
Veal cheek blanquette <i>Slow cooked potato, fennel, anchovy crust</i>	430
Duck leg confit <i>Dried longan and olive relish, parsnip puree, herb salad, red wine sauce</i>	310

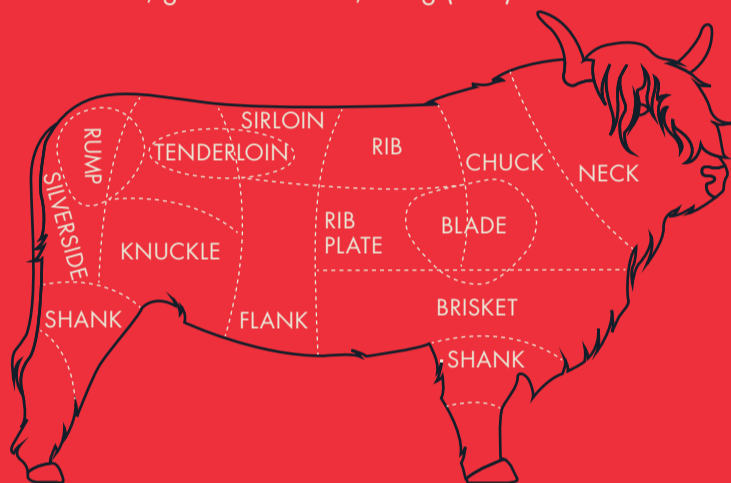
CHARCOAL GRILL

PRIME CUT

Tenderloin, grass fed beef, 250g (VIC)	840
Rib Eye, grass fed Black Angus, 350g (VIC)	870
Striploin, free range Wagyu beef, 250g (W.A)	1,350
AUS Lamb Rack, 300g (VIC)	780

BUTCHER'S CUT

AUS Flank steak, grain fed, 250g (VIC)	530
AUS Tajima Wagyu rump, grain fed, 350g (VIC)	790
AUS beef, grain fed T-Bone, 600g (QLD)	980



MAD SHARING

Including a choice of 3 sauces & 2 sides

Roasted barbarie duck breast <i>Dry aged, marinated with Phu Quoc fish sauce & special spices from the Northwest forest of VietNam</i>	1220
Tomahawk, grass fed (W.A) <i>Order by weight</i>	248/100g

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

CUSTOM GRILL

King prawn, 450g <i>Romesco & charred lime</i>	780
Salmon steak <i>Garlic aioli, charred leeks</i>	680
Cobia steak <i>Salsa Verde, charred capsicum</i>	410
Australian Wagyu burger <i>Pickles, French fries</i>	290
🍷 Vegan burger <i>Kashew cheese, chipotle slaw, French fries</i>	270

SAUCES

Red wine	Teriyaki	(48/portion)
Perigueux	BBQ	
Robert	Blue cheese	
Béarnaise	Green peppercorn	
Salsa verde		

SIDES

Mushrooms, spinach & almond	(90/portion)
Mac & cheese	
Roasted cauliflower	
Baked potato	
Mashed potato with smoked bacon	
French fries	
Green salad	

DESSERTS

Coconut sundae <i>Do it yourself</i>	138
Roasted marshmallow <i>Hot chocolate, hazelnut crumble</i>	138
Burnt Basque cheese cake <i>Berry coulis</i>	138
Apple & almond tart <i>Cinnamon Ice Cream</i>	138
Chocolate fondant <i>Vanilla ice cream</i>	158

In case of any food allergy or dietary, please kindly inform us immediately

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