



WESTERN MENU

STARTER

TOMATO BRUSCHETTA	160
Baguette slices brushed with garlic and olive oil, topped with fresh tomato and basil <i>Bánh mì nướng với cà chua kiểu Ý</i>	
PAN-SEARED SCALLOP	200
Pan-seared scallops with teriyaki sauce <i>Sò điệp áp chảo</i>	
PAN-SEARED FOIE GRAS	370
Served with sautéed mushrooms, fresh orange, balsamic sauce <i>Gan ngỗng áp chảo</i>	
CLASSIC CAESAR SALAD	180
Romaine lettuce leaves, bacon, croutons, anchovies, grated parmesan cheese, olive oil, lemon juice and black pepper <i>Xa lát "Caesar"</i>	
AVOCADO SALAD	200
Avocado, shrimps, parsley. Served with a cocktail sauce <i>Xa lát quả bơ với tôm và sốt cocktail</i>	
SCALLOP ARUGULA SALAD	210
Arugula salad with scallops, balsamic dressing sauce <i>Xa lát sò điệp rau tên lửa</i>	



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MAIN COURSE

HONEY & ORANGE GLAZED DUCK BREAST	420
Duck breast marinated in orange juice, soya sauce & honey. Served with sautéed vegetables, cherry tomatoes, orange sauce & herbs <i>Vịt quay sốt cam</i>	
PAN-SEARED SALMON	530
Norwegian salmon filet. Served with mashed potato and asparagus, with a passion fruit sauce <i>Cá hồi áp chảo sốt chanh leo</i>	
GRILLED LAMB RACK	760
Grilled of lamb rack with asparagus, mash potato, carrot, broccoli. Served with green pepper sauce <i>Sườn cừu nướng sốt tiêu xanh</i>	
GRILLED FUJI BEEF STEAK	600
Served with mashed potato, sautéed mushrooms and green pepper sauce <i>Bít tết bò Fuji nướng sốt tiêu xanh</i>	
GRILLED ANGUS BEEF TENDERLOIN	750
Served with mashed potato, sautéed mushrooms and red wine sauce <i>Thăn nội bò Mỹ nướng sốt vang đỏ</i>	
SPAGHETTI	240
Make your choice of sauce: Bolognese Carbonara Tomato Sauce <i>Mỳ Ý Sốt: Bò băm Kem nấm ba chỉ Cà chua</i>	



WESTERN MENU

CHEF'S SET • 1.260

APPETIZER

TOMATO BRUSCHETTA

Baguette slices brushed with garlic and olive oil,
topped with fresh tomato and basil
Bánh mì nướng với cà chua kiểu Ý

PAN-SEARED FOIE GRAS

Served with sautéed mushrooms, fresh orange, balsamic sauce
Gan ngỗng áp chảo

SOUP

TIGER PRAWN AND ASPARAGUS SOUP

Tiger prawn meat, asparagus, carrots, egg, coriander
Xúp tôm măng tây

MAIN COURSE

GRILLED ANGUS BEEF TENDERLOIN

Served with mashed potato, sautéed mushrooms and red wine sauce
Thăn nội bò Mỹ nướng sốt vang

DESSERT

HOT CHOCOLATE CAKE

Served with chocolate sauce and a scoop of Vanilla ice-cream
Bánh Sô-cô-la nóng ăn kem Vani



WESTERN MENU

THE FUSION • 950

APPETIZER

SMOKED DUCK BREAST SALAD

With romaine lettuce, tomato, corn, cress and passion fruit dressing

Xa - Lát lườn vịt xông khói

SOUP

MUSHROOM SOUP

A broth-based soup with mushrooms, egg terrine, asparagus, sprinkled with coriander

Xúp nấm đặc biệt

MAIN COURSE

PAN-SEARED SALMON XO SAUCE

Norwegian salmon filet, served with sautéed vegetable, steamed rice and XO sauce

Cá hồi áp chảo sốt XO

DESSERT

HOT PASSION FRUIT CAKE

Served with passion fruit sauce and a scoop of vanilla ice cream

Bánh chanh leo nóng với kem vani