

STELLAR

STEAKHOUSE

A La Carte

APPETISERS

AWABI CESAR SALAD ★ 🐟 ● Shellfish dressing	590
TENDERLOIN "STEAK TARTAR" Fine herbs, garlic bread, Dijonnaise sauce	400
ROASTED CANADIAN LOBSTER 🐟 Wild mushrooms, sautéed garlic, rocket salad, pinenut, espelette pepper, tarragon cream sauce	990
PAN SEARED FOIE GRAS Crispy jack fruit, squid ink, shallot pickles caramelized unagi kabayaki cromesquis	850
CHEESE CROQUETTE WITH WILD FRENCH MUSHROOM 🍷 ● 4 kinds of cheese, chanterelle, porcini, black trumpet mushroom	400
PAN FRIED JAPANESE SEA SCALLOPS 🐟 Smoked mashed fennel, crispy pancetta, lotus chips, clams, oyster emulsion	650
5 SPICES FOIE GRAS "AU TORCHON" Brioche, pistachio crumble, mango chutney, curry madras, beetroot juice reduction	450
STELLAR CHOP SALAD 🍷 Chicken breast, avocado, Roquefort cheese, Dalat artichoke	300
SMOKED BARBARIE DUCK BREAST SALAD Duck gizzard, sun dried tomato, herbs crouton, Red Porto veal juice dressing	490

SOUPS

CREAMY LOBSTER BISQUE 🐟 Foie gras dariole and fennel shaving	400
EGG PARFAIT WITH DUCK CONSOMMÉ ● Slow cooked egg 62 degrees, foie gras, seaweed, crispy prociutto, lotus chips and truffle oil	450
ASPARAGUS VELOUTÉ 🍷 San Daniel ham toast, feta cheese espuma	390

VEGAN

ORGANIC QUINOA SALAD Avocado and beetroot, extra virgin oil dressing	350
ORGANIC VEGETABLE STEW Curied lentil squash and apple	450

CHARCUTERIES

SMOKE SAN DANIEL HAM DOP, ITALY	50 gr 150
IBERICO HAM, PURO BELLOTA 40 MONTH AGED, SPAIN	50 gr 300
THE TRADITIONAL DRY SAUSAGE WITH PEPPER, FRANCE	50 gr 150
SMOKE GUANCIALE, ITALY	50 gr 140
SPICY CHORIZO IBERICO CULAR, SPAIN	50 gr 130
LYON JESUS SALAMI, FRANCE	50 gr 160
SAUCISSON WITH FOURME D'AMBERT AND BLACK NINKASI BEER, FRANCE	50 gr 150
CAPOCOLLO NAPOLETANO, ITALY	50 gr 170
PANCETTA PRAGA, ITALY	50 gr 140

MAISON KAVIARI

CAVIAR OSCIETRE TRANS MONTANUS 30g	4 400
---	-------

SEAFOOD TREASURES

OYSTER TSARKAYA 2, MONT SAINT KERBER, FRANCE	3 pieces 490	6 pieces 990	12 pieces 1 890
OYSTER FINE DE CLAIRE 2, CADORET, FRANCE	3 pieces 590	6 pieces 1 090	12 pieces 1 990
OYSTER TSARKAYA CHARCOAL STYLE Japanese dressing, mixed dry nuts and spring onion	3 pieces 790		
GRATINED FINE DE CLAIRE OYSTER N2 Hollandaise sauce and Gruyere cheese	3 pieces 790		
"LOCH FINE" SMOKED SALMON, SCOTLAND Crispy toast with fresh herbs	400		
SEA SCALLOP CEVICHE Kumquat dressing, red fruit jelly, olive tapenade, fresh herbs	500		
RED TUNA TARTAR Guacamole, teriyaki dressing, fresh herbs, Vietnamese pickled eggplant	450		

ALASKA BLACK COD	300 gr 900
TURBOT FROM THE ISLAND OF NOIRMOUTIER LABEL ROUGE CERTIFIED ★	350gr 1 500
GRILLED WHOLE CANADIAN LOBSTER	2 470

All dishes come with 1 sauce and 1 side dish

CHEESES

BRIE DE MEAUX AOP, FRANCE	100 gr 220
BEAUFORT AOP, FRANCE	100 gr 390
CHAOURCE AOP, FRANCE	100 gr 380
CAMEMBERT DE NORMANDIE AOP, FRANCE	100 gr 200
ROQUEFORT AOP, FRANCE	100 gr 300
GRUYERE AOP, SWITZERLAND	100 gr 220
SMOKED CACIOCAVALLO, ITALY	100 gr 200
GORGONZOLA DOP, ITALY	100 gr 200
PECORINO DOP, ITALY	100 gr 350

★ : Chef recommended

🐟 : Seafood

🐮 : Beef

🐷 : Pork

🌿 : Vegetarian

🍷 : Milk

● : Egg

All prices are in '000 VND and subject to 10% local tax and 5% service charge

EXCLUSIVE BEEFS

TENDERLOIN 180GR	Sher Wagyu MBS 8/9 Australia 1990	Mulwarra Prime Black Angus Australia 1100	Greater Omaha Angus Certified USA 950
RIB EYE 200GR	Mulwarra MBS 7/8 100 days Australia 1400	Tender Valley MBS 3+ 200 days full blood Australia 1100	Greater Omaha Certified USA 950
STRIPLOIN 200GR	Hadara Kobe A4 MBS 7 Japan 2300	Mulwarra MBS 6+ Australia 1450	USDA Prime Black Angus USA 900
NEW YORK STRIPLOIN 350GR	Kamichiku Kobe A4 MBS 7 Japan 3200	Mulwarra MBS 6+ Australia 1700	Rangers Valley MBS 3+ Australia 1400

SIGNATURE CUTS

TRADITIONAL STEAK AU POIVRE 🐮 Black Angus, Greater Omaha USA	250gr	1100
AUSTRALIA "MULWARRA" VEAL CHOP 🐮 Black Angus, Greater Omaha USA	1kg	1400
THE GOLD TOMAHAWK BOX ★ 🐮 Grade 3 Sher Wagyu marble 4/5 tomahawk	1.7kg	5 000
MEAT LOVER BOARD 🐮 Wagyu ribeye, Wagyu striploin, Wagyu tenderloin		3 390
DRY AGED TAJIMA TOMAHAWK MARBLE 5/6 🐮 Crossbred Wagyu, Japanese Hyogo cow	1.5kg	3 290
GRADE 2 JACK'S CREEK BONE IN RIB EYE 🐮 Black Angus, Greater Omaha USA	1.5kg	2 850
PORTERHOUSE 🐮 Black Angus, Greater Omaha USA	1kg	1700
GRILLED LAMB CHOP 🐏 Mulwarra Australia		900
BILLIONNAIRE CHEESY BURGER TOWER 🐮 🥗 Double Wagyu burger, 4 kinds of cheese, bacon, crispy onion and Parmesan fries <i>All signature cuts come with 1 sauce and 1 side dish</i>		800

SAUCES

BÉARNAISE SAUCE	90
COGNAC AND PHU QUOC PEPPER SAUCE	90
ARGENTINEAN CHIMICHURRI	90
BORDEAUX RED WINE SAUCE	90
CREAMY BLUE CHEESE SAUCE	90
HOLLANDAISE SAUCE	90
MUSHROOM SAUCE	90
CHORON SAUCE	90

SIDE DISHES

HAND CUT STEAK FRIES	90
TRUFFLE AND PARMESAN STEAK FRIES	195
POTATO PUREE AND BLACK TRUFFLE	120
MACARONI PASTA MAC AND CHEESE	100
WILD SAUTÉED MUSHROOMS	120
CREAMY YOUNG SPINACH	100
HONEY ROASTED HEIRLOOM BABY CARROTS	100
ROASTED GREEN ASPARAGUS	150
SAUTÉED GREEN BEANS WITH BUTTER	90
FRIED ONIONS LOTUS STYLE	100
DALAT ORGANIC MIX GREEN SALAD	80
ORGANIC ROCKET SALAD	110

Set Menu

DISCOVERY MENU 1 400

STELLAR CHOP SALAD 🥗

Chicken breast, avocado, Roquefort cheese, Dalat artichoke

"TENDER VALLEY" RIBEYE MBS 3+ GRAIN FEED 200 DAYS 🐮

FULL BLOOD BLACK ANGUS AUSTRALIA ASPARAGUS AND FRENCH FRIES

RODOLPHE LE MEUNIER 2 CHEESE SELECTION 🥗

DALAT STRAWBERRY CHEESE CAKE 🍰

Pistachio crumble, sorbet

EXPERIENCE MENU 1 800

FOIE GRAS 5 SPICES "AU TORCHON"

Brioche, pistachio crumble, mango chutney curry madras, beetroot juice reduction

ASPARAGUS VELOUTÉ 🥗

San Daniel ham toast, Feta cheese espuma

"GREATER OMAHA" STRIPLOIN BLACK ANGUS CERTIFIED USA 🐮

Cognac VSOP and green pepper sauce, hand cut steak fries

RODOLPHE LE MEUNIER 3 CHEESE SELECTION 🥗

WALNUT AND BANANA BROWNIE 🍰

DEGUSTATION MENU 2 200

SCALLOP CEVICHE 🐟

Kumquat dressing, red fruit jelly, olive tapenade, fresh herbs

CHEESE CROQUETTE WITH WILD FRENCH MUSHROOM 🥗

4 kinds of cheese, chanterelle, porcini, black trumpet mushroom

EGG PARFAIT WITH DUCK CONSOMMÉ 🍷

Slow cook egg 62°, foie gras, seaweed, crispy procuitto, lotus chips and truffle oil

"SHER WAGYU" TENDERLOIN WAGYU MBS8/9 AUSTRALIA 🐮

Asparagus and hand cut french fries

RODOLPHE LE MEUNIER 4 CHEESE SELECTION 🥗

MILK CHOCOLATE FONDANT 🍰