

Discovery Menu

1.800.000

SEAWEED SALAD

Sesame Dressing

∞

SEARED SCORCH BEEF

Oroshi Ponzu, Spring Onion, Perilla Herb

∞

CLEAR BEEF CONSOMMÉ

Beef Maroon Maki Roll, Shitake Mushroom

YOUR CHOICE OF MAIN COURSE:

**GREATER OMAHA, CERTIFIED ANGUS BEEF
TENDERLOIN 130 gr**

Or

**CHILLED WAGYU BEEF STRIPLOIN MBS 6+
130 gr**

*Served with Asparagus, King Mushroom, Crispy Garlic, Wakame
Seaweed Sea Salt & Japanese Barbeque Sauce*

∞

BLACK GARLIC FRIED RICE

Crispy Beef Fat, Scented With Shiso, Pickle Kimchee

DESSERT TRIO

Japanese Mochi, Matcha Jelly & Black Sesame Sorbet

All Prices are in VND and subject to 5% service charge & 10%
government tax

Experience Menu



2.750.000

TAKO

Onion & Wasabi Water, Green Apple

∞

TUNA & SALMON SASHIMI

Marinated With Sake & Kombu

∞

AWABI SEAWEED SALAD

∞

SALMON MISO SOUP

Wakame, Spring Onion

JAPANESE U10 SEA SCALLOP

Onion, Fennel, Lemon Dill Sauce

∞

PATAGONIAN TOOTHFISH FILLET

Asparagus, Assorted Mushroom, Teriyaki Sauce

∞

SEAFOOD GARLIC FRIED RICE

Pickle Kimchee

DESSERT TRIO

Japanese Mochi, Matcha Jelly & Black Sesame Sorbet

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Special Prawn Menu

2.500.000



HA LONG BAY PRAWN

Mango, Cucumber & Salmon Roe Tartare

∞

CARABINEROS PRAWN

Crunchy Head, Asparagus, Garlic Lemon Soy Butter

∞

LOBSTER MISO SOUP

Wakame, King Mushroom

ARGENTINE COLOSSAL BLACK TIGER SHRIMP

Assorted Mushroom, Lemon, Shell Fish Sauce

∞

LANGOUSTINE GARLIC FRIED RICE

Pickle Kimchee

DESSERT TRIO

Japanese Mochi, Matcha Jelly & Black Sesame Sorbet

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Degustation Menu

3.200.000

TAKO

Onion & Wasabi Water, Green Apple

∞

AWABI SEAWEED SALAD

Sesame Dressing

∞

TUNA & SALMON SASHIMI

Marinated With Sake & Kombu

∞

SEARED SCORCH BEEF

Oroshi Ponzu, Spring Onion, Perilla Herb

∞

SALMON MISO SOUP

Wakame, Spring Onion

LIVE ABALONE, PATAGONIAN TOOTHFISH

Asparagus, Onion, Teriyaki Sauce

∞

KOBE STRIPLOIN GRADE A4 130gr

*Assorted Mushroom, Garlic Crispy, Wakame Seaweed
Sea Salt & Japanese Barbeque Sauce*

∞

BLACK GARLIC FRIED RICE

Crispy Beef Fat, Scented With Shiso, Pickle Kimchee

DESSERT TRIO

Japanese Mochi, Matcha Jelly & Black Sesame Sorbet

All Prices are in VND and subject to 5% service charge & 10% government tax

À La Carte

APPERTIZERS:

SASHIMI DISCOVERY PLATTER

900.000

∞

AWABI SEAWEED SALAD

890.000

SEAFOODS:

ARGENTINE COLOSSAL BLACK TIGER SHRIMP

Assorted Mushroom, Lemon, Shell fish Sauce

1.420.000

∞

JAPANESE U10 SEA SCALLOP & LIVE ABALONE

Onion, Fennel, Lemon Dill Sauce

1.750.000

∞

PATAGONIAN TOOTHFISH FILLET

Teriyaki sauce

1.700.000

∞

LIVE CANADIAN LOBSTER

2.470.000

All Prices are in VND and subject to 5% service charge & 10% government tax

À La Carte

MEATS:

TENDERLOINS 250gr

WAGYU GRADE 9+, AUSTRALIA

1.990.000

MULWARRA, PRIME BLACK ANGUS, AUSTRALIA

1.100.000

GREATER OMAHA, CERTIFIED ANGUS, U.S.A

1.000.000

∞

RIB EYES 250gr

WAGYU GRADE 5, AUSTRALIA

1.400.000

GREATER OMAHA, CERTIFIED ANGUS, U.S.A

990.000

MULWARRA, PRIME BLACK ANGUS, AUSTRALIA

850.000

∞

STRIPLOINS 250gr

KOBE GRADE A4, JAPAN

2.300.000

WAGYU GRADE 6+, AUSTRALIA

1.350.000

GREATER OMAHA, CERTIFIED ANGUS, U.S.A

900.000

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À La Carte

DESSERTS:

TRIO

Japanese Mochi, Matcha Jelly & Black Sesame Sorbet

210.000

∞

MILK CHOCOLATE FONDANT

Salted Peanut Butter Ice Cream

210.000

∞

DA LAT STRAWBERRY CHEESE CAKE

Pistachio Sorbet

210.000

∞

ICE CREAM SELECTION

1 Scoop Of Your Choice

150.000

∞

EXOTIC FRUIT PLATE

180.000

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