



Stellar Teppanyaki proudly welcomes Chef Lee Heejoon of Lavender Seoul for a special culinary showcase. Witness their combined artistry as they transform Korea's seasonal treasures into a refined set menu. The experience is elevated with pairings of exquisite French wines and a special tasting of premium Andong Soju. Join us for this exceptional event where culinary mastery takes center stage. Drawing inspiration from Korea's seasonal abundance, Chef Lee presents a refined set menu where each course is crafted with precision and grace. The experience is elevated by the elegance of French wine pairings and a rare tasting of premium Andong Soju, creating a harmony of flavors that lingers well beyond the evening.

Join us for this unforgettable celebration of gastronomy, where refinement meets innovation at the teppan.

A stylized, handwritten signature in black ink, likely representing the name "Lee Heejoon". The signature is fluid and artistic, with long, sweeping strokes.

Chef Lee Heejoon

KOREAN GASTRONOMY WEEK 2025

AN EXQUISITE TEPPANYAKI NIGHT

featuring guest chef Lee Heejoon

Friday 19th - Sunday 21st September 2025

Welcome Drink

Omyrose Kyol Sparkling Wine

Beef Tartare

Korean Black Sesame Tart

Korean Wando Abalone

Morning Glory, Kimchi Beurre Blanc, Ginger & Yuzu Soy Sauce

Prunotto Langhe Arneis, DOC, Piemonte, Italy, 2024

Foie Grass

Pineapple, Red Miso

Villa Antinori – Pinot Grigio, Pinot Bianco, Riesling, 2023, Italy

Cod Papillote

Cherry Tomato, Asparagus

Antinori Conte Della Vipera

Sauvignon Blanc, Sémillon, 2023, Italy

Braised Wagyu Short Rib

Creamy Mash Potato, Asparagus, King Mushroom,

Gochujang Glaze

Pian Delle Vigne Rosso di Montalcino, Sangiovese, 2022, Italy

Webfoot Octopus Fried Rice

Beef with Red Pepper Paste

Caramelized Korean Pear with Grand Marnier Flambé

Parmesan & Gruyère Cheese Tuile Salted Ice Cream

Korea National Heritage Andong Soju

7-course Set Menu: VND3,700,000++ per guest

7-course Set Menu with Wine Pairing: VND4,200,000++ per guest

Prices are subject to 5% service charge and local tax

OMYROSE KYOL SPARKLING WINE

Gyeongbuk, Korea

Grape variety:

Schisandra chinensis (Omija berry)

Tasting notes:

Colour: bright and refined rosé appearance

Nose: expressive aromas of red berries (omija), maple syrup, caramelized banana, and ripe peach, interwoven with delicate herbal and spiced hints of anise and ginseng

Palate: an intriguing interplay of fine effervescence and gentle bitterness highlights the unique complexity of omija fruit. Fresh, vibrant acidity enlivens the palate, while layers of sweet, sour, and subtly spicy notes deliver excellent balance and an impressively long, complex finish

By the glass: VND570,000++

By the bottle: VND2,850,000++



OMYNARA®

Prices are subject to 5% service charge and local tax

PRUNOTTO LANGHE ARNEIS

Piemonte, Italy

Grape variety:

Arneis

Tasting notes:

Colour: Straw yellow color with slight greenish reflections

Nose: Intense, with floral and fruity notes

Palate: Stands out for its good structure, supported by a pleasant freshness.

By the glass: VND370,000++

By the bottle: VND1,750,000++



Prices are subject to 5% service charge and local tax

VILLA ANTINORI BIANCO IGT

Tuscany, Italy

Grape variety:

Pinot Grigio, Pinot Bianco, Riesling Renano, Trebbiano Toscano

Tasting notes:

Colour: straw yellow with greenish reflections

Nose: intense and refined, with dominant fruity notes of pineapple, Golden apple, and banana, followed by hints of orange blossom

Palate: fresh and mouth-filling with a pleasant tautness, finishing with a clean, mineral character

By the glass: VND240,000++

By the bottle: VND1,150,000++



ANTINORI CONTE DELLA VIPERA

Italy

Grape variety:

Sauvignon Blanc, Sémillon

Tasting notes:

Colour: straw yellow with bright green hues

Nose: pink grapefruits and lychee together with fresh delicate notes of sage and elder flowers

Palate: refined, supple with excellent freshness. The finish is dominated by hints of lime and pineapple

By the glass: VND570,000++

By the bottle: VND2,700,000++



PIAN DELLE VIGNE ROSSO DI MONTALCINO

Tuscany, Italy

Grape variety:

Sangiovese

Tasting notes:

Colour: ruby red

Nose: fresh aromas of strawberries and cherries, accented by delicate citrus notes of blood orange and floral hints. The bouquet is layered with balsamic nuances of eucalyptus and subtle touches of tobacco

Palate: vibrant freshness balanced with silky tannins and a distinctive sapidity. The finish is long, echoing red fruits & blood orange notes first perceived on the nose

By the glass: VND500,000++

By the bottle: VND2,400,000++



KOREA NATIONAL HERITAGE ANDONG SOJU

Andong, Gyeongsangbuk-do, South Korea

Tasting notes:

Colour: crystal clear, brilliant transparency

Nose: subtle aromas of steamed grains
(glutinous rice, barley) and nuruk fermentation.

Hints of toasted nuts, white blossoms, and
light black sesame. With age, delicate earthy
and mellow sweet tones emerge

Palate: smooth entry despite its high alcohol (40 - 45%).

Grain sweetness and nuttiness at first sip,
followed by clean nuruk umami. Long, crisp
finish with a dry yet elegant lingering
note of grains.



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조옥화 안동소주

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ANDONGSOJU



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