

# FROM EAST TO WEST

STELLAR STEAKHOUSE, 62ND FLOOR

HOURS OF OPERATION: 6.00PM - 10.30PM

## APPERTIZERS

- NORMANDY ROYALE OYSTER NO.3(1PC)** 🍷 260  
Ponzu sauce, lemon pearls
- STELLAR OYSTER** 🍷 260  
Herb butter, fish sauce, bread crumbs, Parmesan, Gruyère
- BANGKOK YUM SALMON** 🍷 350  
Vermicelli noodle salad, fish sauce, garlic, red & green chili peppers
- PAN SEARED SCALLOP & OCTOPUS CONFIT** 🍷 ① 480  
Humita, Mediterranean salad, orange vinaigrette, dill
- MARYLAND CRAB CAKE** 🍷 ① ② 270  
Avocado salsa, mango relish, microgreens, balsamic reduction

## SOUPS

- HUNGARIAN GOULASH** 🍷 280  
Sourdough croutons, parsley
- LA FIAMMANTE TOMATO PURÉE** ① ② 230  
Smoked Scamorza, tortilla chips, extra virgin olive oil, cream, fresh herbs



## SHARING

- CAESAR SALAD** 🍷 ① ② ③ 350  
Romaine lettuce, garlic croutons, pancetta, Parmesan cheese, Caesar dressing
- ADD ON: SMOKED CHICKEN** 100  
**GRILLED SALMON** 🍷 150
- BUFFALO MOZZARELLA & TOMATO SALAD** ① ② ③ 400  
Arugula, balsamic pearls, balsamic reduction, basil pesto, extra virgin olive oil, heirloom tomato, Phu Quoc black pepper

- APÉRITIF BOARD** 🍷 ① ② 650  
Brie de Meaux, Fourme d'Ambert, Mimolette, chorizo, salami, Ibérico ham
- DUCK FOIE GRAS TERRINE** 1 100  
Grilled sourdough, spicy mixed olives, gherkins, oven - dried tomatoes, raspberry compote

## MAIN COURSES

- MISO GLAZED BLACK COD (250G)** 🍷 ① 1 200  
Grilled broccolini, creamy garlic potato
- SWEET & SOUR JUMBO TIGER PRAWNS** 🍷 1 400  
Sautéed green vegetables, fried shallot, spring onion, steamed bao buns
- PAN SEARED SALMON (250G)** 🍷 ① 750  
Grilled broccolini, creamy garlic potato, lemon butter sauce
- FRENCH DUCK CONFIT PARMENTIER** 1 200  
Spinach, lentils, cheesy mashed potato, red cabbage jam, candied walnut
- VEGETABLE MOUSSAKA** ① ② ③ 480  
Eggplant, zucchini, potato, tomato, lentil, creamy béchamel sauce, Parmesan cheese

- SAPPORO STYLE LAMB PLATTER** 1 500  
Oriental vegetables, Japanese special sauces, spicy cumin seasoning, steamed rice & curry soup
- IBERICO GRILLED PORK CHOP** 🍷 ① 1 200  
Sautéed mushroom sauce
- WAGYU CHEESEBURGER** 🍷 ① ② ③ 850  
Bacon, onion, Gruyère, lettuce, tomato, truffle mayonnaise, French fries
- JAPANESE GRILLED HIBACHI WAGYU STEAK (200G)** 🍷 1 600  
Grilled onions, mushrooms & zucchini, soy sauce, steamed rice, miso soup, yuzu coleslaw salad, umeboshi
- STELLAR SIGNATURE MIXED GRILL TO SHARE** 🍷 🍷 ① 7 800  
(served with your choice of 4 sides & 4 sauces)
- ◆ Black Angus porterhouse 1kg
  - ◆ Black Angus ribeye 250g
  - ◆ Lamb rack 200g
  - ◆ Lobster 600g
  - ◆ Tiger prawns 250g



All prices are in VND'000 & subject to 5% service charge & prevailing tax

# STELLAR SIGNATURE AGED CUTS

All dishes are served with your choice of 1 side dish & 1 sauce

<b>AUSTRALIAN PORTORO BLACK ANGUS</b> 🍷		
TOMAHAWK MB2+ (1~1.4KG)	100G	385
<b>AUSTRALIAN RIVERINA BLACK ANGUS</b> 🍷		
PORTERHOUSE MB2+ (1KG)	100G	310
<b>AUSTRALIAN KIDMAN WAGYU</b> 🍷		
TENDERLOIN MB2/3 (180G)		1 800
STRIPLOIN MB2/3 (250G)		1 500
RIBEYE MB2/3 (250G)		1 600
<b>AUSTRALIAN SHIMO WAGYU</b> 🍷		
TENDERLOIN MB4/5 (180G)		2 200
STRIPLOIN MB4/5 (250G)		1 900
<b>AUSTRALIAN PORTORO BLACK ANGUS</b> 🍷		
RIBEYE MB2+ (250G)		1 300
<b>JAPANESE KAMICHIKU WAGYU</b> 🍷		
STRIPLOIN A4 (200G)		2 600

## SAUCES

RED WINE 🍷	150
BÉARNAISE 🍷🍴🍴	150
PHU QUOC PEPPER SAUCE 🍷🍴	150
WILD MUSHROOM 🍷🍴	150
CHIMICHURRI 🍴	150

## SIDE DISHES

SAUTÉED MIXED MUSHROOMS 🍴🍴	180
SAUTÉED ASPARAGUS 🍴🍴	200
TRUFFLE MASHED POTATO 🍴🍴	200
GRUYÈRE MAC & CHEESE 🍴🍴	200
SPANISH CROQUETTES 🍴🍴 with homemade 3 types aioli	250



## DEGUSTATION MENU 2,400

WINE PAIRING	1,200 (INCLUDING 4 WINES)	1,500 (INCLUDING 6 WINES)
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<b>STELLAR OYSTER</b> 🍷
Herb butter, fish sauce, bread crumbs, Parmesan cheese, Gruyère cheese
◆
<b>OCTOPUS CONFIT</b> 🍷🍴
Humita, Mediterranean salad, orange vinaigrette, dill
◆
<b>HUNGARIAN GOULASH</b> 🍷
Sourdough croutons, parsley
◆
<b>FRENCH DUCK CONFIT PARMENTIER</b>
Spinach, lentils, cheesy mashed potato, red cabbage jam, candied walnut
◆
<b>SEASONAL FRUIT SORBET</b> 🍴🍴
◆
<b>AUSTRALIAN SHIMO WAGYU MB4/5 TENDERLOIN (120G)</b> 🍷🍴
Green asparagus, truffle mashed potato, red wine sauce
◆
<b>TIRAMISU AFFOGATO</b> 🍴🍴🍴🍴
mascarpone, cream, eggs, Marsala wine, espresso coffee

## DESSERTS

<b>GENMAICHA &amp; POPCORN SABLÉ</b> 🍴🍴🍴	230	
Vanilla ice cream		
<b>CHOCOLATE TRUFFLE TART</b> 🍴🍴🍴	250	
Phu Quoc peppercorn biscuit		
<b>MIXED BERRY COMPOTE</b> 🍴🍴🍴	240	
Soft meringue, rose tea cream		
<b>TIRAMISU AFFOGATO</b> 🍴🍴🍴🍴	310	
Mascarpone, cream, eggs, Marsala wine, espresso coffee		
<b>RUM BABA</b> 🍴🍴	290	
Baba dough, agrume, mascarpone Chantilly, brown rum		
<b>SELECTION OF GELATO</b> 🍴🍴 (1 SCOOP)	150	
◆ VANILLA	◆ STRAWBERRY	◆ YOGHURT
◆ CHOCOLATE	◆ SALTED CARAMEL	

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