



## KOREAN GASTRONOMY WEEK 2025



Prepare to embark on an extraordinary culinary journey as we welcome Michelin-starred Chef Cho Youngdong of Y'east (Gangnam, Seoul) for an intimate two-night experience at Stellar Steakhouse during Korean Gastronomy Week. The name Y'east (a fusion of East and Yeast) captures Chef Cho's philosophy: reimagining East Asian culinary traditions through the boundless creativity. Having honed his craft at acclaimed kitchens including Momofuku Seiobo in Sydney and Restaurant 108 in Copenhagen, Chef Cho has cultivated a distinctive style that marries European technique with East Asian heritage. His innovative approach earned Y'east its first Michelin star in the 2025 Seoul & Busan Michelin Guide, cementing his place among Korea's most visionary chefs.

Chef Cho will present a modern interpretation of Korean fine dining, paired with the refined elegance of French winemaking, as part of Korean Gastronomy Week.

A stylized, handwritten signature in black ink, likely belonging to Chef Cho Youngdong.

Chef Cho Youngdong

KOREAN GASTRONOMY WEEK 2025

# MICHELIN STAR CHEF DINNER

featuring michelin-starred chef Cho Youngdong

Tuesday 23<sup>rd</sup> & Wednesday 24<sup>th</sup> September 2025

## Welcome Drink

Omyrose Kyol Sparkling Wine

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## Prawn Tartare

Champagne Sauce, Perilla Seed Oil

Tournon, 'Mathilda' – Viognier, Marsanne, 2022, Australia

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## Egg Jjim

Autumn Namul, Caviar

Domaine des Granges de Mirabel – Viognier, 2022, France

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## Cod

Mussel Sauce, Nori, Tot (Hijiki)

Tournon, 'Pyrenees Landsborough Vineyard'

Chardonnay, 2023, Australia

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## Wagyu Beef Sirloin

Black Garlic, Pine-Shitake Hybrid Mushroom

'Les Granilites' Saint Joseph – Syrah, 2022, France

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## Noodle

Autumn Mushroom Broth, Sesame Sabayon, Sichuan Pepper

Domaine Saint-Etienne, 'Les Albizzias'

Syrah, Grenache, Mourvèdre, Carignan, 2023, France

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## Kombu Ice Cream

Gamtae Merigue, Sancho Leaf

Korea National Heritage Andong Soju

6-course Set Menu: VND3,000,000++ per guest

6-course Set Menu with Wine Pairing: VND3,500,000++ 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

# TOURNON, MATHILDA

Marsanne, Australia

## Grape variety:

Viognier, Marsanne

## Tasting notes:

Colour: pale gold colour

Nose: fresh crisp and fruity with stone fruit in abundance

Palate: supple and fresh attack, with great minerality and fruit weight

By the glass: VND220,000++

By the bottle: VND1,050,000++



**M. CHAPOUTIER**

Prices are subject to 5% service charge and local tax

# DOMAINE DES GRANGES DE MIRABEL

Vallée du Rhône - IGP Ardèche, France

## Grape variety:

Viognier

## Tasting notes:

Colour: greenish-yellow colour quite deep

Nose: fine aromas of apricot, pear, marmalade

Palate: blending of roundness and freshness on the palate, which is a characteristic of Viognier variety on these volcanic soils

By the glass: VND300,000++

By the bottle: VND1,450,000++



**M. CHAPOUTIER**

Prices are subject to 5% service charge and local tax

# TOURNON LANDSBOROUGH

Pyrenees - Victoria, Australia

**Grape variety:**

Chardonnay

**Tasting notes:**

Colour: vibrant golden yellow

Nose: fresh crisp nose with notes of exotic fruits and slight toasty notes

Palate: supple & fresh attack, round structure supported by a good balance between acidity and minerality

By the glass: VND380,000++

By the bottle: VND1,800,000++



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# “LES GRANILITES” SAINT-JOSEPH

Rhône Valley - Saint-Joseph, France

## Grape variety:

Syrah

## Tasting notes:

Colour: garnet red with purple highlights

Nose: nice intensity of wild dark berry notes (blackcurrant, blackberries), mineral notes (graphite), underscored by lovely, smooth oakiness. Palate: soft and well-balanced

Palate: soft and well-balanced on entry. Fine, tight tannins, beautiful mineral tautness derived from the granite. Long-lasting finish with lovely dark berry notes

By the glass: VND740,000++

By the bottle: VND3,550,000++



**M. CHAPOUTIER**

Prices are subject to 5% service charge and local tax



# DOMAINE SAINT ETIENNE, LES ALBIZZIAS

Rhône Valley - Côtes-du-Rhône, France

## Grape variety:

Syrah, Grenache, Mourvèdre, Carignan

## Tasting notes:

Colour: bright crimson red with light pink tints

Nose: notes of laurel and crushed strawberries laced with a few floral notes (lilies).

Palate: the intense black fruit (cherries, blackberries, blackcurrants) and garrigue scrubland notes are a perfect foil for this wine's silky tannins which create the lovely complexity so characteristic of the Côtes-du-Rhône

By the glass: VND260,000++

By the bottle: VND1,250,000++



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