

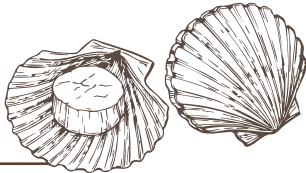
FROM EAST TO WEST

A LA CARTE MENU

STELLAR STEAKHOUSE, 62ND FLOOR

HOURS OF OPERATION: 6.00PM - 10.30PM

APPETIZERS



- NORMANDY ROYALE OYSTER NO.3 (1 PC)** 🍷 260

ponzu sauce, lemon pearls
- BANGKOK YUM SALMON** 🍷 350

vermicelli noodle salad, red & green chili pepper, fish sauce, garlic
- PAN SEARED SCALLOPS & PRAWN** 🍷 🍷 480

humita, chimichurri sauce, parsley tuile
- CANADIAN LOBSTER CAKE** 🍷 🍷 🍷 550

lobster remoulade sauce

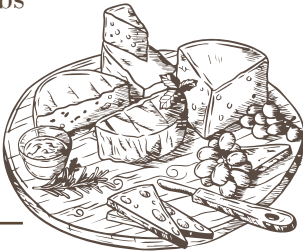
SOUPS

- SINGAPORE PRAWN CONSOMMÉ** 🍷 🍷 350

yellow egg noodle, shrimp, bok choy, cilantro & bean sprout salad
- LA FIAMMANTE TOMATO PURÉE** 🍷 🍷 230

smoked Scamorza, tortilla chips, extra virgin olive oil, cream, fresh herbs

SHARING



- CAESAR SALAD** 🍷 🍷 🍷 🍷 350

romaine lettuce, garlic croutons, pancetta, Parmesan, Caesar dressing

ADD ON: SMOKED CHICKEN 100

GRILLED SALMON 150
- FRESH BUFFALO MOZZARELLA & SUMMER TOMATO SALAD** 🍷 🍷 🍷 400

arugula, balsamic pearl, balsamic reduction, extra virgin olive oil, heirloom tomato, basil pesto, Phu Quoc black pepper
- TUNA POKE SUSHI** 🍷 350

sushi rice, avocado, rainbow radish, edamame, soy sauce
- APERITIF BOARD** 🍷 🍷 🍷 650

Brie de Meaux, Fourme d'Ambert, mimolette, chorizo, salami, Iberico ham

MAIN COURSES

- MISO GLAZED BLACK COD (250G)** 🍷 🍷 1,200

grilled broccolini, creamy garlic potato
- CHILI & GARLIC TIGER PRAWNS** 🍷 🍷 1,200

butter, fresh herbs
- PAN SEARED SALMON (250G)** 🍷 🍷 750

grilled broccolini, creamy garlic potato, lemon butter sauce
- FRENCH ROASTED CHICKEN “POULET RÔTI”** 🍷 1,200

half French yellow chicken, lemon, garlic, Provence herbs, baby carrot, asparagus, Pont Neuf potatoes, chicken jus
- SPANISH IBERICO PORK ROULADE** 🍷 🍷 1,100

pork loin, Paris ham, spinach, Gruyère cheese, bacon, creamy polenta, stone fruit compote
- GRILLED AUSTRALIAN LAMB RACK** 🍷 🍷 1,500

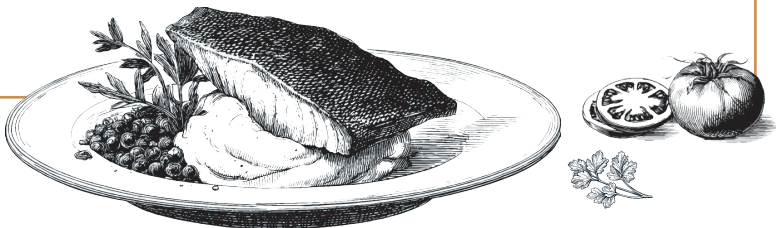
herb crust, fondant potato, romesco, red wine sauce
- ANGUS CHEESE BURGER** 🍷 🍷 🍷 🍷 850

bacon, onion, Gruyère, lettuce, tomato, truffle mayonnaise, French fries
- JAPANESE GRILLED HIBACHI WAGYU STEAK (200G)** 🍷 1,600

grilled onion, mushrooms & zucchini, special soy sauce, Japanese steamed rice, miso soup, yuzu coleslaw salad, umeboshi
- STELLAR SIGNATURE MIXED GRILL TO SHARE** 🍷 🍷 🍷 7,500

- Black Angus porterhouse 1kg
 - Black Angus ribeye 250g
 - lamb rack 200g
 - grilled lobster 600g
 - tiger prawns 250g(served with your choice of 4 sides and 4 sauces)
- SUMMER VEGETABLE MOUSSAKA** 🍷 🍷 🍷 480

eggplant, zucchini, potato, tomato, lentil, creamy béchamel sauce, Parmesan



STELLAR SIGNATURE AGED CUTS

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

AUSTRALIAN PORTORO BLACK ANGUS

TOMAHAWK MB2+ (1 ~ 1.4KG) 100G 350

AUSTRALIAN RIVERINA BLACK ANGUS

PORTERHOUSE MB2+ (1 KG) 100G 280

STEAK CUTS

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

AUSTRALIAN KIDMAN WAGYU

TENDERLOIN MB2/3 (180G) 1,800
STRIPLOIN MB2/3 (250G) 1,500
RIBEYE MB2/3 (250G) 1,600

AUSTRALIAN SHIMO WAGYU

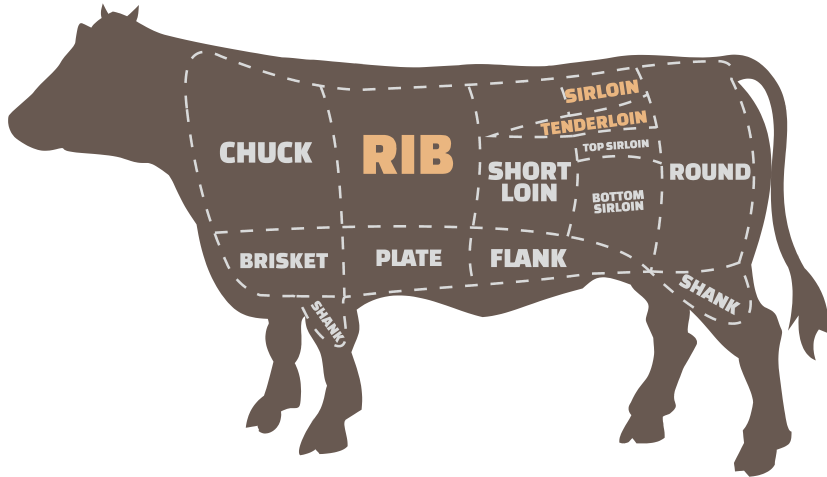
TENDERLOIN MB4/5 (180G) 2,200
STRIPLOIN MB4/5 (250G) 1,900

AUSTRALIAN PORTORO BLACK ANGUS

RIBEYE MB2+ (250G) 1,200

JAPANESE KAMICHIKU WAGYU

STRIPLOIN A4 (200G) 2,600



SAUCES

RED WINE 120
BÉARNAISE 120
PHU QUOC PEPPER SAUCE 120
WILD MUSHROOM 120
CHIMICHURRI 120

SIDE DISHES

SAUTÉED MUSHROOMS 150
GRILLED GREEN ASPARAGUS 170
TRUFFLE MASHED POTATO 150
GRUYÈRE MAC & CHEESE 170
FRENCH FRIES 180

DESSERTS

GENMAICHA & POPCORN SABLE 230
vanilla ice cream
CHOCOLATE TRUFFLE TARTE 250
Phu Quoc peppercorn biscuit
MIXED BERRY COMPOTE 240
soft meringue, rose tea cream
TIRAMISU AFFOGATO 310
mascarpone, cream, eggs, Marsala wine, espresso coffee
RUM BABA 290
baba dough, agrume, mascarpone Chantilly, brown rum
SELECTION OF GELATO (1 SCOOP) 150
vanilla, chocolate, strawberry, salted caramel or yoghurt

DEGUSTATION MENU 2,400

WINE PAIRING

1,200
(INCLUDING 4 WINES)

1,400
(INCLUDING 6 WINES)

BANGKOK YUM SALMON

vermicelli noodle salad, red & green chili pepper,
fish sauce, garlic

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PAN SEARED SCALLOPS & PRAWN

humita, chimichurri sauce, parsley tuile

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LA FIAMMANTE TOMATO PURÉE

smoked scamorza, tortilla chips,
extra virgin olive oil, cream, fresh herbs

*

SPANISH IBERICO PORK ROULADE

pork loin, Paris ham, bacon, spinach, Gruyère cheese,
creamy polenta, stone fruit compote

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MANGO SORBET

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AUSTRALIAN SHIMO WAGYU MB4/5 TENDERLOIN (120G)

green asparagus, truffle mashed potato,
red wine sauce

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TIRAMISU AFFOGATO

mascarpone, cream, eggs, Marsala wine, espresso coffee



Seafood



Pork



Beef



Egg



Nuts



Dairy



Vegetarian

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