

MAD COW

WINE & GRILL

SAVE UP TO 50% NOW ON MEALS BY BECOMING AN ACCOR PLUS MEMBER VALID FOR A YEAR ALL OVER ASIA. CONTACT OUR TEAMS FOR IMMEDIATE DISCOUNT

HEAD CHEF VINH D.NG. : "Ask our Maddie Gang for the Hidden Treasures"

A MAD STAR

★ AVE CAESAR (Table Serving)	     	320
Romaine Lettuce, Olive Oil, Mustard, Anchovy, Garlic, Parmesan, Bacon		
★ FRESH BURRATA CAPRESE	 	390
Mixed Heirloom Cherry Tomatoes, Basil, Orange Balsamic Vinaigrette, Rocket		
★ ROASTED BONE MARROW	  	480
Sautéed Mushrooms, Truffle Oil, Wasabi Cress, Garlic Butter Crouton		
★ HOKKAIDO SCALLOPS CECICHE	  	390
Pomelo, Kombu, Ginger, Sesame, Coriander, Yuzu Ponzu		
CITRUS-CURED SALMON SALAD	  	490
Tasmania Wagyu of the Sea, Ocean Trout Salmon Crispy Salmon Skin, Yuzu Ponzu, Walnut, Pumpkin Seed, Tobiko, Sea Buckthorn Dressing		
PHU QUOC - STYLE BEEF CARPACCIO	    	290
Australian Prime Beef Tenderloin, Garlic Shoot, Thai Basil, Rice Cracker, Phu Quoc Pepper & Nước Mắm Vinaigrette		
PACIFIC OYSTERS:	4pcs	6pcs
 FRESH ON ICE	260	360
with Lemon, Yuzu Ponzu		
   BAKED OYSTERS	340	440
with Mexican Smoked Chili Cheese Sauce		
SWEET POTATO SOUP	 	190
Cream, Chickpea, Olive Oil, Sourdough		

MAD FUSION

★ GRILLED STEAK SANDWICH	  	490
Australian Prime Black Angus, Flank steak, MB4+ Sourdough, Caramelized Onion, Shiraz Sauce & Double Fried Potato		
★ SMOKED WAGYU BURGER	      	590
Grilled 200g Smoked Wagyu Beef Patty, Charcoal Bun, Smoked Chili Mayo, Smoked Chipotle Bacon, Smoked Orange Cheddar Pickled Cucumber, Double Fried Potato		
DOUBLE PATTIES FOR...		720
TRUFFLE WAGYU BURGER	   	790
Grilled 200g Smoked Wagyu Beef Patty, Brioche Bun Truffle Puree Sauce, Truffle Brie Cheese Double Fried Potato		
SURF & TURF BURGER	        	790
Grilled 200g Smoked Wagyu Beef Patty, Charcoal Bun, Smoked Chili Mayo, Tiger Prawns, Crab Meat, Chipotle Bacon, Orange Cheddar, Double Fried Potato		
GRILLED IBERICO PORK	  	780
Secrete Cut Behind Shoulder, Apricot Mostarda, Mashed Carrot, Asparagus, Green Salad		
DRY-AGED DUCK BREAST A L'ORANGE		540
14 days dry age, Cook to Medium Rare, Mashed Potato, Orange Shiraz Sauce, Red Cabbage, Navel Orange		
DRY-AGED TUNA STEAK	   	520
10-Day Dry-Age, Phu Quoc Yellow Fin Tuna, Akami Fillet, Grill To Rare, Mashed Black Garlic Potato, Green Salad, Coriander, Sesame, Fish Roe Béarnaise Sauce		

PHU QUOC SPINY LOBSTER

 	
LOBSTER CHAR-GRILLED WITH GARLIC BUTTER	1250
LOBSTER THERMIDOR	1250
★ LOBSTER OVEN ROASTED with SPICY CAJUN BUTTER	1250

FROM OUR GRILL

ALL OF BEEF CUTS ARE HORMONE-FREE & ANTIBIOTIC-FREE
GRILLED OVER COCONUT & MANGROVE COALS
WEIGHT IS BASED ON UNCOOKED MEAT WEIGHT

PRIME CUT

MSA PREMIUM BEEF FROM VICTORIA, AUSTRALIA

★ RIB EYE - 300G	1400
Prime Black Angus, 150 days Grain Fed, 4-6 Marbling Score	
STRIPLOIN - 300G	1100
Prime Black Angus, Grain Fed, 4-6 Marbling Score	
TENDERLOIN - 200G	1200
Prime Angus Beef, Grain Fed, 4-6 Marbling Score	
PICANHA - 300G	850
Prime Black Angus, 150-Day Grain Fed, 4-6 Marbling Score	
★ SHORT RIBS BONE IN - 300G	890
Angus Beef, 150days Grain Fed, 4-6 Marbling Score	
FLANK STEAK - 250G	790
Prime Black Angus, Grass Fed, 4+ Marbling Score	
★ 30-DAY DRY AGED - 400G	1400
Striploin On The Bone, Prime Black Angus, Grass Fed, 4-6 Marbling Score	

THE BIG BOARDS

MADDIE'S PHU QUOC CARPET BAG 