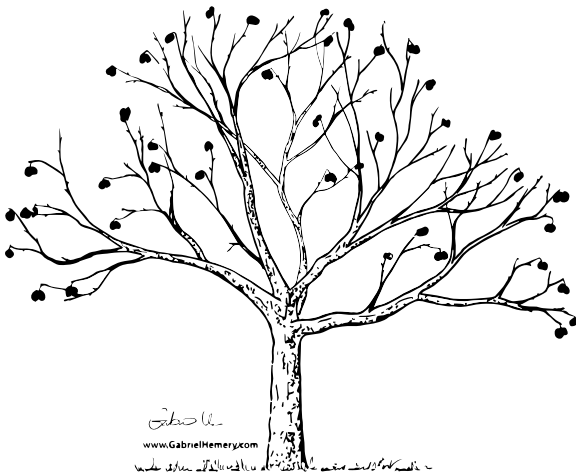


TAPAS

Chef's Favourite Tapas Platters Best Shared with a Bottle of Wine

GREAT FOR SHARING

Gourmet Selection	230 000
<i>Parma Ham Tapenade Roasted Vegetables Slow Roast Tomatoes Parmesan Chunks Homemade Wholemeal</i>	
Mixed Dips	150 000
<i>Lotus Seed Hummus Tapenade Olive Oil Dukkah Turkish Bread Homemade Wholemeal</i>	
Tapas From the Sea	380 000
<i>Smoked Salmon Crab Mayonnaise Prawn Cocktail Our Homemade Pickles Homemade Wholemeal</i>	
Moroccan Platter (v)	230 000
<i>Marinated Olives Falafels Sumac Yoghurt Beetroot Dip Flatbread</i>	



Sizzling Garlic Prawns	250 000
<i>MM Baguette</i>	
Lamb Kofta	190 000
<i>Tzatziki Flat Bread</i>	
Crispy Squid	180 000
<i>Moroccan Spices Lime Aioli Dukkah</i>	
Honey Carrot Salad (v)	135 000
<i>Dukkah Lotus Seed Hummus Yoghurt</i>	
Herbed Falafel	150 000
<i>Sumac Yoghurt Coriander Pesto</i>	
Tempura Phu Quoc Prawns	200 000
<i>Lime Aioli Dip</i>	
Cheese Board	195 000
<i>Chef's Selection Chutney Homemade Crackers</i>	
Pizza Bread	50 000
<i>Garlic Rosemary Olive Oil Sea Salt</i>	

Create your own Tapas Board All served with Our Homemade Bread

Tapenade	70 000	Gorgonzola (v)	140 000		
Lotus Seed Hummus (vg)	50 000	Goat's Cheese (v)	160 000		
Smoked Eggplant Dip (vg)	40 000	Chunky Parmesan (v)	100 000		
Spiced Beetroot (vg)	40 000	Crab Mayonnaise	110 000		
Mixed Pickles (vg)	35 000	Smoked Salmon	170 000		
Slow Roast Tomato (vg)	35 000	Mixed Olives (vg)	120 000		
	Half	Whole	40g	80g	
Burrata (v)	100 000	150 000	Parma Ham	85 000	160 000

vg - Vegan v - Vegetarian Subject to 5% Service Charge Please inform us of any food allergies

CHAR GRILL

Lightly seasoned and cooked over our Lava Rock Grill

Comes with your choice of sauce and 2 sides

Please ask our staff for great combinations

SEAFOOD

Peppered Phu Quoc Squid	350 000
Phu Quoc Prawns	450 000
Salmon Fillet	450 000
Tuna Fillet	350 000

CHICKEN

Moroccan Yoghurt Marinated Chicken Breast Dukkah Crumb	300 000
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PORK

Fresh Chorizo Sausage	360 000
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AUSTRALIAN LAMB

Moroccan Spiced Lamb Kofta Skewers	390 000
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AUSTRALIAN PREMIUM STEAKS

Fillet 200g	580 000
Rib Eye 300g	680 000
Chateaubriand for Two 400g (2 sauces & 4 sides)	980 000

CHOOSE YOUR OWN SAUCE

Homemade Mayonnaise - Roasted Garlic Aioli - Basil Pinenut Pesto - Tzatziki Yoghurt - Creamy Mushroom - Parisian Butter - Red Wine Jus - Phu Quoc Peppercorn - Béarnaise

CHOOSE 2 SIDES

French Fries - Potato Mash - Char Grilled Vegetables - Almond Green Beans - Garlic Mushrooms - Niçoise Syle Salad - Potato Dauphinoise - Broccoli Sultana Pinenut - Parmesan Rocket - Tomato Feta Basil - Ancient Grain Quinoa Salad

extra sides 70 000

MAINS

MM CLASSICS

Slow Baked Chicken Thigh Tagine Dried Fruit Chickpea Green Beans Quinoa Salad	290 000
Confit Duck Leg Roast Garlic Mash Onion Marmalade	315 000
Pan Fried Salmon Baked Wasabi Mash Light Caramel Ginger Sauce	380 000
Crispy Skin Sea Bass Roast Cauliflower Lentils Romesco Sauce	320 000
Beer Battered Sea Bass Chunky Chips Tartare Sauce	250 000
Grilled Sea Bass Lime Cypriot Greek Salad	250 000

PASTA / RISOTTO

Bianco E Nero Spaghetti Crab Lime Chilli	310 000
Seafood Spaghetti White Wine Cream / Tomato Sauce	275 000
Wild Mushroom Tagliatelle Cream Sauce (v)	180 000
Homemade Parmesan Gnocchi Sausage Tomato Ragout	190 000
Gnocchi Sweet Potato Caramelised Onion Pumpkin Rocket Parmesan (v)	220 000
Beef Lasagna Clay Pot	250 000
Beetroot Cheddar Risotto (v)	180 000
Wild Mushroom Parmesan Risotto (v)	245 000

PIES

Chicken Leek Pie Mustard Mash Mushroom Sauce	260 000
Beef Tiger Beer Pot Pie Baked Mash Potato Carrot Peas	295 000
Creamy Smoked Fish Pie Green Peas Boiled Egg Cheddar Potato Crust	280 000

BURGERS

Served with French Fries Homemade Relish Sesame Seed Bun

Premium Australian Classic Beef	210 000
Add Mushroom / Cheese / Egg / Bacon	20 / 20 / 20 / 30 000

WINE CELLAR

A premium selection of International wines. All sold at the best restaurant prices in Saigon.
Please ask our staff to browse our wine cellar and for any pairing recommendations.

PIZZA

	Medium 8"	Large 12"
Margarita <i>Tomato Mozzarella Basil (v)</i>	90 000	170 000
Pepperoni <i>Pepperoni Tomato Mozzarella</i>	110 000	190 000
Melanzane <i>Char Grilled Eggplant Garlic Zucchini Hummus Sesame Mozzarella Tomato Basil (v)</i>	110 000	180 000
Seafood <i>Prawn Squid Sea Bass Tomato Mozzarella</i>	170 000	250 000
Spicy Chicken <i>Marinated Thai Style Chicken Mango Chilli Onion Mozzarella Tomato</i>	125 000	210 000
Anchovy <i>Anchovy Caper Black Olive Basil Tomato Mozzarella</i>	150 000	240 000
Four Cheese Pizza <i>Cheddar Mozzarella Feta Gorgonzola (v)</i>	120 000	220 000
Parma Ham <i>Parma Ham Tomato Mozzarella</i>	140 000	230 000
Mushroom Pizza <i>Mixed Gourmet Mushroom Mozzarella Roasted Garlic Herbs Truffle Oil (v)</i>	140 000	260 000
Rustica <i>Parmesan Garlic Spinach Tomato Basil Sage Parma Ham Mozzarella</i>	150 000	280 000
BBQ Pork <i>Pulled Pork BBQ Sauce Mozzarella Fresh Coleslaw</i>	150 000	280 000
Parma Ham Rocket <i>Parma Ham Rocket Parmesan Tomato Mozzarella</i>	170 000	290 000
Smoked Salmon <i>Smoked Salmon Tomato Mozzarella Spinach Crème Fraîche</i>	210 000	350 000
Salami <i>Salami Milano Black Olives Roasted Capsicum Basil Pesto</i>	130 000	210 000
Moroccan Lamb <i>Moroccan Spiced Lamb Tomato Sauce Mozzarella Feta Mint Yoghurt Dukkah</i>	180 000	290 000
Burrata <i>Whole Burrata Smoked Cherry Tomato Mozzarella Roasted Capsicum Fresh Chilli</i>		380 000

EXTRA TOPPINGS

Add Burrata Cheese

Half 100 000 Whole 150 000

Slow Roast Tomato / Pineapple 20 000

Pine Nuts / Avocado 50 000

Bacon 65 000

Prawns 95 000

Parma Ham 85 000

Add Cheese

Feta / Mozzarella 35 000 MM Homemade Ricotta 55 000

Olives / Pumpkin / Rocket / Spinach 25 000

Mushroom / Capers 35 000

Anchovies 60 000

Chicken / Pepperoni / Ham / Salami 50 000

Smoked Salmon 100 000