

MAISON
MÂN-ĐỎ



PARTY & RESTAURANT





MAISON
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A NEW ERA OF VIETNAMESE DINING



MASTERFULLY MODERN VIETNAMESE CLASSICS, MAISON MÂN-ĐỎ RESTAURANT, CREATED BY A SWISS "VIET KIEU" COUPLE, PRESENTS VIETNAMESE CUISINE IN CONTEMPORARY INGREDIENTS AND SETTING. THE ELEGANT COZY HOUSE SETTING FIT TO ALL REQUIREMENTS FOR DINNERS AND EVENTS WHETHER CORPORATE OR PRIVATE.



MAISON MÂN-ĐỎ --- NHÀ HÀNG VIỆT FUSION
27J TRẦN NHẬT DUẬT - P.TÂN ĐỊNH - Q1 TPHCM
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HOTLINE: 093 377 4487



MAISON MẬN-ĐỎ

A New Era of Vietnamese Fusion Dining

QUY ĐỊNH RULES



Một vài điều nhỏ cho trải nghiệm trọn vẹn

A Few Gentle Notes for a Lovely Dining Experience



FOOD ALLERGIES



If you have any allergies or specific dietary needs, kindly inform our staff before ordering. For larger groups, please notify us at least 24 hours in advance.

DỊ ỨNG & SỞ THÍCH ĂN UỐNG



Nếu quý khách có dị ứng hoặc yêu cầu ăn kiêng đặc biệt, xin vui lòng báo với nhân viên trước khi gọi món. Với nhóm đông, xin thông báo trước ít nhất 24 giờ.



ORDERING SUGGESTIONS



To maintain a smooth dining rhythm, please do not mix A La Carte dishes with Set Dinners at the same table for group of 10 people and more. Each table may select up to 2 different Set Dinner menus.

GỢI Ý KHI GỌI MÓN



Để bữa ăn diễn ra trọn vẹn và mượt mà, xin vui lòng không gọi món A La Carte và Set Dinner trên cùng một bàn trên 10 khách. Mỗi bàn có thể chọn tối đa 2 loại Set Dinner khác nhau.



BRINGING WINE FROM OUTSIDE



Outside food and beverages are not permitted. Should you wish to bring wine, corkage fees apply:

- **300,000 VND** per bottle of Rice, Red, White, or Rosé Wine (750ml)
- **600,000 VND** per bottle of Champagne or Spirits (750ml)
- Groups of 10 or more guests may bring a maximum of 2 bottles.



MANG RƯỢU TỪ BÊN NGOÀI

Chúng tôi không nhận đồ ăn & thức uống mang vào. Nếu quý khách cần mang rượu, phụ thu như sau:

- **300.000đ/chai** rượu Gạo, Đỏ, Trắng, Hồng (750ml)
- **600.000đ/chai** Champagne hoặc Rượu Mạnh (750ml)
- Nhóm **từ 10 khách** trở lên có thể mang
- **tối đa 2 chai.**



FAMILIES & SHARED SPACE



We warmly welcome families with children. To ensure a refined and enjoyable experience for all, we kindly ask that guests help maintain a calm and respectful atmosphere.

GIA ĐÌNH & KHÔNG GIAN CHUNG



Chúng tôi hân hạnh đón tiếp các gia đình có trẻ nhỏ. Tuy nhiên, xin giúp chúng tôi giữ không gian nhẹ nhàng, để mọi thực khách đều có thể tận hưởng trọn vẹn bữa ăn trong một bầu không khí thanh lịch.

CARD ARE ACCEPTED HERE - NHẬN THANH TOÁN THẺ NGÂN HÀNG:



+ 2%



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MÓN MỚI NEW

MÓN MỚI GIỚI THIỆU – NEW ADDITIONS TO THE MENU

Newly added dishes, each carrying fresh inspiration in our ongoing culinary journey.



*"The sea is never old though waves have crashed for a thousand years.
A dish is never old when curiosity still stirs."*

SÚP ĐỎ NHUNG & NHỞ

Roasted Beetroot Soup with Feta Yogurt Dressing

Roasted beetroot, carrot, and potato simmered in a savory broth. The soup blends the natural sweetness of root vegetables with a light tang from yogurt and feta cream.

| 145



CUA LỘT CHIÊN GIÒN SỐT ME

Crispy Soft Shell Crab with Tamarind Sauce

Crispy soft-shell crab in a delicate batter. Served with a balanced tamarind sauce made from sour tamarind, palm sugar, and fish sauce — sweet, tangy, and full of character.

| 295



TÔM HÙM CHÁY TỎI & MIẾN HẤP RƯỢU VANG

Garlic Lobster w/Vermicelli Steamed in White Wine

Grilled lobster with golden charred garlic, preserving its natural sweetness. Silky vermicelli steamed in aromatic white wine infusion.

| 1250

1 con



Giá tính theo đơn vị 1.000 VNĐ, chưa bao gồm 5% phí dịch vụ và thuế GTGT hiện hành.
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FIRST COURSE SOUP



In a house shaded by a red plum tree, built in Indochine style in the heart of Saigon, we retell the story of Vietnamese cuisine through a new lens — a harmony of tradition and modernity, of homeland and the world. Back then, on a quiet and empty plot of land, there was nothing remarkable — except for one beautiful red plum tree standing in the front yard...

SÚP KHOAI TỪ HẠNH NHÂN THƠM NHỆ

Vietnamese White Yam Almond Soup

A silky Vietnamese white yam soup gently enriched with almond milk — delicate, earthy, and comforting.



| 105



SÚP KHOAI TỪ & SÒ ĐIỆP NHẬT

Vietnamese White Yam Velouté & Seared Japanese Scallop

A smooth Vietnamese white yam soup, topped with seared Japanese scallops — elegant, earthy, and delicately umami.

| 145



VELOUTÉ BÍ ĐỎ & SÒ ĐIỆP NHẬT

Pumpkin Velouté & Seared Japanese Scallop

Silky pumpkin velouté served with seared Japanese scallops — smooth, sweet, and elegantly rich.

| 145



VELOUTÉ BÍ ĐỎ – BÀO NGƯ & SÒ ĐIỆP NHẬT

*Pumpkin Silky Soup -
Seared Japanese Scallop & Abalone*

Velvety pumpkin soup with seared abalone and scallops — refined and ocean-kissed.

| 255



VELOUTÉ BÍ ĐỎ – BÀO NGƯ & SÒ ĐIỆP NHẬT
Pumpkin Silky Soup - Seared Jpn Scallop & Abalone
南瓜浓汤配鲍鱼及日本干贝



GỎI CHAY BIỂN XANH THANH VỊ

Green & Seaweed Salad  | 165

A refreshing mix of sea grape seaweed and crisp vegetables — light, clean, and serene like a quiet morning by the sea.

SALAD PHÔ MAI FETA & BÍ ĐỎ

Pumpkin Feta Mixed Salad  | 225

Refreshing mixed green salad, roasted pumpkin and Feta cheese – a colorful vegetarian plate.

GỎI BIỂN XANH & TÔM NƯỚNG

Green Seaweed Salad & Shrimp | 225

Grilled shrimp on a bed of fresh greens and seaweed — a refreshing harmony of land and sea.

SALAD RAU MÙA & BÒ ÚC TÁI CHANH

Rare Beef & Mixed Salad | 285

Lightly seared Australian beef over a bed of young greens, finished with a bright citrus dressing — refreshing, tender, and full of flavor.

SALAD THU & GAN NGŨNG PHÁP

Autumn & Foie Gras Salad | 325

Layered garden vegetables paired with our house-crafted French foie gras. Lovingly prepared in-house for a rich, silky finish.

SALAD XUÂN & CUA LỘT CHIÊN GIÒN

Crispy Soft Shell & Mixed Salad | 295

Golden soft-shell crab atop crisp greens, finished with a house-made creamy citrus mayo — indulgent yet balanced.



SALAD THU & GAN NGŨNG PHÁP

Autumn & Foie Gras Salad

法式鵝肝秋季蔬菜沙拉



MAISON MẬN-ĐỎ

A New Era of Vietnamese Fusion Dining

SECOND COURSE

SINGLE DISH



And so, we named it Maison Mận-Đỏ — a tender home beneath the plum tree heavy with fruit, where echoes of childhood laughter still drift through the leaves. Here, we begin to retell the story of Vietnamese cuisine — with grace and quiet boldness — where East meets West, crafted with modern finesse.

SÒ ĐIỆP NHẬT ÁP CHẢO SỐT PHÔ MAI

Japanese Scallop with Cheese Sauce

Pan-seared Japanese scallop topped with creamy cheese — a delicate, golden touch that melts in every bite.

| 125 / piece



BÀO NGƯ RƯỢU VANG VÀ KEM MẮM TIÊU

Abalone in White Wine & Pepper Fish Sauce

Tender abalone, simmered in white wine and Vietnamese fish-pepper sauce — elegant, savory, and uniquely local.

| 155 / piece



GAN NGỔNG PHÁP – SỐT ĐÔI TÁO & MẬN

Seared Foie Gras in Apple & Red Plum Harmony

Pan-seared French foie gras served with a light apple-lemon zest and red plum sauce. The gentle sweetness softens the richness, bringing balance and elegance to each bite.

| 455



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GAN NGỔNG PHÁP ÁP CHẢO SỐT TÁO

Seared Foie Gras in Apple & Red Plum Harmony

苹果与红李双酱香煎法国鹅肝



MAISON MẶN-ĐỎ

A New Era of Vietnamese Fusion Dining

SECOND COURSE

SHARED DISH



And then, each new member arrived like a missing piece of a puzzle — as if they were always meant to belong. Not just staff, but part of the Maison Mặn-Đỏ family — a small home where everyone contributes, grows, and learns together, so that every dish tells a story, and every meal becomes a meaningful experience.

NẤM ĐÔNG CÔ NƯỚNG SỐT CHIMICHURRI

Baked Chimichurri Mushroom

Grilled shiitake mushrooms with fragrant chimichurri, parsley, olive oil, nut, parmesan — light, herbal, and unexpectedly delightful.



| 125



TERRINE GAN NGỔNG PHÁP SỐT PHÚC BỒN TỬ

Crafted Foie Gras - Homemade Raspberry Sauce

House-crafted French terrine foie gras with fresh raspberry sauce — smooth, rich, and gently sweet.

| 325



CUA LỘT CHIÊN GIÒN SỐT KEM TRỨNG MUỐI

Crispy Soft Shell Crab - Creamy Salted Egg Sauce - Exotic Fruit

Crispy soft-shell crab glazed with creamy salted egg sauce, served with tropical fruits — rich and playful.

| 295



MỰC CHIÊN GIÒN & VÒNG HÀNH TÂY SỐT COCKTAIL

*Crispy Fried Fresh Squid & Onion Ring
Cocktail Sauce*

Crispy fried squid and onion rings, served with tangy cocktail sauce — golden, savory, crunchy.

| 325



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BÁNH XÈO HẢI SẢN MINI

Vietnamese Seafood Mini Pancake

越式迷你海鲜煎饼



MAISON MẬN-ĐỎ

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SECOND COURSE

SHARED DISH



We began with humble Vietnamese dishes — simple, familiar, and full of memory. But in Saigon, a city of cultural crossroads, even the most cherished flavors deserve to be retold. Our East-West fusion doesn't aim to change tradition, but to blend it — with quiet refinement and a new voice.



"Every river must keep flowing to remain itself."

CHẢ GIÒ NẤM CHIÊN GIÒN SỐT CHIMICHURRI CỐT DỪA

*Golden Crispy Mushroom Rolls
with Coconut Chimichurri Sauce*

Crispy mushroom rolls paired with coconut chimichurri — a playful and surprising twist.



| 185



NEM CUA CHIÊN GIÒN

Golden Crispy Crab Spring Rolls

Golden crispy crab spring rolls with flavorful crab filling, served with fresh herbs and sweet fish sauce — a Vietnamese classic reimagined.

| 225



BÒ NGŨ VỊ LÁ LỐT

Grilled Beef Betel Leaf Rolls

Marinated five-spice beef wrapped in betel leaves and grilled to perfection — aromatic, savory, and full of nostalgic warmth.

| 185



BÁNH XÈO HẢI SẢN MINI

Vietnamese Seafood Mini Pancake

Mini crispy Vietnamese pancakes filled with fresh seafood, served with herbs and tangy fish sauce — playful, vibrant, and authentically local.

| 225



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MAIN COURSE **THE SEA**

TÔM HÙM ÁP CHẢO SỐT CÀ RI CAY

Pan-Seared Spiced Lobster Curry

Pan-seared lobster, served with curry made from seafood shells essence, cardamom, and coconut — mildly spicy, evoking Eastern seas in a fusion spirit.

Note: The sauce is complemented with crispy bacon, which can be removed upon request.

| 1250



CÁ TUYẾT NAM CỰC HẤP – HƠI THỞ ĐÔNG PHƯƠNG

*Steamed Patagonian Toothfish
– Soy Superior Ginger Sauce*

Delicate white Patagonian Toothfish, soft as clouds, paired with a light soy-ginger sauce. A calm and subtle dish, echoing the gentle flavors of the East — pure and serene.

| 825



MỰC CÂU NƯỚNG TỎI ỚT & Ô LIU

Seared Squid with Vietnamese Chili-Garlic & Olive Touch

Line-caught squid, flame-grilled with garlic, chili, and olive oil — smoky, tender, and full of character. A dish rooted in Vietnamese spirit, lightly touched with Mediterranean inspiration through olive oil.

| 485



HAMACHI ÁP CHẢO – HƠI ẤM PHƯƠNG ĐÔNG

Seared Hamachi – Warmth of the East

Hamachi yellowtail, seared to perfection and finished with a vibrant chili-ginger glaze — delicate, balanced, and touched with a gentle heat.

| 455



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CÁ TUYẾT NAM CỰC HẤP – HƠI THỞ ĐÔNG PHƯƠNG

Steamed Patagonian Toothfish - Soy Ginger Sauce

蒸南极银鳕鱼配清酱油姜汁



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MAIN COURSE **THE MEAT**

A5 WAGYU – SỐT SATE MÙ TẠC & CƠM TỎI

Seared A5 Wagyu – Garlic Rice with Sate-Mustard Sauce

Pan-seared Japanese A5 Wagyu, served with garlic rice and a Western-style sate-mustard sauce — rich, tender, mildly spicy, blending East and West.

| 995



BÒ WELLINGTON – KHOAI TÂY NGHIỀN

Baked Authentic Wellington Beef – Mashed Potato

Beef tenderloin wrapped in pâté, mushrooms, and cured ham, baked in classic English style, served with creamy mashed potatoes — an icon of Western cuisine.

| 695



STEAK BÒ ÚC – BƠ HƯƠNG THẢO HOẶC SỐT NẤM – KHOAI TÂY CHIÊN

Pan-seared Australian Steak – French Fries

Pan-seared steak, served with your choice of **Swiss-style rosemary butter** sauce (made with over 10 ingredients) **or** a rich, familiar **mushroom sauce** — generously coated in full-flavored sauce.

| 695



HEO IBERICO QUÉT NƯỚC MẮM MẬT ONG

Grilled Iberico Pork – Sweet and Savory Fish Sauce

Grilled Spanish pork, glazed with a blend of fish sauce, honey, and garlic — a sweet-salty harmony where Western ingredients meet Vietnamese fish sauce in a playful flavor twist.

| 545



VỊT PHI LÊ ÁP CHẢO SỐT CAM CHUA NGỌT

Seared Duck Breast in Orange Reduction

Duck breast seared to a pink center with lightly crisped skin, served with orange sauce — a nod to the French tradition of pairing duck with fruit, gently touched with Vietnamese fish sauce.

| 325



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A5 WAGYU – SỐT SATE MÙ TẠC & CƠM TỎI

Seared A5 Wagyu – Garlic Rice with Sate-Mustard

日式A5和牛佐沙爹芥末酱与蒜香饭



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MAIN COURSE **PASTAS**



Then we realized — creating fusion cuisine is stepping into an uncharted journey. No dish is truly Vietnamese, nor purely Western. So what defines the standard? But it is precisely that ambiguity that becomes our space for creativity.



Each dish is an experiment — never still, never the same.

MỠ ỚNG MĂNG TÂY SỐT CHIMICHURRI

Asparagus Chimichurri Penne

Al dente penne pasta tossed in herbaceous chimichurri sauce made from parsley, combined with cheese and fresh asparagus — light, clean, and refreshing.



| 225



MỠ ỚNG PHÔ MAI NƯỚNG TỘ

Baked Cheesy Penne in Claypot

Italian pasta coated in rich cream sauce and melted cheese, baked in a traditional clay pot reminiscent of Southern Vietnamese braised fish — a Western dish in a Vietnamese vessel.



| 225



PHÔ MAI – BA RỌI – MỠ NƯỚNG ĐẤT NỒI

Philly Cheese Bacon Penne Claypot

Melted cheese layered with salted pork belly and rich cream sauce — nestled in a sizzling hot clay pot.

| 255



MỠ Ý LINGUINE HẢI SẢN TỎI ỚT

Linguine Aglio Olio Seafood with Vietnamese Herbs

Prawns, squid, and scallops tossed with linguine, sautéed in garlic, chili, and Vietnamese herbs — a delicate yet gently spicy finish to the meal.

| 385



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MỠ Ý AGLIO OLIO HẢI SẢN

Seafood Aglio Olio Linguine

意大利蒜香橄欖油海鮮義大利麵



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RICE NOODLE



Fusion was unfamiliar then. We began with small private dinners, dressing Vietnamese cuisine in a more elegant form. Guests kept coming. Then came Covid. Two years closed. The kitchen fell silent. We didn't know if "fusion" would have a place to return to.

*"Not all storms come to disrupt your life. Some come to clear your path."
— Paulo Coelho*

CƠM CHIÊN TỎI HẠT ĐIỀU

Cashew Garlic Fried Rice

White rice stir-fried with crispy garlic and roasted cashew nuts, without fish sauce — suitable for vegetarian and light palates.



| 180



MIẾN XÀO TÔM MỰC RAU CỦ

Vermicelli Sauté with Squid, Shrimp & Vegetables

Dry vermicelli stir-fried over high heat with tiger prawns, fresh squid, carrots, and choy sum, Vietnamese style.

Note: Vegetarian version available upon request



180 | 295



CƠM CHIÊN SÒ ĐIỆP NHẬT, TÔM SỐT XO

Japanese Scallop & Prawn Fried Rice in XO Sauce

Fried rice with Japanese scallops and prawns, tossed in mildly spicy Hong Kong-style XO sauce. Finished with scallions and white pepper, with minimal oil.

| 325



CƠM CHIÊN TỎI BÒ WAGYU NHẬT A5

A5 Wagyu Garlic Fried Rice

Fried rice with A5 Wagyu fat, crispy garlic, and scallions. A5 Wagyu beef is diced, seared to medium, and scattered over the rice — preserving its marbling and natural tenderness.

| 325



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CƠM CHIÊN SÒ ĐIỆP NHẬT, TÔM SỐT XO

Japanese Scallop & Prawn Fried Rice in XO Sauce

日式干贝鲜虾XO酱炒饭







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With Love

After Covid, as after the rain, the sky cleared.

We welcomed a fresh breeze — new guests discovering us for the first time, surprised: "How did I not know about this place ?" At that time, Maison Mân-Đỏ was still in Thảo Điền — a chapter full of feeling and inspiration...

But like every journey, there are pauses we don't plan for. We couldn't renew the space we had grown attached to over the years. And so, we began searching for a new place — one where the story could continue, and a new chapter could begin.

We found a house in District 1, with a red plum tree flourishing in the backyard — a quiet coincidence that felt like fate.

From there, we began again, in a livelier part of the city. Maison Mân-Đỏ not only resumed, but also embraced a clearer direction. A Mân-Đỏ filled with childhood nostalgia, open to the world, and growing alongside a team united by a shared passion for harmonizing Vietnamese and Western cuisine.

Maison Mân-Đỏ Restaurant brings back the delicacy of hospitality where craft, service, and ambiance is swathed in velvet, old music and emotional architecture in a juxtaposition of tradition against progression.



*Maison
Mân Đỏ Team*

MÂY HẠ DỊU ÊM HƯƠNG SẦU NHIỆT ĐỚI

Silken Tofu with Pandan Essence & Delight Durian

香兰豆腐配榴莲椰奶冰淇淋



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TRÁNG MIỆNG DESSERTS

XUÂN TINH KHÔI DỪA CHUỐI TUỔI THƠ

Tropical Banana Coconut Bliss

Frozen “Sisamese” banana and coconut dessert with toasted sesame seeds and roasted peanuts – a nostalgic sweet treat from Southern Vietnam.

| 65



ĐÔNG SE LẠNH – KEM MẬN & DỪA SẤY

Soft Winter Ice Cream – Coconut & Red Plum

Chill and sweet like a winter afternoon – house ice cream of the day, served with northern sour plum sauce and toasted coconut flakes.

| 75



HẠ DIỆU ÊM HƯƠNG SẦU NHIỆT ĐỚI

Silken Tofu with Pandan Essence & Delight Durian

Silken pandan tofu served with durian ice cream and coconut cream — a chilled dessert with a light taste and distinctive tropical fragrance.

| 75



THU LẠNG LẼ – SỮA CHUA MẬN & HẠT

Quiet Fall Yogurt – Plum, Granola & Peanut

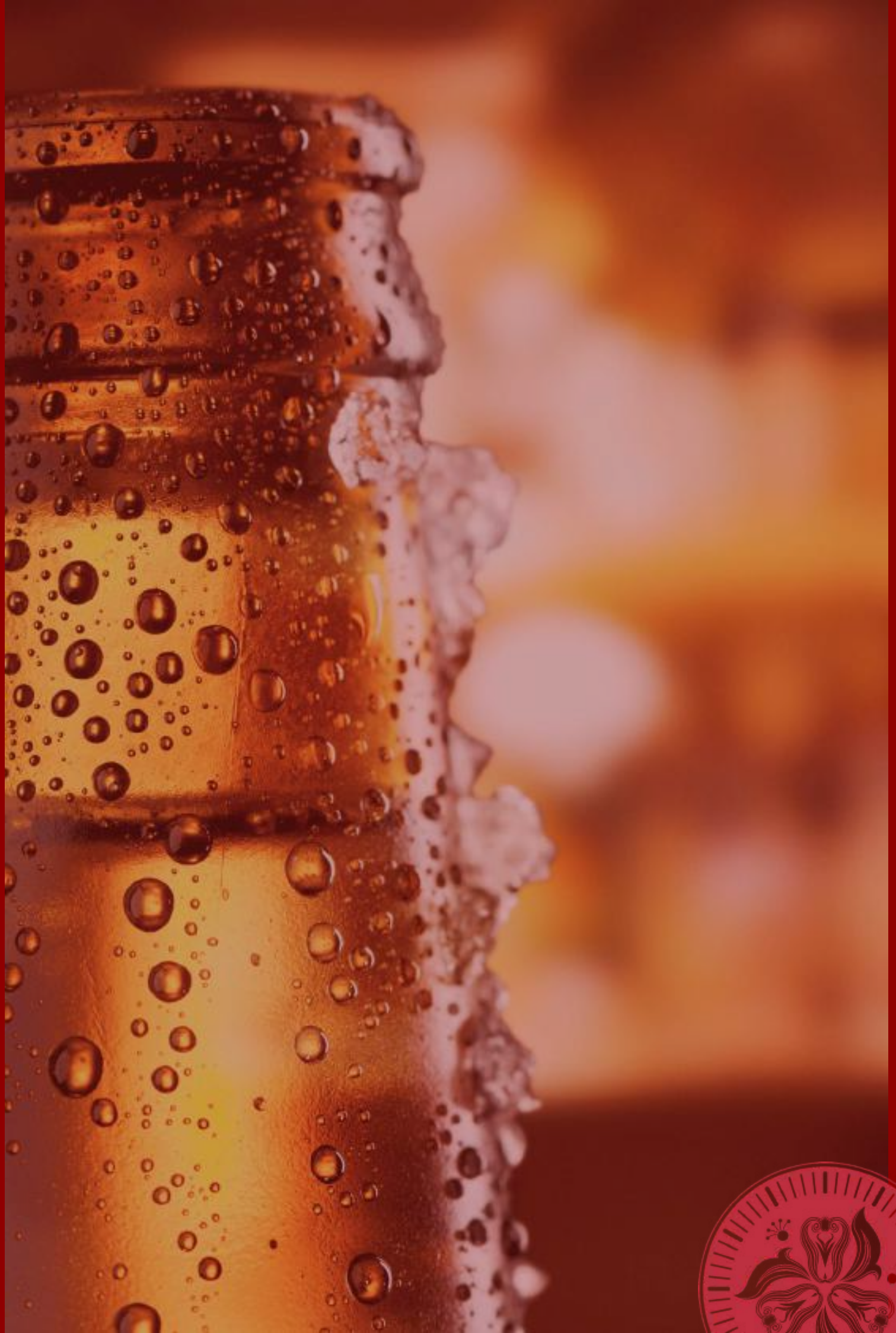
Creamy yogurt with sour plum compote, granola, roasted peanuts & toasted coconut flakes.

| 75



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THỨC UỐNG DRINK

THỨC UỐNG ƯA CHUỘNG - POPULAR DRINKS SELECTION - 精选饮品

Vui lòng tham khảo menu chính để xem danh sách thức uống đầy đủ.

Please refer to our full menu for the complete beverage selection.

请参阅主菜单以查看完整饮品列表。

RƯỢU LY TRẮNG

White Wine by the Glass
杯装白葡萄酒

Baron Philippe de Rothschild
"Mapu Reserva"

Chardonnay | Chile

250.000 ++

150ml | ly | per glass | 一杯



RƯỢU LY ĐỎ

Red Wine by the Glass
杯装红葡萄酒

Baron Philippe de Rothschild
"Mapu Reserva"

Cabernbet Sauvignon | Chile

250.000 ++

150ml | ly | per glass | 一杯



BIA SÀI GÒN | TIGER BIA THEO LY

Saigon Beer | Tiger Beer by Glass
西贡啤酒 | 虎牌生啤酒

55.000 VND



MĂNG CẦU RÊVERIE COCKTAIL

Maison's Soursop Breeze Cocktail
红梅家的番荔枝小夜曲

250.000 ++

Một ly / per glass / 一杯



TRÀ HOA CÚC TRẮNG KỶ TỬ | TRÀ CAM QUẾ

White Chrysanthemum & Goji
Berry Tea | Orange Cinnamon Tea

白菊花枸杞茶 | 橘子肉桂茶

60.000 VND

/ một bình / per pot / 一壺



NƯỚC ÉP ỔI | NƯỚC DỪA TRÁI

Guava Juice | Fresh Coconut Juice

番石榴汁 | 新鲜椰子

80.000 VND

/ ly / per glass / 一杯



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SMART ORDER SMART SAVING

TRẢI NGHIỆM ƯU ĐÃI THÔNG MINH CÙNG MẬN-ĐỎ

Tại Maison Mận-Đỏ, mỗi lựa chọn đều có thể trở nên tinh tế hơn. Hãy khám phá những ưu đãi đặc biệt dành riêng cho bạn – chỉ cần một chút lưu ý khi chọn món.

XEM TIẾP CÁC TRANG SAU ĐỂ TRẢI NGHIỆM TRỌN VẸN!

- ✦ Chọn món theo gợi ý Maison – nhận ưu đãi giảm giá.
- ✦ Mua 1 chai rượu – nhận ưu đãi cho món chính.
- ✦ Chọn khai vị theo set – tiết kiệm nhiều hơn.



SMART ORDER – ENJOY EXCLUSIVE PRIVILEGES

At Maison, every order can be a refined experience.

Discover exclusive privileges crafted just for you – simply by choosing wisely.

PLEASE TURN THE NEXT PAGES FOR FULL PRIVILEGES.

- ✦ Select from Maison's recommended dishes – enjoy special discounts.
- ✦ Buy 1 bottle of wine – receive special offers on main courses.
- ✦ Choose a starter set – save more and enjoy more.

MAISON MẬN-ĐỎ

A New Era of Vietnamese Fusion Dining

EXCLUSIVE
OFFER



MỘT CHAI – MỘT ĐẶC QUYỀN One Bottle – One Privilege

Gọi 1 chai rượu vang hoặc whisky → giảm 10% cho tối đa 2 món bên dưới.
Order 1 bottle of wine or whisky and get 10% off 2 courses from below list.

📌 Áp dụng khi khách gọi các món chính sau:

Applicable for the following main dishes:

- | | |
|---|-------|
| • Tôm hùm sốt cà ri <i>Lobster with Curry Sauce</i> | 1250k |
| • Bò Wagyu Nhật <i>Japanese A5 Wagyu Beef</i> | 995k |
| • Steak bò Úc <i>Australian Beef Steak</i> | 695k |
| • Bò Wellington <i>Beef Wellington</i> | 695k |
| • Cá tuyết hấp <i>Steamed Cod Fish</i> | 825k |
| • Gan ngỗng áp chảo <i>Seared Foie Gras</i> | 455k |
| • Hamachi áp chảo <i>Seared Hamachi</i> | 455k |



1x



2x



Ghi chú / Notes:

- Áp dụng mỗi 1 chai cho tối đa 2 món.
- **One bottle entitles you to discounts on up to two eligible courses.**
- Không áp dụng đồng thời với các chương trình ưu đãi khác, không tách bàn hoặc tách hóa đơn để áp dụng ưu đãi.
- **Cannot be combined with other promotions, nor allow table or bill splitting to enjoy the offer.**

Giá tính theo đơn vị 1.000 VNĐ, chưa bao gồm 5% phí dịch vụ và thuế GTGT hiện hành.
Prices are on 1,000 VND, subject to 5% service charge and current government tax.

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ƯU ĐÃI KHI GỌI MÓN CHÍNH TỪ 800.000 VND TRỞ LÊN Special Offer When Ordering Main Courses from 800,000 VND.

Giảm giá đặc biệt cho một số món phụ khi gọi kèm món chính từ 800,000 VND.
Enjoy special prices on selected sides with main courses from 800,000 VND.

 Áp dụng khi khách gọi các món chính sau:
Applicable for the following main dishes:

- | | |
|--|---------------|
| • Tôm hùm sốt cà ri Lobster with Curry Sauce | 1,250,000 VND |
| • Bò Wagyu Nhật Japanese A5 Wagyu Beef | 995,000 VND |
| • Cá tuyết hấp Steamed Cod Fish | 825,000 VND |

➡ Được chọn 1 trong các món phụ sau với giá ưu đãi:

Choose one of the following side dishes at special prices:

Món phụ / Side Dish	Giá gốc Regular Price	Giá ưu đãi Special Price
• Súp bí đỏ – bào ngư & sò điệp Nhật Pumpkin Velouté - Abalone & Jpn Scallop	255k	195k
• Gỏi chay biển xanh Green & Seaweed Salad	165k	95k
• Gan ngỗng áp chảo sốt táo Foie Gras & Apple Sauce	455k	295k
• Cơm chiên bò Wagyu A5 Wagyu A5 Fried Rice	325k	265k
• Rượu vang ly đỏ/trắng Red/White Wine by glass	250k	170k

Ghi chú / Notes:

- Ưu đãi áp dụng mỗi món chính tương ứng một món phụ.
- Offer applies to one side dish per eligible main course.**
- Không áp dụng đồng thời với các chương trình ưu đãi khác, không tách bàn hoặc tách hóa đơn để áp dụng ưu đãi.
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KHAI VỊ MAISON – MỘT BỘ 3 MÓN

MAISON STARTER SELECTION – COMBO OF 3 ITEMS

- ✦ Phù hợp khai vị cho bàn 2–3 người | **Perfect for sharing among 2–3 guests**
- ✦ Đã giảm từ 10–15% so với giá gọi lẻ | **Enjoy 10–15% savings vs Alacarte prices**



GÓI 1 – PHONG VỊ ÂU CỔ ĐIỂN | Set 1 – Classic Western Touch

- Xà lách bò Úc / Australian Rare Beef Salad (285k)
- Mực ống chiên giòn / Crispy Calamari di Fritti (325k)
- Gan Ngỗng Pháp / Crafted Terrine French Foie Gras (325k)

Tổng / Total: ~~935.000~~ → **795.000 VND**



GÓI 2 – FUSION MAISON CÁ TÍNH | Set 2 – Maison's Fusion Twist

- Xà lách tôm nướng / Shrimp Salad (225k)
- Bí nướng & Phô Mai/ Roasted Pumpkin & Feta (225k)
- Cua lột trứng muối / Soft-shell Crab with Salted Egg Sauce (295k)

Tổng / Total: ~~745.000~~ → **645.000 VND**



GÓI 3 – VỊ VIỆT THÂN QUEN | Set 3 – Authentic Vietnamese Flavors

- Gỏi tôm nướng / Grilled Shrimp Salad (225k)
- Nem cua chiên giòn / Crispy Crab Rolls (225k)
- Bò lá lốt / Grilled Beef in Betel Leaf (185k)

Tổng/Total : ~~635.000~~ → **555.000 VND**



Ghi chú / Notes:

- Không áp dụng đồng thời với các chương trình ưu đãi khác, không tách bàn hoặc tách hóa đơn để áp dụng ưu đãi.
- **Cannot be combined with other promotions, nor allow table or bill splitting to enjoy the offer.**

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Prices are on 1,000 VND, subject to 5% service charge and current government tax.

