



MEAT & WINE NIGHT

EVERY WEDNESDAY FROM 6 PM TO 9 PM
AT KITCHEN BY THE RIVER

ANTIPASTO PLATTER 1,000

Salmon gravlax, grilled baby octopus, salami, prosciutto

Olives, sundried tomato, artichoke, feta, capers, cornichon, pickled onion

• **Add on:**

Minuty M Rose, Limited Edition, Grenache, Cinsault, Syrah – 1,200

Maison Louis Latour Domaine De Valmoissing, Pinot Noir – 1,000

BBQ PLATTER 1,200 *(1 - 2 persons)*

Australian Wagyu flank steak, New Zealand lamb rump, chicken

Mashed potatoes, mixed mushroom, garden salad

Pepper sauce, Mia BBQ sauce, red wine jus

• **Add on:**

La Meridiana Barbera D'asti Barbera – 1,100

MIXED GRILL PLATTER 1,800 *(2 - 3 persons)*

Australian angus ribeye steak, New Zealand lamb rump, Iberico pork loin, chicken

French fries, mixed mushroom, asparagus, tomato, garden salad

Pepper sauce, Mia BBQ sauce, red wine jus

• **Add on:**

Earthworks, Cabernet Sauvignon – 1,150

GRAND MEAT PLATTER 2,800 *(3 - 4 persons)*

Australian Wagyu striploin, Angus ribeye steak, New Zealand lamb rack, Iberico pork loin, chicken

Truffled mashed potatoes, mixed mushroom, asparagus, corn, piperade, garden salad

Pepper sauce, Mia BBQ sauce, red wine jus

• **Add on:**

De Martino, Alta De Piedros, Singe Vineyard D.O., Carmenere – 2,500

** Prices are quoted in thousand dong and subject to 5% service charge and then 10% VAT*