

STEAK NIGHT

ANDO BISTRO

CHARCOAL GRILL / MÓN NƯỚNG THAN

AUSTRALIA/BLACK ANGUS/ 150 days Grain Fed / Chilled

BÒ ÚC BLACK ANGUS/ 150 ngày ăn ngũ cốc / Thịt tươi

AUS Tenderloin, grass fed beef, 250g 890

Thăn nội bò Úc, 250g

AUS Striploin, grass fed Black Angus, 250g 590

Thăn lưng bò Black Angus, 250g

AUS Rib eye, grass fed Black Angus, 250g 750

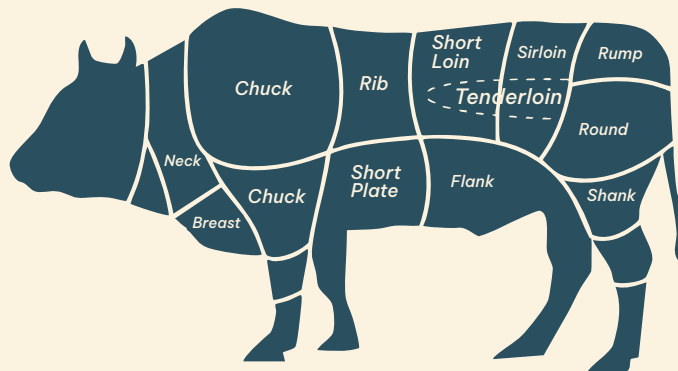
Thăn lưng bò Black Angus, 250g

JPN Striploin, free range Wagyu beef, 250g 1,600

Thăn ngoại bò Wagyu, 250g

AUS T-bone beef, grain fed beef, 600g 1,200

Sườn bò Úc chữ T, 600g



AUS Tomahawk, grass fed (1.3-1.5kg)

Sườn bò Tomahawk (1.3-1.5kg)

230/100gr

Grilled whole chicken (1.5 kg)

Gà nướng nguyên con (1.5 kg)

450/kg

AUS Whole lamb rack

Sườn cừu Úc

180/100gr

Smoked Beef Brisket

Nạm bò xông khói

230/100gr

Grilled Slow-Cooked BBQ pork Ribs

Sườn Heo nướng chậm Xốt BBQ

180/100gr

SIDE DISH DESTINATION / MÓN ĂN KÈM

Comté mashed potatoes / Khoai tây nghiền phô mai 80

Ratatouille / Rau củ hầm 60

Eggplant gratin / Cà tím sốt lò 80

Kale salad & feta cheese / Xà lách cải xoăn và phô mai feta 80

Vegetables with garlic butter / Rau củ với bơ tỏi 80

Garlic Bread / Bánh mì bơ tỏi nướng 60

SAUCES / XỐT

Green pepper corn/ Xốt tiêu xanh

Béarnaise / Xốt bơ trứng

Spicy chipotle BBQ sauce / Xốt BBQ ớt cay

ChimiChurri / Xốt ớt tây

Perigueux / Xốt nấm

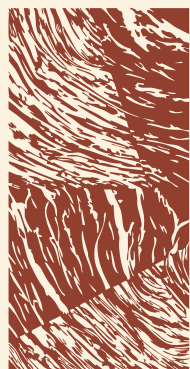
Gojujang sauce / Xốt tương Hàn Quốc

ANDO Bistro Restaurant | Managed by BLUE OCEAN HOSPITALITY

Andochine Resort & Spa, Duong Bao, Duong to, Phu Quoc

0967 450 638

All prices are quoted in 000 VND, including Tax and fee



STEAK NIGHT

ANDO
BISTRO



WINE PAIRING MENU *Red Wine*



CHAMPAGNE & SPARKLING WINE

S01	Perla Di Vignito Brut Spumante Bianco	215	950
S02	Champagne Moët & Chandon Imperial Brut		6.550

ROSE WINE

RS1	Cote Ocean IGP Atlantique, Merlot, France	1.450
RS2	Relax Rose, Spätburgunder and Portugieser, Germany	1.350

WHITE WINE

W01	El Concierto Blanco, Airen, Spain	185	850
W02	Luigi Leonardo, Chardonnay Trebbiano, Italy		900
W03	Louis Jadot Couvent Des Jacobins Chardonnay, France		3.550
W04	Octavo Arte, Verdejo, Spain		1.450
W05	Casa Subercaseaux Sauvignon Blanc, Chile		1.350
W06	Nouveau Monde, Chardonnay, France		1.350
W07	Sciandor Moscato D'Asti, Moscato, DOCG, Italy		2.250
W08	Schmitt Söhne Riesling Crisp and Fruity, Reiesling, Germany		1.850

RED WINE

R01	El Concierto Blanco, Tempranillo, Spain	185	850
R02	Luigi Leonardo, Sangiovese, Italy		900
R03	Martine's pick up, Cabernet Sauvignon, South Australia		1.250
R04	Jarressa Estate the Love, Shiraz, South Australia		1.350
R05	Lindemans Premier Shiraz Cab		1.350
R06	Octavo Arte, Cabernet Sauvignon, Spain		1.450
R07	Crazy, Merlot, France		1.650
R08	Marques de Riscal, Tempranillo, Spain		2.250
R09	Matua, Pinot Noir, New Zealand		2.450
R10	Marques De Casa Concha, Merlot, Chile		2.950
R11	Marques de Casa Concha Shiraz, Chile		2.950
R12	Louis Jadot Couvent Des Jacobins, Pinot Noir, France		3.550