



# TỪNG THỊT

SIZZLING STEAK



# LUNCH SPECIAL

## AUTHENTIC BÒ NÉ

*Rich and Saucy Sizzling Beef Served with Eggs,  
Pâté, Butter, Bread and Salad*

19



# CUT OF THE DAY

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*All cuts served as a Sizzling Steak Set or Steak and Fries*

## MONDAY

Ribeye 300g | 41

## TUESDAY

MS4 Wagyu Striploin 250g | 49

## WEDNESDAY

Wagyu Ribeye Bone-in 700g | 89

## THURSDAY

Wagyu T-bone 700g | 89

## FRIDAY

Grass-fed Tomahawk 1kg | 109

## SATURDAY

Wagyu Tomahawk 1.8kg | 249

## SUNDAY

MS4 Wagyu Striploin 400g | 79

# SET MENU

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## FOR TWO

**Oven-prepared Rib Wagyu 700g** *with Pâté* 155  
Crab Meat Fried Rice  
Ice Cream Bánh mì

**MS6+ Wagyu Striploin 250g** *with Pâté* 235  
**MS6+ Wagyu Tenderloin 200g**  
**Lamb Cutlet 4 pieces**  
King Prawn Salad *or* Vietnamese Beef salad  
Ice Cream Bánh mì

## FOR THE TABLE

**MS5 Wagyu Tomahawk 1.5kg** *with Pâté* 385  
Vietnamese Beef salad  
Bone Marrow Fried rice  
Ice Cream Bánh mì

**MS4 Wagyu Striploin 400g** *with Pâté* 365  
**Wagyu T-bone 700g**  
**MS6+ Wagyu Tenderloin 200g**  
**Lamb Cutlet 4 pieces**  
Vietnamese Beef salad  
Bone Marrow Fried rice  
Ice Cream Bánh mì

# ENTRÉE

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<b>Vietnamese Wagyu Beef Carpaccio</b> <i>(GF)</i>	39
<b>French Fries</b> <i>with</i> <b>Parmesan cheese</b> <i>(GF)</i>	15
<b>French Fries</b> <i>with</i> <b>Garlic butter sauce</b> <i>(GF)</i>	19
<b>Vietnamese Beef Salad</b> <i>(GF)</i>	22
<b>Bone Marrow Brilliance</b>	25

# SEAFOOD

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<b>Grilled Squid</b> <i>(GF)</i>	25
<b>Deef Fried Squid</b> <i>(GF)</i>	25
<b>Dirty Prawns</b> <i>with</i> <b>Bread</b>	27
<b>King Prawn Salad</b> <i>(GF)</i>	28
<b>Tungthit Signature Spring Rolls</b>	18

# TUNGTHIT BURGER

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<b>Wagyu Beef Burger</b> <i>with</i> <b>French Fries</b>	
<b>Single Patty</b>	25
<b>Double Patty</b>	33

# SIDES

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<b>Mashed Potato</b>   17
<b>Truffle Cream Sauce</b>   8

# 6-HOUR SLOW-COOKED SHORT RIB BÁNH MÌ

*Served with 14-hour Beef Broth and Tungthit Pepper Sauce*

58



# SIGNATURE BEEF WELLINGTON

*Served with Mashed Potato and Tungthit Bone Marrow Sauce*

119



# SIZZLING STEAK

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*Served with Fried Egg, Pâté, Potatoes, Pepper Sauce and Bread (GFO)*

<b>Rump</b>	<b>Ribeye Cuberoll 300g   51</b>
150g   23	
300g   32	<b>MS6+ Wagyu Striploin 250g   82</b>
450g   39	<b>MS6+ Wagyu Tenderloin 200g   89</b>
<b>MS4 Wagyu Striploin</b>	<b>Wagyu T-bone 700g   129</b>
250g   65	
400g   99	<b>Wagyu Ribeye Bone-in 700g   129</b>
<b>Lamb Cutlet</b>	<b>Tomahawk</b>
4 Pieces   69	<b>Grain-fed 1kg   165</b>
8 Pieces   125	<b>Wagyu 1.8kg   370</b>

# STEAK AND FRIES

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*Served with Golden French Fries and Tungthit Garlic Butter*

<b>Rump</b>	<b>Ribeye Cuberoll 300g   51</b>
150g   23	
300g   32	<b>MS6+ Wagyu Striploin 250g   82</b>
450g   39	<b>MS6+ Wagyu Tenderloin 200g   89</b>
<b>MS4 Striploin Wagyu</b>	<b>Wagyu T-bone 700g   129</b>
250g   65	
400g   99	<b>Wagyu Ribeye Bone-in 700g   129</b>

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## Phở *with* Sizzling Steak

Rump 150g 27

Rump 300g 35

Phở *with* 6 Hour Slow-cooked Short Rib 700g 68

# PASTA

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Garlic Olive Oil Linguine 22

Pappardelle Bolognese 25

Truffle Mushroom Fettucine (V) 32

Parmasan Garlic Fettucine 28

Add Rump steak	10
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Add Wagyu steak	34
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Garlic Butter Prawn Linguine 39

# FROM THE WOK

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Crab Meat Fried Rice (GF) 33

Bone Marrow Fried Rice 35

Egg Fried Rice (V) 20

Add Rump steak	10
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Add Wagyu steak	34
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## Shaking Beef (Bò Lúc Lắc) *with* French Fries and Egg

Rump 150g 24

Rump 300g 33

Ribeye Cube roll 300g 52

# DESSERT

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**Coconut Ice Cream (GF)**

*Bách Đằng Style*

22

**Crème Brûlée (GF)**

*with Vanilla Ice Cream*

23

**Tiramisu Mousse**

15



**Coconut Ice Cream**

**Bánh Mì**

19

**Baked Apple Pie**

*with Vanilla Ice Cream*

22

**Vanilla Ice Cream (GF)**

6 / Scoop



