

THE GYPSY

ROOFTOP KITCHEN + BAR



EMBARK ON A CULINARY JOURNEY WITH
OUR AWARDED CHEF OLIVIER CORTI
AT THE GYPSY.

PREPARE TO BE TRANSPORTED ON A CULINARY
ADVENTURE. WHERE FRESH,
SEASONAL INGREDIENTS ARE TRANSFORMED
INTO MOUTHWATERING MASTERPIECES.

CHEF CORTI'S INNOVATIVE APPROACH AND
METICULOUS ATTENTION TO DETAIL ENSURE
AN UNFORGETTABLE DINING EXPERIENCE.



THE GYPSY

CHEF TASTING MENU

CHEF SIGNATURE TASTING MENU

1.190.000 VND

3 GLASSES WINE PAIRING - 580.000 VND

. AMUSE BOUCHE .

ARANCINI

Eggplant, Smoked Cheese, Romesco



. FIRST COURSE .

VITELLO TONNATO CARPACCIO

Tuna espuma, Pistachio Crumbs, Rocket

OR

BURRATA PARMIGIANA

Smoked eggplant, Basil oil, Parmigiano, Crumble sourdough

OR

MAHI MAHI

Pumpkin Gnocchi, Puttanesca sauce



. MAIN COURSE .

STRIPLOIN WAGYU MB4/5

Potato anna, Apple, Sour cream, Bacon

OR

HOKKAIDO SCALLOPS CARROT RISSOTO

Carrot glazed, Feta, Herbs



. DESSERT .

BLOOM PATISSERIE SELECTION

- All prices are inclusive of VAT Tax and Service Charge -

MENU



SALADS

VITELLO TONNATO CARPACCIO - 330

Tuna espuma, Pistachio crumbs, Rocket

BURRATA PARMIGIANA - 350

Smoked eggplant, Basil oil, Parmigiano, Crumble sourdough

CAESAR BRESAOLA - 320

Sundried tomato, Lemon confit, Croutons

PROVENCALE TART - 290

Whipped Feta, Basil oil, Almond



STARTERS

GYPSY DISCOVERY - 990

Set of Cold Cut, Pizza and Antipasti

SALMON - 290

Leche de tigre, Tapioca, Basil oil, Yuzu ponzu

MAHI MAHI - 270

Leche de tigre, Green oil, Condiment

EGGPLANT "MILANESE" - 270

Green mayo, Romesco, Herb, Dukkah

PUMPKIN GNOCCHI - 310

Feta, Almond, Mint

CARROT RISOTTO - 330

Carrot glazed, Feta, Herbs



MAMAMIA

TRUFFLE RIGATONI - 440

Summer truffle, Mascarpone cream, Crunchy oysters mushrooms, Brioche crumbs

WAGYU LINGUINE - 460

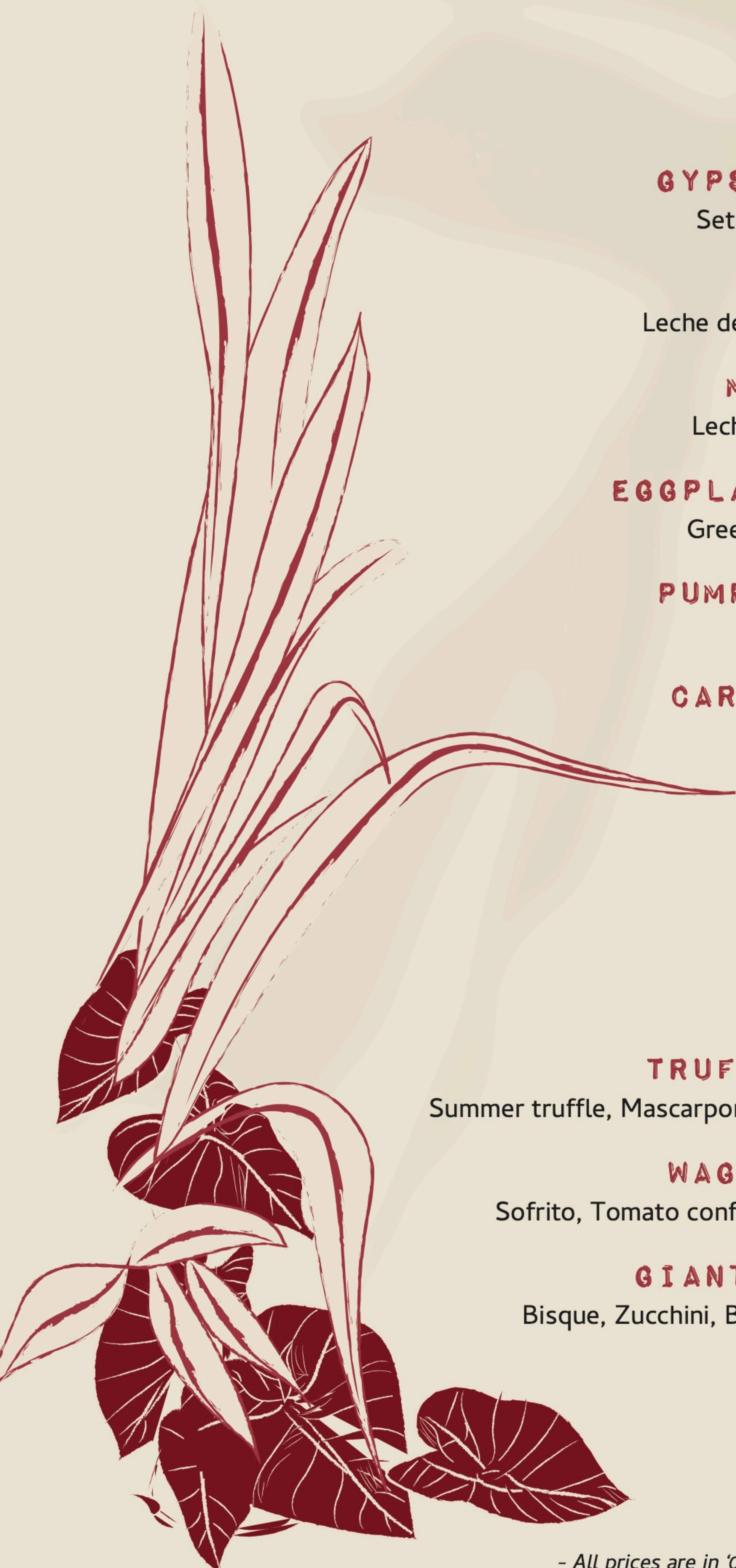
Sofrito, Tomato confit, Spring onion, Satay oil, Fried shallot, Dill salad

GIANT PRAWN FREDO - 680

Bisque, Zucchini, Brioche crumbs, Ikura, Spring onion, Lemon zest



- All prices are in '000VND and inclusive of VAT Tax and Service Charge -





MENU



PIZZETE

PARMA HAM - 320

Parmigiano, Romesco, Cashew

SMOKED EGGPLANT - 270

Pomegranate, Herbs salad, Mushroom pickles

TRUFFLE - 390

Mushroom, Leeks fondue, Summer truffle

3 CHEESE - 280

Confit onion, Red pesto, Dukkah



MAIN

OSSO BUCCO - 860

Polenta fried, Grill vegetable, Marjoram

GIANT VEAL "MILANESE" STYLE - 740

Parmigiano, Romesco, Lemon and Tomato confit

STRIPLOIN WAGYU MB4/5 300GR - 1.240

Potato anna, Apple, Sour cream, Bacon

DRY AGED DUCK BREAST - 560

Potato anna, Apple, Sour cream, Bacon

CHICKEN 2 WAYS - 520

Chicken Ballotine, Smoked sage butter, Chicken Mousse, Lemon gravy, Asparagus, Carrot

HOKKAIDO SCALLOPS CARROT RISOTTO - 590

Carrot glazed, Feta, Herbs

PAN SEARED SALMON - 550

Kalamansi confit, Creamy spinach, Nutmeg, Ikura Caviar, Beurre blanc

MAHI MAHI - 460

Pumpkin Gnocchi, Puttanesca sauce



DOLCE

GYPSY SIGNATURE TIRAMISU - 240

ECLAIR PISTACHIO BERRIES - 220

FIRE LEMON TART - 180

Lime and lemon curd, Mandarine brined, Sable

ICE CREAM - 80 / 150 / 200

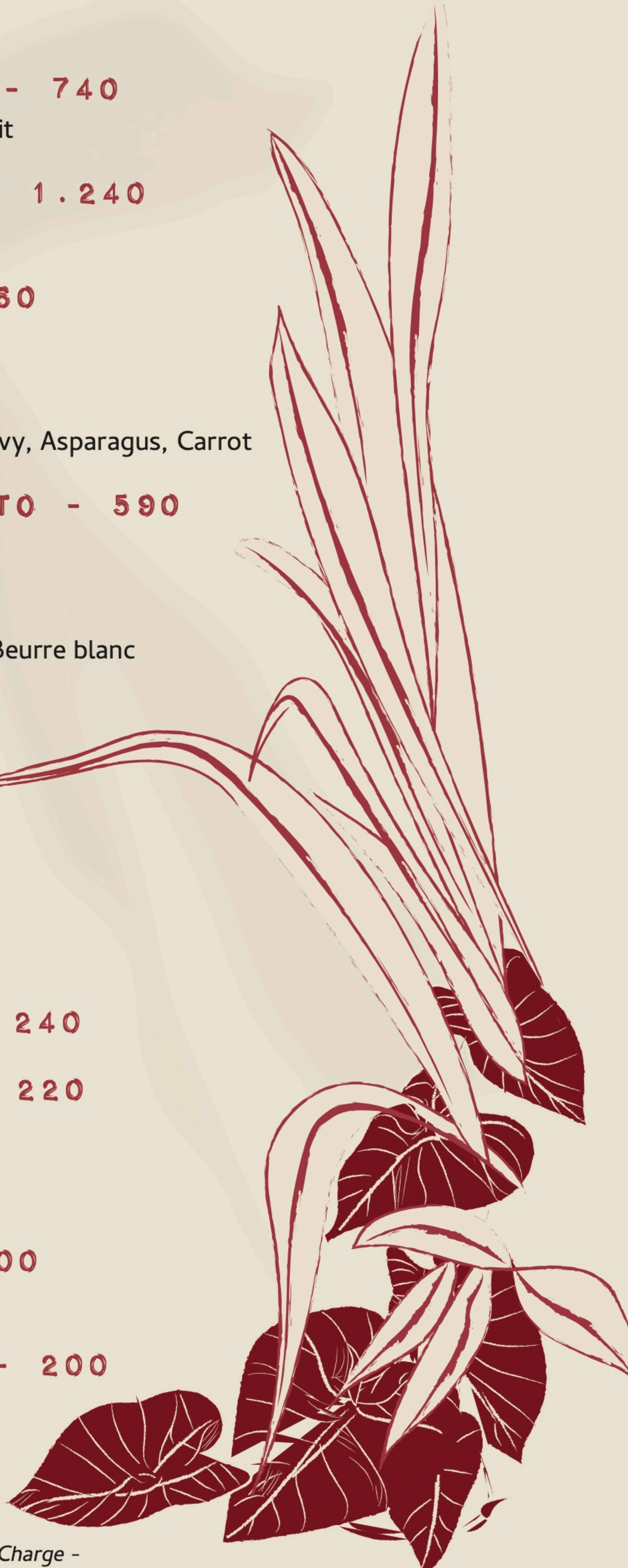
1 scoop, 2 scoops, 3 scoops

BLOOM PATISSERIE SELECTION - 200

Daily choices of our finest patisserie pieces



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daily 17:30 til 00:00
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