



MENU

Beer
Beef
Buddies

B3 STEAK HOUSE & CRAFT BEER
Level 1, 14 Nguyen Hue, D.1, HCMC
📍 B3steakhouse
☎ 0365 199 846
Open daily 3pm - 11pm
Wifi Password: b3steakhouse

B3 WINE BAR & GRILL
Level 1, 94 Xuan Thuy, Thao Dien, Thu Duc, HCMC
📍 B3winebarandgrill
☎ 0989 46 86 43
Open daily 4pm - 11pm
Wifi Password: 94xuanthuy

SALADS

CAPRESE SALAD	155
Mozarella, tomato, basil leaves and olive oil	
FIGS SALAD 🍷	185
Fresh figs, burrata cheese, parma ham, cherry tomatoes	
SMOKED SALMON SALAD 🍷	195
Alaska smoked salmon, organic lettuce, avocado	
SMOKED DUCK BREAST SALAD	185
Smoked duck mixed with pan-fried duck, lettuce, tomato, cucumber	
WARM GOAT CHEESE SALAD	195
Goat cheese on bread with lettuce, tomato and cucumber	
BURRATA SALAD	215
Burrata cheese, ham, parmesan cheese, lettuce, tomato, cucumber	

APPETIZERS

BREAD / GARLIC BREAD	25/30
BEEF CARPACCIO	145
Fresh Beef Tenderloin with parmesan cheese, caper and salad	
CHEESY BEEF ROLLS	190
Beef tenderloin wrapped with cheese, carrot, onion, green beans	
CRISPY BABY CUTTLEFISH 🍷	185
Fried baby cuttlefish, chili flakes, siracha aioli	
PAN-FRIED FOIE GRAS 🍷	385
Served on toasted brown bread, rocket salad, cooked apple	
GRILLED OCTOPUS	265
Served with potato leek puree, asparagus & salsa verde sauce	
SEAFOOD SOUP	155
Mussel, seabass, prawn, vegetables	
BBQ KING PRAWN WITH MANGO SALSA 🍷	275
SPICY FARMER MARKET HUMMUS	175
3-CHEESES BOARD	295
PROSCIUTTO SLICE 50/100g	165/285

MAIN COURSES

BEEF TARTARE 180G	295
DUCK BREAST 200G	255
Served with orange sauce, mixed salad and roasted potatoes	
ROASTED ALASKA SALMON STEAK 180G 🍷	295
Served with teriyaki sauce and roasted vegetables	
TUSCAN ROASTED CHICKEN 180G	275
Served with seasonal roasted vegetables	
SPAGHETTI CARBONARA	155
SPAGHETTI BOLOGNAISE	165
CRAB SPAGHETTI WITH LOBSTER BISQUE 🍷	245
VEGETARIAN LASAGNA 🌿	165
JUNIOR BURGER 100G / GOURMET BURGER 180G	165/235
Homemade Brioche, beef patty, lettuce, tomato, caramelized onion, emmental, BBQ sauce	

| ALL BURGERS INCLUDE 1 SIDE DISH |

FROM THE GRILL



"100% GRASS-FED BEEF-DIRECTLY SOURCED FROM NEW ZEALAND FARM"
 At B3 Steakhouse, we are proud to serve 100% fresh imported grass-fed from New Zealand. Our beef is Prime Steer Beef which is top ranked grade qualification with an added certification guarantee of hormone free, GMO free and anti-biotic free. As a result, it provides not only a healthier diet but also a better natural taste.

NEW ZEALAND GRASS-FED



FILET MIGNON

200G 300G 500G

665 885

The term "filet mignon" is a French derivative, the literal meaning is small (mignon) bone-less meat (filet). Filet Mignon is a cut of meat that is considered the king of steaks because of its tender, melt in the mouth texture.



TENDERLOIN FILET STEAK

595 845 1,295

Chef's Recommendation, It the most tender part of the beef with an almost buttery texture



RIB EYE STEAK

575 795 1,225

An abundance of marbling, ribbons of fat that melt into the lean as it cooks delivering that rich beef flavor, A smooth, fine texture and exceptional tenderness



NEW YORK STRIPLAIN

525 715 1,095

It is the second most tender part of the beef, Great value for money.



CHATEAUBRIAND 400G

1065

A piece of meat from the "thickest part of the tenderloin filet, The bigger, the better

| 200G & 300G INCLUDE 1 SIDE DISH + 1 SAUCE
 | 400G & 500G INCLUDE 2 SIDE DISHES + 2 SAUCES |

AUSTRALIAN BLACK ANGUS



PRIME OP RIB 1KG

1,890

"The nearer the bone, the sweeter the meat". Everything you like about the ribeye, plus the marrow of the bone. It looks impressive

| INCLUDES 2 SIDE DISHES + 2 SAUCES |

AUSTRALIAN WAGYU



STRIPLAIN M5/6

200G 300G 500G


855 1,165 1,815



The best of everything condensed together in a melting, rich and flavorful, buttery texture that make this steak come from an other world.

| 200G AND 300G INCLUDE 1 SIDE DISH + 1 SAUCE
 | 500G INCLUDES 2 SIDE DISHES + 2 SAUCES |

TOP-IT • Rossini foie gras +125 • Blue Cheese Crust +55

SHARING BOARDS

PLATTER 2:TENDERLOIN 200g, RIBEYE 200g, STRIPLAIN 200g  **1,565**

PLATTER 3:TENDERLOIN 500g, RIBEYE 500g   **2,360**

| PLATTERS 1,2 INCLUDE 3 SAUCES & 3 SIDE DISHES
 | PLATTER 3 INCLUDE 4 SAUCES & 4 SIDE DISHES |

Price is not included 10%VAT
 All prices are in '000VND'

ON - THE - SIDE

Classic French Fries	40	Cream Spinach	45
Roasted Potatoes with Bacon	45	Mixed Green Salad	30
Mashed Potatoes	50	Stir Fried Vegetables	40
Hashbrown Potatoes	40	Corn on Cob	30
Gratin Dauphinois	55	Mac & Cheese	50
Sauteed Mushrooms	50	Spaghetti Pomodoro	40
Tian Provencal	60	Spaghetti Pesto	40
Sauteed Asparagus	60		

DIP - IN

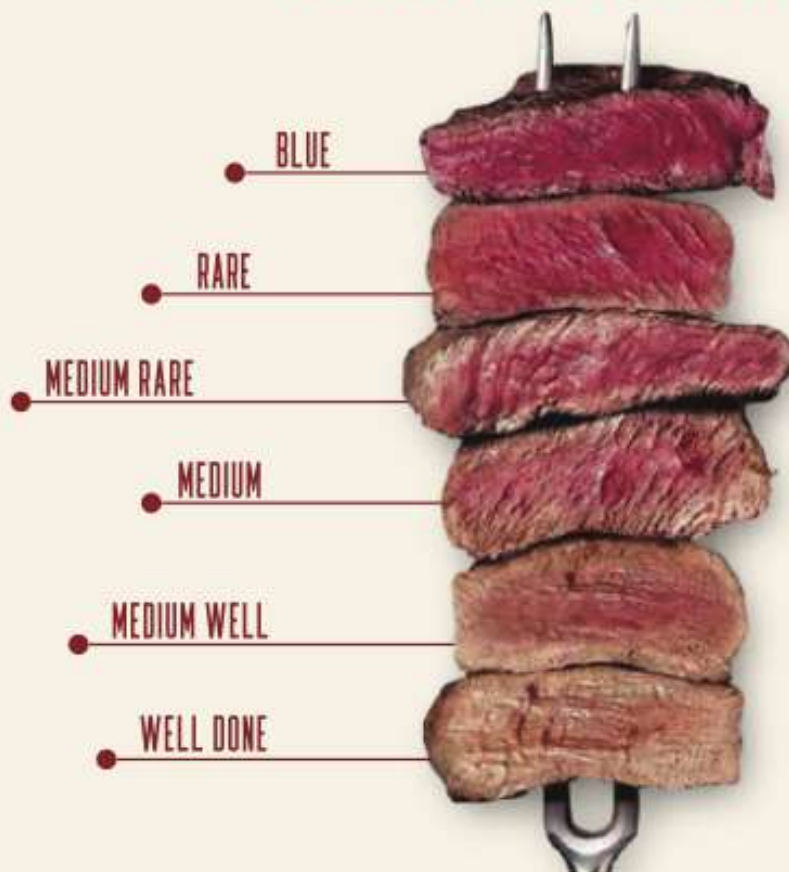
Mushroom	45	Bearnaise	45
Chimichurri	40	Steakhouse BBQ	45
Black Pepper	40	Enchilada Garlic	40
Blue Cheese	55	Dijon Mustard (Press/Grain)	35
Red Wine	50	Maitre d'Hotel Butter	45

SWEET ENDING

Cream Brulee	85
Flambee Chocolate Fondant	95
Brownie with Vanilla Ice-cream	95
Chocolate Mousse	85
Red Berries Crumbles with Vanilla Ice-cream	85
Steakhouse Gourmand (Cream Brulee, Chocolate Fondant, Berry Crumble) 🍷	135
Lemon Curd with Crumbles & Salted Caramel Sauce 🍷	85
Bellany Natural Ice-cream	55

(Vanilla, Chocolate, Chocomint, Green tea, Strawberry, Rhum Raisin, Salted Caramel, Coconut)

DEGREES OF STEAK DONENESS



CRAFT BEERS

GLASS 330ML

PLATINUM PALE ALE 4.6%	70
Finest new-world hops produces distinctive citrus & stone fruit character	
ROOSTER BLONDE 4.7%	75
Clean and crisp melding of Pilsen grain and fermented with bold ale yeast, giving a very drinkable lightly hopped beer with body and a refreshing finish	
ROOSTER DARK 5.4%	85
Dark beer that rides the line between a Stout and a robust ale, very malty, very flavorful	
TE TE WHITE ALE 5.6%	95
Belgian style wheat beer, unfiltered and cloudy appearance with a crisp and tangy flavor, ideal for Vietnam's culture and climate	
PASTEUR STREET BREWING CO. JASMINE IPA 6.5%	110
American West Coast style IPA with citrus and jasmine aromas	
SAPPORO PREMIUM BEER 5%	65
Japan's oldest brand since 1876	
TIGER DRAUGHT 5%	65

BEERS & CIDERS

330ml

TIGER CRYSTAL 4.6%	65
HEINEKEN 5%	65

WATER

ALBA MINERAL 45cl	55
ALBA SPARKLING 45cl	55
ACQUA PANNA MINERAL 75cl	120
S.PELLEGRINO SPARKLING 75cl	130

FRESH JUICES

ORANGE	60
APPLE	65
COCONUT	55
CARROT	60
PINEAPPLE	65

MIXERS

GIN TONIC	120
MOJITO	120
VODKA Apple/Orange	120
GREYHOUND GIN	145
WHISKY COKE	120
APEROL SPRITZ	180

SOFT DRINKS

COCA COLA/SPRITE Free-flow	55
LIME SODA	55
BERRIES SODA	75
SCHWEPES SODA/TONIC	40
GINGER ALE	55

COFFEE

ESPRESSO	55
DOUBLE ESPRESSO	70
AMERICANO	60
AFFOGATO	75
CAPPUCCINO	70

DIGESTIFS

IRISH COFFEE	115
BAILEY COFFEE	95
ESPRESSO MARTINI	120
HENNESSY VSOP	135
ARMAGNAC VSOP	165
J.WALKER BLACK LABEL	120
CHIVAS REGAL 12YRS	125
MACALLAN 12YRS	175
PORTO CRUZ RED	110
GRAPPA (ITALY)	140
LIQUOR 43 (SPAIN)	110
RICARD	65