

DINING BY THE ROCKS

FIRST

CEVICHE

Lime cured fish, shallot, mango, coriander

DETOX

SF | GF | DF

OR

BEEF TARTAR

Capers, cornichon, onion, egg, super sauce

SF | GF | DF

OR

CAPRESE

Mozzarella, tomato, olive, rocket, balsamic

GF | VG

SECOND

SLOW COOKED CARROT

Garlic yoghurt, toasted almonds

GF | VG

OR

STEAMED CLAMS

Saffron shellfish broth, grilled bread, aioli

SF | DF

OR

DUCK PAPPARDELLE

Red wine braised duck ragout

Hand cut pasta, parmesan

SF

THIRD

SEARED BARRAMUNDI

Charred leek, skordalia, salsa verde, olive

FITNESS

SF | GF

OR

GRILLED BEEF TENDERLOIN

Served medium rare, sweet potato, spinach,

onion, red wine jus

FITNESS

SF | GF

OR

12 HOUR PORK BELLY

Potato, apple, cabbage, star anise

SF | GF

FOURTH

CHOCOLATE MOUSSE

COFFEE CRÈME CARAMEL

PARIS BREST

DF = dairy-free / GF = gluten-free / SF = sugar-free / VG = vegetarian / V = vegan / CN = contain nuts

Prices are in Vietnamese Dong X 1,000 and including of 5% service charge and 10% government taxes

BY THE ROCKS IS FOR ADULTS ONLY. PATRONS MUST BE 12 YEARS AND ABOVE

SELECT YOUR CHOICE OF EACH COURSE AND WE WILL TAKE CARE OF THE REST

2,500 PER PERSON