

Dining by the Rocks

This is a sample menu that reflects the food and beverage style of the restaurant.
Menu is subject to change according to season and market availability

SEA TO TABLE

NHA TRANG LOBSTER
TÔM HÙM NHA TRANG

LOBSTER CAPPUCINO

Seared scallops, citrus gremolata
Súp tôm hùm Cappuccino

BOTTEGA IL VINO DEI POETI, PROSECCO

LOBSTER RAVIOLI

Sautéed spinach, champagne saffron sauce, purple basil
Bánh ravioli nhân tôm hùm

BODEGA ARGENTO, MINIMALISTA, PINOT GRIGIO, MENDOZA

WATERMELON SORBET

Kem đá dưa hấu

BUTTER POACHED LOBSTER TAIL

Black truffle risotto, heirloom cherry tomato, wild rocket
Tôm hùm chần bơ

PETIT BOURGEOIS, FRANCE, IGP, LOIRE HENRI BOURGEOIS, SAUVIGNON BLANC

BAILEYS CHEESECAKE

Orange tulle, orange ice cream
Bánh phô mai vị bailey

DE BORTOLI, BOTRYTIS SEMILLON, LATE HARVEST'

Please note the dishes are set and we use live lobster from Nha Trang 600-800g per person

SET MENU 3,400 PER PERSON

WINE PAIRING 1,300 PER PERSON

All prices are in '1000 Vietnamese dong and inclusive of all applicable taxes and service charge



FARM TO TABLE
Organic Black Duck
Vịt hữu cơ

DUCK WONTON SOUP, GINGER, GARDEN GREENS

Súp hoành thánh nhân thịt vịt
BOTTEGA IL VINO DEI POETI, PROSECCO
SAIGON CIDER

PEKING DUCK, MANDERIN PANCAKES, HOISIN SAUCE

Vịt quay Bắc Kinh
VILLA GAREL ROSE, FRANCE
HIBI MUSE

LEMON SORBET

Kem đá vị chanh

ROASTED DUCK BREAST

ORGANIC PUMPKIN, FONDANT POTATOES, GREEN BEANS, KUMQUAT JUS

Ức vịt nướng, bí đỏ, khoai tây nướng, đậu Hà Lan xanh, sốt trái tắc
LES FORTS BORIES AZEAU CORBIERES, GRENACHE, SHIRAZ, CARIGNAN
THE BOURBON BAY

TO FINISH

BITTER CHOCOLATE, ORANGE TART,

COINTREAU ICE CREAM

Bánh tạt sô- cô- la và cam

DE BORTOLI, BOTRYTIS SEMILLON, LATE HARVEST

QUESTION MARTINI

SET MENU 3,400 PER PERSON

MEDITERRANEAN WINE PAIRING 1,200 PER PERSON

CIDER, COCKTAIL PAIRING 1,000 PER PERSON

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