

# DINING BY THE ROCKS

## 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, mascarpone, bisque sauce*  
*Bánh ravioli nhân tôm hùm*  
BODEGA ARGENTO, MINIMALISTA, PINOT GRIGIO, MENDOZA



### PASSION FRUIT SORBET KEM ĐÁ VỊ CHANH DÂY



### BUTTER POACHED LOBSTER TAIL

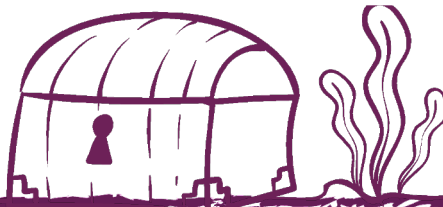
*Black truffle risotto, heirloom cherry tomato, wild rocket*  
*Tôm hùm chần bơ*  
MOULIN DE GASSAC PAYS D'HERAULT, CHARDONNAY



### BAILEYS CHEESECAKE

*Orange tuille, orange ice cream*  
*Bánh phô mai vị bailey*  
DE BORTOLI, BOTRYTIS SEMILLON, LATE HARVEST'

SET MENU 3,600 PER PERSON | WINE PAIRING 1,300 PER PERSON



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

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

# *Special Dining*

## MEAT US AT THE ROCK

### BEEF TARTARE | XA LÁT BÒ TÁI CHANH

*Beef tenderloin, ca pers, shallot | Thăn nội bò, nụ bạch hoa, hành tím*

MOULIN DE GASSAC PAYS D'HERAULT, CHARDONNAY, FRANCE

### FRENCH ONION SOUP | SÚP HÀNH TÂY KIỂU PHÁP

*Gruyere cheese, crouton, beef consommé*

*Phô mai Gruyere, bánh mì nướng giòn, nước dùng bò*

BODEGA ARGENTO, MINIMALISTA,  
PINOT GRIGIO, MENDOZA, ARGENTINA

### LEMONGRASS SORBET

KEM ĐÁ VỊ SẢ

### LOBSTER TAIL, WAGYU FILLET

### TÔM HÙM CHẦN BƠ VÀ THĂN BÒ WAGYU

*Mashed potato, red wine jus | Khoai tây nghiền, sốt rượu vang đỏ*

LA JOYA GRAND RESERVA PINOT NOIR, CHILE

### CITRUS MOUSSE | BÁNH MỀM VỊ CAM CHANH

*Vanilla ice-cream / Kem va-ni*

DE BORTOLI, BOTRYTIS SEMILLON, LATE HARVEST, AUSTRALIA

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



SET MENU 3,600 PER PERSON  
WINE PAIRING 1,300 PER PERSON