

Destination Dining

Spoil yourself with one of
our private destination dining experiences



TIA AFTERNOON TEA

Light & lavish delights for your villa or garden

Plant-Based

900,000++ VND for two

Signature Wellness

1,100,000++ VND for two

All prices are in Vietnamese dong, subject to government tax & service charge





TIA FLOATING TRAY

Homemade appetizers & bubbly for your private pool

Plant-Based 1,600,000++ VND per tray

Signature Wellness 1,700,000++ VND per tray

All prices are in Vietnamese dong, subject to government tax & service charge



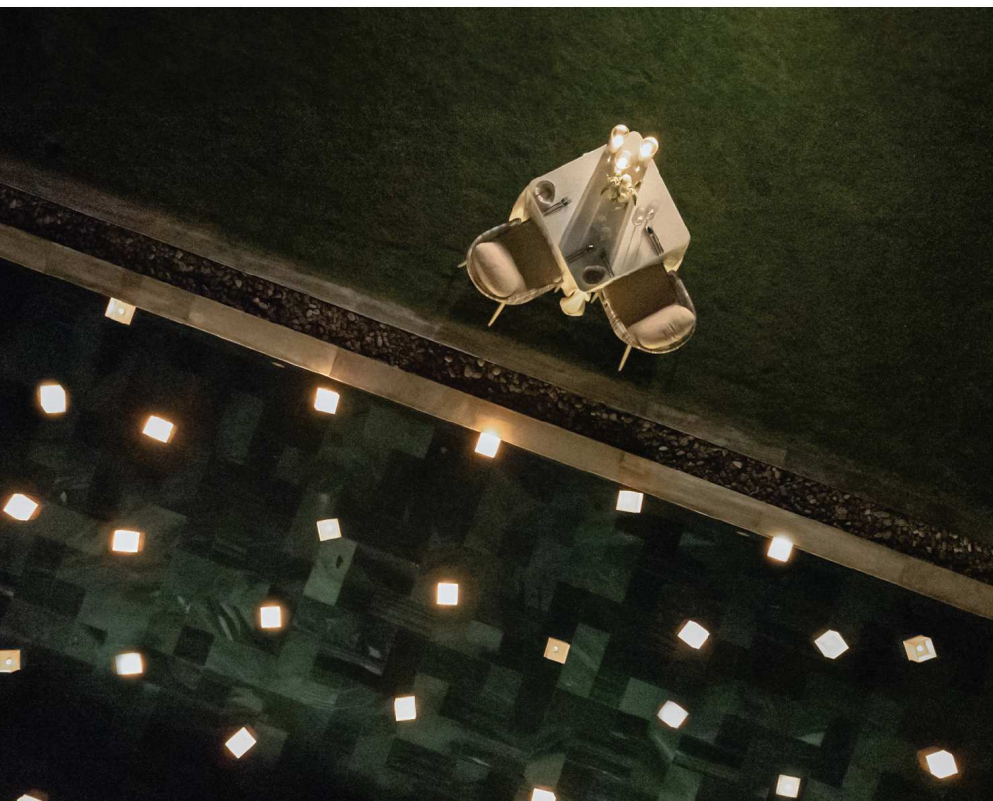


PRIVATE VILLA DINNER

The most private dining option, sumptuous dinner in your villa garden with floating wishing lanterns

Western or Asian BBQ	2,600,000++ VND pp
Western or Vietnamese Menu	1,800,000++ VND pp
Plant-Based Menu	1,250,000++ VND pp

All prices are in Vietnamese dong, subject to government tax & service charge





INTIMATE WATERFALL DINNER

Located in our lush and tropical wellness garden, dining by the waterfall, a unique experience with stunning back drop

Western or Asian BBQ	2,800,000++ VND pp
Western or Vietnamese Menu	2,300,000++ VND pp
Plant-Based Menu	1,800,000++ VND pp

All prices are in Vietnamese dong, subject to government tax & service charge



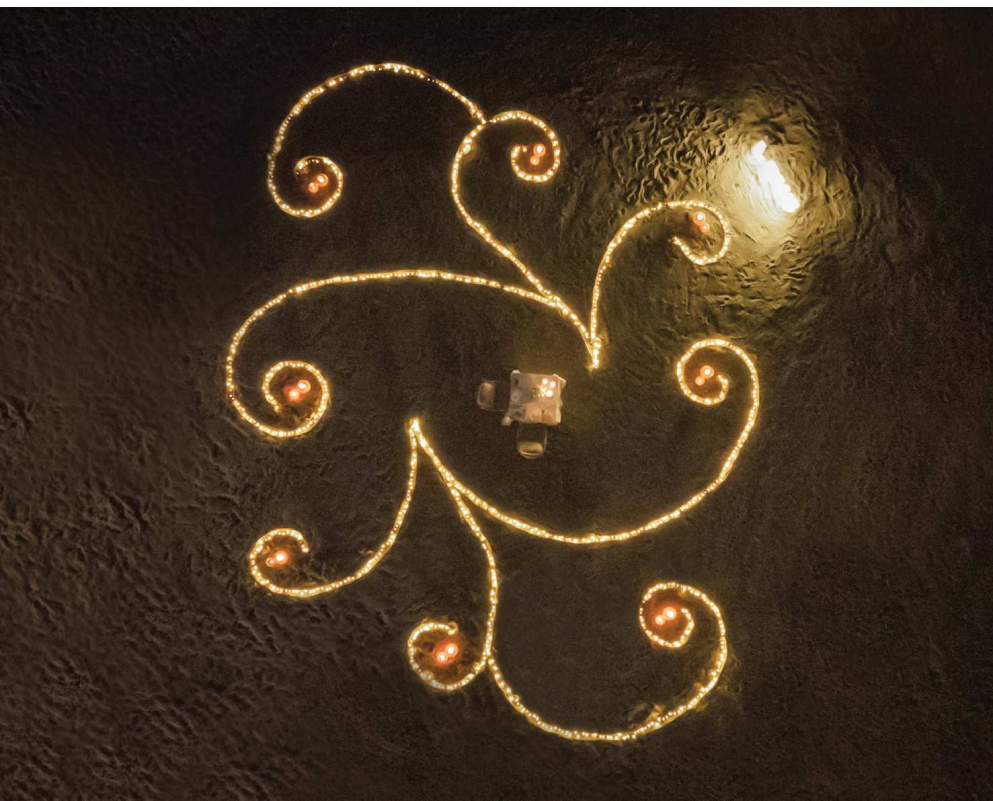


ROMANTIC BEACH DINNER

The ultimate stunning private dining, fairy-tale mandala lights, romantic and stunning views with the sound of the ocean

Western or Asian BBQ	3,200,000++ VND pp
Western or Vietnamese Menu	2,700,000++ VND pp
Plant-Based Menu	1,800,000++ VND pp

All prices are in Vietnamese dong, subject to government tax & service charge






AFTERNOON TEA MENU

PLANT-BASED

CUCUMBER, RADISH, CHIVE & CASHEW CHEESE ON CHARCOAL CIABATTA
PLANT-BASED SCONES WITH WHIPPED COCONUT CREAM & HOMEMADE JAM
BLUEBERRY CASHEW CHEESE CAKE
FRESH MIXED BERRIES
BANANA COOKIES & COCONUT BLISS BALLS
SPICY NUTS & BEETROOT CRIPS
WELLNESS TEA SELECTION
JUICE: ORANGE, WATERMELON

SIGNATURE WELLNESS

SALMON, CUCUMBER, RADISH, CHIVE & CASHEW CHEESE ON CHARCOAL CIABATTA
PLANT-BASED SCONES WITH WHIPPED COCONUT CREAM & HOMEMADE JAM
CHOCOLATE BROWNIES
FRESH MIXED BERRIES
BANANA COOKIES & COCONUT BLISS BALLS
SPICY NUTS & BEETROOT CRIPS
WELLNESS TEA SELECTION
JUICE: ORANGE, WATERMELON





FLOATING TRAY MENU

PLANT-BASED

FRESH MINI SPRING ROLLS

MINI WHOLE WHEAT MUSHROOM BANH MI

BEETS & AVO ON TOAST

HUMMUS, GUACAMOLE & SUNDRIED TOMATO DIPS

BABY CARROTS, CUCUMBERS, RADISH & CHERRY TOMATOES

RICE & SEED CRACKERS

LOTUS & BEETS CRIPS

ONE BOTTLE OF ORGANIC ITALIAN PROCESCCO

SIGNATURE WELLNESS

FRESH PRAWN MINI SPRING ROLLS

MINI WHOLE WHEAT CHICKEN BANH MI

SALMON ON TOAST

HUMMUS, GUACAMOLE & SUNDRIED TOMATO DIPS

BABY CARROTS, CUCUMBERS, RADISH & CHERRY TOMATOES

RICE & SEED CRACKERS

LOTUS & BEETS CRIPS

ONE BOTTLE OF ORGANIC ITALIAN PROCESCCO





BARBECUE MENU

ASIAN

Salad & Sides

Mini Vietnamese rice crackers with dips
Fresh shrimp spring rolls
Pomelo lobster salad
Banana blossom salad with roasted duck
Egg plant in tamarind sauce
Corn on the cob with chilli & fish sauce
Vegetable fried rice

Barbecue

Oysters with peanuts & spring onions
Barbecue garlic tiger prawns
Red snapper in banana leaf
Beef la lot skewers
Grilled ginger pork satay

Sauces

Hoi An chilli sauce, ginger chilli sauce
Honey-sesame-soy, salt & pepper with fresh lime

Dessert

Vietnamese coffee mousse
Caramel flan
Pandan & pineapple sponge
Ice cream with sprinkles and sauces

WESTERN

Salad & Sides

Mini cheese & beer bread
Mini garlic loaves
Fresh oysters with smoked salt & lime
Stuffed mini crabs
Fresh coconut, mango & toasted peanut salad
Asparagus, edamame & radish salad
Coriander and lime grilled sweet potatoes
Corn on the cob with chilli & fish sauce


Barbecue

Grilled scallops with peanuts & spring onions
Grilled lobster with citrus lime butter
Grilled prawns with garlic & fresh lime leaf
Soy marinated beef tenderloin
Lemon rosemary garlic lamb cutlets

Sauces

Mango & chilli salsa, vietnamese beurre blanc
Green pepper corn sauce, salt & pepper with fresh lime

Dessert



Grilled pineapple skewers with chilli salt
S'mores brownies
Coconut & passion fruit mousse
Ice cream with excitements



PRIVATE MENU

VIETNAMESE

Starter

SEAFOOD TRIO

Seared spicy scallops, garlic tiger prawn
& grilled oyster with spring onion

Soup

TURMERIC BROTH WITH SEABASS

A light saffron fish broth, with saffron & dill

Maincourse

TAMARIND SOFT SHELL CRAB

With ginger, chilli & spring onion served with
smoked brown rice noodle wok fried

With season vegetables

OR

WOK FRIED BEEF TENDERLOIN

With celery, lemongrass, chilli & ginger served with
brown organic rice

Dessert

VIETNAMESE EGG COFFEE

COCONUT ICE CREAM WITH PEANUT CRACKER

JACKFRUIT & CHIA MOUSSE

WESTERN

Starter

SEARED SESAME TUNA

With avocado capriccio & lemon dressing

MICRO HERB SALAD

With smoked salmon & sunflower seeds
cashew cheese, watermelon hearts

Maincourse

BUTTERFLIED TIGER PRAWNS

With grilled asparagus, edamame, bean sprouts
& a lobster bisque sauce served with pumpkin wild rice

OR

AUSTRALIAN BEEF TENDERLOIN

Grilled with green beans, balsamic tomatoes, crispy onion
& a red wine sauce served with sweet potato puree

Dessert

PLANT BASED CHOCOLATE MOUSSE

FRESH STRAWBERRIES, MANGO & COCONUT SORBET





PRIVATE MENU

PLANT-BASED

Starter

SHAVED ASPARAGUS WITH SESAME DRESSING, FRESH HERBS

CARROT & SWEET PATATO BASE

Topped with roasted pumpkin, capsicum onion petals, spring onion, cauliflower & toasted seeds

Maincourse

PLANT BASED "SEAFOOD PASTA"

With oyster mushroom scallops

OR

RAW LASGANA

3 layers of delicious plant-based cheese

Sun-dried tomato sauce & homemade avocado pesto stacked with fresh zucchini sheets

Dessert


MINI TRIPLE CHOCOLATE CHEESECAKE

CHOCOLATE COVERED STRAWBERRIES





Destination Dining Reservation Advisory

- Afternoon Tea & Floating Tray are available from 11:00 to 17:00 and should be booked at least 90 minutes in advance
 - Private Dining is available from 17:00 to 22:00 and should be booked by 18:00 for next day
 - For additional requests, please contact Reception Ext. 0 or F&B Dept Ext. 830
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