

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



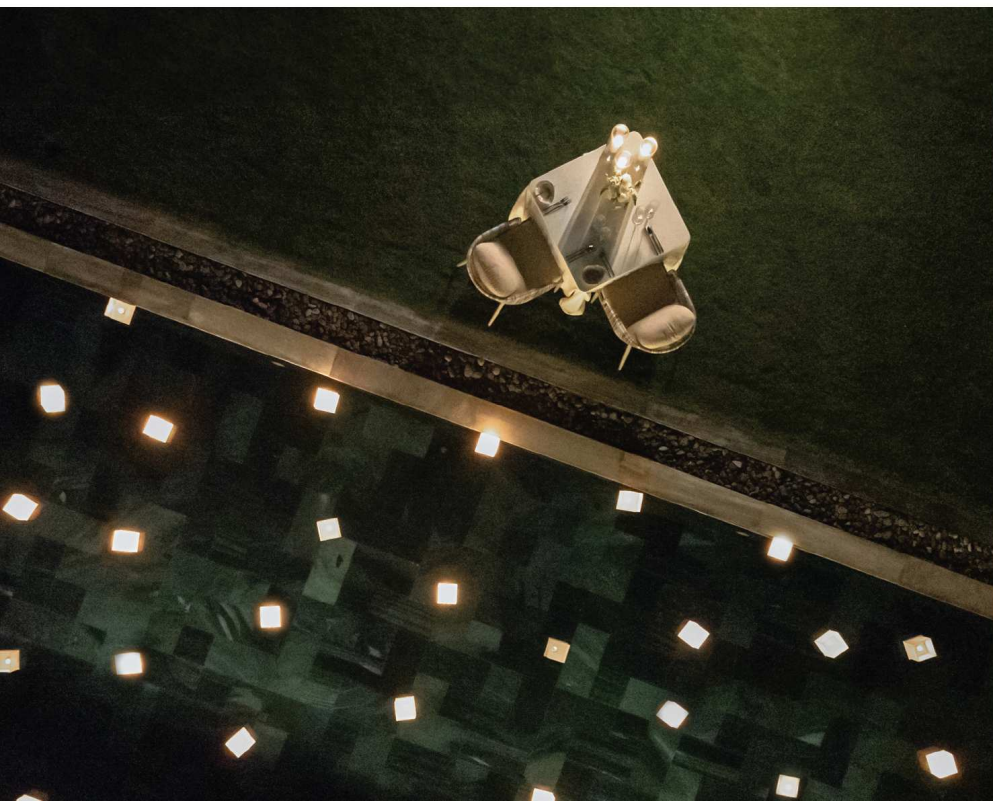
PRIVATE VILLA DINNER

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

Private BBQ or 6-course gourmet menu 2,600,000++ VND pp

Plant-Based 6-course gourmet menu 2,000,000++ 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

Private BBQ or 6-course gourmet menu

2,900,000++ VND pp

Plant-Based 6-course gourmet menu

2,200,000++ 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

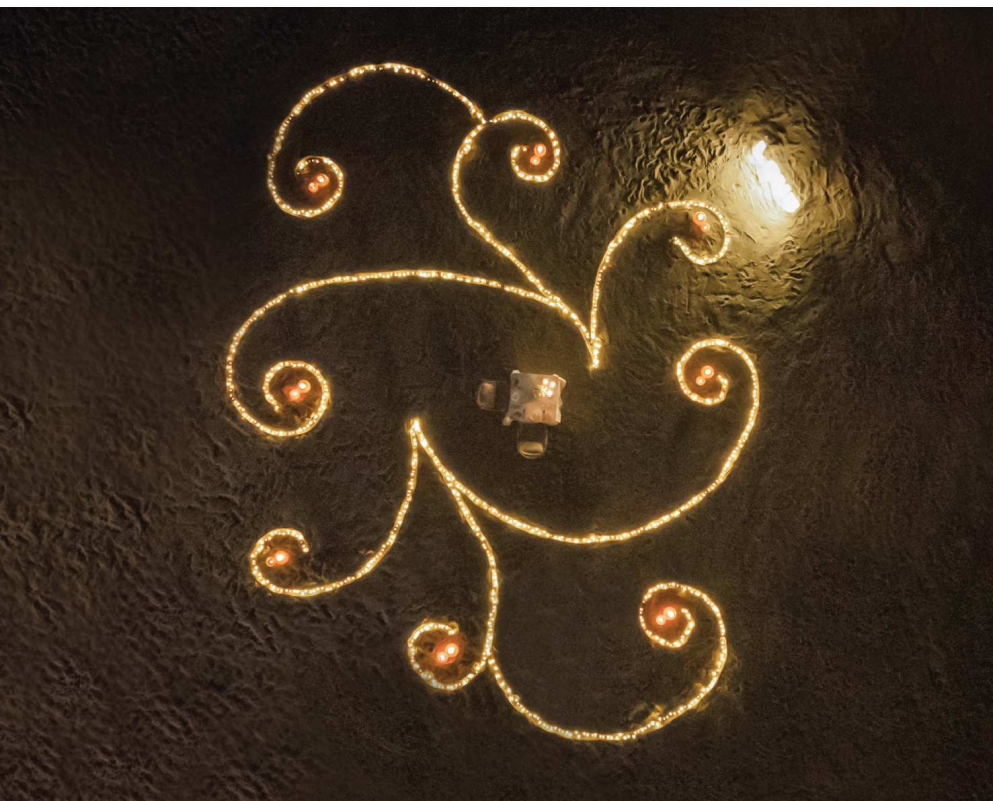
Private BBQ or 6-course gourmet menu

3,200,000++ VND pp

Plant-Based 6-course gourmet menu

2,400,000++ VND pp

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





AFTERNOON TEA MENU

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 crisps
Wellness tea selection
Juice: orange, watermelon

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 crisps
Wellness tea selection
Juice: orange, watermelon


FLOATING TRAY MENU

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 crisps
One bottle of organic Italian Prosecco

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 crisps
One bottle of organic Italian Prosecco





BARBECUE MENU

VIETNAMESE

Vietnamese rice crackers with dips

Starters

Crab wonton

Beef la lot

Salads & Side

Pomelo & lobster salad

Green mango salad

Banana blossom salad

Organic fried lotus & coconut rice

BBQ

Oysters with peanuts & spring onions

Tiger prawns with lemongrass & chilli

Red snapper in banana leaf

Angus beef rolls with enoki mushrooms

Desserts

Vietnamese coffee mousse

Pandan & pineapple sponge

Tropical fruits

WESTERN

Whole wheat garlic beer bread with tomato dip & olive tapenade

Starters

Sesame seared tuna

Stuffed mini crab

Salads & Side

Asparagus, edamame & radish salad

Black bean & corn salad

Spinach, apple & pecan salad

Sour cream & chives jacked potatoes

BBQ

Scallops with salt, pepper & garlic

Lobster with citrus lime butter

Spicy cajun tiger prawns

Angus beef tenderloin

Desserts

S'mores chocolate brownies

Lime tartlet

Fresh fruits





GOURMET MENU

GOURMET 6-COURSE

Seared Scallops
Caviar & potato-chive mousseline

Chilled Tomato Essence

Apple & Pomegranate Salad
Arugula, pine nuts & citrus dressing

Grilled Half Baby Lobster
Mushroom & truffle risotto

Wagyu Beef
Green beans & edamame

Strawberry Earl Grey Chiffon Cake

PLANT-BASED 6-COURSE

Seared King Oyster Mushroom
Vegan caviar & potato-chive mousseline

Chilled Tomato Essence

Apple & Pomegranate Salad
Arugula, pine nuts & citrus dressing

Grilled Spiced Squash
Mushroom & truffle risotto

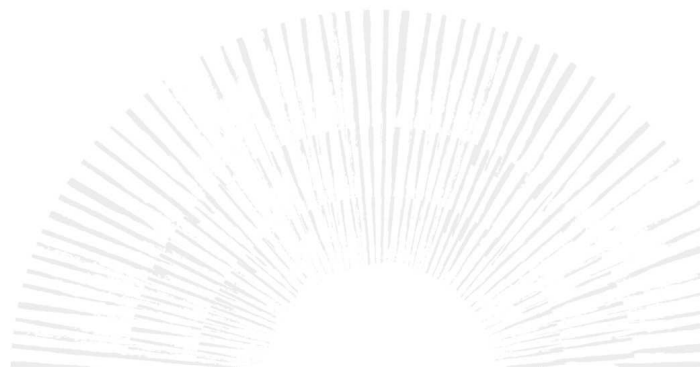
Seitan Fillet
Green beans & edamame

Strawberry Earl Grey Chiffon Cake





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 Restaurant Ext. 830
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