

An aerial, top-down view of a swimming pool with a mosaic tile pattern in shades of teal and blue. The pool is surrounded by palm trees and a paved deck. On the right side of the pool, there is a dining table with a white tablecloth, two chairs, and a lit candle centerpiece. The overall atmosphere is serene and luxurious.

DESTINATION  
DINING



# ROMANTIC BEACH DINNER

A fairy-tale evening by the sea.

The ultimate private dining experience on the beach, adorned with mandala lights, a romantic atmosphere, and the soothing sound of the ocean.



## BBQ or GOURMET 6-COURSE

3,900,000 VND ++ per person

4,900,000 VND ++ per person

4,900,000 VND ++ per person

[VIEW BBQ MENU](#)

[VIEW GOURMET MENU](#)

## PLANT-BASED GOURMET 6-COURSE

2,800,000 VND ++ per person

3,800,000 VND ++ per person

3,800,000 VND ++ per person

Menu only

With 1 bottle of non-alcoholic wine

With welcome champagne & 2 glasses of premium wine

[VIEW OPTIONAL BEVERAGE](#)

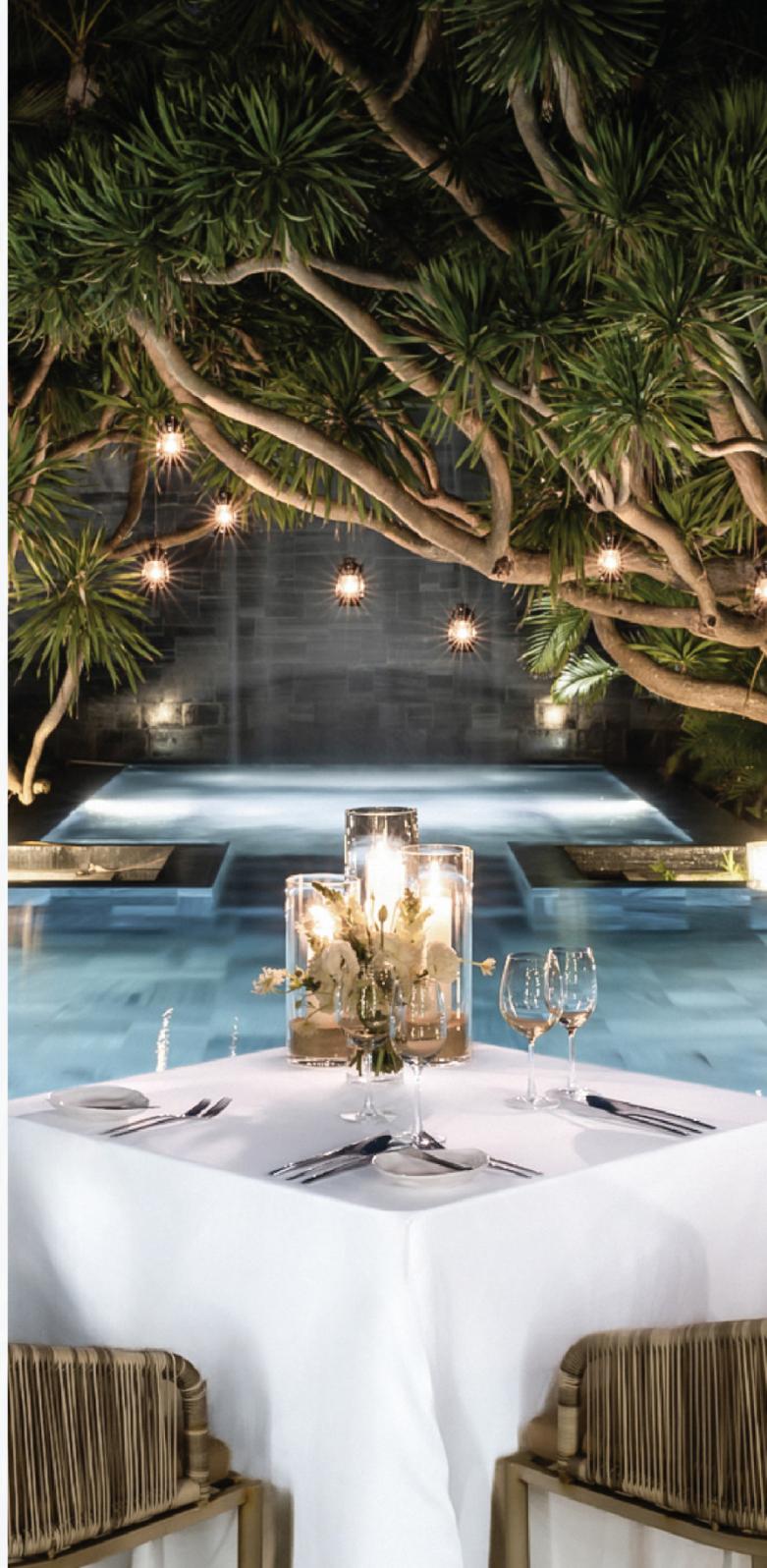




INTIMATE  
**WATERFALL**  
DINNER

Dining amidst nature.

Set within our lush tropical wellness garden, this intimate dining experience by the waterfall offers a tranquil atmosphere and a stunning natural backdrop.



## BBQ or GOURMET 6-COURSE

3,400,000 VND ++ per person

4,400,000 VND ++ per person

4,400,000 VND ++ per person

[VIEW BBQ MENU](#)

[VIEW GOURMET MENU](#)

## PLANT-BASED GOURMET 6-COURSE

2,600,000 VND ++ per person

3,600,000 VND ++ per person

3,600,000 VND ++ per person

Menu only

With 1 bottle of non-alcoholic wine

With welcome champagne & 2 glasses of premium wine

[VIEW OPTIONAL BEVERAGE](#)





PRIVATE  
**VILLA**  
DINNER

The most private dining experience.  
A sumptuous dinner served in the privacy of your villa  
garden, softly illuminated by floating wishing lanterns for  
an intimate and romantic evening.



## BBQ or GOURMET 6-COURSE

2,900,000 VND ++ per person

3,900,000 VND ++ per person

3,900,000 VND ++ per person

[VIEW BBQ MENU](#)

[VIEW GOURMET MENU](#)

## PLANT-BASED GOURMET 6-COURSE

2,400,000 VND ++ per person

3,400,000 VND ++ per person

3,400,000 VND ++ per person

Menu only

With 1 bottle of non-alcoholic wine

With welcome champagne & 2 glasses of premium wine

[VIEW OPTIONAL BEVERAGE](#)





TIA  
**AFTERNOON**  
TEA

Light & lavish delights for your villa or garden.  
A refined afternoon tea experience, perfect for a leisurely  
moment in your villa or garden, featuring delicate bites  
inspired by wellness and balance.



SIGNATURE WELLNESS

1,290,000 VND ++ for two

PLANT-BASED

990,000 VND ++ for two

ENHANCE YOUR AFTERNOON TEA with TWO GLASSES of CHAMPAGNE

Two glasses of Champagne J.M. Labruyere, Prologue  
Grand Cru Brut Reserve, Chardonnay - Pinot Noir, France

plus 930,000 VND ++

[VIEW DETAILED MENU](#)





TIA  
**FLOATING**  
TRAY

Homemade appetizers & bubbly for your private pool. A playful yet indulgent floating experience in your private pool, featuring homemade appetizers designed for sharing and relaxed enjoyment.



## SIGNATURE WELLNESS

1,700,000 VND ++ per tray

1,890,000 VND ++ per tray

1 bottle of Bottega "0" Non-Alcohol Prosecco, Glera, Italy

1 bottle of Proverbio Organic Prosecco, Italy

## PLANT-BASED

1,500,000 VND ++ per tray

1,690,000 VND ++ per tray

[VIEW DETAILED MENU](#)



# BARBECUE MENU

Minimum 2 persons per menu – individual choices not available

## VIETNAMESE

### To Share

Vietnamese rice crackers with house-made dips

### Starters

Crab wonton

Beef wrapped in “lá lốt” leaves

### Salads & Side

Pomelo & lobster salad

Green mango salad

Banana blossom salad

Organic fried lotus root & coconut rice

### From the Grill

Oysters with peanuts & spring onions

Tiger prawns with lemongrass & chilli

Red snapper baked in banana leaf

Angus beef rolls with enoki mushrooms

### Desserts

Vietnamese coffee mousse

Pandan & pineapple sponge

Seasonal tropical fruits

## WESTERN

### To Share

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 & chive jacket potatoes

### From the Grill

Scallops with sea salt, black pepper & garlic

Lobster with citrus lime butter

Spicy cajun tiger prawns

Angus beef tenderloin

### Desserts

S'mores chocolate brownies

Lime tartlet

Fresh fruits

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# GOURMET MENU

## GOURMET 6-COURSE

Seared Scallops

Caviar & potato-chive mousseline

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Chilled Tomato Essence

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Apple & Pomegranate Salad

Arugula, pine nuts & citrus dressing

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Grilled Half Baby Lobster

Mushroom & truffle risotto

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Wagyu Beef

Green beans & edamame

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Strawberry Earl Grey Chiffon Cake

## PLANT-BASED 6-COURSE

Seared King Oyster Mushroom

Vegan caviar & potato-chive mousseline

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Chilled Tomato Essence

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Apple & Pomegranate Salad

Arugula, pine nuts & citrus dressing

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Grilled Spiced Squash

Mushroom & truffle risotto

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Seitan Fillet

Green beans & edamame

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Strawberry Earl Grey Chiffon Cake

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# AFTERNOON TEA MENU

## SIGNATURE WELLNESS

Smoked salmon, cucumber, radish, chives  
& 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, chives  
& 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

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# 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

## 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

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# ENHANCE YOUR PRIVATE DINNER with WINE PAIRING

## ZERO ALCOHOL WINES

*Enjoy the celebration without compromise. Our selection of premium alcohol-free wines offers all the flavor & finesse of fine wine-perfectly suited for mindful toasts.*

## SPARKLING

Bottega Sparkling, "0" White, Bottega Zero, Veneto, Italy

Bottega Sparkling, "0" Rose, Bottega Zero, Piemonte & Veneto, Italy

## WHITE

Torres, Natureo "de-Alcoholized", Muscat, Catalunya, Spain

## RED

Torres, Natureo "de-Alcoholized", Syrah Grenache, Catalunya, Spain

## WINE BY GLASS

### CHAMPAGNE

Champagne J.M. Labruyere, Prologue, Grand Cru Brut Reserve, Chardonnay - Pinot Noir, France

### WHITE

Chateau Carbonneau, Margot, Sauvignon Blanc, Sainte-Foy Cotes de Bordeaux, France

Bodega Argentio, Estate Bottled, Chardonnay, Mendoza, Argentina

### ROSÉ

Les Valentines, Le Caprice de Clementine, Cinsault - Grenache, Côtes de Provence, France

### RED

Jean Luc Colombo, "La Violette", Syrah, IGP Pays d'OC, France

Alvaro Palacios, La Vendimia, Garnacha - Tempranillo, Rioja, Spain

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## DESTINATION DINING RESERVATION ADVISORY

- All Destination Dining experiences are subject to availability. Advance reservation is required
- Afternoon Tea & Floating Tray are available from 11:00 to 17:00 & 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

TIA  
WELLNESS RESORT