

An aerial photograph of a swimming pool with a mosaic tile floor. The pool is surrounded by palm trees and a paved deck. On the deck, there is a small dining table with a white tablecloth, set with plates, glasses, and a centerpiece of lit candles. Two lounge chairs are positioned next to the table. The text "DESTINATION DINING" is overlaid in the bottom left corner.

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](#)

Menu only

With 1 bottle of non-alcoholic wine

With welcome champagne & 2 glasses of premium wine

PLANT-BASED GOURMET 6-COURSE

2,800,000 VND ++ per person

3,800,000 VND ++ per person

3,800,000 VND ++ per person

[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

Menu only

With 1 bottle of non-alcoholic wine

With welcome champagne & 2 glasses of premium wine

PLANT-BASED GOURMET 6-COURSE

2,600,000 VND ++ per person

3,600,000 VND ++ per person

3,600,000 VND ++ per person

[VIEW BBQ MENU](#)

[VIEW GOURMET MENU](#)

[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](#)

Menu only

With 1 bottle of non-alcoholic wine

With welcome champagne & 2 glasses of premium wine

PLANT-BASED GOURMET 6-COURSE

2,400,000 VND ++ per person

3,400,000 VND ++ per person

3,400,000 VND ++ per person

[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, 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

RETURN TO THE DESTINATION

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

RETURN TO THE DESTINATION

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

RETURN TO THE DESTINATION

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

RETURN TO THE DESTINATION

ENHANCE YOUR PRIVATE DINNER

with WINE PAIRING

ZERO ALCOHOL WINES

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

ZERO ALCOHOL SPARKLING

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

CHAMPAGNE

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

WHITE

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

Bodega Argento, Estate Bottled, Chardonnay, Mendoza, Argentina

ROSÉ

Château Les Valentines, L'Effronte.e Rose, Grenache - Syrah, IGP Mediterranee, France

RED

Jean Luc Colombo, Les Abeilles de Colombo, Syrah - Grenache - Mourvedre, Cotes du Rhone, France

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

RETURN TO THE DESTINATION

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
- All prices are in Vietnamese Dong, subject to government tax and 5% service charge

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TIA
WELLNESS RESORT