



DESIGNER
dining
BY ANANTARA

“Đà Lạt Caviar Experience”

VND 6,500,000 Per Couple

Your Dining Journey

TO START

Poached River Prawn With Caviar 🍤
Blini, Sour Cream, Dill

FROM THE SEA

Mekong Langoustine Tartare 🍤 🥑
Topped with Caviar
Crispy Sesame Seeds, Parmesan Cheese, Avocado Mousse, Tamarind Reduction

LOCAL FAVOURITE 🍤

Cham Island Spiny Lobster
Caviar, Orange Drizzle, Apple Chutney, Pickled Beetroot, Bisque Foam

FROM THE FIRE 🍖

Pan-Fried Otoro
Sea Grapes, Citrus Salad, Green Asparagus, Sesame Seeds, Citrus Ponzu Dressing

MAIN COURSE

Wagyu Striploin MB4/5+ 🍖
Potato Gratin, Morel Mushrooms, Ly Son Garlic, Brandy Cream Sauce

SWEET TEMPTATION

Mojito Pie 🍷
Mint and Lime Mousse, Lime Sorbet with Rum, Bread Crumble

*Please let us know if you have any dietary restrictions, allergies or special requirements.
Price is in Vietnamese Dong and is inclusive of all tax and service charges.*