



Dining by design allows you to enjoy our culinary delights as a couple or a group at any secluded location the property has to offer featuring the beach or pavilion dining. Performances indicated below can be availed with 48 hours advanced notice.



# ADD ON

Cham Dance Performance

Violin Player

Fire-Show

Guitar Player

Drummers

Saxophone



## **OUR GOURMET & TRADITIONAL LOCAL BARBECUE**

#### **CLASSICAL APPETIZERS TO SHARE**

Traditional "Mui Ne" summer rolls with local herbs
Deep fried spiced Mui Ne shrimps' tempura, tartar sauce
Baked oysters with sautéed spinach, moray and cheese sauce
Traditional Thai beef salad with vegetables, spicy dressing

#### **CHAR GRILLS**

Local shovel nose lobster, blue sea crabs, catch of the day Shrimps, octopus & scallops

Lemongrass chicken
Australian Angus beef fillet medallion
New Zealand lamb rack

Char grilled okra, roasted sweet corn, sweet potatoes

Citrus emulsion & aged balsamic jus Mustard Chablis sauce

#### **SWEET ENDING**

Vietnamese coffee crème caramel Fruit display

Coffee, tea & petit fours

2, 850,000 per person 1,000,000 set up fee per couple

"One should always be drunk. That's all that matters...But with what? With wine, with poetry, or with virtue, as you chose. But get drunk."

- Charles Baudelaire

If you suffer from food intolerance, have any dietary restrictions, please contact the senior management and we are more than happy to accommodate your nutritional needs. Gluten and lactose free items are available upon request

All prices are in VND a 5% service charge and 10% VAT

Kindly book 24 h in advanced and dial 0 for your dining by design experience

In case of cancellation within 12 hours of your booking a 50 % cancellation fee will apply



## 6 JOURNEYS OF ASIAN FLAVORS

Pomelo salad with shrimps
Onions and herbs

Ginger broth poached homemade crab meat dumplings
Chili sesame sauce

Sautéed crispy noodles with seafood, vegetables and shiitake

Baked cobia fillet Wrapped in a banana leaf, chili paste and coconut rice

Ginger lamb chops
Homemade garlic yoghurt, lady finger salad

Yoghurt Panna Cotta with fresh fruits

Coffee, tea & petit fours

1,900,000 per person 1,000,000 set up fee per couple

"Accept what life offers you and try to drink from every cup. All wines should be tasted, some should only be sipped but with others, drink the whole bottle."

— Paulo Coelho, Brida



### TASTE OF VIET NAM

Clams soup with dill leaves and tamarind, Vietnamese baguette

Char grilled "Phan Thiet" scallops, spring onion confit and toasted peanuts

Braised organic duck breast, pineapple and crisp vermicelli fresh rolls with soy peanut sauce

Lemongrass chili tiger shrimps, char grilled 5 spiced Australian Angus beef fillet Crisp dragon beans with garlic & kumquat ginger emulsion

Chef's special degustation of Vietnamese Che

Coffee, tea & petit fours

1,500,000 per person 1,000,000 set up fee per couple

"it's a smile, it's a kiss, it's a sip of wine ... it's summertime!"

— Kenny Chesney



## VEGETARIAN GARDEN GASTRONOME

Chilled beetroot soup, sour cream and chives

Stack of char grilled exotic vegetables, balsamic reduction and basil pesto pepper salsa Green asparagus tips, glazed goat's cheese, gratinated potatoes and avocado caper salsa

Roulade of roasted eggplant, zucchini and bell peppers with tangy tomato béarnaise and organic greens

Deep fried banana, coconut milk

Coffee, tea & petit fours

900,000 per person 1,000,000 set up fee per couple

"Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing." Ernest Hemingway



# AT ANY SECLUDED LOCATION WITH CHAMPAGNE AND CANAPES S AN EXCLUSIVE EXPERIENCE

PLEASE CONTACT YOUR DINING BY DESIGN ATTENDANT FOR ADVANCED BOOKINGS AND ARRANGEMENTS

#### SELECT A CHOICE OF FIVE!

Crab meat
Smoked marlin & camembert roll
Roasted beef and green asparagus
Vegetable sticks with blue cheese cream
Sun dried tomato & garlic bruschetta
Cucumbers stuffed with herbal cream cheese
Smoked salmon with dill cream
Poached prawns with mango salsa
Seared tuna with passion fruit salsa
Seafood mousse in mussel's shell

Inclusive of a bottle of Champagne 2,600,000 per person
With a bottle of Prosecco 1,650,000 per person
Only Canapés 900,000 per person
VND 500, 000 setup fee per couple

"To take wine into our mouths is to savor a droplet of the river of human history"

— Clifton Fadiman

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# EARLY ROMANCE BBQ BUBBLY BREAKFAST BREAKFAST MEATS ARE GRILLED AT THE TABLE

# PLEASE CONTACT YOUR DINING BY DESIGN ATTENDANT FOR ADVANCED BOOKINGS AND ARRANGEMENTS

Seasonal fruit plate with plain or fruit yoghurt
Basket of homemade morning pastries
With butter and preserves
Two eggs any style
Your choice of bread
Grilled breakfast steak
Chicken or pork sausages, turkey ham or bacon
Hash brown potatoes, roasted tomato, crudité
Two selections of cold cuts and cheese, smoked salmon
Brand cereals

Breakfast is accompanied with a pot of coffee- regular or decaffeinated, tea or hot chocolate

And a glass of freshly squeezed fruit juice

#### **CHOICES OF JUICE**

Orange, pineapple, passion fruit, watermelon, carrot Lime, ABC "apple, beetroot, carrot"

#### CHOICES OF LOOSE LEAF TEA

English breakfast, earl grey, green, jasmine Homemade lemongrass & ginger twist, peppermint, decaffeinated

#### CHOICES OF CEREAL

Corn flakes, frosties, coco pops, berry crunch, muesli Whole, low fat or soy milk hot or cold

#### YOUR BREAKFAST PASTRIES

Including butter croissants, Danish pastry
Your choice of passion fruit or chocolate muffin

#### YOUR CHOICE OF BREAD

White, whole wheat, rye or gluten-free toast

Inclusive of a bottle of Champagne 2,600,000 per person
With a bottle of Prosecco 1,650,000 per person
Only Breakfast 900,000 per person
VND 650,000 set up fee per couple

"Wine enters through the mouth, love, and the eyes. I raise the glass to my mouth I look at you I sigh." — W.B. Yeats

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