

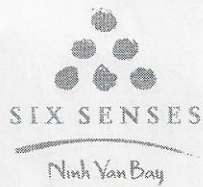
dining by the rocks



redefining wholesome cuisine.....

Explore culinary delights served in a luxury ambiance of dining by the rocks—a unique six senses concept of redefining wholesome cuisine in an intimate and elegant natural setting. Our waiting hosts are genuinely interested in caring for your needs in a warm, comfortable and unpretentious style in delivering the ultimate in service. Chef Basha creates refined dishes using only local organic produce, top quality meat and seafood sourced from sustainable fisheries to develop menus that are at the forefront of current culinary trends. he creates a cerebral effect for guests by composing aromas, scents and essence from local herbs & ingredients and combines them with enticing presentations. The idea is to create a dining experience that is akin to a performance that also gives our guests an emotionally rich experience.

❖ Healthy, 🌿 Organic produce, *** Mark indicate presence of pork / Pork products,
All our herbs and vegetables are produced in our own organic herb garden and used as much as possible.
as per our resort standard brown rice is served in all our f&b outlet
However if you wish to have white rice served kindly mention while placing your order
All prices are in vnd and subject to 10% government tax and 5% service charge



dining by the rocks

"water....."

Ocean

Calamari, scampi, crayfish, white anchovies, asparagus, sea grapes,
black sesame fluid and tomato pearls

Villa Maria, Sauvignon Blanc, New Zealand

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Scallop

Bacalao brandade, garlic flakes, toasted hazelnut, pimento cream, garden herbs and 'pain perdu'

Spring Seed Four O' Clock Chardonnay, Australia

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Jean Christophe Organic farm Oyster

Cauliflower panacotta, Ninh van special seasoning mix and pungent wild Thai basil

Okonomierat Rebholz, Pfalz Muller Thurgau Kabinett Trocken

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Big Eye Yellow Fin Tuna

Mini pita puffs, teriyaki caviar, wild caper berry and crab claws lettuce

Gustave Lorentz, Tokay Pinot Gris, Alsace, France

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65 °C Spotted Garoupa

Crustacean essence, marmite butter, bacon green peas cassoulet and artichokes hearts

Louis Jadot, Pouilly Fuisse, France

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Citrus Textures

Mandarin, lemon cream, orange crumble, Kumquat parfait, pomelo and lemon refresh

Baron Philippe de Rothschild Sauternes, France

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Freshly ground coffee or selection of teas



Food only VND 2,800,000.00 per person

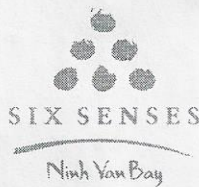
Food and Wines VND 4,400,000.00 per person

Surcharge for Full and Half board

Food only at VND 1,800,000.00 per person

Food & Wine at VND 3,400,000.00 per person

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ninh van bay experience

Chamomile Poached Lobster

Yellow beet, marmite butter glaze, white bean smoothie, orange jello,
scallion oil and passion fruit refresh

Spring Seed Four O' Clock Chardonnay, Australia

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King Crab & Caviar

Slowly cooked king crab, artichoke cream, caramelized onion
with unguent of ratte potatoes and caviar

Gustave Lorentz, Tokay Pinot Gris, Alsace, France

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Wagyu Beef Tartar

Sesame fluid, paprika glaze, beef crackling, pita puff, wild caper berry

Joseph Drouhin, Volnay, France

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Lamb 2011

Unracked 15min, confit 24 hours, pumpkin, curry sauce, regional greens

Gigondas E.Guigal, France

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Artisan Cheese Platter

Apricot, walnut, celery and berry compote

Chateau Larose-Trintaudon, Haute-Medoc, France

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Apricot

Saffron honey mayonnaise, isomalt tuille, drizzles of tea matcha

Baron Philippe de Rothschild Sauternes, France

Freshly ground coffee or selection of teas



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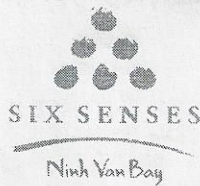
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dining by the rocks

rock experience

Cuttle Fish a la Pancha

Spiced ratatouille, squid head confit, lemon cream, basil oil, caramelized onion, orange jelly and young centrenella

Villa Maria, Sauvignon Blanc, New Zealand

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Big Eye Yellow Fin Tuna

Mini pita puffs, teriyaki caviar, wild caper berry and crab claws lettuce

Louis Jadot, Pouilly Fuisse, France

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Over Night Duck Confit

Smoky Fuji apple relish, leeks, puy lentil, spiced popcorn and coconut rice cracker

Joseph Drouhin, Volnay, France

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Illustration of Beef

Wagyu Sirloin, ribs, 220 day aged beef fillet, slow cooked egg, morel risotto, miniature vegetables, reduced braising juice and garden greens

Gigondas E.Guigal, France

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Brie with Truffle

Apricot, celery, raisin and walnut crisp

Jean Bousquet, Tupungato, Malbec Grande Reserve, Argentina

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Chocolate soufflé

Hot Valrhona chocolate soufflé with saffron honey ice cream



Baron Philippe de Rothschild Sauternes, France

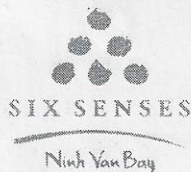
Freshly ground coffee or selection of teas

Food only at VND 2,600,000.00 per person
Food & Wines at VND 4,200,000.00 per person

Surcharge for Full and Half board

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garden walk

Tomato 'n' Mozzarella

Textures of tomato and mozzarella, organic garden basil, water cress, vanilla oil
Gustave Lorentz, Tokay Pinot Gris, Alsace, France

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Liquid

Star fruit, banana blossom, tamarind, cilantro, coconut
Spring Seed Four O' Clock Chardonnay, Australia

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Leftover Tortilla

Toasted pine nuts, hallumi cheese, organic greens, tahina, toasted sesame seeds
Louis Jadot, Pouilly Fuisse, France

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Carnoli Rice with Sunchoke

Dalat artichoke, shiitake, mascarpone cheese and pimento sauce
Joseph Drouhin, Volnay, France

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Palate Cleanser

Champagne granite, watermelon compression and palm seeds
Okonomierat Rebholz, Pfalz Muller Thurgau Kabinett Trocken

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S6



Strawberry mousse, popsicle, pavolva, truffle, jello, balsamic strawberry
Concha y Toro Late Harvest Sauvignon Blanc

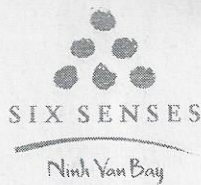
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Surcharge for Full and Half board

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Food & Wine at VND 2,800,000.00 per person

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aroma of vietnam

Jean Christophe's Organic Farm Oyster

Onion flower, limophilla essence, Nha Phu bay stones, Coriander and chive oil
Okonomierat Rebholz, Pfalz Muller Thurgau Kabinett Trocken

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Nguyen Trang's

Rice crepe, squid, prawns, pickle vegetables, meat floss, regional herbs and fish sauce caviar
Gustave Lorentz, Tokay Pinot Gris, Alsace, France

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Caramelized "Luong Son" Spiny Lobster

Pokchoy, crispy rice, peanut cream, tapioca pearls, Dalat micro herbs and nuoc mam bubbles
Louis Jadot, Pouilly Fuisse, France

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"Dien Khanh" Yellow Feet Chicken

Olive potato, tomato caviar, black bean smoothie, crispy skin, fresh lemon cheese,
onion crispy and quail egg
Joseph Drouhin, Volnay, France

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Palate Cleanser

Champagne granite, watermelon compression and palm seeds
Baron Philippe de Rothschild Sauternes, France

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Café Sua Daaaaa

High land dalat coffee mousse, milk reduction and passion sorbet

Freshly ground coffee and selection of teas

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