

DESIGNER
dining
BY ANANTARA

CAVIAR & BEYOND

*Your private beach dining experience begins at the
Sundown Sand Lounge, with a delicate amuse-bouche
from our chef, accompanied by a light aperitif to
gently awaken the palate.*

Tiger Prawn & Avocado Tarlet

Mini tart shell | Avocado mousse | Chili lime dressing

Caviar Discovery (5gr/spoons)

Primeur Sterlet DaLat Caviar | Enigma Osetra Caviar

Primeur Osetra DaLat Caviar | Enigma Baerii Caviar

Chargrilled Da Lat Rice Cracker

Crab rillettes | Onsen egg | Tamarind spring onion confit |

Primeur Sterlet DaLat (10gr)

Cold Vichyssoise Soup

Chives | Toasted baguette | Enigma Osetra (10gr)

Pan-Seared Hokkaido Scallop

Brown butter yuzu sauce | Cauliflower mousseline |

Primeur Osetra DaLat (10gr)

Veal Tenderloin Tataki

Vegetables | Broccoli rabe | Truffle soy butter sauce |

Enigma Baerii (10gr)

Pina Colada Mousse

Coconut cream | Pineapple | Rum

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EAST – WEST SURF & TURF

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Crab Pani Puri

Crème fraîche | Chopped Guanciale

Char-grilled Hai Phong Oyster

Lemon | Chorizo | Rocket | Tobiko

Truffle “Pho” Consommé

A5 Wagyu | Hokkaido scallop |

Artichoke heart confit | Ravioli

Japanese Octopus Leg & Crispy Pork Belly

With red wine & balsamic 8-month-old reduction |

Fennel orange salad

Black Angus Beef Tenderloin & Jumbo Shrimp

Asparagus | Baby carrot | Saffron mashed potato |

Perigourdine emulsion

Fish Sauce Crème Brûlée

Blackcurrant Phu Quoc pepper sorbet | Sesame Tuile

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LOCAL TEMPTATION

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Crab Rilette

Crostini | Shaved truffle

Sardine Ceviche

Sea moss | Dragon fruit rice cracker | Citrus espuma

Champagne Sea Urchin Velouté

Potato fondant | Sterlet caviar

Black Garlic Nha Trang Lobster

Homemade black garlic butter |
Tropical mango, avocado | Yuzu vinaigrette

“Suoi Tien” Boneless Chicken

Coconut risotto | Morning glory |
Lemongrass coconut cream

Vietnamese Tiramisu

Lady finger biscuit | Coffee cream | Passion fruit

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SEAFOOD SPLURGE

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Char-grilled Abalone

Mango salsa | Herb cracker

Hokkaido Scallop Crudo

Citrus Yuzu dressing | Champagne foam |
Sterlet caviar | Flamed orange

Nha Trang Poached Butter Lobster

Ratatouille | Lau Tha essences |
Crispy banana flower | Truffle carpaccio

Japanese Slow-Cooked Octopus Leg

With red wine & balsamic 8-month-old | Wakame salad

Italian Chorizo Barramundi

Asparagus | Baby carrot | Saffron risotto |
Black garlic-fermented rice emulsion

Coconut Panna Cotta

Lemon sorbet | Passion fruit | Toasted coconut shavings