APC CORPORATION

DRAGON PEARL CAVE
HANG NGOC RONG • CAM PHA, QUANG NINH

DRAGON PEARL LEGEND

DINNER SET MENU

THE STONE - APPETIZERS

ASSORTED HOME-MADE BREAD WITH BUTTER

Warm, soft bread paired with luscious butter
– a gentle, elegant prelude to the culinary journey ahead

POACHED PRAWN IN BUTTER
SERVED WITH AVOCADO SALAD AND MANGO SALSA

Poached sea prawns in rich garlic butter sauce, accompanied by refreshing avocado salad and tangy mango dressing, creating a perfectly harmonious ensemble

THE WATER - SOUP

PUMPKIN SOUP WITH TRUFFLE OIL SERVED WITH ROASTED PUMPKIN SEEDS

Sweet pumpkin blended with luxurious truffle oil, accented by crunchy roasted pumpkin seeds
– a smooth symphony for the palate

THE FIRE - MAIN COURSES

LOBSTER WITH PEANUT BUTTER GLAZE SERVED
WITH MACARONI SEAFOOD BISQUE SAUCE

From the vast ocean, lobster meticulously prepared, paired with nutty peanut butter and herb pasta, offering a unique and captivating harmony of flavors.

PRIME BEEF STEAK SERVED WITH KALE FLAMBLÉ AND MASHED POTATOES

Tender, well-seasoned beef steak paired with charred kale and rich bone marrow sauce, offering layers of deep and complex flavors.

THE SPIRIT - DESSERTS

GOLDEN DRAGON PEARL JELLY

A dessert symbolizing prosperity and prestige, delicately crafted and adorned with a fine layer of gold leaf, guiding diners to the pinnacle of culinary artistry

HERBAL TEA

Fragrant herbal tea, pure and gentle, bestows a refined sense of serenity
– the perfect, tranquil finale to the feast