



DRAGON PEARL LEGEND

DINNER SET MENU

THE STONE - APPETIZERS

ASSORTED HOME-MADE BREAD WITH BUTTER & OLIVE OIL

Warm, soft bread paired with luscious butter and olive oil is an elegant prelude to the culinary journey ahead

POACHED PRAWN IN BUTTER SERVED WITH AVOCADO SALAD AND MANGO SALSA

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

THE WATER - SOUP

PUMPKIN SOUP WITH TRUFFLE OIL SERVED WITH ROASTED PUMPKIN SEEDS

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

THE FIRE - MAIN COURSES

— MAIN COURSE 1 —

Please choose ONE of the following dishes

ROASTED ATLANTIC COD, JAPANESE SCALLOPS AND WILD MUSHROOMS AU GRATIN SERVED WITH BABY VEGETABLES AND SAFFRON SAUCE

Perfectly roasted Cod and Japanese Scallops deliver a rich melt,
swiftly balanced by the fresh crispness of baby vegetables

OR

GRILLED NHA TRANG LOBSTER WITH OLIVE CRUST, SERVED WITH BUTTER-POACHED BABY VEGETABLES AND VANILLA BELL PEPPER SAUCE

Grilled Lobster topped with olive, served alongside silky butter-poached vegetables and vanilla bell pepper sauce, highlighting the overall balanced flavor profile

— MAIN COURSE 2 —

PRIME BEEF STEAK SERVED WITH KALE FLAMBÉ 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

OOLONG TEA JELLY WITH GOLDEN PEACH SAUCE

A dessert symbolizing prosperity and prestige, delicately crafted and adorned with a fine layer of gold leaf

HERBAL TEA

Pure herbal tea bestows a refined sense of serenity - the perfect finale to the feast