

DRAGON
PEARL
CAVE
HANG HOUC RONG • HA LONG, QUANG BINH

Tour and Experience
DRAGON PEARL CAVE

- THE MILLION-YEAR-OLD CAVE -

17:30 - 18:15

Guest welcome & check-in

18:15 - 18:45

Embark on a multi-sensory journey with the performance
"The Quest for the Sacred Pearl"

18:45 - 20:30

Unveil tastes of the world
in the million-year-old-cave

20:30

The journey's end

**Prices are including show and dining experience.*

HOTLINE 035 335 3566

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 SALMON, JAPANESE SCALLOPS AND WILD MUSHROOMS AU GRATIN SERVED WITH BABY VEGETABLES AND SAFFRON SAUCE

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

OR

OLIVE-CRUSTED GRILLED NHA TRANG LOBSTER SERVED WITH BUTTER-GLAZED SEASONAL BABY VEGETABLES AND GARLIC BUTTER SAUCE.

The grilled lobster is elevated with a savoury olive crust, served alongside butter-glazed vegetables and a velvety garlic butter sauce, creating a perfectly balanced harmony of flavours.

— 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



DRAGON
PEARL
CAYE
HANOI MỘC BIÊN - HÀ NỘI, QUẢNG NHÌN

KID DINNER SET MENU

4 courses - 365.000 VND/person

THE STONE - APPETIZER

BÁNH MÌ TƯƠI DÙNG VỚI BƠ

Assorted Home-made Bread with Butter

THE WATER - SOUP

SÚP KEM BÍ ĐỎ HẨM VỊ DẦU NẤM TRUFFLE DÙNG VỚI HẠT BÍ NƯỚNG

Pumpkin Soup with Truffle Oil served with Roasted Pumpkin Seeds

THE FIRE - MAIN COURSE

THĂN BÒ HẢO HẠNG

DÙNG VỚI CÁI XOĂN ĐỐT VÀ NƯỚC SỐT TỦY BÒ

Prime Beef Steak served with Kale Flambé and Mashed Potatoes

THE SPIRIT - DESSERT

THẠCH NGỌC RỒNG DÁT VÀNG

Golden Dragon Pearl Jelly



DRAGON
PEARL
CAVE
HÀNG NHÓC HỒN • CÀM PHẢ • QUẢNG BÌNH

VEGETARIAN DINNER SET MENU

7 courses - 1.450.000 VND/person

THE STONE - APPETIZERS

BÁNH MÌ TƯƠI DÙNG VỚI BƠ

Assorted Home-made Bread with Butter

NẤM HẦU THỦ TRỘN BƠ TRÁI VỚI NƯỚC XỐT TRÁI LẠC TIÊN

Yamabushi Confit with Avocado and Passion Fruit Dressing

THE WATER - SOUP

SÚP KEM BÍ ĐỎ HẨM VỊ DẦU NẤM TRUFFLE DÙNG VỚI HẠT BÍ NƯỚNG

Pumpkin Soup with Truffle Oil served with Roasted Pumpkin Seeds

THE FIRE - MAIN COURSES

NẤM ĐÙI GÀ NƯỚNG MỨT HẠNH NHÂN NGHIÊN DÙNG KÈM XỐT HAI VỊ TRÁI Ô-LIU

Grilled King Oyster Mushroom with Almond Purée and Duo-olive Salsa

TRÁI SAKE CHIÊN GIÒN PHỦ XỐT MƠ DÙNG KÈM MĂNG TÂY NƯỚNG

Crispy Deep-fried Breadfruit with Apricot Sauce and Grilled Green Asparagus

THE SPIRIT - DESSERTS

THẠCH NGỌC RỒNG DÁT VÀNG

Golden Dragon Pearl Jelly

TRÀ THẢO MỘC

Herbal Tea