



The Chef Carte Blanche

*Showcase In 4 Or 6 Courses Of Signatures And Chef Daily Creation Regarding The Season
"Served Only For The Whole Table"*

4 Courses 2,990

6 Courses 3,990

The Pink Pearl

Seasonal Chefs Recommendation Of Local And Imported Premium Products

3 Courses 2,190

5 Courses 3,490

Da Lat Summer Garden

*Heirloom Tomato, Zucchini, Beets, Radishes, Taggiasca Olive,
Australian Winter Truffle, Salicornia*

Or

River Prawn

Rock Melon, Espelette Chili, Pata Negra, Alexis Munoz Cornicabra Extra Virgin Olive Oil

Or

Vitello Tonato

Maison Sturia Primeur Beari Caviar, Tuna, Capers

Line Caught Phu Quoc Merou

Sabayon, Maison Sturia Baeri Caviar, Razor Clam, Squid, Prawn, Uni

Or

36 Hours Wagyu Beef

Braised Endive, Hat Doi, Porto Jus

Cherry

Kirsch, Pistachio, Hazelnut, Basil

Or

Raspberry

Yogurt, Bell Pepper, Old Balsamic