

CHRISTMAS BRUNCH MENU
25 DEC 2023
VND 1,890,000 NET / GUEST

WELCOMING - PASS AROUND CANAPE

Dill Crème Fresh & Smoked Salmon

DESSERT

Yule Log Cake

Chocolate Fountain

Selected Premium Ice-creams

Black Forest Cake

Tiramisu & Cocoa

Fruity Jelly

Ginger Bread House

Jack Fruit Sago

Fruit Slices

COLD CUT

Selected Cold Cuts, Pate & Cheese

CARVING

Iberico Cebo

Condiments & Nuts

FRESH OYSTER SECTION

Fin De Claire Oysters

France Oysters

Oyster Bloody Mary Shot

Served With Soya Sauce, Wasabi, Shallot Vinegar, Lime, Tabasco

BREAD

Yorkshire Pudding

Chocolate Donut

Paneton

Stollen

Cinnamon Roll

SOUP

Creamy Pumpkin

SUSHI

Salmon, Tuna, Nishin, Octopus

Spicy Tuna Roll

Avocado Salmon Roll

Condiment: Pickled Pink Ginger, Wasabi, Kikkoman, Shichimi Peppers, Spicy Mayo

NOODLE

Pork Char Siu Ramen

Slow Cook Char Siu Pork Belly, Pork Broth, Seaweed, Bean Sprout

LIVE COOKING

Pesto Pene Pasta

Olive oil, Pine Nut, Parmesan

CARVING

Beef Wellington

Australian Angus Beef Tenderloin, Phu Quoc Pepper Sauce

Turkey

WOODLESS WHITE SHEEP - WAGYU OF THE LAMB

Whole Roasted Lamb Leg

Lime & Mint Olive Sauce

PHU QUOC'S COLD SEAFOODS

Phu Quoc Flower Crabs

Spiny Lobster

Green Mussels

Giant Clams

Tiger Prawns

Dipping Sauces: Red Chili Salt, Green Chili Salt, Salt & Pepper, Lime

HOT SECTION

Wok-fried Mussels Noodle

Wok-fried Butter Garlic Prawns

Wok-fried Bok Choy & Mushrooms

Seafood Fried Rice

Vietnamese Slow-Cooked Beef

Beef Chili Con Carne

Pan-fried Red Tilapia & Passionfruit Sauce

Roasted Young Potato With Cayenne & Rosemary

Fried Onion Rings

Fried Bun & Condensed Milk

Fried Pork Gyoza

SALAD BAR

Greek Salad

Caprese Salad

Potato & Bacon Salad

Lotus Shoot & Prawn salad

Coconut Palm Heart Salad

Ingredients: Romaine, Lolo, Frisse, Carol, Iceberg, Rocket, Spinach

Condiments: Cucumber, Tomato, Onion, Olive, Caper, Crouton

Sauces: Thousand Island, Lemon Dijon, Italian Vinaigrette, Phu Quoc Sim