

NEW YEAR BRUNCH MENU
01 DEC 2024
VND 1,800,000 NET / GUEST

WELCOMING - PASS AROUND CANAPE

Dill Crème Fresh & Flying Fish Roe & Lime Vodka

DESSERT

Chocolate Fountain
Selected Premium Ice-creams
Black Forest Cake
Tiramisu & Cocoa
Fruity Jelly
Jack Fruit Sago
Milk Jellies
Fruit Slices

COLD CUT

Salami, Chorizo, Peppered Beef, Garlic Sausage, Parma Ham, Pork Pate
Brie, Manchego, Orange Cheddar, Parmesan, Gouda, Gorgonzola

CARVING

Iberico Cebo
Rock Melon Wrapped In Iberico
Condiments & Nuts

FRESH OYSTER SECTION

Fin De Claire Oysters
France Oysters
Served With Soya Sauce, Wasabi, Shallot Vinegar, Lime, Tabasco

BREAD

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

Chili Mussel Pasta

Olive oil, Parmesan

CARVING

Salmon En Croute

Creamy Dill Sauce

COLD SEAFOOD

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 Cane

Pan-fried Red Tilapia & Passionfruit Sauce

Roasted Young Potato With Cayenne & Rosemary

Fried Onion Rings

Fried Bun & Condensed Milk

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