

NEW YEAR'S EVE

MADE BY THE SEA

1.490.000 VND

STARTER

GRILLED GEODUCK WITH ONION SAUCE

Served with spring onions, deep fried shallots and ground peanuts
Tu hải nướng mỡ hành

SALAD

SCALLOP ARUGULA SALAD

*Pan-seared scallop, arugula, seasoned with
vinegar dressing sauce and extra olive oil*
Xa lát sò điệp áp chảo

SOUP

REDBEAN CHEF'S SOUP

*Crab meat, fat choy seaweed, century egg, quail egg,
carrot, peas, corns and coriander*
Xúp cua trứng bắc thảo

MAIN

GRILLED GARLIC BUTTER LOBSTER

Served with asparagus and cress
Tôm hùm nướng bơ tỏi

LIME SORBET

Kem chanh đôi vị

PAN-SEARED SEABASS TERIYAKI

Served with sautéed vegetable and turmeric rice
Cá vược áp chảo sốt Teriyaki

DESSERT

RED BEAN YOGURT SPECIAL

*Homemade yogurt, topped with
black glutinous rice, coconut milk and mint*
Sữa chua nếp cẩm

All prices are in VND & included Tax & Service charges

NEW YEAR'S EVE

MADE BY THE LAND

1.690.000 VND

STARTER

PAN-SEARED FOIE GRAS BLACK TRUFFLE OIL

*Served with sautéed mushroom in black truffle oil,
fresh orange and balsamic sauce*

Gan ngỗng Pháp áp chảo

SALAD

SMOKED DUCK BREAST SALAD

*Smoked duck breast, Romaine lettuce, tomato,
corn, cress and passion-fruit dressing*

Xa lát lườn vịt xông khói

SOUP

CREAMY ASPARAGUS SOUP

Topped with bacon, fresh cream and croutons

Xúp kem măng tây

MAIN

PORK CORDON BLEU

Served with vegetable pickles

Thăn heo cuộn phô mai

GRILLED ANGUS BEEF TENDERLOIN

Grilled Angus beef tenderloin.

Served with mashed potato, asparagus and red wine sauce

Thăn nội bò Angus Mỹ nướng sốt vang đỏ

DESSERT

BELGIAN CHOCOLATE MOUSSE

Served with chocolate sauce, fresh strawberries and cookies

Bánh Mousse sô cô la

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