

CHRISTMAS 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

GREEN MANGO SALAD WITH SEAFOOD

Marinated mango, carrots, cucumber, scallop, squid served with fish sauce dressing, herbs and chopped peanuts
Gỏi xoài xanh hải sản

SOUP

REDBEAN CHEF'S SOUP

Lobster and seaweed soup, topped with croutons
Xúp tôm hùm rong biển

MAIN

GRILLED KING PRAWNS

Grilled king prawns with tamarind sauce and organic vegetables
Tôm nướng sốt me

LIME SORBET

Kem chanh đổi vị

PAN-SEARED SALMON WITH XO SAUCE

Norwegian salmon filet, serve with mashed potato, asparagus and XO sauce
Cá hồi áp chảo sốt XO

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

CHRISTMAS EVE

MADE BY THE LAND

1.690.000 VND

STARTER

PAN-SEARED FOIE GRAS

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

Gan ngỗng Pháp áp chảo

SALAD

SERRANO HAM & ARUGULA SALAD

*Serrano ham, arugula, ricotta cheese,
seasoned with vinegar dressing sauce and extra olive oil*

Xa lát đùi heo muối & rau Arugula

SOUP

CREAMY PUMPKIN SOUP

Topped with fresh cream and croutons

Xúp kem bí đỏ

MAIN

ROASTED TURKEY SPECIAL

*Roasted turkey thigh with sautéed vegetables.
Served with mashed chestnut and mushroom sauce*

Gà tây nướng đặc biệt

GRILLED ANGUS BEEF TENDERLOIN

*Grilled Angus beef tenderloin.
Served with mashed potato, asparagus and red wine sauce*

Thăn nội bò Angus Mỹ sốt vang đỏ

DESSERT

BELGIAN CHOCOLATE MOUSSE

Served with chocolate sauce, fresh strawberries and cookies

Bánh Mousse sô cô la Bỉ

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