



DISCOUNT 10% FOR THE GROUP FROM 11 PERSONS

24th - 27th DECEMBER _____

SAIGON HOUSE 7th FLOOR

BBQ & Seafood Dinner Buffet Free Flow of House Wine, Beer and Soft Drinks Santa Gift (only 24th Dec) Time: 18:00-22:00

Time: 18:00-24:00

VND 1,200,000^{net}/ADULT VND 600,000^{net}/KID

31st DECEMBER_____

M BAR 8th FLOOR

BBQ & Seafood Dinner Buffet Free Flow of House Wine, Beer and Soft Drinks Champagne at Countdown Live Music Performance

VND 3,500,000**/ADULT VND 1,750,000**/KID

SAIGON HOUSE 7th FLOOR

BBQ & Seafood Dinner Buffet Free Flow of House Wine, Beer and Soft Drinks Champagne at Countdown Traditional Music Band

VND 3,500,000**/ADULT VND 1,750,000**/KID

BREEZE SKY BAR 5th FLOOR

À la carte menu (30% surcharge on listed prices)

1st - 4th JANUARY _

ALL RESTAURANTS & BARS AT HOTEL

Special set menu À la carte menu

GALA BUFFET DINNER FOR NEW YEAR'S EVE

APPETIZERS & SALAD BAR

Salad Bar + assorted sauce
Assorted cheese
Fresh spring roll
Salmon sandwich toast
Wonton cups with scallop & guacamole sauce
Hongcai with shrimp salad
Heel muscle beef with mustard leaf salad

SOUP

Abalone with mushrooms & Crab meat soup Bisque soup

BAKERY BASKET

Assorted rolls, baguette & breads Garlic butter breads

JAPANESE COUNTER

Selection of salmon, tuna, chugai, octopus sashimi, Sushi counter with condiments

SEAFOOD ON ICE STATION

Choice of boiled lobsters, crab, scampi, Tiger prawn, fresh oyster with condiments

CARVING STATION

Baked beef striploin, lamb leg, pork rack cajun, Gammon ham, turkey stuffed with chestnut, Pork cartilage sausage, green pepper sauce, BBQ, dijon mustard, mint, apple sauce

BBQ STATION

Lobster, scampi, oyster with cheese, octopus squid,
Sirloin, top blade beef US, lamb rack, mussel,
Bulot snail, vegetables grilled half cracked ark with scallion oil
Served with: BBQ sauce, mint sauce, green pepper sauce,
Dijon mustard sauce, tabasco, salted pepper sauce & lemon,
Forest mushroom sauce

HOT FROM CHAFING DISH

Steamed lobster
Boiled apple snail with lemon leaf
Steamed spotted babylonia snail with coconut water
Steamed half crenate ark with lemongrass
Stewed beef with green pepper & paté
Baked duck with hoisin Sauce
Steamed vegetables with kani oyster Sauce
Seafood fried rice seafood with X.O Sauce
Mixed stir-fried "Phở"
Pan-fried salmon with sauce
Stir-fried crab Singapore style
Stir-fried pork rib with garlic fish sauce

LAMP STATION

Majestic spring rolls
Deep fried Scallops
Shrimp paste on cane-sugar
Deep fried lobster ball with Kani

FESTIVE DESSERTS COUNTER

Watermelon – canary melon - pineapple - grapes
Tangerine - apple - orange plain cake
New year cakes, opera cakes- egg tart
Tapioca cake – steamed banana cake
Phu Sy cake - passion yogurt
Longan & almond tofu
Seed lotus with aloe in syrup



SPECIAL MENU 1

VND 1,200,000++/SET



STARTERS

Bread - butter Roasted chicken salad Guava Soup

MAIN COURSE (Choice of One)

Top blade beef steak, served with wasabi mashed potato & black pepper sauce or chocolate coffee sauce

or

Pan-seared sea bass with asparagus & creamy mushroom souce or lemon butter sauce

or

Roasted duck breast with chili garlic noodle, choy sum & herbal dusk sauce

DESSERT

Matcha chocolate cake







SPECIAL MENU 2

VND 1,600,000++/SET



STARTERS

Bread - butter
Mixed tropical fruit salad with seared salmon Scallop & pumpkin cream soup

MAIN COURSE (Choice of One)

Crispy mashed potato stuffed with shrimp & cheese served with yum yum sauce

or

Grilled lobster with garlic butter cheese

or

Ham-stuffed chicken breast served with gravy sauce

or

Roasted lamb rack served with rosemary sauce

DESSERT

Red velvet cake

