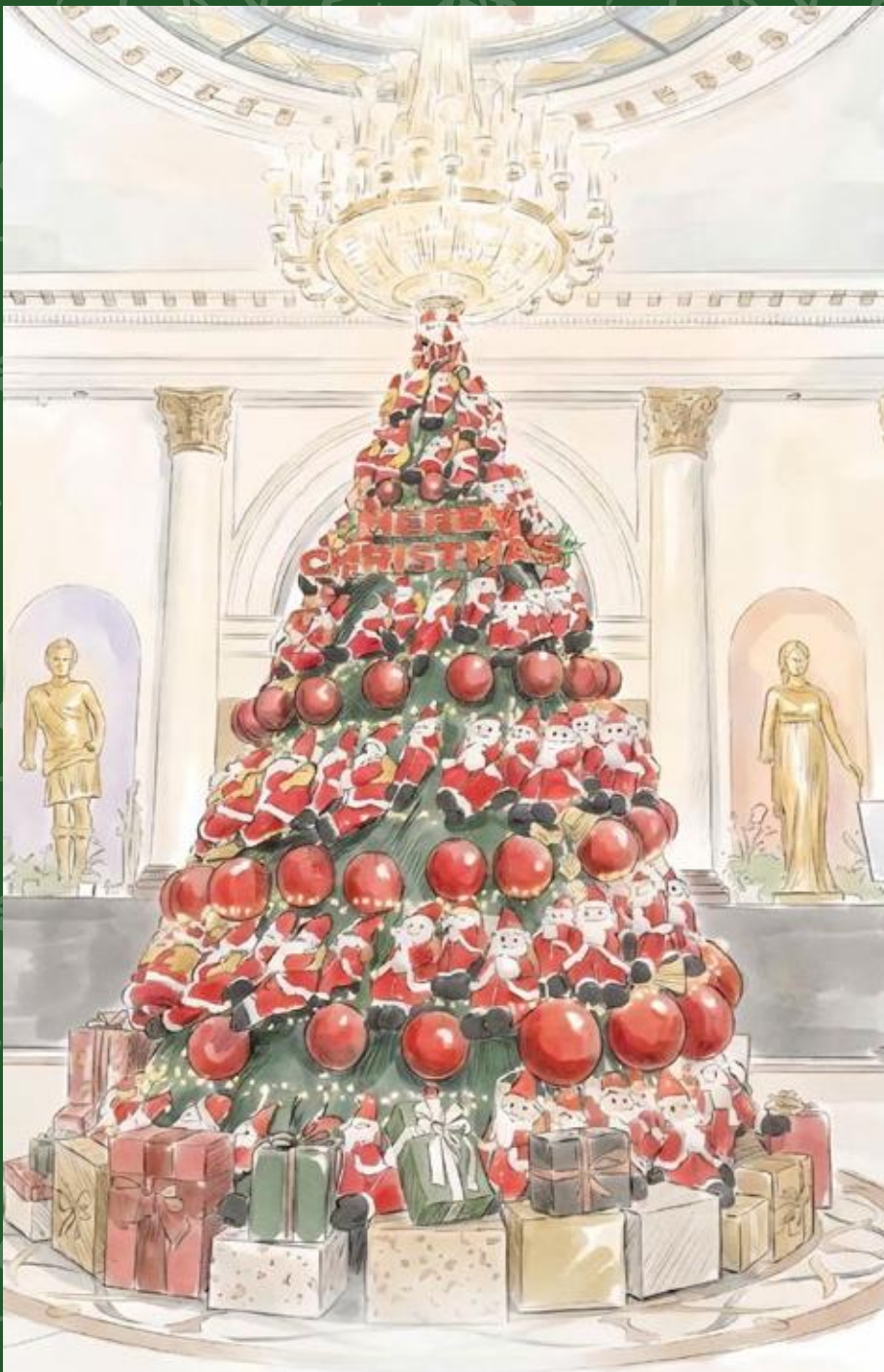




FESTIVE SEASON 2025

*Celebrate the Festive Season in Style.
Magic awaits you and yours at Hotel Majestic Saigon*





DISCOUNT 10% FOR THE GROUP FROM 11 PERSONS

24th - 27th DECEMBER

Time: 18:00-22:00

SAIGON HOUSE 7th FLOOR

BBQ & Seafood Dinner Buffet
Free Flow of House Wine, Beer and Soft Drinks
Santa Gift (only 24th Dec)

VND 1.200.000^{net}/ADULT

VND 600.000^{net}/KID

31st DECEMBER

Time: 18:00-24:00

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

APPERTIZERS & 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 crenate 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 CHARFFING DISH

Steamed lobster
Boiled apple snail with lemon leaf
Steamed spotted babylon 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 sea food 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'S 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 beancurd
Seed lotus with aloe in syrup



**All menu items are subject to change, except for the BBQ station*

ENJOY THIS LIMITES MENU , AVAILABLE ONLY 1ST TO 4TH JANUARY

SPECIAL MENU 1

VND 1,200,000⁺⁺/SET

STARTERS

Bread - butter
Roasted chicken salad

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

**this price is not include service charge & VAT.*





ENJOY THIS LIMITED MENU , AVAILABLE ONLY 1ST TO 4TH JANUARY

SPECIAL MENU 2

VND 1,600,000⁺⁺/SET

STARTERS

Bread - butter
Mixed tropical fruit salad with seared salmon

MAIN COURSE

Scallop & pumpkin cream soup

(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

**this price is not include service charge & VAT.*



WISH YOU
All THE BEST