

COUNTDOWN

Epic Evening Brunch

31 December 2022 | 08:00 PM – 00:00 AM

VND 4,200,000++

Includes Free Flow of Champagne, Premium Wines, Selected Spirits,
Special Brunch Cocktails, Beer, Soft Drinks

Live Oyster Bar

St Kerber Tsarskaya Oyster (France)

Fine De Claire Oyster (France)

Tasmanian Oyster

Bloody Mary Oyster Shooters

Live Sashimi & Sushi

Chef's Recommendation: Prawn Mantis Nigiri

Yellow Tail Sashimi / Norwegian Salmon Sashimi

Octopus, Eel, Sweet Egg, Caviar, Salmon Nigiri

Assorted Maki & Sushi Rolls

Fish Roe Station

Selection of Fish Roe with Condiments

Chilled Fruits Of The Sea

Lobster, Giant River Prawn, Flower Crab, King Crab

Garlic Snail, Marinated Scallop

Homemade Cured Salmon, Marinated Mackerel, Smoked Sea Bass, Tuna Tataki

Chef Selection Of Deli, Salads & Antipasto

International Flavors and Vietnamese Salads

European Fromagerie & Condiments

Selection of 8 Kinds of European Fromagerie

International Charcuteries & Condiments

Selection 5 Kinds of International Charcuteries

Live station

Foie Gras

Scallop

Soup

Chef's Selection of Signature soup

Asian And Local Cuisine

Japanese Noodles Station

Iberico Pork Skewer

Josper Grill & Carving

Selection of 03 Kind of Premium Meats and 03 Kind of Seafood

Veal Rump, Beef Tenderloin, Oyster Blade, Chicken Breast, Octopus, Sea Urchin,

Sting Ray, Slipper Lobster, Rock Lobster, Oysters, Mantis Praxon

Roasted Turkey

International Carving

Selection of 02 Kinds of Carving Dishes

Black Angus Ribeye, Striploin, Salmon Fillet, Salt Crusted Baked Sea Bass, Poulet Au Jaune

Roasted Suckling Pig

Roasted Potato

Cheese Raclette

Dessert

Assorted Fruits

Selection of Cakes, Tortes & Pastries

Assorted Macaroons

Hazelnut Financier, Festive pudding

Green forest cake, Chestnut Mont Blanc

Ice Cream and Sorbets with condiments

Chocolate Fountain

Menu items are subject to change due to product availability

Prices are per person, subject to 5% service charge and 8% or 10% VAT