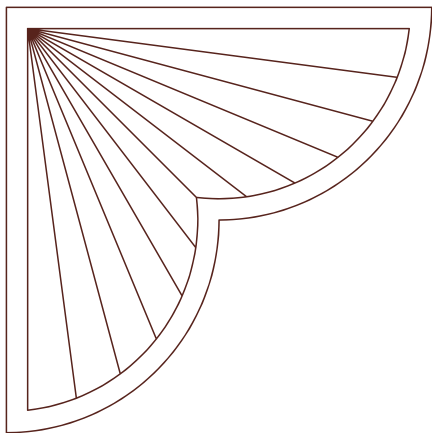




M E N U

SET MENU LUNCH (DAY 1)

STARTER

SEAFOOD SOUP

Súp hải sản chua cay

SPROUTS SALAD WITH ROASTED SESAME DRESSING

Salad rau mầm sốt mè rang

MAIN COURSE

STIR FRIED SQUID WITH CELERY & GARLIC

Mực xào cần tỏi

STEAMED SHRIMP WITH LEMONGRASS

Tôm hấp sả

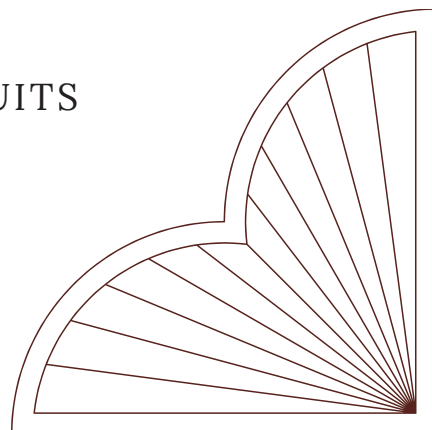
FRIED SPRING ROLLS SERVED WITH GRILLED
PORK AND VERMICELLI

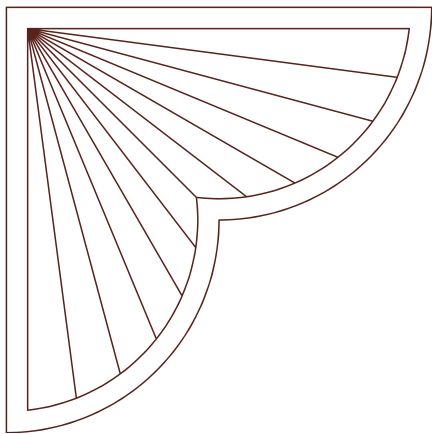
Nem rán truyền thống ăn kèm bún thịt nướng

DESSERT

YOGURT & SEASONAL FRESH FRUITS

Hoa quả & sữa chua





M E N U

SET MENU DINNER (DAY 1)

STARTER

CREAMY PUMPKIN SOUP
Súp kem bí đỏ

MAIN COURSE

GRILLED SEABASS WITH GALANGAL AND
FERMENTED RICE
Cá Vược nướng gừng mẻ

STIR-FRIED SHRIMP WITH VEGETABLES
Tôm xào ngũ sắc

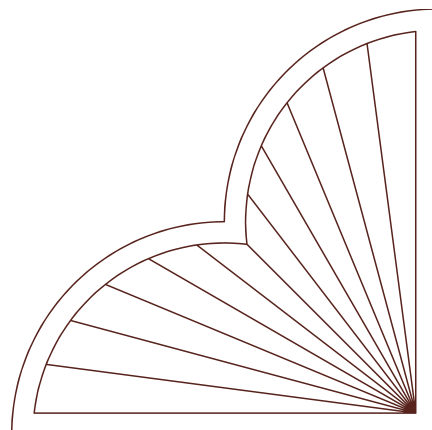
HONEY-GLAZED GRILLED CHICKEN
Gà nướng sốt mật ong

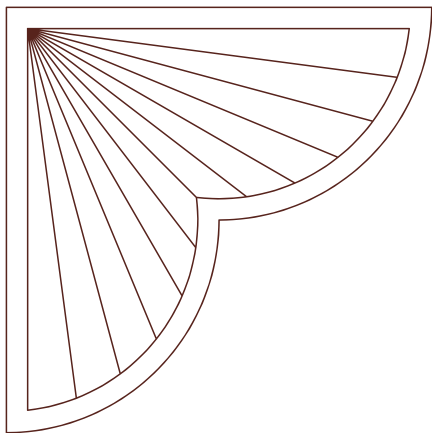
STEAMED VEGETABLES
Rau củ hấp

STEAMED RICE
Cơm trắng

DESSERT

CARAMEL CAKE & GRAPE
Bánh Caramen & nho





M E N U

BREAKFAST(DAY 2)

TOASTED BREAD, BUTTER, JAM & CHEESE

Bánh mì nướng, bơ, mứt & phô mai

CEREALS & FRESH MILK

Ngũ cốc & sữa tươi

ROLLED OMELETTE

Trứng cuộn

SAUSAGE

Xúc xích

RUSSIAN SALAD

Salat Nga

TEA & COFFEE

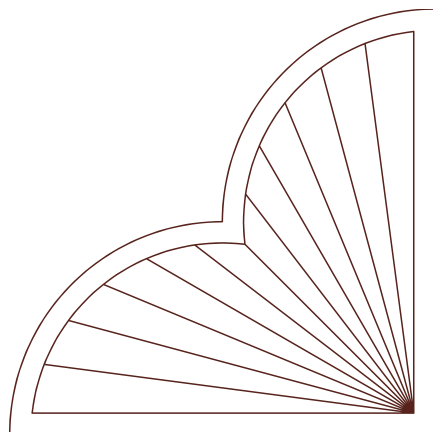
Trà & cà phê

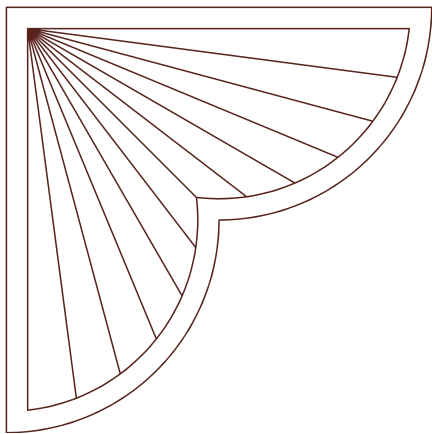
FRUIT JUICE

Nước hoa quả

SEASONAL FRUITS

Trái cây tươi (theo mùa)





MENU

SET MENU LUNCH (DAY 2)

STARTER

CUCUMBER SALAD

Salad dưa chuột

MAIN COURSE

FRENCH FRIED

Khoai tây chiên

SEAFOOD SPRING ROLL

Nem hải sản

STEAMED SHRIMPS

Tôm hấp

SEA-FISH WITH FRESH TOMATO SAUCE

Cá biển sốt cà chua

SPECIAL HALONG GRILLED SQUID

Chả mực Hạ Long

FRIED CHICKEN WITH MUSHROOM

Gà xào nấm

FRIED VEGETABLE

Rau xào

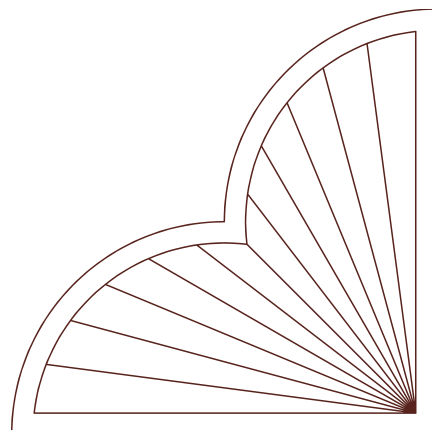
STEAM RICE

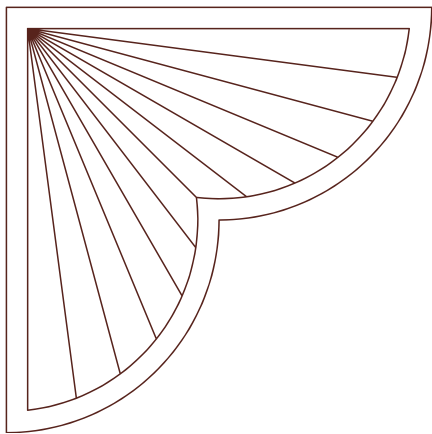
Cơm trắng

DESSERT

FRESH FRUITS

Hoa quả tươi theo mùa





M E N U

SET MENU DINNER (DAY 2)

STARTER

JICAMA SALAD
Salad củ đậu

MAIN COURSE

FRIED SHRIMP WITH MAYONNAISE SAUCE
Tôm chiên sốt Mayonnaise

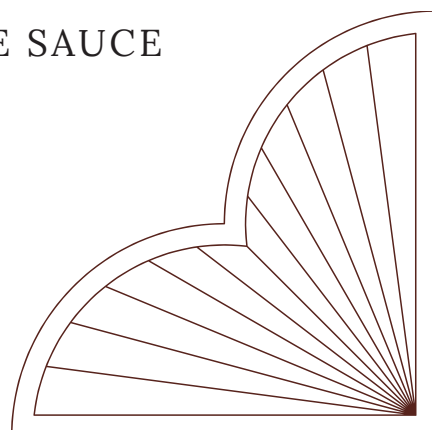
FRIED SQUID PATTIES WITH GREEN RICE
Chả mực viên chiên cơm xanh

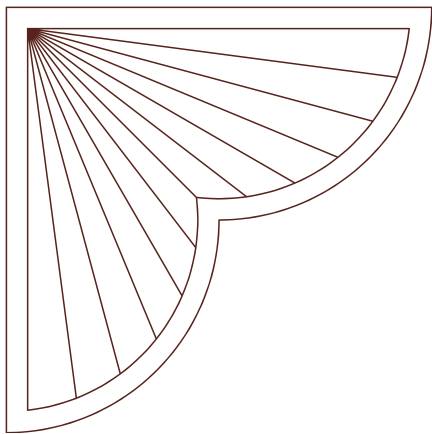
SHAKING BEEF SERVED WITH FRENCH FRIES
Bò lúc lắc phục vụ cùng khoai tây chiên

STEAMED FISH WITH SOY SAUCE SERVED WITH
WHITE RICE AND STEAMED VEGETABLES
Cá hấp xì dầu ăn cùng cơm trắng và rau củ luộc

DESSERT

BANANA CREPE WITH CHOCOLATE SAUCE
Bánh chuối sốt sô-cô-la





M E N U

LIGHT BREAKFAST(DAY 3)

SWEET CAKE

Bánh ngọt

CEREALS & FRESH MILK

Ngũ cốc & sữa tươi

TEA & COFFEE

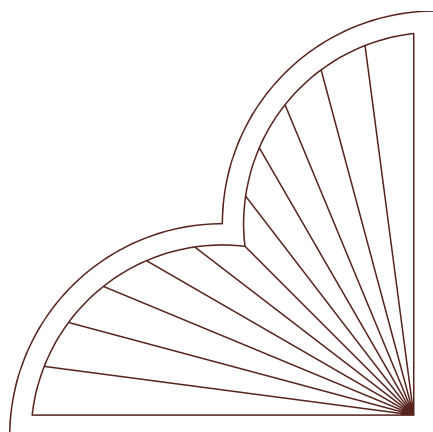
Trà & cà phê

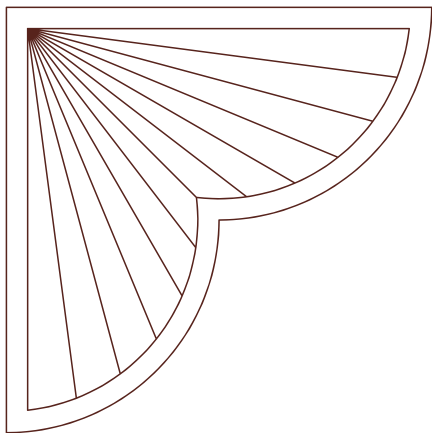
FRUIT JUICE

Nước hoa quả

SEASONAL FRUITS

Trái cây tươi (theo mùa)





M E N U

BUFFET BRUNCH (DAY 3)

SHRIMP NOODLES & MEATBALLS

Bún tôm mọc

TOASTED BREAD SERVED WITH JAMS, BUTTER, CHEESE

Bánh mì nướng cùng bơ, mứt, phô mai

EGG (PLAIN OMELET, SUNNY SIDE UP, OVER EASY)

Quầy trứng

GREEN PAPAYA SALAD

Sa lát đu đủ

BAKED POTATO CAKE

Bánh khoai tây bỏ lò

MEATBALLS IN TOMATO SAUCE

Thịt viên sốt cà chua

DEEP-FRIED "FARCI" CRAB

Ghẹ "Farci" chiên

STIR-FRIED VEGETABLES WITH MUSHROOMS

Rau xào nấm

FRESH FRUITS

Hoa quả tươi theo mùa

