

# MENU

2 day 1 night



**Catherine Cruises**  
Your luxurious retreat

CATHERINE CRUISES

# lunch

buffet menu

HARMONIA RESTAURANT



lunch buffet

# menu

## soup station

### HA LONG BAY'S OCEANIC DELIGHT SOUP

An exquisite Hả Long Bay-inspired seafood bisque, harmoniously blended with earthy forest mushrooms, sweet carrots, and fragrant coriander.

## sashimi station

### "GARRUPA PERFECTION"

Indulge in an unparalleled culinary journey with our handcrafted garrupa sashimi: a taste of Hả Long's coastal delights.

## hotpot station

### "HA LONG TREASURE POT"

Uncover the hidden treasures of Hả Long Bay. Our exquisite menu features the finest seafood, from succulent shrimp to tender beef, all carefully curated to tantalize your taste buds.

## carving station

### "THE CATCH OF THE DAY"

A taste of the sea pizza crafted with the freshest catch of the day, topped with gourmet ingredients and baked to perfection.

### "GARDEN FRESH"

A symphony of flavors with our garden-fresh vegetable pizza.

### FLAME-KISSED VEGGIES

A tantalizing array of roasted vegetables, featuring carrots, zucchini, eggplant, and potatoes, infused with a medley of savory herbs.

### ROASTED PORK BELLY

Hickory-smoked pork belly, roasted to perfection with a fragrant infusion of clausena indica leaves.





lunch buffet

# menu

## salad station

### GREEN PAPAYA SALAD

Papaya salad being served with traditional sauce and Vong village young rice.

### GRAPEFRUIT SALAD

A refreshing grapefruit salad, artfully combined with carrots, pineapple, and a medley of fresh herbs, delicately dressed with extra-virgin olive oil and cracked black peppercorns.

### FRESH SEASONAL GREEN VEGETABLES

A bountiful selection of prime seasonal produce prepared with aromatic herbs.

## hot station

### SALTED EGG YOLK GLAZED SCALLOPS

A harmonious fusion of succulent scallops and velvety salted egg yolk

### STIR-FRIED EXOTIC SEA CUCUMBER

A tantalizing symphony of flavors and textures, featuring sea cucumber sautéed with a palette of five exquisite vegetables.

### WILD FOREST MUSHROOM RAGOUT

A sumptuous sauté of tender kale, luxuriously bathed in a rich, earthy mushroom sauce, infused with our signature blend of aromatic spices.

### SEAFOOD FRIED RICE

Fragrant fried rice featuring the day's catch from Ha Long Bay, accompanied by seasonal bounties.

### HERB-CRUSTED GRILLED FISH

A harmonious blend of grilled fish, fragrant herbs, and authentic Vietnamese spices.

### GRILLED TIEN YEN CHICKEN

Chef's Signature Tiên Yên Chicken, delicately grilled with kaffir lime leaves and infused with a secret blend of exotic spices.

### PAN-SEARED AUSTRALIAN BEEF TENDERLOIN

A taste sensation: succulent Australian beef paired with the earthy sweetness of Yen Tu bamboo.



lunch buffet

# menu

## desert station

### CRISPY BREADED BANANA

Golden-fried banana enveloped in the delicate aroma of Làng Vòng green rice.

### REFRESHED HẠ LONG YOGURT WITH PEARLS

A harmonious blend of creamy yogurt and chewy tapioca pearls, inspired by the pristine waters of Hạ Long Bay.

### MEKONG FRUITS

A vibrant medley of Mekong Delta's finest fruits: succulent dragon fruit, juicy watermelon, sweet pineapple, and crisp guava.

### CREAMY BLACK BEAN AND TAPIOCA PEARL PUDDING

A velvety concoction of sweet black beans and chewy tapioca pearls



## sauce station

SOYA SAUCE

"CHẤM CHÉO"

CHILLI SAUCE

TOMATO SAUCE

RED PEPPER SAUCE

GREEN PEPPER SAUCE

CORIANDER SAUCE

PASSION FRUIT SAUCE

YELLOW MUSTARD

ROASTED SESAME SAUCE



CATHERINE CRUISES

# dinner

fine-dining menu

AMBROSIA RESTAURANT

fine dining

# menu

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## {nurture}

Artisan-baked bread from our head chef, served with a medley of fragrant herbs infused butter and a sprinkle of crushed olives.

## {hesitation}

A journey to the depths of the ocean, our abalone and wild mushroom soup, infused with the fragrant Lý Sơn black garlic, offers a symphony of flavors that will tantalize your taste buds.

## {vibrance}

A delicate composition of mountain jelly, Quang Yen shrimp floss, and a signature dressing, showcasing the finest ingredients.

## {lovesick}

Pan-seared Hạ Long black tiger shrimp, perfumed with lemongrass and glazed with molasses, nestled on a velvety cauliflower purée, adorned with caviar pearls in a delicate fish sauce reduction.

## {passion}

Lo River Grilled Hemibagrus Sausage, a Mekong River Delicacy served with fragrant rice noodles, crunchy peanuts, and a vibrant medley of Vietnamese herbs. Finished with our Chef's signature sauce.

## {heartfelt}

Australian Tenderloin, gilded with 24K gold, seared to perfection and paired with velvety sweet potato purée.

## {harmony}

Enchanting coconut-lotus bliss pudding

CATHERINE CRUISES

# breakfast

buffet menu

HARMONIA RESTAURANT



breakfast

# menu

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## noodle station

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PHO NAM DINH

TIEN YEN CHICKEN PHO

## salad station

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CHERRY TOMATOES

FRESH CUCUMBER

## bread station

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WHITE BREAD

WHEAT BREAD

BAGUETTE

CROISSANT

ROASTED GRAPE PIE

PANCAKE

## jam station

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ANCHOR BUTTER

STRAWBERRY JAM

ORANGE JAM

HONEY

## juice station

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WATERMELON JUICE

PASSION JUICE

PINEAPPLE JUICE

## fruit station

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SEASONAL FRUITS

## caffeine station

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LIPTON TEA

VIETNAMESE COFFEE



## milk station

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FRESH MILK

SOYA MILK

## ham station

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BACON

HAM

breakfast

# menu

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## egg station

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OMELETS

SCRAMBLE EGGS

BOILED EGGS

POACHED EGGS



## cereal station

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COCOA CEREAL

OAT CEREAL

CORN CEREAL



## detox station

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BASIL MINT AND HONEY  
LEMONADE JUICE

GINGER AND HONEY KUMQUAT JUICE





CATHERINE CRUISES

# brunch

buffet menu

HARMONIA RESTAURANT

brunch

# menu

## steam station

### SILKEN STEAMED RICE ROLLS

Adorned with the finest Hq Long squid cake, savory lean pork paste, and delicate Quang Yen shrimp fiber, accompanied by a chef's special sauce.



## soup station

### TIEN YEN CHICKEN SOUP

Aromatic Tiên Yên Chicken Broth with Wild Mushrooms and Sweet Corn

### SELECTED LOCAL VEGETABLE SOUP

A symphony of seasonal vegetables, lovingly harvested from local farms, simmered to perfection in a velvety broth.



## noodle station

### COASTAL COMFORT NOODLE SOUP

Hq Long's freshest seafood dances with delicate noodles in a velvety broth, a harmonious celebration of the ocean's bounty.

## salad station

### OCEAN SUNRISE SALAD

A vibrant and refreshing salad featuring crisp water spinach tossed with aromatic Quảng Yên shrimp floss

### FARMER'S HARVEST SALAD

A bountiful harvest of nature's finest, presented in a colorful and refreshing salad, tossed in a light and tangy dressing.

### JICAMA CRUNCH DELIGHT

Savor the tropical flavors of jicama salad with shredded coconut





brunch

# menu

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## hot station

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### LEMONGRASS-INFUSED STEWED BEEF

Tender Beef Braised in a Fragrant Lemongrass Broth, Paired with Warm, Crusty Bread

### SUCCULENT STIR-FRIED CHICKEN

Tender chicken, stir-fried to perfection in aromatic cashew oil, and accompanied by seasonal vegetables.

### FLAVORFUL FRIED RICE

An exquisite stir-fried rice creation, featuring a palette of vibrant colors and delicate flavors.

### FIVE-TREASURE NOODLE MEDLEY

A tantalizing mosaic of flavors and textures, featuring five-colored noodles in a harmonious blend of Asian spices.

### FRESH BOILED VEGETABLES

Garden-fresh vegetables, lightly steamed and seasoned with a sprinkle of sesame salt.

### SILKEN TOFU WITH MUSHROOM SAUCE

Silken tofu, velvety smooth and delicate, nestled in a rich and earthy mushroom sauce.

### CINNAMON-INFUSED MUSHROOM RAGOUT

A rich and savory stew of wild mushrooms slow-cooked in a velvety sauce, infused with the warm, aromatic notes of cinnamon.



## dessert station

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### TROPICAL SIGNATURE FRUITS

Succulent watermelon, exotic dragon fruit, tangy guava, and crisp java apple.

### LOTUS SCENTED SWEET SOUP

A delicate balance of fragrant lotus seeds and sweet Hung Yê longan.

### A MODERN TWIST

A delicate green tea espuma, a crunchy peanut tuile, and a refreshing tea jelly.

