

FESTIVE EPIC BRUNCH

SOCIAL CLUB RESTAURANT & BAR | 23rd - 24th Floor

31 December 2021 | 8:00pm - 00:00am

VND 3,888,000++/person

(Free flow of Taittinger Champagne, premium wines & signature brunch cocktails)

LIVE OYSTER BAR

Fine de claire/ Canadian oyster/ Ha Long oyster/ Nha Trang Oyster/ Japanese Oyster
Bloody Mary Oyster Shooters

Ponzu dressing/ Koh Kong dressing/ Red wine vinegar & shallot
Pickled cucumber/ Lemon/ Lime/ Crispy shallot/ Coriander/ Tobasco

SIGNATURE

Finger lime caviar with oyster of choice

HOT

Signature recipe of Truffle Baked cheese Oysters served at Jospir

LIVE SASHIMI & SUSHI

Yellow Tail sashimi / Norwegian Salmon sashimi

Octopus, Eel, Sweet egg, Caviar, Salmon Nigiri

Assorted Maki & Sushi rolls

*Wasabi/ Soya/ Chili oil/ Pickled ginger/ Pickled daikon/ Pickled red radish/
Pickled cucumber/ Tobiko roe/ Ponzu dressing*

CHILLED FRUITS OF THE SEA

Cured Norwegian Salmon/ Marinated Mackerel/ Smoked Seabass/

Fresh local Vietnamese marinated anchovies

Tuna Tataki

Slipper lobster/ Scampi/ Tiger prawns/ Marinated NZ Mussels/King Crab

Lemon/ Lime/ Tobasco/ Cocktail sauce/ Asian Chili dressing

DELI, SALADS & ANTIPASTO

Char Grilled & marinated Vegetables

Tzatziki/ Smoked eggplant/ Beetroot hummus

Pumpkin & quinoa well-being salad

Smoked fish, potato & mustard salad

Crispy Brussels Sprouts Salad with Citrus Maple vinaigrette

Composed Waldorf salad

Honey-Drizzled Citrus Salad with Pistachio-Poppy Seed Granola

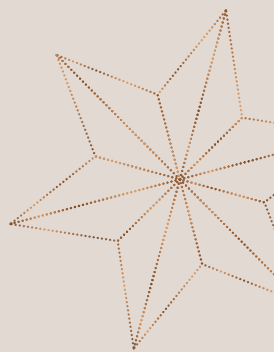
Pear, blue cheese & candied walnut

Crudités with hummus

Caesar salad station

Garden salad bar with vegetables & leaves

*EVOO/ Balsamic Vinegar/ Balsamic Vinaigrette/ Lemon vinaigrette/ Ranch/
Thousand island/ Sesame Dressing/ Assorted peppers/ Local spice blend*



BREAD & VIENNOISERIES

Cherry tomato & roast garlic Focaccia
French baguettes
Rye rolls
Pesto sauce, sourdough bread
Flavored butter, Local Phu Quoc infused oil & Dukkah spice
Lavoche & Grissini

LES FERES MARCHAND FROMAGERIE

Crottin de Chavignol/ Blue de Brebis Cire/ Mimolette extra vieille
Brie de Meaux/ AOP Normandy Camembert/ Comté
Tomme Napoleon/ Hercule Vieux/ Langres/ Valancay

EUROPEAN FROMAGERIE

Brillat Savarin/ Livarot/ Manchego/ Fresh goats cheese/ Stilton/ Beaufort
Morbier/ St Nectaire/ Edam/ Tomme de savoie/ Gouda/ Emmental
Mature Cheddar/ Gruyere/ Gorgonzola/ Fourme d'Ambert AOP

HOT

Baked Petit Camembert with forest honey & thyme

CONDIMENTS FOR FROMAGERIE & CHARCUTERIES

Cornichons / Marinated olives/ Toasted Baguette/ Capers/ Caper Berry/ Seeded Mustard/
Dijon mustard/ Dried Apricots/ Walnuts/Cashews/ Dried Papaya or mango/ Quince Paste/
Spiced Guava Compote/ Poached Fruits/ Raisins/ Truffle Honey/ Local jams & compotes/
Local pickles/ Baby apples/ Fresh grapes

INTERNATIONAL CHARCUTERIES

Country terrine/ Pepper pork rilette/ /Duck en crote
Whole Jamon leg
Coppa/ Salami/ Jamon Serrano/ Lomo/ Bresaola/ Parma Ham/ Smoked Ham/ Paris ham/
Smoked duck breast/ Smoked chicken breast/ Mortadella/ Saucisson sec/ Prosciutto/
Chorizo/ Forest ham/ Bayonne ham

LIVE SCALLOP

Seared Scallop with Green pea purre, tomato salsa & CASPIAR caviar

CHEESE RACLETTE

Baby potato, Salami, honey ham, gherkin pickle, onion pearl

LIVE FOIE GRAS

Pan seared Foie gras with Matcha Sorbet, orange jam, balsamico

CARVING

Beef wellington
Baked Salted Whole Seabass



LOCAL HIGHLIGHTS

Dim Sum with traditional condiments

Hanoi Bun Cha

Summer rolls

Beef Pho Roll

Foie Gras “phở”

Vietnamese baguette Mini Pork

JOSPER COAL OVEN

Wagyu Striploin (Japan)

Duck breast (France)

Homemade pork sausages (Vietnam)*swirl

Local Spiced lobster (Vietnam)

Lamb Racks (New Zealand)

Iberico Pork Ribs (Spain)

Grilled Mantis Shrimps (Vietnam)

Seafood Bouillabaisse

Whole Roasted garlic

Vine ripened cherry tomatoes

Honey glazed heirloom carrots with toasted almonds and feta

Green vegetables with salsa verde

Red wine sauce/ Pepper sauce/ Herb jus/ Salsa verde/ Garlic oil/ Mint sauce/

Spiced tomato sauce/ Mustard cream/ Apple & Apricot compote

LIVE ICE CREAM SUNDAE STATION

Marou Chocolate/ Vanilla/ Strawberry cheesecake/ Matcha

Passionfruit/ Mango/ Coconut/ Berry

Assorted condiments & Sauces

Gingerbread Ice Cream - Highlighted product

HOT DESSERT

Apple strudel with vanilla sauce, vanilla Chantilly

CAKES, TORTES & PASTRIES

Matcha crème brûlée

Fruity tart

Golden Coffee Éclair

Yogurt & white chocolate religieuse

Brownies & Black berry financier

Pavlova with white chocolate & tropical fruits

Berry tiramisu

Salted caramel nut cheesecake

Chestnut ‘Montblanc’ tart

Green forest yule log

Assorted macaroons

Baba au Rhum with mix citrus

Pralines & Truffles

Local Vietnamese specialty sweets (*coconut sago pudding with mango, sesame donuts/mung bean cake*)



LIVE SNOW STATION

Pina colada nitrogen deserts

FRUIT MARKET

Dragon fruit/ Mango/ Rock Melon/ Passionfruit/ Rambutan/ Longan/ Papaya/ Guava/ Lychee/
Honey melon/ Sala/ Watermelon/ Pineapple/ Jackfruit/ Mangosteen/ Pomello
Fruit salad cups with local orange juice
Lime/ Chili sugar

