

CHRISTMAS DAY LUNCH

SAIGON KITCHEN RESTAURANT | 2nd Floor

25 Dec 2021 | 12:00pm - 2:30pm

VND 990,000++/person (*Food only*)

VND 1,580,000++/person

(Free flow of red, white & sparkling wines)

BREAD

Bread display- Festive Style
Sour dough loaf- Green or red color
Specialty loaf- standard
Cherry tomato & garlic focaccia
Mini French baguettes
Pumkin with nut bread
Ciabatta
Stollen Bread
Olive oil
Balsamic vinegar
Salted butter

DELI, SALADS & ANTIPASTO

Pumpkin, coconut & radicchio salad with honey mustard dressing
Prawn, mango & avocado salad
Roasted beef salad with asparagus, caramelized onion, parmesan & rocket
Grilled vegetable & pesto salad with red rice
Vietnamese salad with noodles & grilled pork

GREEN BAR

VEGETABLE

Iceberg/ Radicchio / Green coral/ Romaine lettuce/ French bean/Carrot/ Broccoli/ Cauliflower/
Beetroot/ Tomato/ Cucumber/ Egg/ Onion/ Corn/ Olive/ Caper/ Gherkin/ 4 nuts & seeds

DRESSING

Caesar/ Cocktail/ Balsamic Vinaigrette/ Lemon Vinaigrette/ Olive oil/ Tabasco/
Balsamic vinegar / Sea salt/ Pepper mill/ Sriracha mayonnaise/ French dressing/ Sesame dressing

EUROPEAN FROMAGERIE

Gouda/ Brie cheese/ Brie/ Camembert/ Manchego/ Fresh goat's cheese roll with herbs & flowers/
Stilton/ Morbier/ Edam/ Tomme de savoie/ Emmental mature cheddar/ Gruyere/ Gorgonzola

INTERNATIONAL CHARCUTERIES

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

CONDIMENTS

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 / Local jams & compotes/ Local pickles/
Fresh grapes/ Lavoche/ Grissini

JAPANESE SHOWCASE

Sashimi of Tuna & Norwegian Salmon
Octopus, Eel, Sweet egg, Caviar, Salmon, Prawn nigiri
Assorted maki & Sushi rolls
*Wasabi/ Soya/ Chili oil/ Pickled ginger/ Pickled daikon/ Pickled red radish/
Pickled cucumber/ Wakame/ Tobiko roe x1/ Ponzu dressing*

VIETNAMESE TRADITIONAL CAKES

Steamed rice cake with minced pork, egg & mushroom- Banh gio
Vietnamese seafood pancake- Banh khot
Local rice cake with mushroom- Banh nam

LOCAL HOT KITCHEN

SOUP

Fish maw & seafood soup

APPETIZER

Sticky rice in banana leaf - Banh Tet
Grilled pork skewers with satay sauce & pickles
Vietnamese crepe - Banh xeo

LOCAL STATION

Sautéed chicken with kung pao
Crispy pork belly with hoisin sauce
Grilled snake head fish with turmeric root
Stir fried rice stick noodles with beef
Sautéed local vegetables with garlic & soya
Nasi Goreng
Steamed rice

DIM SUM

Pork Siu Mai/ Forest mushroom & truffle Kao/ Prawn & shrimp Kao/
Roasted duck Bao/ Scallop Kao/ Gac fruit Bao
Traditional dipping sauces

LIVE STATION

Egg Noodle with Char Siu Pork
Served with mung bean sprout, assorted herb, hoisin sauce, chili sauce, fresh chili, lemon

INTERNATIONAL HOT KITCHEN

SOUP

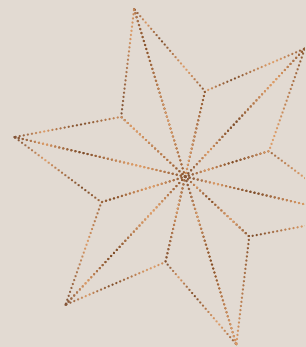
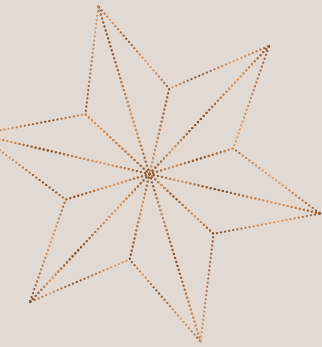
Cauliflower & chestnut soup

CARVING

Roasted Angus Flank steak
Whole roasted Turkey with apricot & sage stuffing
Yorkshire puddings
Red wine sauce / Cranberry/ Salt Blend/ Pepper mill/ Olive oil

CASSEROLES

Seared cobia, cauliflower puree & ponzu butter, wilted greens
Traditional beef & beer braised pie
Baked ham with apple & apricot compote
Roasted root vegetables with maple glaze & feta
Grilled broccoli with lemon & rocket pesto



GRILL BAR

Grilled squids with lemon & pepper aioli
Grilled Scampi with garlic butter
Char grilled Octopus with spicy mayonnaise
Assorted Shells (milk clam/ razor clam/ black snail) with garlic & herb butter
Pigs in blankets (mini sausages wrapped in bacon) with tomato chutney

SWEETS

Famous Vietnamese sweets (2 hot & 2 cold)
Stone fruit almond tart
Santa eclairs (berry & lemon cream)
White chocolate & orange log cakes
Caramel & Cashew cheesecake
Mango mousse cake
Green tea opera cake
Chocolate Mocha cake
Festive Fruit cake & Pantone
Fruit salad with fresh orange juice
Ginger bread cookies/ Festive Macaroons/ Festive cookies
Seasonal fruits on skewers

LIVE STATION

Baba au Rhum with mixed citrus fruits
(vanilla Chantilly)

GLASSES

Chocolate Mousse with berry compotes
Tropical eton mess

HOT

Cherry clafoutis with vanilla sauce

ICE CREAM BAR

Gingerbread Ice Cream
Coffee Ice Cream
Coconut Sorbet
Passionfruit Sorbet

Marshmallows/ Chocolate sauce/ Caramel sauce/ Berry compote/ Chopped nuts/
Brownie pieces/ Candy/ Candy canes/ Ginger bread cookies/ Sprinkles/ Wafer biscuits

