

# FAMILY FESTIVE DINNER

SAIGON KITCHEN RESTAURANT | 2<sup>nd</sup> Floor

24, 25, 31 Dec 2021

VND 2,180,000++/person

*(Free flow of red, white & sparkling wines)*

## BREAD



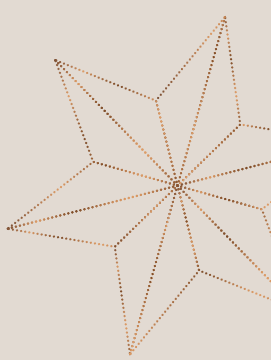
Bread display- Festive Style  
Sour dough loaf- Green or red color  
Specialty loaf- standard  
Cherry tomato & garlic focaccia  
Mini French baguettes  
Rye & raisin roles  
Ciabatta  
Stollen Bread  
Olive oil  
Balsamic vinegar  
Salted butter  
Rocket & cashew pesto  
Sea salt

## CHILLED FRUITS OF THE SEA

Oysters Ha Long/ Canada  
Smoked White Fish  
Beetroot Cured Norwegian Salmon  
*Herb crème fraiche/ capers/ Red onion sliced/ Koh Kong dressing/ Red wine vinegar & shallot  
Pickled cucumber/ lemon/ lime/ crispy shallot/ coriander/ tobasco*

## 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 dip



## 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/Pate en croute

## 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 prawn- Banh Beo  
Glutinous rice cake- Banh It Tran  
Tapioca clear cake- Banh Bot Loc

## LOCAL HOT KITCHEN

### SOUP

Sweet & Sour fish soup with pineapple, tomato and rice paddy herbs

### APPETIZER

Grilled prawn mousse on sugar cane  
Grilled pork sausage with peanut sauce  
Steamed Chinese Radish cake/ Banh cu cai

### LOCAL STATION

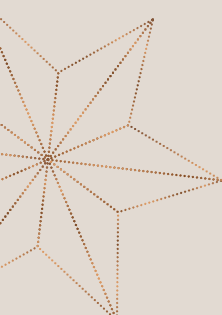
Spicy grilled chicken/ Gà nướng muối ớt  
Stewed Beef with carrots, eggplant & lemongrass/ Bò kho  
Wok fried seabass with Phu Quoc Pepper/ Cá chẽm sốt tiêu đen  
Seafood fried egg noodles with Oyster sauce/ Mì trứng xào hải sản  
Sautéed broccolini with local mushrooms & XO sauce/ Bông cải xanh hữu cơ xào sốt X.O và nấm đông cô  
Chinese Style Fried rice  
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*

### NOODLE LIVE STATION

Vietnamese spaghetti with Fish Cake  
*Served with mung bean sprout, assorted herb, hoisin sauce, chili sauce, fresh chili, lemon*



# INTERNATIONAL HOT KITCHEN

## SOUP

Celeriac, hazelnut & truffle soup

## CARVING

Whole Roasted Turkey, apricot & sage stuffing

Baked Honey Ham with orange glaze

Yorkshire puddings

Cranberry sauce/ Mustard Jus/ Salt Blend/ Pepper mill

## CASSEROLES

Grilled Seabass, bean & fennel salad, salsa verde

Seared duck breast with red wine cabbage

Braised beef bourguignon with pearl onions

Maple glazed baby carrots, toasted almonds & feta

Sautéed greens with garlic butter

## GRILL BAR

Marinated Octopus with spiced mayonnaise

Grilled Tiger prawns with lemon

Grilled baby Lobster

Assorted shells (milk clam/ razor clam/ black snail) with garlic & herb butter

Pigs in blankets (min sausages wrapped in bacon) with tomato chutney

## SWEETS

Famous Vietnamese sweets

Lemon Meringue Tarts

Santa eclairs (berry & chocolate cream)

Mini chocolate log cakes

Banoffee cheese cake

Berry pavlovas

Tropical fruit pavlovas

Coffee Opera

Whole carrot cake

Fruit salad with fresh orange juice

Ginger bread cookies/ Festive macaroons/ Festive cookies

Seasonal fruits on skewers

## LIVE STATION

Christmas Crepe- Orange Caramel & spiced Crème anglaise

## GLASSES

Gingerbread crème brulee

Mini Festive Trifles

## HOT

Croissant bread & butter pudding with spiced vanilla sauce

## ICE CREAM BAR

Gingerbread Ice Cream

Vanilla Bean Ice Cream

Mango Sorbet

Berry Sorbet

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

