

FESTIVE EPIC BRUNCH

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

26 December 2021 | 11:00am - 5:00pm

VND 3,400,000++/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 Kilpatrick Oysters served at Jospier

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

Baby lobster/ Scampi/ Tiger prawns/ Marinated scallop/ Flower 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

Carrot & caraway slaw

Heirloom tomato salad

Local mango & prawn salad

Pear, blue cheese & candied walnut

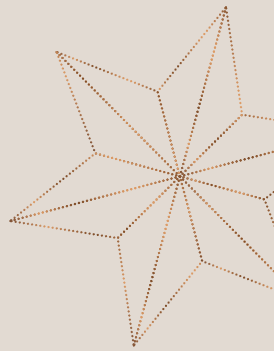
Crudités with hummus

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
Flavored butter, Local Phu Quoc infused oil & Dukkah spice
Donuts & Croissant
Lavoche & Grissini

LES FERES MARCHAND FROMOAGERIE

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

EUROPEAN FROMOAGERIE

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
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

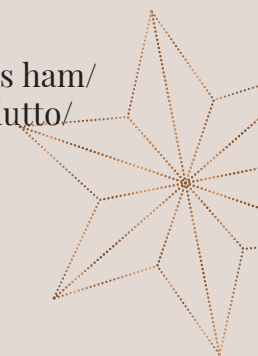
LIVE LOBSTER (STATION IN RESTAURANT)

TRUFFLE LOBSTER RISOTTO

Truffle risotto with poached lobster, dried cherry tomatoes
& spiced bisque sauce

CHEESE RACLETTE

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



CARVING

Roasted whole turkey with Yorkshire pudding, apricot & sage stuffing, cranberry sauce
& rosemary Jus

SOUS VIDE EGG (From 11:00am - 12:30pm)

With Creamy Morel Sauce & Fresh truffle

PULLED PORK BAOS (From 12:45pm - 1:45pm)

Mini Baos with pulled pork, pickled, Smoked BBQ sauce

CARAMELISED BANANA FRENCH TOAST (From 2:00pm - 3:00pm)

French style toast with caramelized banana & ginger bread spice

LOCAL HIGHLIGHTS

Dim Sum with traditional condiments
Vietnamese spaghetti Soup with crab meat
Summer rolls
Nha Trang pork ham roll
Lemongrass Mekong fish with local herbs
Mini baguette with meat ball

JOSPER COAL OVEN

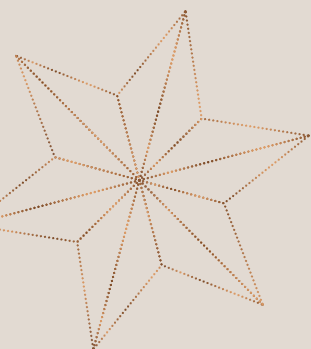
Wagyu Striploin (Japan)
Hanging Tender (Australia)
Homemade pork sausages (Vietnam)*swirl
Local Spiced lobster (Vietnam)
Lamb Racks (New Zealand)
Iberico Pork Ribs (Spain)
Whole Roasted garlic
Vine ripened cherry tomatoes
Honey glazed heirloom carrots with toasted almonds and feta
Green vegetables with 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

LIVE APPLE & RASPBERRY CRUMBLE

Apple & raspberry crumble with vanilla sauce



CAKES, TORTES & PASTRIES

Matcha crème brûlée
Fruity tart
Santa éclair
Lemon meringue religieuse
Brownies & blondies
Pavlova with white chocolate & tropical fruits
Berry tiramisu
Salted caramel nut cheesecake
Carrot & pineapple cake with cream cheese frosting
Chocolate truffle log cake
Assorted macarons
Traditional christmas cake
Local Vietnamese specialty sweets (*coconut sago pudding with mango, sesame donuts/mung bean cake*)

TRUFFLES & PRALINES

Kalmansi/ Caramel coffee/ Peanut/ Phu Quoc pepper/ Berry/ Matcha ganache truffles

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

POOLSIDE

FROM 2:35pm - 5:30pm

Spicy Party Mix Nuts
Rockmelon skewer with parma ham
Foie gras mini tart with mango salsa

Vegetarian menu available on request

