

# FESTIVE EPIC BRUNCH

SOCIAL CLUB RESTAURANT & BAR | 23<sup>rd</sup> - 24<sup>th</sup> Floor

31 December 2021 | 8:00pm until late

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 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

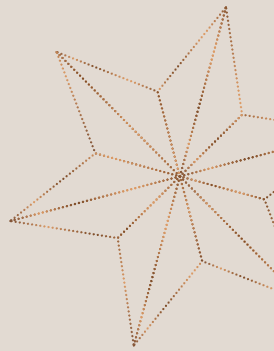
Cured Norwegian Salmon/ Marinated Mackerel/ Smoked Seabass/  
Fresh local Vietnamese marinated anchovies  
Tuna Tataki

*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 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/ /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**

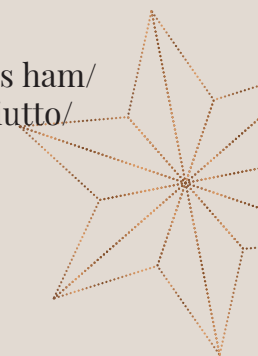
Baby potato, Salami, honey ham, gherkin pickle, onion pearl

## **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

