





Christmas Eve

Gala Buffet Night

24th December 2013

6:30 pm

Christmas Torch Lighting Ceremony with Santa Claus Floating Candles on the Thu Bon River

7:00 pm

Cocktails and Canapés at Lanterns Christmas Carols Traditional Vietnamese Dancing Indigenous Vietnamese Fashion Show Dragon Dance Performance

8:00 pm

Special Christmas Buffet Dinner Christmas Presents for Children from Santa Clau

The Christmas Eve Gala Buffet Night is included in the room price for guests staying with us.

special

Christmas Eve Buffet Dinner

Canapés

Hoi An deep fried chicken wonton Shrimp ceviche with cucumber cup Smoked salmon and cream cheese Vietnamese beef wrapped in vine leaves Vegetable crudités and trio of dips

Starters

Chicken liver paté with Cumberland sauce Whole poached salmon with traditional condiments Vietnamese fresh summer rolls Vietnamese terrines Cold meat selection with olives

Sushi & California Roll Station

Salads

Potato salad with grain mustard & sour cream Chicken and white cabbage salad Hoi An seafood salad Lotus salad with dry beef Tomato salad with Dijon vinaigrette Jungle beef salad Cucumber salad

English coleslaw International selection of chef's dressings and condiments

Soups

Lobster bisque soup with a touch of cream and cognac Roasted pumpkin soup Assorted bread rolls and butter

Live Cooking Stations

Traditional Hoi An "Banh Xeo" and Vietnamese crispy spring rolls Carving station

Honey baked ham with homemade sauce Charcoal grilled veal Traditional stuffed turkey with cranberry sauce, port wine sauce and turkey jus Roasted duck with cucumber, spring onion and plum hoi sin sauce

Mains

Steamed grouper fillet with mushrooms and noodles wrapped in banana leaf Vietnamese chicken curry with eggplant and basil Wok fried beef with black pepper sauce Linguini with garlic and tomato sauce Vietnamese caramel pork in clay pot Tamarind king prawn

Side Dishes

Chef's selection of winter vegetables Herb roasted potatoes Huong Giang fried rice Steamed rice

Desserts

Plum pudding flambéed with brandy crème Dresden Christmas Stollen Traditional Christmas log with egg white mushrooms and light English cream Ginger bread pudding Crèpe parcels with a sour cherry and homemade marzipan filling Croquembouche with caramel pastry cream Bavarian cake with raspberry glaze, whipping cream and flavoured vellow rum Apricot and coffee mousse with a reduction of mocha and flavoured brandy Tropical sliced fruits Selection of petit fours

New Year's Eve Gala Buffet Night 31st December 2013 7:00 pm End of Year Torch Lighting Ceremony Happy Hour at Heritage Bar 7:30 pm Sparkling Wine and Canapés at Lanterns Traditional Vietnamese Dancing Vietnamese Association Drum Show Kung Fu Dancing Dragon Dance Performance 8:30 pm Special New Year's Eve Buffet Dinner 10:30 pm Floating Candles on the Thu Bon River 11:00 pm New Year's Eve Lucky Prize Draw at Heritage Bar Midnight New Year Countdown and Celebration at Heritage Bar The New Year's Eve Gala Buffet Night is included in the room price for guests staying with us.

special

New Year's Eve Buffet Dinner

Canapés

Hoi An deep fried chicken wonton Shrimp ceviche with cucumber cup Smoked salmon and cream cheese Vietnamese beef wrapped in vine

leaves

Vegetable crudités and trio of dips

Starters

Poached whole Norwegian salmon and dill Sushi and California rolls with wasabi soy Chilled king prawn with cocktail dips Vietnamese fish cakes with tamarind chili dip Selection of Vietnamese rolls Homemade terrines and patés

Fresh Sashimi Oyster Station

Lemon wedge pickle ginger, ponzusauce and wasabi

Soups

Vietnamese crab meat and asparagus soup Cauliflower soup Assorted bread rolls and butter

Salads

Vietnamese lotus salad with shrimp Banana flower salad with dried beef Chicken and white cabbage salad Herb roasted vegetable salad Cucumber and mint salad Spicy Saigon beef salad Tomato salad Garden greens International selection of chef's dressings and condiments

Mains

Penne with Neapolitan and vongole sauces
Sautéed king prawn with tamarind sauce
Vietnamese grilled fish wrapped in banana leaf
Vietnamese glazed pork ribs
Vietnamese beef "Luc Lac"
Hoi An chicken curry
Lyonnais potatoes
Lotus fried rice
Steamed jasmine rice

Carving Station

"Porchetta" stuffed and roasted pig Charcoal grilled veal Roasted Vietnamese chicken

Live Cooking Station

Traditional Hoi An "Banh Xeo" and Vietnamese crispy spring rolls

Desserts

Roasted lemon meringue tartlet with candied citrus peel Bread and butter pudding with English cream and caramel sauce Paris brest with hazelnut praline and cream Apricot pie with almond and blueberry Peppered pineapple pancakes with vanilla and dark rum cream Chocolate terrine of white, milk and dark chocolate mousse layered with biscuit Praline mousse garnished with rum truffle Whole and sliced fresh fruits Selection of petit fours