



**Sheraton®**  
NHA TRANG HOTEL & SPA

# *Festive Season 2017*



**FESTIVE SEASON BROCHURE 2017**

JOYFUL | GIVING | CELEBRATIONS

# Christmas Eve



What better way to celebrate Christmas than enjoying good food and drink with your friends and most importantly dancing the night away.

**Date: Sunday, 24 December 2017**

**Time: 7:00 PM – 11:30 PM**

**At: Feast Restaurant, level 1**

**VND 2,280,000++/ adult**

**VND 1,140,000++/ child (8 – 12 year old)**

*Price includes one glass of sparkling wine and  
4 hours free flow of selected beverages from 7:00 PM – 11:00 PM*

## EARLY BIRD:

- Discount 20% for bookings before 10<sup>th</sup> December
- Discount 15% for bookings before 17<sup>th</sup> December
- Discount 10% for bookings before 22<sup>nd</sup> December



All prices subject to 5% service charge and 10% government tax





# Christmas Eve Menu

## SOUP

Lobster bisque with brandy infused whipped cream,  
chopped tarragon, paprika puff pastry sticks  
Selection of home-made breads including:  
French baguette, Sour dough, Focaccia, Raisin loaf, Whole meal, Rye

## SEAFOOD ON ICE

Oysters, Prawns, Mussels, Blue swimmer crab, Alaskan king crab legs

## SALADS COLD CUTS & TERRINE

Duck & Foie Gras terrine, Chicken liver pate, Pork & pistachio terrine,  
Foie Gras terrine with dried fruit & Armagnac, Lobster & salmon terrine,  
Smoked fish & horseradish terrine, Grilled vegetable terrine, Whole dressed salmon,  
Beetroot cured salmon, Cured salmon, Smoked mackerel, Smoked eel  
8 types of assorted cold cut – including Iberico & Prosciutto

## CHEESE BUFFET

Assorted gourmet cheese, dried apricot, figs, raisins, walnuts, almonds,  
macadamia lavocsh, grissini, baguette, biscuits, crackers,  
Fruit chutney – grape & apple, cranberry, Pineapple & starfruit  
Pepper crusted Tuna Nicoise station & Fresh rice paper role station  
Beef salad, Asian egg noodle salad, Chicken & avocado salad,  
Beef carpaccio, Tomato & Mozzarella salad  
Selection of fresh lettuce leaves with assorted condiments & dressing

## SUSHI & TEMPURA

Freshly made nigiri, Maki & sashimi tuna, Salmon  
Tempura of prawns, soft shell crab, squid & vegetable

## CARVERY

Roast turkey with chipolatas, Turkey stuffing, Cranberry sauce & turkey sage jus  
Honey mandarin star anise roasted ham leg  
Roasted beef rib with Béarnaise sauce

## HOT SELECTION

Gnocchi with mushrooms cream & garden peas, Steamed vegetables with pesto,  
Roasted vegetables, Roasted rosemary & garlic potatoes, Brussel sprouts with bacon

## INDIAN STATION

Rara mutton, Chicken Biryani, Lamb samosa, Papadums,  
Dal Tadka steamed basmati rice, Naan bread, Carrot pickle,  
Raita, Mango chutney, Mango pickle, Mint chutney, Tamarind chutney

## SEAFOOD GRILL

Prawns, Squid, Crab, Mussels, Clams, Oysters Kilpatrick & Rockefeller  
Pan fried salmon steaks

## RISOTTO STATION

Lobster & scallop Risotto with semi dried tomato puree

## BAKED LOBSTER

Cheese & spinach sauce, Garlic butter or Spring onion & peanut

## MARINATED MEAT GRILL

Beef fillet steak, Lamb cutlets, Beef ribeye steaks

## STEAM & SPICE STALL

Wonton noodle soup  
Peking duck station (served with Mandarin pancakes, hoisin sauce, scallions and cucumber)

## SATAY HUT

Chicken satay sticks & Nasi Goreng fried rice & Prawn crackers

## DESSERT

Panettone, Stollen, Vanilla Butter Log Cake, Pistachio & Chocolate Log Cake, Matcha Tiramisu Tower,  
Mango Cheesecake, chocolate Tart, White Chocolate & Raspberry Mousse, Chocolate Cannelloni,  
Fruit Tartlet, Pear & strawberry in red wine, Pandan leaf, Moist cake  
Ice Cream & Condiments  
Hot Christmas pudding with Brandy Custard  
Chocolate Log Cake, Chocolate Truffles & Macaroons, Chocolate Brownies  
Chocolate Fountain with Strawberry & Marshmallow Garden

## MULLED WINE & HOT COCOA STATION

# Christmas Day Lunch

No one ever says that Christmas is for cooking and washing up, so let us take care of the work. Join us for our fabulously festive carvery and if you are very good boys and girls, Santa will come in for a visit.

**Date: Monday, 25 December 2017**

**Time: 12:30 PM – 2:30 PM**

**At: Feast Restaurant, level 1**

**VND 605,000++/ adult**  
**VND 303,000++/ child (8 – 12 year old)**

*Price includes free flow of soft drinks, juices, local beers and house wines*

*All prices subject to 5% service charge and 10% government tax*

## Christmas Day Lunch Menu

### SOUP

Seafood & corn soup  
Selection of home-made breads including: French baguette, Sour dough, Focaccia, Raisin loaf, Whole meal, Rye

### SEAFOOD ON ICE

Oysters, Prawns, Mussels, Clams

### COLD CUTS & TERRINE

Selection of Sheraton's home-made Festive terrine, cold cuts & home-cured salmon  
Selection of international cheese

### SALADS

Poached salmon salad, Asparagus & crab salad with ginger cream, Asian rice salad, Turkey & green mango salad, Greek salad, Confit duck & rocket with roasted pear, Roasted tomato with polenta crust

### SUSHI & SASHIMI

Freshly made nigiri, Maki & sashimi tuna, Salmon

### HOT SELECTION

Grilled fish with cream asparagus sauce, Roasted pork with apple jus, Beef lasagna, Steamed vegetables with pesto, Oysters Kilpatrick & Rockefeller

### CARVERY

Roast turkey with chipolatas, Cranberry sauce & turkey sage jus  
Honey mandarin star anise roasted ham leg with selection of gourmet mustards  
Roasted vegetables, Lyonnaise potato, Turkey stuffing, Brussel sprouts with bacon

### INDIAN STATION

Butter chicken, Prawn Biryani, Dum Aloo, Corn cake, Steamed basmati rice, Papadums, Naan Bread, Carrot pickle, Raita, Mango chutney, Mango pickle, Mint chutney, Tamarind chutney

### PASTA STATION

Penne, Spaghetti, Fussilli  
With Pesto, Arrabiata, Carbonara, Bolognese

### PIZZA STATION

Freshly made pizza to order with your choice of gourmet toppings

### SEAFOOD GRILL

Prawns, Squid, Crab, Mussels, Clams

### MARINATED MEAT GRILL

Beef steaks, Chicken

### DESSERT

Panettone, Stollen, Vanilla Butter Log Cake, Pistachio & Chocolate log cake, Matcha tiramisu Tower, Passion fruit cheesecake, Chocolate tart, White chocolate & Raspberry mousse, Chocolate Cannelloni, Fruit Tartlet, Ice Cream & Condiments  
Hot Christmas pudding with brandy custard  
Chocolate Log Cake, Chocolate Truffles & Macaroons, Chocolate Brownies  
Chocolate Fountain with Strawberry & Marshmallow Garden





## Christmas Day Dinner

It's Christmas! What can be more fabulous than spending Christmas Day relishing a lavish buffet dinner.

**Date: Monday, 25 December 2017**

**Time: 6:00 PM – 10:00 PM**

**At: Feast Restaurant, level 1**

**VND 990,000++/ adult**

**VND 495,000++/ child (8 – 12 year old)**

*Price includes free flow of soft drinks, juices, local beers and house wines*

*All prices subject to 5% service charge and 10% government tax*

## Christmas Day Dinner Menu

### SOUP

Carrot & ginger with roasted chestnuts

Lobster & prawn chowder, parmesan crouton

Selection of Home-made breads including: French baguette, Sour dough,

Focaccia, Raisin loaf, Wholemeal, Rye

### SALADS COLD CUTS & TERRINE

Duck & Foie Gras terrine, Chicken liver pate, Pork & Pistachio terrine, Foie Gras terrine with dried fruit & armagnac, Lobster & Salmon terrine, smoked fish & horseradish terrine, Grilled vegetable terrine, Whole dressed salmon, Beetroot cured salmon, Cured salmon,

Smoked mackerel, Cold cut selection of cured meats, Salami & sausage

Poached salmon rillettes with black caviar, Asparagus & crab salad with ginger cream,

Turkey & green mango salad, Greek salad, Pasta salad, Roasted tomato with polenta crust

Selection of fresh lettuce leaves with assorted condiments & dressing

### CHEESE BUFFET

Extensive Artisan cheese selection accompanied with dried apricot, raisins, walnuts, almonds, lavosch, grissini, baguette, biscuits, crackers, Water biscuits, fresh grapes, fresh figs, dates, Cashew nuts, Cranberry chutney, Apple & pear chutney, Pineapple chutney

### SEAFOOD ON ICE

Oysters, Prawns, Mussels, Clams, Scallops with mango chili salsa, Blue swimmer crab

### SUSHI & TEMPURA

Freshly made nigiri, Maki & sashimi tuna, Salmon

### HOT SELECTION

Grilled fish with & asparagus sauce, Roasted pork with apple jus, Beef lasagna, Steamed vegetables with pesto, Oysters Kilpatrick & Rockefeller

### CARVERY

Roast turkey with chipolatas, Cranberry sauce & turkey sage jus

Honey mandarin star anise roasted ham leg with selection of gourmet mustards

Roasted lamb leg with mint sauce

Roasted vegetables, Lyonnaise potato, Turkey stuffing

### INDIAN STATION

Lamb curry, Vegetable biryani, Chana tikki, Rajma masala, Naan bread,

Steamed basmati rice, Papadums, Carrot pickle, Raita, Mango chutney,

Mango pickle, Mint chutney, Tamarind chutney

### RISOTTO

**Special – Prawn & Lobster risotto with truffle oil**

### SEAFOOD GRILL

Prawns, Squid, Crab, Mussels, Clams

### BAKED LOBSTER

With cheese sauce or garlic butter

### MARINATED MEAT GRILL

Wagyu beef steaks, Lamb cutlets

### STEAM & SPICE STALL

Peking duck station

(served with Mandarin pancakes, hoisin sauce, scallions and cucumber)

### SATAY HUT

Chicken, Beef & Squid with kimchi fried rice & prawn crackers

### DESSERT

Panettone, Stollen, Vanilla Butter Log Cake, Pistachio & Chocolate Log Cake,

Matcha Tiramisu Tower, Mango Cheesecake, Fruit Tartlet,

White Chocolate & Raspberry Mousse, Chocolate Cannelloni, Ice Cream & Condiments

Hot Christmas pudding with Brandy Custard, Chocolate Brownies

Chocolate Log Cake, Chocolate Truffles & Macaroons,

Chocolate Fountain with Strawberry & Marshmallow Garden

Mulled Wine & Hot Cocoa Station



## *New Year Eve*

Enjoy a fantastic carvery displayed from the foyer to Grand Ballroom before joining the count down dancing the night away and welcome new year with the Alex band as they prepare us for the New Year.

**Date: Sunday, 31 December 2017**

**Time: 7:00 PM – 1:00 AM**

**At: Grand Ballroom, level 2**

**VND 2,780,000++/ adult**

**VND1,390,000++/ child (8 – 12 year old)**

*Price includes one glass of sparkling wine and 5 hours free flow of selected beverages from 7:00 PM – 12:00 AM next day*

### **EARLY BIRD:**

- Discount 20% for bookings before 10<sup>th</sup> December
- Discount 15% for bookings before 17<sup>th</sup> December
- Discount 10% for bookings before 29<sup>th</sup> December



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and 10% government tax





## *New Year Eve Menu*

### **OYSTER STATION AND SEAFOOD ICE BAR**

Oysters, Prawns, Cockles, Mussels, Blue swimmer crab,  
Marinated green lip mussel with tomato & basil salsa, Scallops mango & chili salsa

### **COLD FISH PREPARATION**

Whole dressed salmon  
Cured salmon  
Beetroot & vodka cured salmon  
Smoked Norwegian salmon  
Smoked Mackerel & eel

### **COLD CUT AND HOMEMADE TERRINE**

Italian and French cold cut selection including whole Iberico ham & prosciutto  
Pressed confit duck terrine  
Home-made pork terrine wrapped in pastry (Pate en croute)  
Foie Gras with fruit compote  
Garden vegetable terrine  
Smoked fish & horseradish terrine  
Salmon & lobster terrine with leeks  
Chicken liver parfait  
Assorted pickles & chutney

### **SPECIAL SALAD**

Beef & asparagus salad  
Classic Waldorf salad  
Crab & fresh tuna fish salad  
Honeydew melon & ham  
Romaine lettuce, caramelized pears, blue cheese & maple vinaigrette  
Grilled marinated zucchini with cheese  
Artichoke salad with shrimp & squid  
Assorted lettuce hearts and salad bar  
Assorted dressing  
Flat noodle rolls with chicken, pork, beef herb & pickle

### **JAPANESE CORNER**

Selection of sushi and sashimi,  
Maki and assorted California roll

### **INTERNATIONAL AND FRENCH CHEESE SELECTION**

Reblochon, Roquefort, Mobier du jura, St. Paulin, Camembert,  
Fourme D'ambert, Corsica, Comte, Brie, Cheddar, Emmenthaler, Edam,  
Moc chau, Chevre, Pont Leveque, Chaource Raclette, Crackers, Water biscuits,  
Lavosch, Grissini, Fresh grapes, Dried apricots, Dried figs, Fresh figs, Dates,  
Walnuts, Cashew nuts, Almonds, Cranberry chutney,  
Apple & pear chutney, Pineapple chutney  
Extensive bread selection with butter, Olive oil & Balsamic vinegar

### **SEAFOOD BARBEQUE**

Baby lobster, Blue crab, Squid, Grilled tiger prawns  
Lemon, Salt & Pepper, Fresh chili, Vinegar

### **CARVING STATION**

Roasted Australian rib eye beef with rosemary sauce  
Roasted Australian lamb leg with mustard & herb crust  
Roasted suckling pig  
Whole roasted seabass, lemongrass, chili, coriander

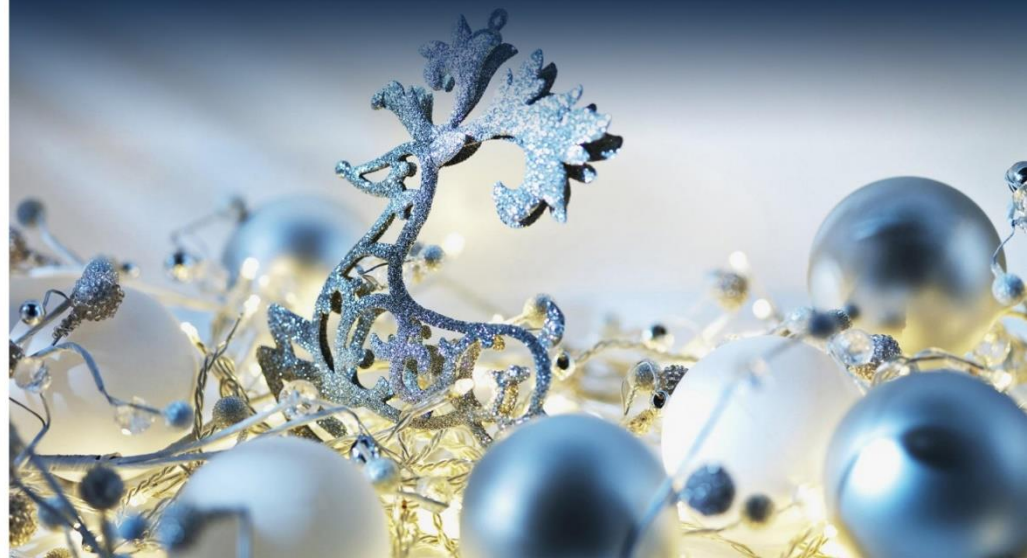
### **CONDIMENTS**

Red wine jus, Peppercorn sauce, Hollandaise sauce, Dijon mustard, English mustard,  
Grain mustard, Horseradish, Ketchup, BBQ sauce, Tartare sauce, Roasted potatoes

### **SOUP**

Salmon & shrimp chowder

*\* Menu continuous next page*



#### HOT DISHES

Grilled chicken thigh with asparagus & morel mushroom cream  
Nha Trang seafood with black pepper sauce  
Pan-fried barramundi with passion fruit sauce  
Slow cooked Thai style beef curry  
Confit duck legs, Vanilla potato puree, Orange & cardamom sauce  
Steamed vegetable with toasted almond butter  
Hand cut potato wedges triple cooked in duck fat with rosemary & garlic

#### INDIAN CORNER

Chicken Tikka Masala, Keema Mutter  
Aloo Till Roll, Stuffed Tomato  
Papadums, Indian bread  
Carrot Pickle, Raita, Mango Chutney, Mango Pickle,  
Mint Chutney, Tamarind Chutney

#### FOIE GRAS STATION

Pan fried with Brioche Bread & selection of condiments  
Foie Gras Brulee

#### ITALIAN CORNER

Pasta: Homemade vegetarian cannelloni  
Risotto: Seafood or mushroom & truffle

#### STEAM N' SPICE

Wonton soup  
Peking duck station  
(served with Mandarin pancakes, hoisin sauce, scallions and cucumber)

#### DESSERT BUFFET

Mini crème brulee assortment  
Raspberry & mascarpone cake  
Selection of log cake  
Blueberry cheese cake  
Tropical fruits  
Assorted French pastries lemon tart, chocolate cannelloni,  
Matcha Mousse, choux & Éclair  
Ice cream selection

#### CHOCOLATE CORNER

Chocolate hazelnut cake  
Chef's dark chocolate tart  
Soft centered chocolate & orange pudding  
Passion fruit & chocolate cake





# Goodies for you !



## TURKEY TAKEAWAY

Roasted turkey 4.5kg - 5kg  
Apricot & sage stuffing  
Turkey gravy & Cranberry sauce  
Roasted potatoes & Brussel sprouts

**VND 3,500,000++**

*(48 hours pre-order )*

## HAM TAKEAWAY

Roasted honey & star anise glazed ham approx. 5kg  
Caramelized pineapple  
Roasted potato & vegetables  
Apple cinnamon sauce

**VND 3,500,000++**

*(48 hours pre-order )*

## ADD ON'S

**Fancy a hot soup to start?**

French Onion soup with Parmesan crouton

**VND 110,000++ per portion**

## SALAD BOWLS FOR THE TABLE

Greek Salad **VND 400,000++**

Tomato & mozzarella salad **VND 450,000++**

## DESSERT

Yule Log choice of Chocolate Or Vanilla Buttercream **VND 590,000++**

Pecan Nut Pie **VND 550,000++**

Apple Crumble **VND 390,000++**

Chocolate Charlotte cake **VND 590,000++**

Strawberry Cheesecake **VND 550,000++**

Pannetonne 500gm **VND 595,000++**

Gingerbread Man Cookies 3 pieces **VND 60,000++**

# Takeaway Goodies

The season of joy is celebrated by many all over the world, and everyone has their unique traditions.

From intimate gatherings with family to opulent soirées with friends, our team will take care of all the tiny details of party planning. Kick back and immerse yourself in the infectious festive cheer in your own home or a venue of your choice. Order a delicious feast for loved ones to thank them for the wonderful year, or reach out to our friendly Dining team to throw a magical party. The best thing about the festive season is sharing it with the people you love.

## BOOKING:

T (+84) 258 388 0000

E [dining.nhatrang@sheraton.com](mailto:dining.nhatrang@sheraton.com)

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*We wish you and your loved  
ones a very Happy Christmas  
and a wonderful New Year  
from all the team at  
Sheraton Nha Trang  
Hotel & Spa*

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