

SALINDA RESORT
PHU QUOC ISLAND

Xin chào VIETNAM

31
DEC

NEW YEAR'S EVE PARTY

Start with a complimentary glass of cheerful cocktail for a countdown celebration!

OYSTER BOAT

Freshly shucked oysters
Mignonette, horse radish, wasabi, Worcestershire sauce

SUSHI & SASHIMI

Fresh tuna and salmon sashimi
Local sushi rolls
Rainbow sushi rolls
Crab sushi rolls
Mango and avocado rolls
Wakame seaweed
Japanese soya sauce, pickled ginger and wasabi

COLD CUTS AND CHEESES

Parma ham Jamon (whole leg)	Parmesan
Hot salami	Provalone
Mortadella	Pecorino
Smoked beef with Phu Quoc pepper	Goat cheese
Smoked Duck Breast	Wall nuts, grapes, dates, figs, crackers
Brie cheese	Phu Quoc pepper crackers and Italian grissini

APPETIZERS LIVE COOKING

Fresh spring rolls with traditional dipping sauce
Green papaya salad with prawn, peanuts and local herbs

SALADS

Hanoi chicken and onion salad - live cooking	Caprese with mozzarella, fresh tomato and Italian dressing
Deep fried tofu with chives flowers salad	Healthy Corner: kale leaves, arugula, romaine lettuce, red cabbage, cherry tomatoes, baked sweet potato, chickpeas, quinoa, avocado, sesame seeds, walnuts
Banana blossom salad with sea snails	
Thai style beef salad	
Smoked salmon, avocado, asparagus and mushroom	Selection of dressings and oils

SOUP & BREAD

Egg-drop crabmeat soup with mushrooms
Pumpkin cream soup served with croutons
Bread station served with plain butter, lemon pickle butter, garlic butter, aged balsamic butter
Freshly made Indian bread in Indian clay oven

HOT APPETIZERS

Steamed assorted Dim Sum station
Seafood tempura and vegetable
Bánh xèo – mung bean or seafood savory pancakes
Traditional Hanoi fried spring rolls
Sugarcane prawns with sweet chili sauce

LIVE COOKING FROM THE SEA

Blue crab on fire with chili salt
Local squid with Phu Quoc chili sauce
Phu Quoc tiger prawn in butter herbs
Native scallops in a paprika cream cheese
Assorted fish with mixed pepper
Seafood spaghetti
Served with assorted condiments and sauces

LIVE COOKING FROM THE LAND

Bún thịt nướng – Vietnamese grilled pork served with noodles and fresh herbs
Crispy pork belly with condiments
Whole roasted chicken with local spices
Beef with lemongrass & chili
Vegetable skewers
Eggplant, okra, sweet potato
Corn cob in spring onion oil
Served with BBQ sauce, spicy sriracha, pepper sauce

CARVERY

Grilled lobsters with olive oil, lemon & butter herbs
Roasted whole rib eye served with Dijon mustard and green pepper
Steamed grouper fish with soy sauce and ginger
Indian style tandoor whole lamb leg served naan bread

VEGETARIAN

Methi shahi paneer (Indian cottage cheese curry)
Malai kofta zafrani (vegetarian curry)
Eggplant Parmigiana
Sautéed egg noodles with tofu and vegetables
Sautéed Da Lat vegetables
Jacket potato with thyme and sour cream
Stir fried assorted mushroom
Lotus seed fried rice with garlic
Steamed sticky purple mountain rice

SWEET '25

Cranberry kumquat cake
Matcha daisy chiffon roll
Mini red velvet cakes
Pistachio chocolate parfait
Blueberry mousse
Homemade macarons
Italian tiramisu
Tropical tartlets
Honey mango panacotta with strawberry
Flan caramel with Vietnamese coffee
Cassava cake with salted coconut cream
Homemade assorted truffles
Seasonal fresh fruits
Homemade ice cream corner

