

SALINDA RESORT
PHU QUOC ISLAND

Xin chào VIETNAM

NEW YEAR'S EVE PARTY

Experience an exhilarating culture of Vietnam filled with live music, local performances, and a variety of lip-smacking local and international delicacies - all whilst counting down to 2027!

DEC 31 | FROM 19:00
POOLSIDE GARDEN

Cocktail Reception 19:00 | Dinner with Performances 20:00 | Countdown Party 23:00

VND 6,000,000 / guest (kids 50% OFF)

Price is inclusive of current VAT and 7% service charge

International buffet with Vietnamese delicacies

Lobster, oysters and fresh seafood

Free-flow of soft drinks and house beer

Cultural dance performances

Lion dance and fire show

Live music by the resident band

Lucky draw with amazing prizes

Countdown party DJ



SUSHI BOAT

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

OYSTERS

Freshly shucked oysters
Mignonette, horseradish, wasabi

APPETIZERS *live cooking*

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

HOT APPETIZERS

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

Hanoi chicken and onion salad – live cooking
Deep-fried tofu with chive flowers salad
Banana blossom salad with sea snails
Thai-style beef salad
Smoked salmon, avocado, asparagus and mushrooms
Caprese with mozzarella, fresh tomato and Italian dressing
Healthy fresh garden corner
Selection of dressings and oils
Egg-drop crabmeat soup with mushrooms
Pumpkin cream soup served with croutons
Bread station served with assorted butter
Freshly made Indian bread in an Indian clay oven

SEAFOOD *on fire*

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

SWEET 2026

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

VEGETARIAN

Methi shahi paneer (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
Steamed sticky purple mountain rice

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Jamon (whole leg)
Hot salami / Mortadella
Smoked beef with Phu Quoc pepper
Smoked duck breast
Brie / Parmesan / Provalone / Pecorino / Goat cheese
Walnuts, grapes, dates, figs, crackers
Phu Quoc pepper crackers and Italian grissini