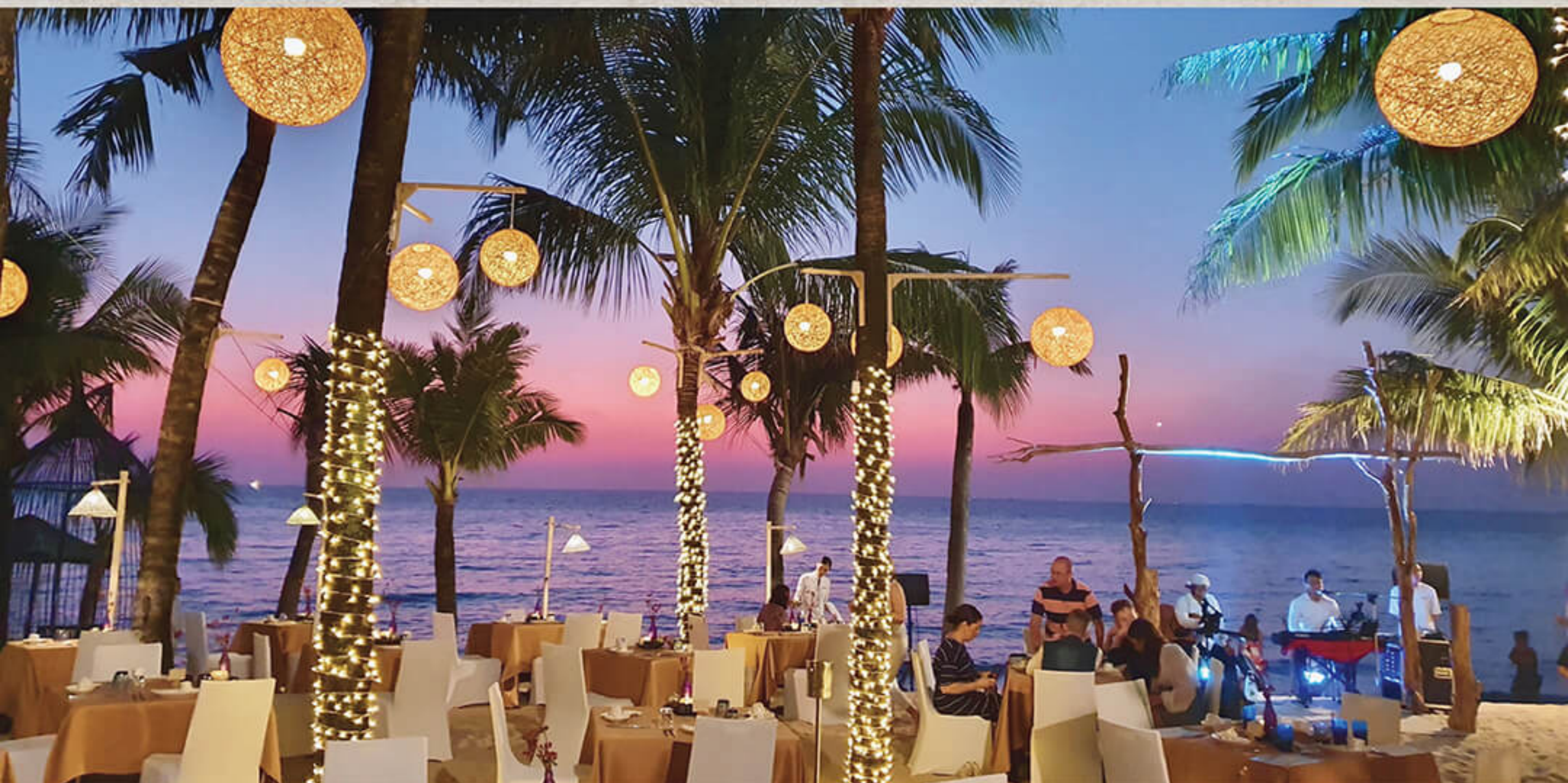




BANQUET MENUS

Whether you prefer a refreshing coffee break, crafted set menus, themed buffets or beachside barbecue, we have something for every taste and occasion.

Based on the availability of seasonal produce, the content of the following menus may vary from time to time.



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COFFEE BREAK

Savory tea sandwiches | Sweet corner | Freshly baked pastries | Homemade cookies
Seasonal fruits | Freshly squeezed juice | Assorted tea | Coffee specialties

This selection is included in your standard meeting package.



ADD-ONS

- TWG Tea from Singapore
- Nespresso coffee
- Champagne / sparkling wine
- Evian / Perrier
- Mocktails
- Hot canapes

LUNCH



FUSION LUNCH SET

3-COURSE MENU

1 Starter | 1 Main Course | 1 Dessert

Should you wish to add more courses to your lunch set, it will be subject to extra charges.

STARTER

Prawn cocktail with avocado and pomelo salad served with lemon dressing

Blue crab cake coated with crispy green rice served with passionfruit-mango sauce

Fresh green peas soup with mint, served with soft cheese and crispy bread

Creamy mushroom soup made of Italian porcini and Phu Quoc forest mushroom

Mango salad with Phu Quoc seafood, chili, peanuts and herbs in an island marinade

Caesar Salad with grilled chicken, romaine lettuce, bacon, croutons and parmesan

MAIN COURSE

Burger with Australian beef patty, bacon, Emmental cheese, tomato, gherkin and homemade sauce served with French fries.

Australian beef with sautéed mushrooms, cheese, arugula, pepper sauce in Ciabatta bread served with potato wedges

Club sandwich with chicken breast, ham, bacon, Emmental cheese, tomato, lettuce, eggs served with French fries

Mexcian chicken-capsicum wrap rolled in a soft tortilla, served with mixed salad, guacamole, sour cream and salsa

Beer-battered fish and chunky chips served with green peas and tartar sauce

Grilled salmon served with passionfruit sauce and fried sweet potato.

DESSERT

Tropical coconut cheesecake with lime zest

Trio mousse: mango, raspberry and passionfruit milk

Creme caramel with Robusta coffee

Vanilla panna cotta with spiced pineapple



LUNCH

VIETNAMESE LUNCH SET

6-COURSE MENU (FAMILY SERVICE)

1 Starter | 1 Soup | 1 Main Course | 1 Vegetable Dish | 1 Rice Dish | 1 Dessert

Should you wish to add more courses to your lunch set, it will be subject to extra charges.



STARTER

Mango salad with tiger prawn and traditional fish sauce

Deep-fried tofu with chives flower salad

Lotus stem salad with pork and prawn

Freshly mixed local salad

SOUP

Sweet and sour soup with tiger prawn, mushrooms and galangal lime leaf

Watercress soup with minced meat

Fisherman's sweet and sour fish soup

Tangy and aromatic local clam soup with starfruit



MAIN COURSE

Deep-fried tiger prawn with chili salt and herbs

Sautéed squid in local pepper and chili

Grilled pork ribs tomato-tamarind sauce and fresh herbs

Fried local mackerel in tomato gravy

Caramelized yellowtail scad fish with local peppercorns

VEGETABLE DISH

Steamed cabbage and okra

Steamed bok choy with oyster sauce

Grilled eggplant with spring onion

Morning glory stir-fry with garlic

RICE DISH

Garlic fried rice with coriander and garlic

Fried rice with vegetables

Broken rice with lotus aroma

Steamed rice scented with pandan leaf

DESSERT

Seasonal fruit platter

Coffee flavor crème caramel

Lotus seed sweet soup with longan jelly

DINNER



FUSION DINNER SET

4-COURSE MENU

1 Starter | 1 Soup | 1 Main Course | 1 Dessert

Should you wish to add more courses to your dinner set, it will be subject to extra charges.

STARTER

Prawn cocktail with avocado and pomelo salad served with lime dressing

Pan-fried native scallops served with a saffron and creamy coconut reduction

Blue crab cake coated with crispy green rice served with passionfruit-mango sauce

Seared local tuna with sesame and tomato salsa and asparagus salad

Pan-seared large octopus tentacles paired with capsicum and beetroot puree

SOUP

Lobster bisque cappuccino with star anise, garlic aioli and croutons

Thai-inspired spicy seafood soup with white beech mushroom

Creamy mushroom soup made of Italian porcini and Phu Quoc forest mushroom

Refreshing fresh green peas soup with mint, served with soft cheese and crispy bread

MAIN COURSE

Beef tenderloin with sautéed king oyster mushroom and mashed potato served with a warm reduction of red wine jus

Roast lamb with herb breadcrumbs, served with potato cake, beetroot, cauliflower and red wine sauce

Pan-fried seabass in olive-infused oil served with clams stewed in fennel and Pernod Ricard wine

Salmon grilled in a zesty herbal mixture served with passionfruit sauce and fried sweet potato

Roast chicken breast served with mashed sweet potato, grilled mushroom, sautéed spinach and truffle sauce

Roast duck breast served with balsamic reduction, fennel and pineapple compote, green asparagus and carrot puree



DESSERT

Tropical coconut cheesecake with lime zest

Trio mousse of mango, raspberry and passionfruit milk

Creme caramel with Robusta coffee

Vanilla panna cotta with spiced pineapple

DINNER

VIETNAMESE DINNER SET

8-COURSE MENU (FAMILY SERVICE)

2 Starters | 1 Soup | 1 First Main Course
1 Second Main Course | 1 Vegetable Dish
1 Rice Dish | 1 Dessert

Should you wish to add more courses to your dinner set, it will be subject to extra charges.



STARTER

Pineapple salad with grilled squid rings in spicy dressing

Chicken salad with lime leaves and bean sprouts in sweet and sour sauce

Banana blossom salad with sesame and herbs

Beef salad with Vietnamese vegetables in locally spiced marinade

Green papaya salad with prawn

Charcoal-grilled scallops in roasted peanuts and spring onion oil

Steamed fish cake in green mustard cabbage with traditional ginger dressing

Fried spring roll with seafood served with sweet and sour fish sauce

Grilled Phu Quoc big clam in roasted peanuts and spring onion oil

Grilled beef rolled in betel leaf served with rice noodles and dipping sauce



SOUP

Vietnamese crab meat soup with mushrooms

Trio spinach soup with Phu Quoc fish cake

Wonton soup with minced prawn, bean sprouts and chives

Fisherman's sweet and sour fish soup

FIRST MAIN COURSE

Deep-fried tiger prawn with chili salt and herbs

Sautéed squid in local pepper and chili

Grilled black kingfish, served with ginger tamarind sauce

Grilled pork bamboo served with green chili sauce

Charcoal-grilled chicken wrapped in lime leaves

SECOND MAIN COURSE

Steamed whole grouper fish in ginger and soya sauce

Simmered tiger prawn with pork rib

Roasted whole chicken in five spices

Shaking beef with capsicum, pepper marinade and herbs

Stir-fried calamari with pineapple, tomato and herb



VEGETABLE DISH

Sautéed mixed mushroom

White cabbage braised in shiitake mushrooms
and vegetables in oyster sauce

Sautéed vegetables with soya sauce and coriander

Stewed bean curd with shiitake mushrooms
and vegetables in oyster sauce

Roasted vegetables with melting cheese

RICE DISH

Lotus seed fried rice with garlic

Fried rice with salted fish

Classic egg fried rice

Steamed rice scented with pandan leaf

Traditional steamed rice

DESSERT

Seasonal fruit platter

Trio of mousses

Vietnamese panna cotta

Cassava cake

Crème caramel with Vietnamese coffee



BUFFET

THEMED NIGHTS

Our themed buffets provide a diverse array of culinary offerings that caters to your guests' preferences and cravings. Explore our extensive assortment of appetizers, main courses, desserts, and an extensive array of beverage selections to enhance your dining experience.

**Vietnamese Market | Asian Street Food
Seafood Extravaganza | Island Bounty**



BEACH BBQ

Treat your guests to a memorable seaside feast with grilled delights, live stations, refreshing drinks and the soothing sound of the waves. Unwind and bond in a tropical paradise as we serve up a delicious experience under the stars.