



MENU

Price: 220.000 VND/pax

Please choose six of the following:

I. STARTER

1. Mushrooms with pork & shrimp salad, roasted cinnamon pork, shrimp cracker
2. Lotus roots salad with pork & shrimp salad, pork bologna, shrimp cracker
3. Shredded chicken with young banana flower salad, spring roll, shrimp cracker
4. Papaya and pork, shrimp salad, roasted cinnamon pork, shrimp cracker
5. Beef and vegetables salad, pork bologna, shrimp cracker
6. Duck and vegetables salad, roasted cinnamon pork, shrimp cracker
7. Mixed salad, pork hash wrapped in banana leaf, shrimp cracker

III. SPECIALITIES

1. Grilled duck in water-jars, fried dumpling
2. Grilled chicken in water-jars, fried dumpling
3. Grilled beef wrapped in aluminum paper
4. Beef in tamarind sauce, fried potatoes
5. Fried squid crispy with bread crumb
6. Steamed squid with ginger fish sauce
7. Fried shrimp
8. Shrimp in curry sauce, home made bread

V. RICE - STICKY RICE

1. Glutinous rice with hashed shrimp, jambon
2. Steamed mixed glutinous rice wrapped in Phrynium placentarium
3. Glutinous rice with young corn, jambon
4. Fried rice with seafood
5. Mixed fried rice
6. Morin steamed rice (shredded chicken, hashed shrimp, jambon, green peas)

II. SOUP - PORRIDGE

1. Beef tendon porridge of mushroom and lotus seeds
2. Wonton soup
3. Mixed soup
4. Chicken soup with mushroom and lotus seeds
5. Consomme of pork kidney, shredded chicken, shrimp, mustard leaves
6. Porridge of mussel, shrimp, crabmeat, mushroom
7. Mixed soup (shrimp, crabmeat, mushroom and lotus seeds)

IV. STEWED

1. Stewed muscovy duck in curry sauce, home made bread
2. Simmered muscovy duck with chili & lemongrass, home made bread
3. Stewed beef with red wine, home made bread
4. Stewed beef with young corn, home made bread
5. Stewed chicken with dried grape, mushroom, home made bread
6. Stewed beef tongue with mushroom, peas, home made bread
7. Stewed pork tongue with mushroom, peas, home made bread

VI. DESSERT

1. Chocolate tart, Pineapple tart
2. Yohurt
3. Custard caramel
4. Choux cream
5. Hue wedding cakes
6. Mixed fruits (on season)

Price excludes 5% service charge & 10% VAT.

For more information, please contact our banquet personnel: +84 54 3823526, +84 905 117 097 (Mr. Xuân Phước), +84 906 51 52 63 (Ms. Thu Trang), +84 905 271 257 (Ms. Trâm Anh).



MENU

Price: 240.000 VND/pax

Please choose six of the following:

I. STARTER

1. Seafood salad, pork bologna, pork hash wrapped in banana leaf, shrimp cracker
2. Mixed salad Hue style, pork bologna, roasted cinnamon pork, shrimp cracker
3. Squid salad, spring roll, roasted cinnamon pork, shrimp cracker
4. Duck and vegetables salad, shrimp paste, shrimp cracker
5. Beef and vegetables salad, shrimp paste, shrimp cracker
6. Mushrooms with pork & shrimp salad, pork bologna, roasted cinnamon pork, shrimp cracker
7. Shredded chicken with young banana flower salad, roasted cinnamon pork, spring roll, shrimp cracker
8. Mustard spouting with beef, pork hash wrapped in banana leaf, pork bologna wrapped in banana leaf

III. SPECIALITIES

1. Steamed squid with ginger fish sauce
2. Stir fried prawn with garlic or Shrimp in curry (18 items/kg)
3. Prawn with juice coco (18 items/kg)
4. Steamed chicken with lemon leaves, deep fried sticky rice with mung bean
5. Grilled chicken in water-jars, fried dumpling
6. Grilled duck in water-jars, deep fried sticky rice with mung bean
7. Grilled suckling, fried dumpling
8. Steamed pork with lemon grass

V. RICE - STICKY RICE

1. Steamed momordica glutinous rice & jambon
2. Steamed mixed glutinous rice wrapped in Phrynium placentarium
3. Mixed rice wrapped in lotus leaf (on season)
4. Fried rice with seafood
5. Steamed glutinous rice with shredded chicken
6. Glutinous rice cooked with split peas & jambon, hashed shrimp
7. Glutinous rice with young corn, hashed shrimp, jambon
8. Morin steamed rice (shredded chicken, hashed shrimp, jambon, green peas)

II. SOUP - PORRIDGE

1. Consomme of squid, pork bologna, pork, mustard leaves
2. Consomme of field mushroom & seafood
3. Seafood & beef tendon porridge, lotus seeds, mushrooms
4. Wonton soup with shredded chicken, seafood
5. Eel soup with lotus seeds, field mushroom
6. Eel porridge of mushroom and lotus seeds
7. Seafood soup with mushroom & lotus seeds

IV. STEWED

1. Stewed beef with red wine, home made bread
2. Stewed beef with dried red apple, home made bread
3. Simmered grey featherback fish paste with tamarind & young bamboo shoot, rice noodle
4. Stewed beef tongue with mushroom, peas, home made bread
5. Stewed duck with coconut milk, home made bread
6. Stewed chicken with field mushroom, home made bread

VI. DESSERT

1. Custard caramel
2. American grape fruit
3. Yohurt
4. Chocolate tart, Pineapple tart
5. Choux cream
6. Hue wedding cakes
7. Mixed fruits (on season)

Price excludes 5% service charge & 10% VAT.

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