



Dear Guest

Christmas is almost upon us and it's great to feel the atmosphere and excitement of the festive season once again, where we celebrate many occasions as well as bid farewell to 2022.

May I take this opportunity on behalf of the team at Peridot Grand to wish you and your family a very Merry Christmas and a Happy New Year.

Come and celebrate the festivities with us this juyous season!

Kevín Tuan General Manager Períðot Grand Luxury Boutíque Hotel









LIVE MUSIC

FESTIVE TAKEAWAYS

CHRISTMAS DAY LUNCH & DINNER CHRISTMAS EVE BUFFET

NEW YEAR DAY LUNCH & DINNER NEW YEAR EVE BUFFET

COUNTDOWN PARTY TO 2023

FOR MORE INFORMATION

Contact our Festive team at +84 (24) 3828 0099 fb-reservation.grand@peridothotels.com For special requirements, please advise at the time of booking.



It's a time for feasting

Step into Peridot Boutique Shop and enjoy our gingerbread house filled with festive goodies, creatively wrapped hampers and a wide selection of homemade roasts and goodies:

- Christmas log cake with different flavors: chocolate, chestnut, vanilla...
- Seasonal cookies: Christmas macaroons, cinnamon star, nut slice...
- · Christmas chocolate with many sizes to choose

Festive goodies and Christmas take-aways are available from 10 December 2022 at Peridot Boutique Shop.



Christmas Eve Dinner - BUFFET MENU

VND1,000,000++/PERSON (Food only)

24 December 2022, 18:00 - 22:00

- Live Music with Xmas Band
- Lucky Draw
- Gifts from Santa to kids
- Master Chef Trolley serves Roasted Chicken
- Complimentary 01 Glass of Red or White Wine for each guest

Free Flow Package VND650,000++ (Including Beer or Red Wine)

New Year Eve Dinner - BUFFET MENU

VND1,200,000++/PERSON (Food only) 31 December 2022, 18:00 - 22:00

- Live Music
- Complimentary 01 set of Cheese Baked Lobster for each guest
- Complimentary 01 Glass of Sparkling Wine for each guest

Free Flow Package VND650,000++ (Including Beer or Sparkling Wine)



Christmas & New Year Eve Dinner BUFFET MENU

Japanese corner

Whole Salmon, Octopus, Tuna Fillet, Red Mullet Fish Display Salmon, Octopus and Tuna Sashimi Assorted Sushi and California Roll Wasabi, Pickled Ginger and Soya Sauce

Salad Bar

Mixed Fresh Baby Lettuce
Assorted Cold Sauce and Dressing

Seafood Bar

Poached Crab, Prawn, Razor Clam, NZ Mussel and Fresh Nha Trang Oyster Accompany with Lemon Wedges, Seafood Dressing, and Shallot Vinegar

International Salad

Nha Trang Seafood Salad
Thai Beef Salad with Bean, Tomato, Celery and
Herbs
Palm Heart Salad with Prawn
Fresh Rice Noodle Rolls with Beef
Cobb Salad
German Potato Salad with Bacon Bist
French Style Tuna Nicoise Salad
Fresh Salmon Roulade with Dill, Caper Berries,
Black Olives and Dried Chili

Pyramid Appetizers

Bacon and Mushroom Quiche with Cheese Black Forest Ham with Wholegrain Mustard

Cold Dish and Terrine

Homemade Pate, Terrine

Cheese Selection

Selection of Brie Cheese, Camembert, Goat Cheese, Gouda, Emmental and Saint's Paulin Accompany with Pumper Nickel, Cracker, Grape, and Dried Nuts

Soup

Cream Pumpkin Soup
Selection of Country Bread and Butter

Hot Buffet

Roasted Duck Breast with Orange Sauce
Baked Seafood Au Gratin
Roasted Chicken with Lemon Leaves
Deep-Fried Crab Shell Coated with Butter
Salted Duck Egg and Spring Onion
Wok Fried Squid with Bell Pepper and Onion
with XO Sauce
Braised Beef Ragu
Roasted Potato Wedges with Bacon
Seafood Fried Rice

Prices are subject to 8% VAT & 5% Service charge



Christmas & New Year Eve Dinner BUFFET MENU

Live Station

Vietnamese Hue Spicy Rice Noodle with Beef

Dimsum Station

Heating Lamp

Deep Fried Seafood Spring Roll Japanese Pan Cake

Carving Trolley

Whole Brined Turkey Roasted with Herbs and Giblet Gravy Cranberry and Nut Glazed, Baked Pumpkin Roasted Australian Beef Rib Eye with 2 types of Gravy Sauce

BBQ Station

Lobster, Oyster, Squid, Prawn, Salmon Medallion, Lamb Chop Medallion, Country Sausage Accompany with Black Pepper, Mushroom and Homemade BBQ

Desserts

Autumn Streusel
Cappuchino Slice
Hazelnut Choux
Red Velvet Cheese Cake
Creme Brulee
Longan and Lotus Sweet Soup
Sago Black Rice Pudding with Coconut Cream
Seasonal Fresh Fruits
Chocolate Fountain



Christmas Eve Dinner

Christmas Western Set Menu (Food only): VND1,600,000++/person Christmas Western Set Menu with wine pairing: VND2,400,000++/person 24 December 2022, 18:00 - 22:00

- Live Music with Xmas Band
- Lucky Draw
- Gifts from Santa to kids

Christmas Day Lunch & Dinner

Christmas Western Set Menu (Food only): VND1,600,000+/person Christmas Western Set Menu with wine pairing: VND2,400,000+/person 25 December 2022

New Year Eve Dinner

New Year Western Set Menu (Food only): VND1,800,000++/person New Year Western Set Menu with wine pairing: VND2,600,000++/person 31 December 2022, 18:00 - 22:00

Live Music

New Year Day Lunch & Dinner

New Year Western Set Menu (Food only): VND1,800,000++/person New Year Western Set Menu with wine pairing: VND2,600,000++/person O1 January 2023



Christmas Set Menu VND1,600,000++/person

Chef Special Rustic Style Tiger Bread

AMUSE BOUCHE Cognac Foie Grass Terrine

Beetroot Jelly, Caramelize Apple Sauce, Black Truffle, Crostini, Pink Salt

STARTER

Beetroot and Vodka Salmon Gravlax

Avocado, Shaved Fennel and Baby Rocket Salad Served with Sour Cream, Balsamic Pearl

SOUP

Christmas Pumpkin & Chestnut Soup

With Hokkaido Scallops

CLEAR PALETTE SORBET

Lemon Sorbet

MAIN COURSE

Herb Crusted Roast Lamb Chops

Served with Dalat Organic Vegetables, Sautéed Mushroom, Chestnut Mash and Cherry Red Wine Sauce

Or

Pan Sear Sea Bream

Pea Purée, Roasted Asparagus, Spinach Cheese Crab Risotto And Sabayon Lobster Sauce

DESSERT

Christmas Snow Ball

Raspberry, Chocolate Ganache, Pistachio Dacquoise

Prices are subject to 8% VAT & 5% Service charge



New Year Set Menu VND1,800,000++/person

Chef Special Homemade Pateso Pate

AMUSE BOUCHE

Champagne Baked Fresh Oyster

STARTER

Lobster Salad with

Avocado, Mango, Green Leaves, Balsamic Vinegar, Caviar

SOUP

White Clam & Chorizo Bisque With Crab Tortellini
And Herb Crust Bread

CLEAR PALETTE SORBET

Lime Sorbet

MAIN COURSE

Sous Vide Black Cod Fish

Black Cod Fish, Pea Puree, Gratin Potato, Iberian, Vegetables, Ham, with Lobster Sabayon Sauce

Or

USA Beef Tenderloin Rossini

USA Tenderloin, Seared Foie Grass, Truffle, Heirloom Carrot, Potato Fondant, Beef Sauce

DESSERT

Royal Chocolate Mousse Cake

Fresh Cream, Eggs, Sugar, Butter, Marinated Organic Strawberries and Pitaschios

Prices are subject to 8% VAT & 5% Service charge



Christmas Eve Dinner

Christmas Western Set Menu (Food only): VND1,600,000+/person Christmas Western Set Menu with wine pairing: VND2,400,000+-/person Special Christmas Cocktail & Special Drink Menu Package 24 December 2022, 18:00 - 22:00 & till midnight

- Live DJ from 21:00
- Sexy Dancers

- Lucky Draw
- Gifts from Santa

Christmas Day Dinner

Christmas Western Set Menu (Food only): VND1,600,000+/person Christmas Western Set Menu with wine pairing: VND2,400,000+/person Special Christmas Cocktail & Special Drink Menu Package 25 December 2022, 18:00 - 22:00 & till midnight

• Live DJ from 21:00

New Year Eve Dinner

New Year Western Set Menu (Food only): VND1,800,000++/person New Year Western Set Menu with wine pairing: VND2,600,000++/person Special New Year Cocktail & Special Drink Menu Package 31 December 2022, 18:00 - 22:00

New Year Day Dinner

New Year Western Set Menu (Food only): VND1,800,000++/person New Year Western Set Menu with wine pairing: VND2,600,000++/person Special New Year Cocktail & Special Drink Menu Package O1 January 2023, 18:00 - 22:00 & till midnight

Live DJ from 21:00





