

NOVOTEL

Novotel Saigon Centre

FESTIVE DINNER 2022

BREAD DISPLAY

Ciabatta Rolls with Cauliflower Cheddar Cheese
Crunchy Vietnamese Rolls
Focaccia Bread
Caramelised Onion Bread
Olive Vietnamese Rolls
Butter
Olive Oil and Balsamic

SOUP

Seafood with Shitake Mushroom Soup
Lobster Bisque

SALAD AND COLD ITEMS

Turkey and Mango Salad
Potato and Caramelised Onion Salad
Roquette and Gorgonzola Cheese Salad
Grill Leek, With Vinaigrette Dressing
Stem Lotus Seafood Salad
Tomatoes and Buffalo Mozzarella, Parsley and Tapenade
Herbs and Mixed Green Salad
Beetroot and Feta Cheese Salad
Grilled Zucchini, Eggplant, Capsicum
Pasta Noodle and Shrimp Salad
Greek Salad
Green Bean Salad with Tomato, Sesame Seared Tuna
Shrimp Crackers and Rice Paper Crackers
Caesar Salad
Christmas Cold Cuts & Sausages
Pate, Terrines and Gelatines

COLD SEAFOOD ON ICE AND SUSHI SASHIMI

Lobster | Oyster | Mud Crab | Tiger Prawns
Assorted Sushi

Condiments: Chopped Chilli, Pesto, Crispy Shallots, Thousand Island Dressing, Mayonnaise, Roasted Peanuts, Pickled Onions, Mustard Pickles,

CHRISTMAS ROAST – LIVE CARVERY STATION

Whole Roasted Turkey Accompanied with Stuffing of Thyme, Sage
Whole Baked Salted Fish
Grilled Lobster
Roasted Gammon Ham
Roasted Beef
Roasted Lamb
Roasted Potatoes
Roasted Pumpkin
Roasted Sweet Potato and Bulbs
Mustards, English, Dijon and Whole-Grain + Horseradish
Cranberry Turkey Jus & Madeira Ham Jus
Gravy
Béarnaise Sauce



HOT DISHES

Slow Braised Duck with Citrus Jus
Vegetable Mélange
Beef Bouguignon
Spatleze and Sauerkraut
Vietnamese Seafood Fried Rice
Lamb Navarin
Asian Pork Spare Rib with Sesame
Bok Choy with Scallops in Asian Seafood Sauce
Deep Fried Seabass with Plum Sauce
Steamed Jasmine Rice

DESSERT

Christmas Pavlovas
Christmas Yule Logs
Traditional Christmas Puddings
_ *Whisky Custard*
_ *Brandy Butter*
Meringue Snowmen
Saigon Coffee Cheese Cake
Ginger Pudding
Baked Cheese Cake
Pumpkin Roll
Lamington
Stollen
French Custard Tart
Raspberry Opera Cake
Frasier Cake
Assorted Eclairs
Strawberry Short Cake
Profiterole Tree (Croqembouche)
Mincemeat Tarts (Traditional English Dried Fruit Tart)
Raspberry Coulis, White Chocolate Sauce, Praline Crumbles, Chocolate Chips, Caramel Sauce, Frangelico
Anglaise, Passionfruit Sauce, Mango Coulis
Fresh Fruit

