

HONG KONG

BUFFET DINNER | SUNDAY BRUNCH

FROM 21 TO 23 JANUARY, 2022

Le **MERIDIEN**
SAIGON

BBQ

Peking Duck
BBQ Pig
Sweet-Scented Osmanthus BBQ Pork
Soy Sauce Chicken

Dim Sum

Crystal Shrimp Dumpling
Scallop Siu Mai
Chiu Chao Style Dumpling

Hot Dish

Crispy Shrimp Balls with Caviar and Mango
Steam Rock Cod
Liarong Crispy Duck
Caramelized walnuts, scallop and sea cucumber
Dried scallop, egg yolk and white egg, Seafood Fried Rice
Stir fried ginko, celery, fresh pepper, chinese water chestnuts and mushroom
Bao Fu Mushroom, Sea Cucumber and Seasonal Vegetables
Spicy abalone and beef tenderloin
E-Fun Vegetables noodles

Cold Dish

Baby Tomato soaked in Plum Sauce
Marinated Cold Jelly Fish with XO and Sesame Sauce
Black Fungus with Vinegar
Crispy Cucumber in Sesame Sauce
Spicy Shredded BBQ Duck
Spiced Beef Tendon

On-site Cooking

Chef's special lobster
Stir-Fried Clams with Black Bean Sauce
Stir fried fresh cuttlefish
Razor clam XO sauce
Oysters with condiments
Stir-Fried Spicy Prawn

Dessert

Mango Roll
Wolfberry and Osmanthus Jelly
Rose Aloe Cake
Blue Plum Parfait
Egg Tart
Assorted Chinese Mochi (mua chee)
Ice cream selection



2 Michelin stars Chef

Joseph Tsang

From VND 2.100.000⁺⁺/person
Booking: +84 28 6263 6688



HONG KONG

BUFFET DINNER | SUNDAY BRUNCH

FROM 24 TO 27 JANUARY, 2022

Le **MERIDIEN**
SAIGON

BBQ

Peking Duck
BBQ Pig
Rosy Soy Sauce Chicken
Black BBQ Pork

Dim Sum

Black Truffle Shrimp Dumpling
Steam Dumpling with Pork, Mushrooms
Crystal Shrimp Dumplings

Hot Dish

Sea snail in spicy wine sauce
Steamed Rock Cod
Xiangfei Fried Rice
Grilled prawns with black truffle
Braised Abalone Mushrooms
Black Tofu and Fresh mushrooms
Golden Seafood Roll
Abalone on stuffed Zucchini
Mi tam to, vegetarian fried egg noodles

Cold Dish

Baby Tomato soaked in Plum Sauce
Marinated Cold Jelly Fish with XO and Sesame Sauce
Garlic White Meat Rolls
Crispy Cucumber in Sesame Sauce
Spicy Shredded Chicken
Black fungus with vinegar

On-site Cooking

Chef's special lobster
Stir-Fried Clams with Black Bean Sauce
Stir fried fresh cuttlefish
Razor clam XO sauce
Oysters with condiments
Stir-Fried Spicy Prawn

Dessert

Mango Roll
Wolfberry and Osmanthus Jelly
Rose Aloe Cake
Blue Plum Parfait
Egg tart
Assorted chinese mochi (mua chee)
Ice cream selection



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