



LA VERANDA RESORT FESTIVE 2021





LUXURIOUS FESTIVE MOMENTS AT

LA VERANDA RESORT PHU QUOC

MGALLERY HOTEL COLLECTION

Embrace tradition in both history and style this Christmas by celebrating at La Veranda Resort Phu Quoc, a unique and prestigious member of the MGallery Hotel collection.

Step back in time to a bygone era of opulence and refinement in our bespoke Indochina designs, while enjoying all the modern comforts of an exquisite boutique hotel.

Our sumptuous, high-quality menus can be enjoyed throughout the festive period, whether you're joining one of our gala nights or having a gourmet meal in our award-winnning The Peppertree. Our dishes provide a true taste of the local area, with fresh, quality produce sourced from own organic farm.

Read further and you will find an array of luxurious festive moments we have prepared from December 24th to January 1st.

Discover the ultimate in luxury surroundings in one of our 74 guest bedrooms suites, and villas, each stunningly decorated to give a traditional feel with a modern twist. La Veranda Resort is the perfect place to wake up to over the festive period.

Join us this Christmas – for a quintessentially Nostalgique Indochine experience you'll remember forever.







FESTIVE

EVENTS

HOLIDAY LUNCH AFFAIR WITH VIETNAM TOP'S CHEF

24th December - 1st January
VND 599.000 per person

FESTIVE AFTERNOON TEA

25th, 27th and 29th December Complimentary for in-house guests

CHRISTMAS EVE GALA DINNER: NOSTALGIQUE INDOCHINE

Friday 24th December
VND 1.168.000 per person

NEW YEAR'S EVE GALA DINNER: THE GREAT GATSBY

Friday 31st December
VND 1.999.000 per person

NEW YEAR'S EVE CELEBRATIONS: THE GATSBY PARTY

Friday 31st December
VND 780.000 per person

SWEET TREAT DECORATING

26th, 28th, 30th December

Complimentary for in-house guests

ART OF PAMPERING

40% Off Spa Treatments



FESTIVE

AFTERNOON TEA

Indulge in our afternoon tea experience with a special seasonal twist.

A VINTAGE TRADITION

With the theme Nostalgique Indochine, our Festive Afternoon Tea is made from all the signatures of traditional French Christmas with an exquisite local touch.

Feel the harmony of the frosty West blends in with the warmth from the East, with all the heart-warming flavours echos from holiday seasons past.

A beautifully presented selection of finger sandwiches, canapés, cakes and scones, accompanied by locally-sourced fruit preserve and cream, is completed by an extensive loose leaf tea selection or coffee.

Complimentary for in-house guests Available on 25th, 27th and 29th December 3:30pm - 4:30pm

FESTIVE INDULGENCE WITH VIETNAM TOP'S CHEF

HOLIDAY LUNCH AFFAIR

Join us for the most delicious five-course festive lunches curated by our homegrown talent Chef Huynh Hoang Sin, Top 3 Winner of reality TV-Show Vietnam's Top Chef 2019.

Served daily at The Peppertree Restaurant.

HEO XÔNG KHÓI CUÔN NẤM

Rolled Bacon with Mushrooms

GAN NGỖNG ÁP CHẢO SỐT SIM RỪNG

Pan-Fried Foie Gras, Tropical Fruit Jam, Garlic Bread, Natural Sim Sauce

SÚP NGÔ TÔM VIÊN

Corn Soup with Shrimp Ball

GÀ CUÔN NHÂN NẤM CHÀM

Phú Quốc-Style Ballotine

BÁNH KHÚC CÂY

Traditional Bûche de Noël

VND 599.000 per person Available from 24th December to 1st January



CHRISTMAS EVE GALA DINNER

A Nostalgique Indochine tribute for your Christmas celebration at The Peppertree. From wine reception on arrival, to a delicious six-course dinner with traditional log cake to finish, and entertainment from our acoustic band along the way.

AMUSE-BOUCHE

NẤM NƯỚNG CUỘN THỊT GHỆ Gilled Mushrooms with Crab Meat and Cheese

STARTER

GAN NGỖNG TIÊU XANH VỚI LÊ HẨM RƯỢU VANG & BÁNH MÌ NƯỚNG Foie Gras, Poached Pear in Red Wine with Green Pepper & Garlic Bread

SOUP DU JOUR

SÚP BÍ ĐỞ Pumpkin Soup

SORBET COURSE

KEM TUYẾT TỪ TRÁI CÂY TƯƠI Homemade Sorbet

ENTREE

GÀ CUỘN NHÂN NẤM VỚI PA TÊ Ballotine

BÒ WELLINGTON VỚI NẤM Beef Wellington with Mushrooms and Pepper Sauce

DESSERT

BÁNH KHÚC CÂY Bûche de Noël

VND 1.168.000 per person Friday 24th December 6:00pm onwards





NEW YEAR'S EVE GALA DINNER

Take your New Year celebrations to a new level – the exquisite dining experience of our Black Tie Gala Dinner. Enjoy a fine wine reception on arrival before taking your seat for a magnificent six-course meal followed by live entertainment and dancing at The Gatsby Party.

AMUSE-BOUCHE

MÓN ĂN NHỆ Chef's Sin Selection

STARTER

MỰC TƯƠI, HÀNH TÂY, LÁ CHANH, MÙ TẠT, THÍNH GẠO, RAU MÙI Fresh Squid, Onion, Lime Leaves, Mustard, Crispy Rice Flour, Herbs

SOUP DU JOUR

HOÀNH THÁNH NHÂN GAN NGỖNG, DÙNG VỚI SÚP GÀ Wonton wrapped Foie Gras in Chicken Broth

SORBET COURSE

KEM TUYẾT TỪ TRÁI CÂY TƯƠI Homemade Sorbet

ENTREE

CÁ NHỒNG ĐÚT LÒ ĂN KÈM VỚI SỐT GHE, BÁNH KHOAI MÔN PHỒNG VÀ NẤM NƯỚNG Baked Barracuda, Crab Sauce, Taro Soufflé, Grilled Mushrooms

BÒ WELLINGTON, BÁNH KHOAI TÂY PHÔNG, ĐẬU BẮP NƯỚNG VỚI MUỐI DƯỮNG SINH PHÚ QUỐC VÀ SỐT TIÊU Beef Wellington, Potato Soufflé, Grilled Okra with Phú Quốc Pink Salt Mix, Pepper Sauce

DESSERT

SÔ CÔ LA VIÊN VỊ TRÁI CÂY NHIỆT ĐỚI Tropical Fruit & Chocolate Egg Nest

VND 1.999.000 per person Friday 31st December 7:00pm onwards

THE GREAT GATSBY COUNTDOWN PARTY

Turn back the clock and fête like it's the glam 1920s at La Veranda's Gatsby-themed New Year's Eve bash.

Dance the night away under the stars, with live music, retroinspired performances, and a sparkling wine toast at midnight as the Countdown Party culminates with a spectacular electric firework show, lighting up the Phu Quoc night sky.

FESTIVE CANAPES

Bacon Rolls with Mushroom | Fried Bread with Prawn
Grilled Pork in Mustard Leave | Grilled Mushroom with Garlic Butter
Fried Chicken Wings with Fish Sauce | Grilled Chicken Skewers
Deep Fried Quail Egg with Crispy Rice | Fried Tofu with Pork Floss

FREE FLOW FESTIVE BEVERAGE & FINE WINE

Frontera Cabernet Saugvinon, Chile Frontera Chardonay, Chile Delafinca, Cava Sparkling Wine, Spain Tiger Beer | Saigon Beer

> VND 780.000 per person Friday 31st December 8:30pm onwards



LA VERANDA RESORT PHU QUOC MGALLERY HOTEL COLLECTION

TRAN HUNG DAO STREET, WARD 7, DUONG DONG TOWN, PHU QUOC ISLAND, VIETNAM

TEL.: +84(0) 2973 982 988 FAX.: +84(0) 2973 982 998

contact@laverandaresorts.com







all.accor.com/6479 laverandaresorts.com facebook.com/mgallery mgallery.accor.com