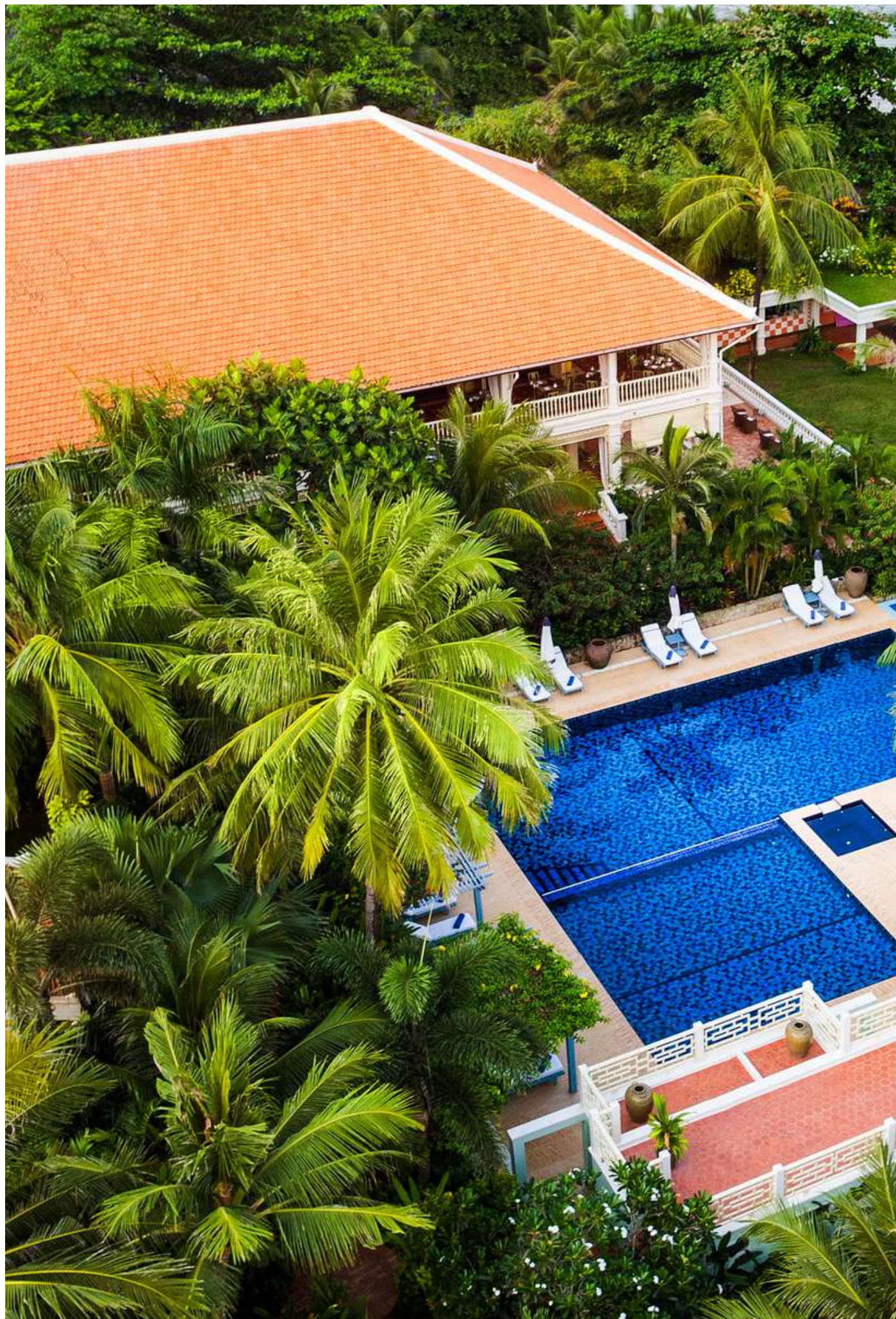


• LA VERANDA RESORT •



CIRCUS ★ OF WONDER ★

FESTIVE SEASON
2025-2026



CELEBRATE AT *La Veranda Resort* *Phú Quốc - MGallery*

Have an exceptional, stylish Christmas at La Veranda Resort Phú Quốc - MGallery. Step back in time to a bygone era of opulence and refinement at this luxurious mansion by the sea while enjoying all the modern comforts of an exquisite boutique resort property.

Amidst a lush tropical setting, 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 at our fine dining outlet, The Peppertree. With fresh, high-quality ingredients from our organic farm, our dishes offer a genuine flavor from traditional Vietnamese and French to Pacific Rim cuisine.

No visit to La Veranda will be complete without experiencing the magical sunset on Phú Quốc Island perfectly enjoyed at Le Bar or at our beach with our sunset promotions. Read further for a list of great festive moments we have planned from December 14th to January 3rd.

Discover the ultimate in five-star boutique-style comfort in one of our 73 guest bedrooms, suites, and villas each stunningly decorated to give a colonial Indochine feel. La Veranda Resort Phú Quốc is truly the perfect place to visitor wake up to over the festive period.



FESTIVE STAYCATION AT THE MANSION

Stay offer

Your festive escape awaits at La Veranda Resort Phú Quốc – MGallery.

From 1st – 31st December, unwind from USD 395++ per night, including: • Deluxe Garden Room for 2 • Luxurious Breakfast Buffet • Complimentary WIFI • Complimentary Roundtrip Airport Transfers

With our compliments, enjoy endless activities during your stay: • Morning Yoga Classes** • Vietnamese Massage Workshop** • Madame Catherine's Afternoon Tea** • Evening Wine Reception**

**Min 3-night stay.*

CHRISTMAS *gala*

Join Letters to the North Pole on Christmas Eve—a heartwarming celebration with Santa's gifts, wine reception, sumptuous buffet, dancing, and live entertainment. From USD 200++ per person.

NEW YEAR'S *eve*

Stay 31 December to 1 January from USD 973++ per night, including: • Deluxe Garden Room for 2* • Luxurious Breakfast Buffet

- Gala Dinner for 2
- Complimentary WIFI
- Complimentary Roundtrip Airport Transfers

With above complimentary activities.**

Your stay includes La Veranda's biggest party of the year. Our vintage-inspired gala: Circus of Wonder—The Greatest Show of the Year—with wine reception, lavish buffet dinner, dancing, and live entertainment by the sea.

Note: **Room confirmation subject to availability.
**Check our weekly activities calendar.*





ENDLESS *activities*



MADAME CATHERINE'S *afternoon tea*

Indulge in the art and pleasure of sipping tea with delectable assortments of infused teas, savory bites, and sweet delights.

Wednesdays & Sundays |
3:30 - 4:30 PM
With our compliments

MORNING SALUTATIONS *yoga class*

Find serenity and leave the stress behind with our Yoga classes at Tỉnh Wellness Sanctuary's Yoga Sala.

Everyday |
8:00 - 9:00 AM
With our compliments

A RUM SOIRÉE *rum reception*

Every sip unveils a sensorial journey At La Veranda's Rum Reception.

Tuesday |
6:30 - 7:00 PM
With our compliments

SIP & SAVOUR *wine reception*

Uncork a good time with a selection of fine wines at our Wine Reception hosted by our Guest Relations Manager at Le Bar.

Saturdays |
6:30 - 7:00 PM
With our compliments

GOURMET XIN CHÀO *award-winning 5-course dinner*

The Peppertree collaborates with Vietnam's celebrity chef legends offering Michelin-level masterpieces. Choose from four 5-course menus: French, Traditional or Nouveau Vietnamese.

Mondays, Wednesdays, Fridays & Sundays |
6:00 PM onwards
From USD 61++

VIETNAMESE MASSAGE *workshop*

Learn simple Vietnamese techniques to relax your partner after a tiring day.

Tuesdays, Thursdays & Saturdays |
10:30 - 11:30 AM
With our compliments

ART OF MEDITATING *workshop*

Unwind with a 20-minute meditation in a peaceful setting to reduce stress and improve well-being.

Everyday |
2:00 - 2:20 PM
With our compliments

COOKING *with chef*

Join our Chef's Vietnamese Cooking Class at Le Jardin. Learn tips and tricks and chef's best recipes.

Mondays & Thursdays |
4:30 - 5:00 PM
With our compliments

STREETS OF VIETNAM *beach buffet*

Experience Vietnam's unique flavors with our Signature Vietnamese Buffet - a culinary journey through the country's diverse regional delicacies.

Tuesdays |
7:00 PM onwards
From USD 33++

SEA OF SMOKE *beach buffet*

Don't miss our most popular Signature BBQ Buffet on the beach. Tempting dishes grilled a la minute is just the beginning with Salsa and Latino Live Music.

Saturdays |
7:00 PM onwards
From USD 48++



LUXURIOUS *festive moments*

14th DECEMBER TO 3rd JANUARY

FESTIVE XMAS TREE LIGHTING *with cocktails*

Sunday, 14th December
6:00 PM to 7:00 PM
Complimentary for in-house guests

MADAME CATHERINE'S *festive afternoon tea*

14th, 17th, 21st, 25th, 28th December & 1st January
3:30 PM to 4:30 PM
Complimentary for in-house guests

FESTIVE rum reception

16th, 22nd, 29th December
6:30 PM - 7:00 PM
Complimentary for in-house guests

FESTIVE wine reception

20th, 24th, 27th, 31st December & 3rd January
6:30 PM - 7:00 PM
Complimentary for in-house guests

LETTERS TO THE NORTHPOLE *festive afternoon tea*

21st December
3:30 PM to 4:30 PM
Complimentary for in-house guests

NORTHPOLE GINGERBREAD HOUSE *decorating workshop*

Monday, 22nd December
2:00 PM to 3:00 PM
Complimentary for in-house guests

GOURMET XIN CHÀO: 5-COURSE *gastronomy w/ celebrity chefs*

16th December to 1st January
6:00 PM onwards
USD 61++ per person



CHRISTMAS EVE GALA DINNER:

letters to the Northpole
Wednesday, 24th December
5:30 PM to 11:30 PM
USD 200++ per person

NEW YEAR'S EVE GALA DINNER

circus of wonder
The Greatest Show Of The Year
Wednesday, 31st December
7:00 PM to 1:00 AM
USD 225++ per person

FESTIVE GALA AFFAIRS

URNS MAGICALLY RETRO

at the mansion by the sea

At La Veranda, it's all about magic, and old-school glitz and glamour on the biggest party nights on Phú Quốc Island this Christmas Eve and New Year's Eve.

This Christmas Eve, step into Letters to the North Pole, where Santa delivers joy and gifts beneath the stars by the sea. Share magical family moments decorating a gingerbread house, then dazzle in your finest attire as we welcome the New Year at La Veranda's Circus of Wonder – The Greatest Show of the Year, filled with music, glamour, and vintage flair.



FESTIVE DINING

Gourmet Xin Chào

AVAILABLE FROM 16th DECEMBER TO 1st JANUARY

A Michelin-Level Masterpiece on Phú Quốc Island

Discover Vietnam's Culinary masters at GOURMET XIN CHÀO on Phú Quốc Island. Savor 4 exquisite set menus crafted in collaboration with the country's award-winning chefs.

Available at 6 PM daily at The Peppertree Restaurant
From USD 61++/person
With Wine Pairing USD 50++ / person

SELECT YOUR 3-COURSE OR 5-COURSE SET MENU

NOUVEAU VIETNAMESE Cuisine
by Michelin Select Bom Gastronomy

VIETNAMESE Fusion
by Two-time Iron Chef winner, Chef David Thai

MODERN French
by Chef Alexander Stones

SET MENU *details*

*M*ODERN FRENCH

- By Chef Alexander Stones.
- A harmonious blend of modern French cooking served with a vibrant local twist.
- Lentilles
- Saurel
- Champignons
- Cuisse de Canard
- Tarte Aux Fruits Exotiques

WEEKLY *feature*

Mondays
VIETNAMESE Fusion

Wednesdays
MODERN French

Fridays
NOUVEAU VIETNAMESE Cuisine

*N*OUVEAU VIETNAMESE CUISINE

- By Michelin Guide - Selected Bờm Gastronomy under the helm of Executive Chef Thanh Nguyen.
- A tongue-in-cheek interpretation of fine Vietnamese dishes infused with modern European and Japanese culinary techniques.
- Prawn Barramundi
- Tuna Tataki
- Barramundi
- Chicken Mango Curry
- Tofu Panna Cotta

*V*IETNAMESE FUSION

- By Two-time Asia Iron Chef winner (Vietnam & Thailand), renowned Chef David Thai.
- Weaving his French upbringing & Vietnamese heritage to tantalize your senses with intriguing pairings and transcendent flavors.
- Bánh Cay Vịt
- Vẹm Nướng Bơ Tỏi
- Súp Ghẹ Chanh Muối
- Má Bò Kho
- Bánh Trứng Lá Lốt



FESTIVE CHRISTMAS DINNER

Letters To The Northpole

DECEMBER 24th | 5:30 PM TO 11:30 PM

Step into the magic of La Veranda's Letters to the North Pole this Christmas Eve. Gather by the sea for a heartwarming Gala Dinner where wishes take flight. Indulge in classic festive French and European festive dishes served buffet-style, as Santa arrives with gifts and cheer. Toast with a warm wine reception, enjoy enchanting live music, and celebrate togetherness beneath a starlit sky.

From USD 200++/person
with Wine Reception & Memorable Buffet Feast

Venue: The Beach
Dress Code: Festive Chic
Book early, limited seating is available.

Dear Santa

BUFFET & EVENT *details*

Buffet

APPETIZERS

SALADS

Seared Foie Gras, Cous Cous Salad, Lentil Salad, Waldorf Salad, Olivier Salad, Pear & Gorgonzola Salad, Quinoa Salad, Crab Cake, Tomato Caprese, Beetroot Tart Tartin with Goats' Cheese. Chive Flower Salad, Green Mango & Prawn Salad, Vietnamese Glass Noodle Salad with Seafood, Phu Quoc Herring Salad

COLD CUTS CHEESE

Parma Ham, Coppa, Chorizo, Rosette, Pork Rilette, Pâté En Croute, Serrano Ham, Gravdlax, Gouda, Emmental, Mimolette, Cheddar, Brie de Meaux, Bleu d'Auvergne, Tomme de Savoie, Comte

SIDES

Garlic Fried Rice, Stir Fried Vegetables, Honey-Thyme Roasted Carrots, Jansens Frestelse, Aligot Potatoes, Cauliflower & Broccoli Mornay, Pumpkin Soup, Wild Mushroom Soup, Braised Cabbage, Duck Fat Roasted Baby Potatoes

BREAD

Baguettes, Viennois, Cougnou, Cramique, Walnut Bread, Pumpkin Bread, Seeded Bread, Fougasse Brioche d'Épices, Gâteau Saint-Génix, Panettone

CARVERY

Roast Turkey, Mushroom & Chestnut Tofurkey, Confit Duck- Rosemary-Balsamic Roasted Lamb Leg, Glazed Ham, Chestnut Stuffing, Mint Sauce, Cranberry Sauce, Honey-Orange Sauce

SEAFOOD BARBECUE

Squid, Tiger Prawns, Red Snapper, Giant Clams, Blue Swimmer Crab, Jack Mackerel, Yellowtail Scad, Red Tilapia, Shortfin Scad, Spiny Lobster, Slipper Lobster, Local Scallops, Emperor Fish, Pomfret

DESSERT

Crepe Station, Bûche de Noël, Christmas Cake, Choux aux Creme, Christmas Pudding, Kurisumasu Keiki, Fruit Tart, Assorted Cupcakes, Red Velvet Cake, Sachertort, Springerle, Lebkuchen, Pavlova, Christstollen, Kransekake, Truffles, Risalamande, Seasonal Fruit, Ice Cream & Sorbet

Event

5:30 PM

Santa Clause's arrival,
gift-giving for children

6:30 PM

Wine Reception

7:30 PM

Festive Buffet at
The Beach

9:00 PM

Christmas gift-giving

8:00 PM – 11:30 PM

Live Band Performances



FESTIVE NEW YEAR EVE DINNER

Circus Of Wonder

The Greatest Show Of The Year

DECEMBER 31st | 7:00 PM TO 01:00 AM

This New Year's Eve, La Veranda invites you to the Circus of Wonder – The Greatest Show of the Year. Step beneath the grand marquee for a dazzling night of spectacle and celebration, where 1920s Indochine glamour meets the thrill of the circus.

Begin the evening with a complimentary wine reception before indulging in a festive buffet. Lose yourself in live music, dazzling performances, and nostalgic entertainment. Capture timeless moments at our vintage photo wall, and as midnight nears, gather under the stars for fireworks and dancing. Ring in 2026 with elegance, excitement, and wonder.

Festive Buffet + Countdown Party:
From USD 225++/ person
with Wine Reception & Festive Buffet Dinner

Venue: The Beach
Dress Code: Festive Chic
Book early, limited seating is available.

BUFFET & EVENT *details*

Buffet

APPETIZERS

SALADS

Seared Foie Gras, Crab Cake, Oysters, Smoked Duck & Beetroot Salad, Lentil Salad, Waldorf Salad, Quinoa Salad, Bacon & Potato Salad, Tomato Caprese, Chive Flower Salad, Green Mango & Prawn Salad, Pineapple & Squid Salad, Phu Quoc Herring Salad, Vietnamese Style Beef Salad
Selection of Mix Greens, Dressings and Oils

COLD CUTS CHEESE

Parma Ham, Coppa, Iberico Chorizo, Rosette, Salami Ventricina, Pork Rilette, Pâté En Croute, Serrano Ham, Trio of Salmon Gravadlax, Gouda, Emmental, Mimolette, Cheddar, Brie de Meaux, Bleu d'Auvergne, Tomme de Savoie, Comte

SIDES & SOUPS

Wholegrain Fried Rice, Stir Fried Vegetables, Honey-Thyme Roasted Vegetables, Black-Eyed Pea Soup, Jansens Frestelse, Aligot Potatoes, Broccoli & Cauliflower Mornay, Carrot & Pumpkin Soup, Poached Pears, Roast Potatoes

BREAD

Baguettes, Viennois, Focaccia, Babka, Cramique, Walnut Bread, Pumpkin Bread, Seeded Bread, Brioche d'Épices, Gâteau Saint-Génix, Panettone, Vasilopita

CARVERY & LIVE STATION

Phu Quoc Seafood Paella, Beef Wellington, Mushroom & Chestnut Roast, Confit Duck, Mediterranean Spice Slow-Cooked Lamb Leg, Suckling Pig, Mint Sauce, Cranberry Sauce, Honey-Orange Sauce, Peppercorn Sauce, Apple Sauce, Bordeaux Jus

SEAFOOD BARBECUE

Squid, Tiger Prawns, Red Snapper, Giant Clams, Swimmer Crab, Jack Mackerel, Yellowtail Scad, Shortfin Scad, Spiny Lobster, Slipper Lobster, Local Scallops, Emperor Fish, Pomfret

DESSERT

Ice Cream & Sorbet, Crepe & Waffle Station, Choux Carolines, Assorted Cupcakes, Opera, Red Velvet Cake, Sachertort, Marzipan, Tiramisu, Pavlova, Galette des Rois, Mango-Cardamom Crème Brûlée, Truffles, Risalamande, Tarte Tatin, Devil's Food Cake, Macarons, Fruit

Event

7:00 PM
Wine Reception

8:00 PM
Festive Dinner
at The Beach

10:00 PM
Countdown Dance
Party at The Beach

12:00 AM
Countdown +
New Year Toasting





FESTIVE CHEER *with compliments*

Experience La Veranda's hospitality this season with Festive-inspired F&B events with our compliments. Whether its afternoon tea or a drink of wine before dinner, we've got you covered.

FESTIVE CHRISTMAS TREE *lighting & cocktails*

Gather in joy and harmony for our Christmas tree lighting ceremony at La Veranda, a celebration of traditions where festive cocktails are served.

Sunday, 14th December
6:00 PM to 7:00 PM
Compliments on the House

MADAME CATHERINE'S *festive afternoon tea*

the inspired art of afternoon tea while enjoying festive delights and savory bites.

14th, 17th, 21st, 25th, 28th
December & 1st January
3:30 PM to 4:30 PM
Compliments on the House



FESTIVE *wine reception*

Join us at our Festive Wine Reception, hosted by our Guest Relation Manager and with a selection of fine wine to tap into the festive spirit.

20th, 24th, 27th, 31st December & 3rd January
6:30 PM to 7:00 PM
Compliments on the House

NORTHPOLE GINGERBREAD HOUSE *decorating workshop*

Create cherished family moments this Christmas in our festive Gingerbread House Decorating Workshop at the North Pole Telegraphic Company. Guided by our in-house chef, parents and children come together to design and decorate their own sweet holiday masterpiece.

Monday, 22nd December
2:00 PM to 3:00 PM
Compliments on the House



BOOK NOW & ENJOY

How to book

Our events and activities are wildly popular. We encourage you to book early so as not to be disappointed. For certain events, we limit spots available to preserve the experience.

For reservation and more information, please call (0)2973 982 988 or email contact@laverandaresorts.com



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