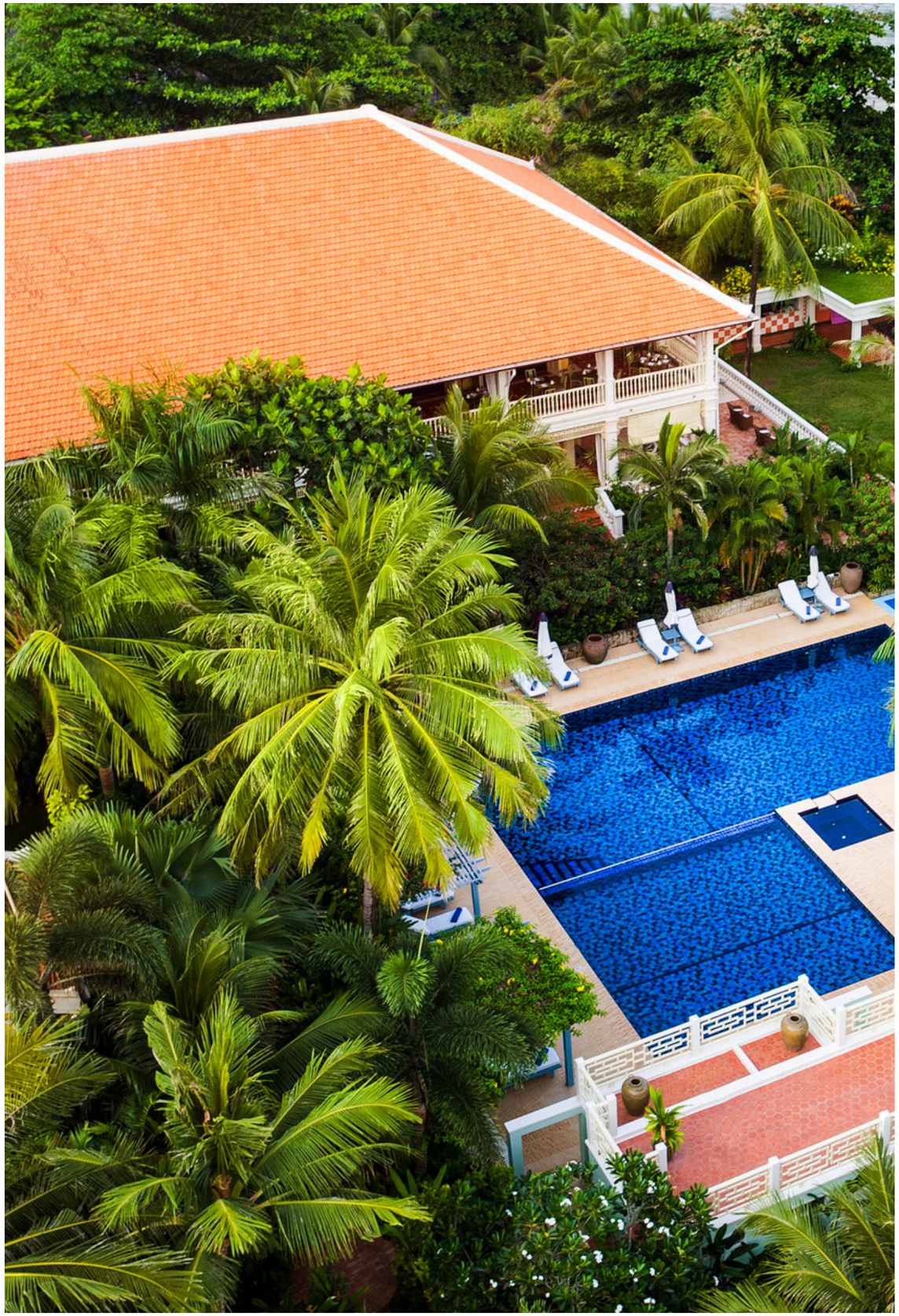
LA VERANDA RESORT

MGALLERY PHÚ QUỐC

CHRISTMAS *in* WONDERLAND



FESTIVE · 2026 - 2027



CELEBRATE AT
La Veranda Resort Phú Quốc - MGallery

Have an enchanting Christmas in Wonderland at La Veranda Resort Phú Quốc – MGallery. Step through the looking glass into a mansion by the sea, dressed for the season — white roses being painted red, clocks that keep no time, and every modern comfort of a 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 flavour from traditional Vietnamese and French to Pacific Rim cuisine.

No visit to La Veranda would 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 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 420++per night, including: • Deluxe Garden Room for 2 • Luxurious Breakfast Buffet • Complimentary WIFI • Round-trip 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*

Option to join the 'Santa in Wonderland' Christmas Eve celebration — a whimsical festive journey where Christmas wishes come alive with Santa and the White Rabbit, playful garden games, wine reception, festive buffet, dancing and live entertainment. Let Christmas Eve unfold with wonder.

From USD 235++ per person

NEW YEAR'S *eve*

Stay from 31st December to 1st January from USD 420++ per night, including: • Deluxe Garden Room for 2* • Luxurious Breakfast Buffet

- Gala Dinner for 2
- Complimentary WIFI
- Complimentary Round-trip Airport Transfers

With the above complimentary activities.**

Room rate includes La Veranda's biggest party of the year. Usher in 2027 with a glamorous vintage-inspired gala — The Mad Hatter's Ball — featuring a wine reception, lavish buffet dinner, dancing, and live entertainment by the sea.

*Note: *Room confirmation is 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 Tĩnh Wellness Sanctuary's Yoga Shala.

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 65++

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 46++

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

Saturdays |
7:00 PM onwards
From USD 65++

LUXURIOUS
festive moments

14th DECEMBER TO 3rd JANUARY

THE GIVING TREE
14th - 31st December
One hundred children. One hundred gifts.
Help us fill the tree.

FESTIVE XMAS TREE LIGHTING
with cocktails
14th December
6:00 PM to 7:00 PM
Complimentary for in-house guests

MADAME CATHERINE'S
festive afternoon tea
16th, 20th, 23rd, 27th, 30th December & 3rd January
3:30 PM to 4:30 PM
Complimentary for in-house guests

FESTIVE *rum reception*
15th, 22nd, 29th December
6:30 PM - 7:00 PM
Complimentary for in-house guests

FESTIVE *wine reception*
19th, 24th, 26th, 31st December & 2nd January
6:30 PM - 7:00 PM
Complimentary for in-house guests

THE GINGERBREAD HOUSE
decorating workshop
22nd December
2:00 PM to 3:00 PM
Complimentary for in-house guests

GOURMET XIN CHÀO: 5-COURSE
gastronomy w/ celebrity chefs
14th December to 7th January
6:00 PM onwards
USD 57++ per person



CHRISTMAS EVE GALA DINNER:
Santa in Wonderland
Thursday, 24th December
4:00 PM to 11:30 PM
USD 235++ per person

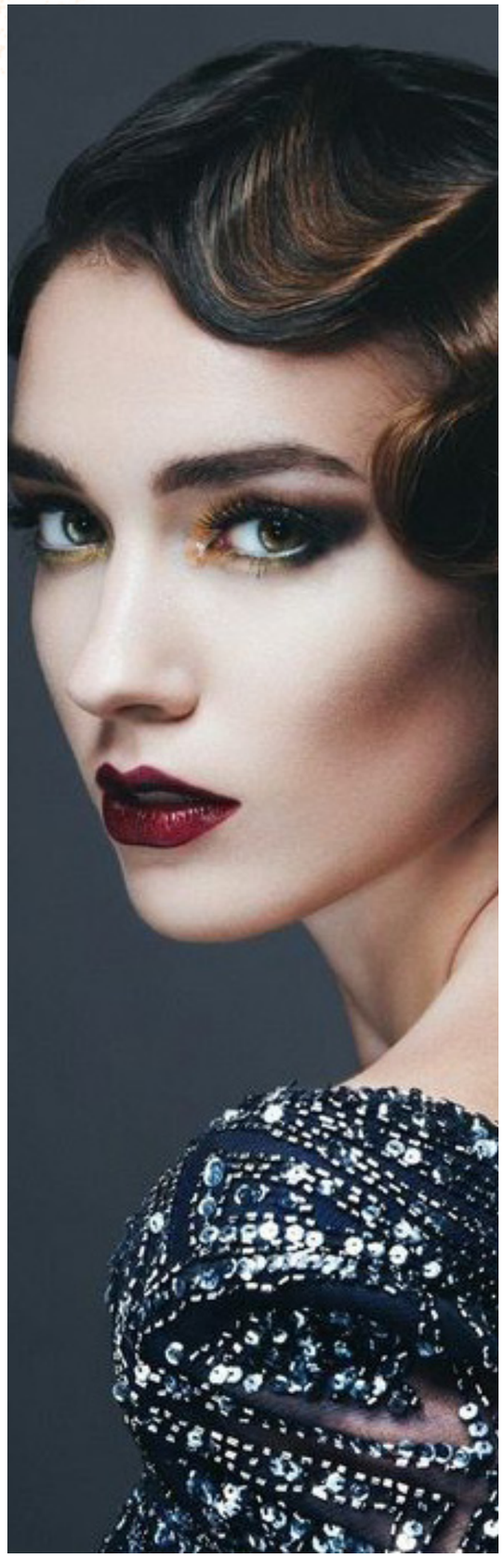
BOXING DAY
Beach Brunch
Friday, 25th December
11:30 AM to 1:30 PM
USD 65++ per person – Food only
USD 90++ per person – Beverage Package, including free-flow house wine, beer, and soft drinks.

NEW YEAR'S EVE GALA DINNER
The Mad Hatter's Ball
The Maddest Night Of The Year
Thursday, 31st December
7:00 PM to 1:00 AM
USD 255++ per person

CHRISTMAS IN WONDERLAND
TWO NIGHTS, ONE HOUSE
at the mansion by the sea

This December, La Veranda becomes Wonderland. Alice at the door, a White Rabbit beside her, white roses painted red and clocks that keep no time — from the fourteenth of December to the third of January.

Two nights inside the story. On Christmas Eve, Santa in Wonderland — wrap a gift by hand for a child in need on the island, play the garden games, and sit for a portrait with Santa and the White Rabbit. Then on New Year's Eve, dazzle in your finest at the Mad Hatter's Ball, where the watch that stopped at six o'clock finally moves.



FESTIVE DINING

Gourmet Xin Chào

AVAILABLE FROM 14TH DECEMBER TO 7TH 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 65++/person
Wine Pairing from 47++/person

SELECT YOUR 3-COURSE OR 5-COURSE SET MENU

NOUVEAU VIETNAMESE *Cuisine*
by Michelin Selected Bom Gastronomy

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

MODERN *French*
by Chef Alexander Stones

SOUTH AFRICAN CULTURAL *Fusion*
by Chef Jacques Buys

SET MENU *details*

WEEKLY *feature*

Mondays
VIETNAMESE *Fusion*

Wednesdays
MODERN *French*

Fridays
NOUVEAU VIETNAMESE *Cuisine*

Sundays
SOUTH AFRICAN CULTURAL *Fusion*

*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

*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

*S*OUTH AFRICAN CULTURAL FUSION

- By Chef Jacques Buys, celebrating South Africa's diverse culinary heritage.
- Discover modern South African cuisine, blending Indigenous traditions with Dutch, French, Indian, Portuguese, and Malay influences.

- Seabass
- French Onion Soup
- Pork Belly
- Lamb
- Milk Tart



FESTIVE CHRISTMAS DINNER

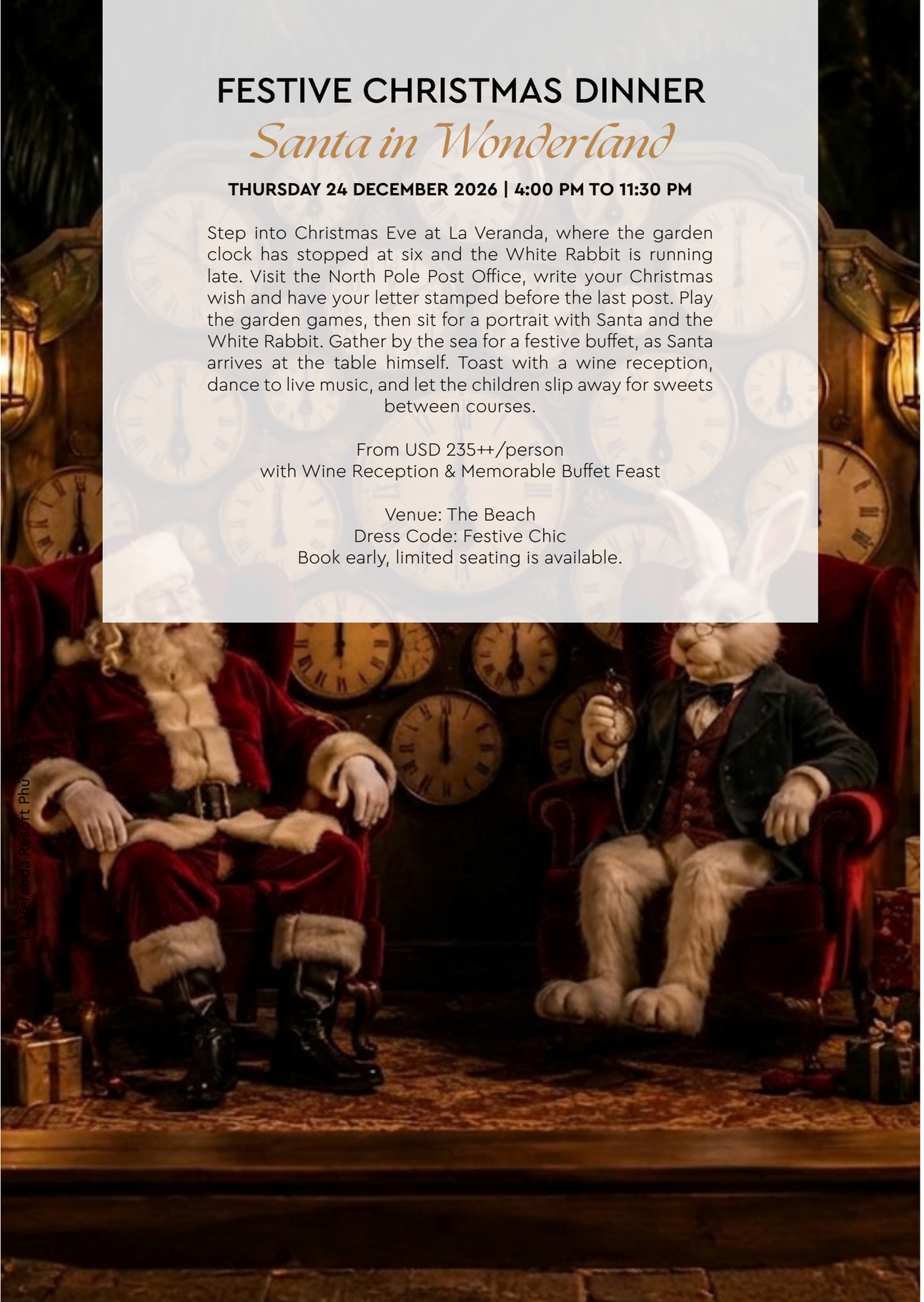
Santa in Wonderland

THURSDAY 24 DECEMBER 2026 | 4:00 PM TO 11:30 PM

Step into Christmas Eve at La Veranda, where the garden clock has stopped at six and the White Rabbit is running late. Visit the North Pole Post Office, write your Christmas wish and have your letter stamped before the last post. Play the garden games, then sit for a portrait with Santa and the White Rabbit. Gather by the sea for a festive buffet, as Santa arrives at the table himself. Toast with a wine reception, dance to live music, and let the children slip away for sweets between courses.

From USD 235++/person
with Wine Reception & Memorable Buffet Feast

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



La Veranda Resort Phu Quoc

BUFFET & EVENT *details*

Event

4:00 PM
The North Pole
Post Office opens

5:30 PM
Santa's Grand Arrival &
Kids Gift-Giving

6:00 PM
Family Garden Games &
Portraits with Santa
and The White Rabbit

6:30 PM
Wine Reception

7:00 PM
Festive Buffet at
The Beach

8:00 PM – 11:30 PM
Live Band Performances

9:00 PM
Christmas Gift-Giving

Buffet

APPETIZERS
SALADS

Seared Foie Gras, Crab Cake, Chao Tom with Lemongrass on the BBQ, Beetroot Tarte Tatin with Goats' Cheese, Cous Cous Salad, Waldorf Salad, Pear & Gorgonzola Salad, Quinoa Salad, Tomato Caprese, Chive Flower Salad, Green Mango & Prawn Salad, Vietnamese Beef Salad with Lemongrass and Cashew Nuts, Phu Quoc Herring Salad
Selection of Mixed Greens, Dressings and Oils

COLD CUTS & CHEESE

Parma Ham, Coppa, Chorizo, Rosette, Pork Rillette, Pâté En Croute, Serrano Ham, Gravadlax, 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, 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, Black King Fish, Spiny Lobster, Slipper Lobster, Local Scallops, Pomfret, Angus Australian beef skewers, Chicken, lemongrass and vegetable skewer, BBQ Pork Ribs

DESSERT

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



FESTIVE NEW YEAR'S EVE DINNER

The Mad Hatter's Ball

The Maddest Night Of The Year

THURSDAY 31 DECEMBER 2026 | 7:00 PM TO 01:00 AM

This New Year's Eve, La Veranda invites you to the Mad Hatter's Ball — an Alice in Wonderland gala on the beach. Play croquet with the Queen's mallets, paint the roses red, and step through the looking glass for a portrait with the White Rabbit, as stilt walkers move among the palms. Take your table on the sand for a festive buffet, then watch the Queen's Court dance before the countdown party begins. At midnight, fireworks over the sea as the hands finally turn.

Festive Buffet + Countdown Party:
From USD 255++/ person
with Wine Reception & Festive Buffet Dinner

Venue: The Beach
Dress Code: Festive Chic
(with a touch of Wonderland, if you like)
Book early, limited seating is available.

BUFFET & EVENT *details*

Event

7:00 PM
Wine Reception &
Garden Games

8:00 PM
Festive Dinner at
The Beach

9:00 PM – 10:00 PM
The Queen's Court
Dance & Circus Performances

10:00 PM – 1:00 AM
Countdown Dance Party
with Live Music

12:00 AM
Countdown &
New Year Toasting

Buffet

APPETIZERS
SALADS

Seared Foie Gras, Crab Cake, Fresh Oysters, Fresh Tuna and Salmon Sashimi, Rainbow Sushi Rolls, Crab Sushi Rolls, Mango and Avocado Rolls, Wakame Seaweed Japanese Soya Sauce, Pickled Ginger and Wasabi.
Smoked Duck & Beetroot Salad, Waldorf Salad, Quinoa Salad, Bacon & Potato Salad, Tomato Caprese, Green Mango & Prawn Salad, Pineapple & Squid Salad, Vietnamese Style Beef Salad
Selection of Mixed Greens, Dressings and Oils

COLD CUTS & CHEESE

Parma Ham, Coppa, Iberico Chorizo, Rosette, Salami Ventricina, Pork Rillette, 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, 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, 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 Cake, Red Velvet Cake, Sachertorte, Marzipan, Tiramisu, Tropical Fruit Pavlova, Galette des Rois, Mango-Cardamom Crème Brûlée, Truffles, Risalamande, Apple Tarte Tatin, Devil's Food Cake, Macarons, Fresh Fruit Station



THE GIVING TREE

One Hundred Children. One Hundred Gifts.

FROM 14TH TO 31ST DECEMBER 2026

This Christmas, a simple card can become something meaningful. Visit The Giving Tree at La Veranda, choose a child's Christmas wish, write a personal message, and hang the card upon the tree.

With every card, the once-bare tree begins to bloom with kindness — each one representing a gift that will be prepared and delivered to children through the Christina Noble Children's Foundation.

Or choose a gold card and give what you wish.

The Gazebo · La Veranda Resort Phú Quốc







FESTIVE CHEER
with compliments

Experience La Veranda's hospitality this season with Festive-inspired F&B events with our compliments. Whether it's 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.

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

MADAME CATHERINE'S
festive afternoon tea
Enjoy the inspired art of afternoon tea while enjoying festive delights and savory bites.

16th, 20th, 23rd, 27th,
30th December & 3rd 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 Relations Manager and with a selection of fine wines to tap into the festive spirit.

19th, 24th, 26th, 31st December & 2nd January
6:30 PM to 7:00 PM
Compliments on the House

THE 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.

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



LA VERANDA RESORT
MGALLERY PHU QUOC

TRAN HUNG DAO STREET, QUARTER 7, PHU QUOC ISLAND,
AN GIANG PROVINCE, VIETNAM

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