



Silhouse Degraurant NEW YEAR GALA DINNER 2023

2,100,000 VND per person

STARTERS - TABLE SERVED

Thick crab soup with sweet corn
Stirred rainbow trout ceviche with sweet potatoes

SALAD SECTION

Red cabbage salad with, oranges, dates, walnuts and honey dressing

Cinnamon glazed beetroots on crispy salad with roasted

pumpkin seeds and arugula salad

Sapa Moutain greens salad with black pork, peanut and fish sauce

Mix your own salad section with different toppings, dressings & crudites

BREAD SECTION

Butter buns with raisins
Sourdough bread
Baguette

BREAD SECTION

Rich chocolate pave tart
Our signature Christmas log cakes
Spiced vanilla cake with oranges
Cheese tray with 4 international cheeses served
with pear chutney and rye
Fresh fruit from Sapa market

HOT VEGETABLE SECTION

Sea salt boiled potatoes

Sweet gourd Sticky rice with mỡ hành sauce and fried shallots

Pot roasted garden roots with cinnamon and local honey

Braised homemade tofu in rich umami tomato sauce

Stir-fried morning glory with nutmeg and parmesan

Baked holiday spiced sweet potato mash

Pickled red cabbage Danish style

SEAFOOD

Oyster shooters in bloody mary
Nam Cang Rainbow trout with butter orange sauce and dill
Crockpot local sturgeon stew w. Star anise and caramelized onions
Marinated and stir-fried Halong bay prawns
with Topas Christmas spice

LIVE STATION

Sapa style whole spit roasted barbecue crackling pork
Grilled whole duck with mắc mật and honey
Roasted black chicken with garlic oyster sauce and
baby bok choy
Traditional slow cooked beef roast
with rosemary and onion gravy