

## ALL INCLUSIVE PACKAGE

## **VALIDITY**

All-Inclusive Package will enjoy all-day (operation hours) free-flow food and beverages starting from Check in time to Check out time.

- Check-In time is the same as per hotel policy, from 15:00
- Check-Out time is the same as per hotel policy, before 12:00
- Unlimited food and drinks during outlet operating hours and as per menu as below

## **ALL-INCLUSIVE IDENTIFICATION**

All-Inclusive guest will receive a bracelet upon Check in and this bracelet is non-transferable. The guest should wear the All-Inclusive bracelet as an identification.

## **DINING OPTIONS**

The hotel has 2 restaurants and 3 bars:

- Coral Restaurant: All-day dining Restaurant with Asian & Western Cuisine offering the most delicious buffets Breakfast and À la Carte for Lunch & Dinner.
- Huong Bien Restaurant: Fresh Seafood & Vietnamese Cuisine.
- Lobby Bar: Coffee & Tea.
- **Pool Bar**: Snack food & signature cocktails.
- ROOM SERVICE: is not included for All-Inclusive Package.
- \* All food and drinks excluded from All Inclusive Package menu will have 20% discount.
  - Serenity Spa: our spa is not included in All-Inclusive. All-Inclusive guest can enjoy 20% discount at the Spa.

<u>NOTICE</u>: Hotel outlet service hours and venues may change without prior notice depending on hotel operation status.





# OUTLETS OPERATION SCHEDULE FOOD

## **BREAKFAST**

## **Coral - All Day Dinning**

Time: 06:30 – 10:00

Style: International Buffet

Beverage: Fresh Milk, Chilled Juices, Water, Tea & Coffee.

## **LUNCH & DINNER**

## **Coral - All Day Dinning**

Time: 11:00 – 22:00

Style: À la Carte

Beverages:

+ Fresh Milk, Chilled Drinks, Water, Soft

Drinks, Cocktails

+ House Pour Wines

(Red/White/Sparkling)

+ Local Beer

+ Local Spirits

## Pool Bar

Time: 10:00 – 17:00

Style: Snack

Beverages:

+ Fresh Milk, Chilled Juices, Water Tea & Coffee, Soft Drinks, Cocktails

+ House Pour Wines (Red/White/Sparkling)

+ Local Spirits

NOTICE: Last order of all outlets are accepted 30 minutes before closing time.

## **Huong Bien Restaurant**

• Time: 11:00 – 22:00

Style: À la Carte

Beverages:

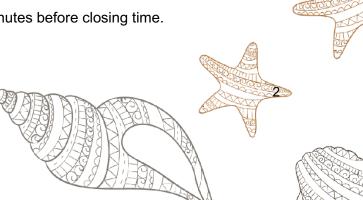
+ Fresh Milk, Chilled Drinks, Water. Tea &

Coffee, Soft Drinks, Cocktails

+ House Pour Wines (Red/White/Sparkling)

+ Local Beer

+ Local Spirits





## **OUTLETS OPERATION SCHEDULE**

## **BEVERAGE**

## **Coral - All Day Dinning**

• Time: 11:00 – 22:00

Beverages:

+ Fresh Milk, Chilled Juices, Water, Tea & Coffee, Soft Drinks, Cocktails.

+ House Pour Wines (Red/White/Sparkling)

+ Bivina Beer

+ Local Spirits

## **Huong Bien Restaurant**

Time: 11:00 – 22:00

Beverages:

+ Fresh Milk, Chilled Juices, Water, Tea & Coffee, Soft Drinks, Cocktails.

+ House Pour Wines (Red/White/Sparkling)

+ Bivina Beer

+ Local Spirits

## **Pool Bar**

■ Time: 10:00 – 17:00

Beverages:

+ Fresh Milk, Chilled Juices, Water, Soft Drinks, Cocktails.

+ House Pour Wines (Red/White/Sparkling)

+ Bivina Beer

+ Local Spirits

## **Lobby Bar**

Time: 10:00 – 21:00

Beverages:

+ Tea & Coffee, Soft Drinks, Cocktails.

+ House Pour Wines (Red/White/Sparkling)

+ Bivina Beer

+ Local Spirits

NOTICE: Last order of all outlets are accepted 30 minutes before closing time





## **SELECTION MENU**

## Appetizer (applied for Snack Menu)

- 1. Đậu nành hấp muối Steamed edamame
- 2. Khoai tây chiên French fries
- 3. Gà xiên nướng sốt yakitori Chicken yakitori
- 4. Gởi cuốn tôm

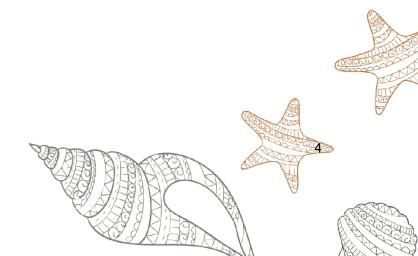
  Fresh spring roll with prawn
- 5. Chả giò hải sản Seafood spring roll
- 6. Xà lách Hoàng đế với gà Caesar salad with grilled chicken
- 7. Xà lách ức vịt nướng Grilled duck breast salad

## Main dish (applied for Lunch & Dinner)

- Bánh mì kẹp thịt bò Beef burger
- 2. Cá hồi nướng chảo sốt Teriyaki, cơm trắng
  Teriyaki salmon with pokchoy, mushroom, pickle ginger, teriyaki sauce served with white rice
- 3. Cá chẽm sốt cà chua tỏi, rau củ nướng, bánh mì bơ tỏi Pan-seared barramundi with smoked garlic tomato sauce
- 4. Gà rẫy nướng, phục vụ kèm rau củ nướng, khoai tây nghiền, sốt tiêu xanh Free range chicken rotisserie
- 5. Lõi nạc vai bò Mỹ, Phục vụ kèm rau xà lách trộn, bánh mì bơ tỏi, sốt tiêu xanh US beef oyster blade, grilled mix vegetable, mash potato served with pepper sauce
- 6. Sườn heo Tây Ban Nha nướng Iberico spare ribs with mix green, garlic bread and chimichurri

## **Dessert (applied for Lunch & Dinner)**

- 1. Bánh flan mật sim với trái cây
  Fruity flan cake with Phu Quoc sim syrup
- 2. Bánh tiramisu trà xanh Green tea tiramisu
- 3. Trái cây tươi theo mùa Seasonal fresh fruit





## **SELECTION MENU**

# (Huong Bien Restaurant)

- Chả giò hải sản Hương Biển Huong Bien seafood spring roll
- 2. Chả giò ghe thịt cuộn lá dứa Crab meat and ground pork spring roll
- 3. Gỏi sứa tôm mực Jelly fish with prawn and squid salad
- 4. Gỏi hải sản chua cay

  Hot and sour seafood salad
- Mì xào thịt bò Stir-fried noodle with beef
- 6. Hủ tiếu xào hải sản
  Stir-fried grass noodle with seafood
- 7. Cơm chiên hải sản Seafood fried rice
- 8. Cơm chiên cá mặn Sun-dried salted fish fried rice
- Ba rọi xào mắm ruốc, phục vụ kèm cơm trắng
   Stir-fried pork belly with shrimp paste, serve with white rice
- Ba chỉ cháy cạnh, phục vụ kèm cơm trắng
   Pan- fried sliced Pork belly, serve with white rice
- 11. Sườn xào chua ngọt, phục vụ kèm cơm trắng
  Sweet and sour pork spare rib, serve with white rice

- 12. Cá đục kho tiêu, phục vụ kèm cơm trắng Braised Sillago fish with green pepper corn, serve with white rice
- 13. Bò xào sốt tiêu đen, phục vụ kèm cơm trắng Stir-fried beef in black pepper sauce
- 14. Tôm sú ram thịt, phục vụ kèm cơm trắng Braised tiger prawn with pork belly, serve with white rice
- 15. Mực xào chua ngọt, phục vụ kèm cơm trắng Stir-fried sweet and sour squid
- 16. Cá bớp kho tộ, phục vụ kèm cơm trắng Braised Cobia fish in caramel fish sauce, serve with white rice
- 17. Rau muống xào tỏi
  Stir-fried morning glory with garlic
- 18. Bông cải xào nấm
  Stir-fried broccoli and cauliflower with
  mushroom
- 19. Trứng chiên hành Fried egg with scallion
- 20. Trứng chiên thịt bằm Fried egg with ground pork
- 21. Trái cây Seasonal fresh fruit





# **ALL INCLUSIVE DRINKS MENU**

### SOFT DRINKS

- 1 Coke
- 2 Coke Light
- 3 Sprite
- 4 Soda
- 5 Tonic
- 6 Ginger Ale

## **FRESH JUICES**

- 7 Passion Juice
- 8 Lime juice
- 9 Watermelon Juice

#### **ICE BLENDED**

- 10 Banana Smoothie
- 11 Chocolate Ice Blended
- 12 Coffee Ice Blended
- 13 Coconut Ice Blended

### **MIXED DRINK**

- 14 Local Gin & Tonic
- 15 Local Gin & Sprite
- 16 Local Whisky & Coke
- 17 Local Whisky & Soda
- 18 Hanoi Vodka & Sprite
- 19 Coconut Rhum & Coke

### **BEERS & WINES**

- 20 Bivina Beer
- 21 Seashells House Wine (Red Wine/ White Wine)

### **COCKTAILS**

- 22 Mojito
  Rum, Mint leaves, lime, soda, sugar
- 23 Whisky sour local Whisky, Lime, Sugar, Egg white
- 24 Gin Fizz local Gin, Lime, Sprite, Sugar, Egg white
- 25 Moscow Buck local Vodka, Lime, Ginger Ale
- 26 Tom Collins local Gin, Lime, Sprite, Sugar
- 27 Cuba Libre local Rum, Lime, Coke
- 28 Lemonade Cranberry cocktail local Vodka, Lime, Cranberry, Sprite
- 29 Vodka Eastside local Vodka, Lime, Sugar, Cucumber, mint leaves
- 30 Lemon-Lime bitter
  Angostura Biter, lime, Sprite
- 31 Coco-mint Smash

  Coconut rum, mint leaves, Maple Syrup, Lime

#### **MOCKTAILS**

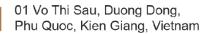
- 32 Shirley temple Sprite, Lime, Grenadine
- 33 Let Your Sun Shine Sprite, passion juice, Strawberry, Lime
- 34 Passion Ginger ale Ginger, passion juice, Ginger Ale
- 35 Cranberry lemonade Sprite, Cranberry, Lime

## **COFFEE & TEA**

- 36 Espresso
- 37 Americano (Hot/ Cold)
- 38 Cappuccino
- 39 Latte (Hot/ Cold)









- 40 Vietnamese White Coffee (Hot/ Cold)
- 41 Tea Selection (English Breakfast, Green Tea, Earl Grey)

