



FESTIVE SEASON 2020



FESTIVE CALENDAR

19th December 2020

Christmas Tree Lighting Ceremony

6pm - 7pm

25th December 2020

Christmas Day Celebration

6.30pm - 9.30pm

24th December 2020

Christmas Eve Culinary Journey

6.30pm - 9.30pm

31st December 2020

New Year's Eve Gala Dinner

6.30pm - 1am

For reservation and more information, please call +84 252 374 1888
or email muine@anantara.com

CHRISTMAS TREE LIGHTING CEREMONY


Begin your Festive Journey with our Christmas Tree Lighting Ceremony. Join us for a twinkling ceremony and celebrate the start of the season together with children from Phước An Charity House.

Enjoy holiday-inspired beverages, savor pastries and other culinary treats whilst relaxing to the ambient sound of our live band, setting the mood for a magical Christmas by the sea.

Saturday, 19th December 2020

6pm - 7pm*(followed by BBQ Dinner)

L'Anmien Restaurant - Ground Floor





CHRISTMAS EVE CULINARY JOURNEY

Christmas Eve shines with ocean inspirations. Discover the evening magic of our shoreline setting. Savor a five-course journey of gourmet seafood delights, combine with your favorite drink and ambient tunes from our live musician.

Thursday, 24th December 2020

6.30pm - 9.30pm

Wine Cellar and L'Anmien Restaurant - Ground Floor

VND1.645.000 per person

- Not including beverage.

VND1.997.500 per person

Including soft drinks and fresh juice

VND2.702.500 per person

Including soft drinks, beers, white & red wine

*Children aged 6 - 11: enjoy 50% saving

*Children aged 5 and below: dine with our compliments

*The above prices are subject to 5% service charge and 10% VAT

CHRISTMAS DAY CELEBRATION

Christmas Day conjures a feast for all senses. Enjoy the finest flavors this season with our festive buffet, live cooking performance and freshly caught seafood. Surprise your taste buds with Mui Ne sweet delicacies. Upgrade the merriment with a choice of special drinks whilst dramatic entertainment livens up the magical air of celebration.

Friday, 25th December 2020

6.30pm - 9.30pm

L'Anmien Restaurant - Ground Floor

VND1.410.000 per person

not including beverage

VND1.762.500 per person

Including soft drinks and fresh juice


VND2.467.500 per person

Including soft drinks, beers, white & red wine

*Children aged 6 - 11: enjoy 50% saving

*Children aged 5 and below: dine with our compliments

*The above prices are subject to 5% service charge and 10% VAT



NEW YEAR'S EVE GALA DINNER

Bid farewell to 2020 and welcome 2021 under a star-lit sky.

Begin the journey by savoring our house-cocktail, facing a romantic back-drop of the setting sun before taking a seat at L'Anmien Restaurant for a decadent gala buffet. Enjoy highlights of Mui Ne's freshest seafood and prime cuts, grilled delights and an array of imported delicacies.

Let the entertainment dazzle you, starting from the soothing tunes of our live-band all the way to a dramatic display of indigenous folklore and tradition. Raise your glass as the clock strikes midnight and celebrate into the New Year.

Thursday, 31st December 2020

6.30pm - 1am

Pool Deck, L'Anmien Restaurant,
Lotus Lake and Charm Lounge

6.30pm - 7.30pm

Welcome Cocktail at our infinity pool deck

7.30pm - 10pm

Gala Dinner and live entertainment at L'Anmien restaurant and Lotus Lake

10pm - 1am

Countdown and after-party with live DJ at Charm Lounge

VND3,525,000 per person

Including 1 cocktail & 1 sparkling for countdown

VND3,995,000 per person

Including 1 cocktail, soft drinks, fresh juice
& 1 sparkling for countdown

VND4,817,500 per person

Including 1 cocktail, soft drinks, beers, white & red wine
& 1 sparkling for countdown

*Children aged 6 - 11: enjoy 50% saving

*Children aged 5 and below: dine with our compliments

*The above prices are subject to 5% service charge and 10% VAT

COLD CUTS

Iberian Shoulder Recebo – Chicken Salami – Guanciale
Salami Milano – Roasted Coppa – Recebo Iberico Lomo – Salchichon Casero
Pancetta Praga – Sausage Pepper Enrobed – Mortadella Levonella with Pistachio

CHEESE

Brie de Meaux – Goat Cheese Valencay AOP – Crottin de Chavignol
Camembert – Fleur du Maquis Blue - d'Auvergne – Epoisses AOP – Reblochon de Savoie AOP
Truffle Pecorino Mimolette Extra Vieille – Blue d'Auvergne – Edam– Emmenthal – Parmigiano Reggiano
Condiments: Nuts – Dried Fruit – Jams – Grapefruit – Olives – Pickles

HOME-MADE BAKERY

Grissini – Rosemary – Focaccia – Sundried Tomato Bread
Ciabatta - Baguette – Roasted Garlic Loaf - Panini with Olives
Pumpkinseed Bread - Selection of Butters – Salt – Herbs – Garlic – Chili

SUSHI & SASHIMI

Tuna–Komochi Nissin – Salmon – Japan Octopus – Unagi
Hokkigai - Topiko - Maki Rolls – California Rolls – Sushi Rolls – Gunkan Maki
Condiments: Wasabi – Lime – Kikkoman – Pink Gari– White Gari – Green Gukan
Purple Gukan - Fresh Green Seaweed – Fresh White seaweed – Sea Grapes

SEAFOOD

Fine de Claire France – Nha Trang Oyster
Snow Crab Cluster – Lobster – Slipper Lobster – Blue Swimmer Crab
Blue River Prawns – Prawns – Clams –Razor Clams – Mussels – Sweet Snails
Condiments: Spiced Chili Sauce– Aioli - Garlic Aioli – Shallot Vinegar – Onion Vinaigrette
Yuzu Dressing Cocktail - Dressing –Tabasco – Lemon Wedges

SOUP

Lobster Bisque

SALAD BAR

Duck Foie Gras Terrine - Smoked Salmon
Beetroot Smoked Salmon - Smoked Basa Fish
Smoked Mackerel - Smoked Duck - Wild Salmon Roe – Red/Black Lumpfish Eggs
Condiments: Cappers – Onions – Hot Radish – Pickle Cucumber – Chopped White Egg
Chopped Egg Yolk - Mini Pancake – Mini Brioche - Water Cress Salad – Tonkin Flower Salad
Kidney Bean Salad – Radicchio with BlueCheese Salad – Burrata with Rocket Salad
Apple with Fennel and Walnut Salad – Watermelon Feta Cheese – Caesar Salad

CARVING

Roasted Stuffed Turkey – Iberian Pork Ribs – Leg of Lamb – Flank Steak – Tasmanian Ocean Trout
Condiments: Whole Grain Mustard – Yellow Mustard – Red Wine Sauce – Mustard Sauce – Cranberry Sauce
Starch: Crispy Corn with Butter and Herbs – Mashed Sweet Potatoes – Vitelotte Mashed Potatoes – Roasted
Pumpkin – Grilled Water Chestnut

TARTARE

Lobster – Salmon – Scallop – Tuna

PASTA

Penne – Spaghetti – Linguine – Risotto – Gnocchi – Farfalle – Tagliatelle
Tomato Sauce – Bolognaise – Carbonara – Pesto – Parmesan Cheese

NOODLE SOUP

PHAN THIET FISH NOODLE SOUP

Condiments: Salmon Fish – Chili Sauce – Lime– Sliced Chili – Herb Basket – Fish Sauce

BBQ

Lobster – Scallops – Prawns – Calamari – Octopus – Clams – Mussels
Chicken Sausage – Duck Sausage – Beef Sausage – Rosemary Sausage
Condiments: Green Chili Sauce – Salt – Pepper – Lime – Sliced Chili – Red Chili Sauce

HOT DISHES

Black Pepper Chicken – Steamed Pomfret Fish – Vegetable Lasagna – Curry Fried Rice

SWEETS

Chocolate Mousse – Matcha Mousse – Mango Mousse – Strawberry Mousse
Chocolate Tart – Chocolate Brownie – Cheesecake – Apple Pie – Cup Cakes –Tiramisu – Carrot Cake
OperaCake – Macaroons – Cream Choux – Pavlova Fruit –Fruit

CRÊPES

Crêpes - Crêpes Flambées
Chocolate and Hazelnut – Vanilla Custard – Raspberry and Mint – Blueberry – Whipped Cream

ICE CREAM DELIGHTS

Vanilla – Chocolate – Strawberry – Coconut – Mango – Passion – Baileys
Tropical Fruit

*Certain items are subject to change depending on weather and seasonal availability

REVIVE YOUR SENSES THIS WINTER

A tropical spa journey that gets you into a sweet and peaceful state of mind with chocolate oil massage.

Relax and pamper your skin with chocolate refreshing facial treatment to balance energy and experience the ultimate result that makes the skin glowing, nourishing, reduces dark spots and wrinkle growth.

- 30-minute back, neck and shoulder chocolate oil massage
- 60-minute chocolate facial treatment
- Complimentary herbal steam
- Complimentary foot herbal ritual
- Complimentary refreshment
- Complimentary 30-minute foot massage upon next visit

VND1.250.000 per person

To book your Spa appointment, please email us at: spa.amui@anantara.com.
For our in-house guests, please dial "3" or come by our Spa Reception.
The above price is subject to 5% service charge and 10% VAT

FESTIVE SEASON ACTIVITIES

24th December 2020 to 2nd January 2021
At 11am daily

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			24/12 Christmas card making	25/12 Cup/statues painting with Christmas theme	26/12 Christmas movie watching	27/12 Wii playing
28/12 New Year card making	29/12 Nón Lá painting with New Year theme	30/12 New Year card making	31/12 Jewelry making by coconut leaf	1/1 Nón Lá painting with New Year theme	2/1 Wii playing	

Advance reservation is required. Please dial "0" to book
your activity with our Guest Relations Team

Schedule may change depending on demand.



LIFE IS A JOURNEY.

Anantara Mui Ne Resort
12A Nguyen Dinh Chieu Street, Ham Tien Ward, Phan Thiet City, Viet Nam
T +84 252 374 1888 F +84 252 374 1555 E muine@anantara.com
anantara.com