

THE  
TEMPLE  
RESTAURANT & LOUNGE

THE TEMPLE ECO - CHRISTMAS RADIANCE

VND 1,650,000/ Guest

*Honoring Nature's*  
BLESSING PROGRAM

**1** INVITING PRE - MEAL BAR  
18:30 - 19:00

An Artistic Prelude Drink to Festivity

Welcome a glass of sparkling with delight snack

**Wines Mulled and Spirit infused**

Mulled wine – Vietnam style

Rhum infused with cinnamon

Gin infused with lemongrass

Vodka infused with ginger

**Non-alcoholic**

Soft drinks, chilled juices

**Nature's Delight Snack**

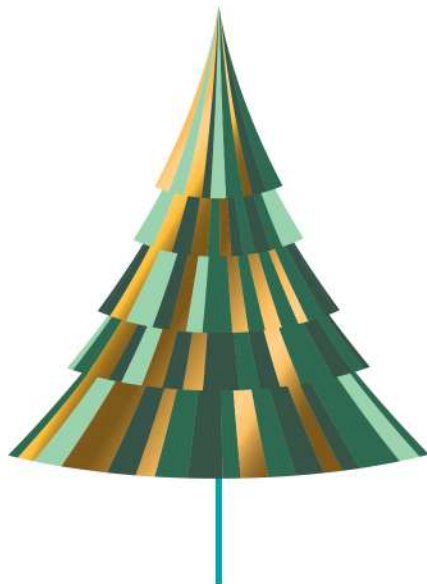
Dried Apple Slices

Dehydrated Ginger Chunks

Exotic Dried Jackfruit

Caramelized Peanuts

Salt-Roasted Almonds



**2** DINNER COMMENCES  
19:00 - 22:00

Dinner is accompanied by a live saxophone,  
guita & piano performance

**20:00**

A visit from Santa Claus and presentation of  
gifts to children

**21:00 - 22:00**

Carols & Xmas Singing

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# The Green Luxe Symphony

## SET MENU

19:15 - 22:00

### AMUSE-BOUCHE

#### HERITAGE DUCK & BETEL LEAF TWISTS

Premium Duck Wrapped In Fragrant Betel Leaves, Drizzled With Tamarind Leaf Sauce –  
An Exquisite Start To The Feast.  
*Ức vịt quấn lá lốt*

### STARTER

#### SEARED SCALLOP & BLOOD ORANGE SYMPHONY

Perfectly Seared Scallops with Blood Orange, Pearl Barley Sauce, and Roasted Baby Corn  
– A Refined, Sensory Delight.  
*Sò điệp áp chảo hương cam*

### SOUP

#### VELVETY POTATO & TRUFFLE ESSENCE

Silky Potato & Truffle Soup with Confit Egg Yolk, Crispy Chips, Tomato Caviar, and  
Poached Prawn – A Luxurious Fusion of Flavors and Textures  
*Súp khoai tây & nấm truffle hảo hạng*

### MAIN COURSE 1

#### GOURMET DUET - CHICKEN AND CAUL PORK

Grilled Chicken with Caul Pork, Garnished with Pumpkin Blossoms, Beetroot, Pickled  
Vegetables, and Polenta Terrine, Finished with Goji Berry Jus.  
*Bộ đôi thượng hạng - thăn heo & ức gà*

### SORBET

#### LIME ICY BLISS

### MAIN COURSE 2

#### THE GRAND COBIA - A ROYAL OCEAN FEAST

Fresh Cobia Fish with Spinach and Parsley Purée, Orange-Braised Beetroot, Prawn-Stuffed  
Morel Mushrooms, and Clam Beurre Blanc — An Exquisite Marine Delight.  
*Giao hòa của đại dương - tôm & nghêu*

### DESSERT

#### COCONUT & CHOCOLATE REVERIE

Elegant Coconut Dome with Dark Chocolate Center, Drizzled with Rich Chocolate Sauce  
and Topped with Luscious Mascarpone.  
*Bánh dừa & Sô-cô-la*