Diamond Menu

CROWNE PLAZA
AN IHG HOTEL
VINH YEN CITY CENTRE

Select 1 soup, 1 salad, 1 vegetable, 4 main (2 seafood + 1 poultry + 1 meat), 1 vegetable soup, 1 sticky rice, 1 rice and 1 dessert.

SOUP (1)

- Scallops and asparagus soup
- Sweet and sour seafood soup
- Sturgeon and mushroom soup
- Scallops and fatt choy soup
- Crab meat and snow mushroom soup

SALAD (1)

- Sweet and sour chicken salad
- Lotus stem salad with prawns and pork
- Gong cai salad
- Sweet and sour jelly fish salad
- Grilled beef and sprouts salad

VEGETABLE (1)

- Boiled vegetables, served with roasted sesame, peanut and salt
- Steamed kailan with oyster sauce
- Stir fried chayote leaves with garlic
- Steamed broccoli and mushroom with mushroom sauce
- Boiled root vegetables, served with roasted sesame, peanut and salt

MAIN (2 Seafood + 1 Poultry + 1 Meat)

- Fried prawns with tamarind sauce
- Crispy deep fried prawns
- Steamed prawns in coconut
- Pan-fried squid with butter sauce
- Butter pan-fried squid
- Hong Kong-styled steamed grouper
- Deep fried grouper with XO sauce
- Steamed grouper with soy sauce
- Traditional-style grilled sturgeon
- Pan-fried "ba ba" with salt
- Steamed chicken in lotus leaves
- "Dong Tao" chicken braised
- Grilled chicken with honey
- Five-spiced grilled pigeon
- Stewed pigeon with gingsen
- Grilled Australian beef with peppercorn sauce
- Braised ox tail with Chinese herbs
- Stir-fried ostrich
- Chinese-styled braised pork knuckle
- Red wine stewed beef, served with homemade bread

VEGETABLE SOUP (1)

- Vegetable soup with pork ribs
- French beans soup with pork ribs
- Bamboo shoots soup with goose meat
- Mushroom soup with pork balls
- Vegetable soup with dried pork skin

STICKY RICE (1)

- Turmeric sticky rice
- Momordica and mung bean layered sticky rice
- Magenta sticky rice
- White sticky rice with salted shredded pork
- Coconut sticky rice

RICE (1)

- Steamed white rice
- Prawn and pineapple fried rice
- Yangzhou fried rice

DESSERT (1)

- Flan
- Fresh fruits
- Green tea mousse cake
- Tiramisu
- Lotus seeds sweet soup with longan