BANYAN TREE
LĂNG CÔ

Gather in GRACE



Welcome to Banyan Tree Lang Co

As the year draws to a close, we invite you to join us for a festive season made for gathering, sharing, and celebrating together. There is a quiet kind of joy in being present with the people you love — around a table, beneath the glow of festive lights, or simply in one another's company.

This season, "Gather in Grace" is an invitation to celebrate year-end with gratitude - from the glow of our Christmas Tree Lighting Ceremony and festive culinary celebrations to playful activities for little ones and families. Each is created to bring us together and savour the joy of being present with one another.

May this festive season bring warmth, joy, and beautiful moments to share with those who matter most.

Warmly,
Banyan Tree Lang Co



Festive CALENDAR

1 DEC - 7 JAN

Crudo & Bubbles
6 PM – 10 PM, Water Court Restaurant

Italian Festive Set Menu
6 PM – 10 PM, Azura Restaurant

Thai Festive Set Menu
6 PM – 10 PM, Saffron Restaurant

Festive Afternoon Tea
2 PM – 5 PM, Thư Quán Bar

19 DEC

Tree Lighting Ceremony
6 PM – 7 PM, Banyan Tree Lobby

24 DEC

Christmas Eve Celebration

Christmas Eve Cocktail Reception:
From 6 PM, Banyan Tree Lobby

Christmas Eve Dinner:

LUCKY DRAWS, LIVE MUSIC, CHRISTMAS CHOIR, SANTA CLAUS, MAGICAL PERFORMANCES
From 7 PM, Water Court Restaurant

25 DEC

Christmas Day Celebration

Festive Afternoon Tea on Canal
From 1:45 PM, Banyan Tree Jetty

Gathering BBQ Buffet
From 6:00 PM, Azura Restaurant

31 DEC

New Year's Eve & Countdown Party

New Year's Eve Buffet Dinner
From 6 PM, Water Court Restaurant

New Year's Eve Set Menu
From 6 PM, Azura Restaurant

Countdown Party
LIVE DJ, FIREWORKS SHOWCASE, LUCKY DRAWS, COUNTDOWN
From 10 PM, Banyan Tree Main Pool

Beyond the festivities, discover our various bonding experiences designed to bring loved ones closer throughout the season and special treatments to recharge yourself as the new year comes.

A holiday of GRACE

I. CELEBRATE IN GRACE

Feel the spirits of the season through joyful festivities, embracing the season's most treasured moments.

II. DINE IN GRACE

Fulfilling meals gracefully prepared with love and refine craftmanships complete family reunions and romantic dates, woven into the memories you'd carry home.

III. BOND IN GRACE

Unhurried moments, shared laughter, and meaningful experiences fuel the love for your families, friends and soulmates.

IV. RETREAT IN GRACE

Amid the season's celebrations, take a little time for yourself with restorative spa rituals inspired by the beauty of nature.

Tap the above headings to navigate through the booklet.


Celebrate in
GRACE



TREE LIGHTING CEREMONY

December 19th, 6 PM - 7 PM
Banyan Tree Lobby & Thu Quan Bar

*Complimentary canapés and free-flow beverages will be served during the opening programme.

As twilight settles over the resort, gather for a cherished festive tradition as the Christmas tree comes to life in a warm glow of lights. Surrounded by the spirit of the season, embrace an evening of togetherness, joyful melodies, and graceful moments that mark the beginning of a memorable holiday celebration.

TREE LIGHTING AGENDA

6:00 PM

Welcome & Opening Ceremony by MC

6:05 PM

Christmas performance by Laguna Kindergarten

6:15 PM

Sundown rituals together, lead by MC

6:20 PM

Welcome by GM or Hotel Manager, followed by Christmas tree lighting ceremony

6:25 PM

Firework (subject to weather condition)

6:30 PM

Christmas Performance by Loc Vinh school

7:00 PM

Closing Ceremony & Introduce Azura Italian Night

***Complimentary canapés and free-flow beverages will be served during the opening programme.**

CHRISTMAS EVE GATHERING

December 24th

VND 4,000,000 ++ / ADULT
VND 1,500,000 ++ / CHILD (6-11 Y.O)

*Prices are inclusive of free-flow beverages
*Complimentary for children under 6 accompanied by adults

Cocktail Reception

From 6 PM, Banyan Tree Lobby

Begin the evening with sparkling cocktails and elegant canapés as live music, joyful performances, and festive cheer fill the lobby – setting the perfect prelude to an unforgettable Christmas Eve Gala Dinner.





Buffet Dinner

From 7 PM,
The Water Court Restaurant

Savour an exquisite international BBQ buffet alongside premium festive specialties, while live music, a Christmas choir, Santa Claus, magical performances, and lucky draws create an unforgettable Christmas Eve celebration.

CHRISTMAS EVE AGENDA

December 24th

Cocktail Reception

5:50 PM	Welcome by MC
6:00 PM	Live Performance by Singer
6:20 PM	Announcement Christmas Eve Gala Dinner by MC
6:25 PM	Fireworks Display
6:30 PM	MC Invites Guests to the Water Court for Buffet Dinner

*Canapés and free-flow beverages will be served throughout the event.

Buffet Dinner

6:35 PM	Welcome Performance by Live Band
6:45 PM	Live Band & Singer
6:50 PM	First Lucky Draw
7:00 PM	Christmas Performance by Laguna Kindergarten and Loc Vinh School and Santa Claus
7:30 PM	First Lucky Draw
7:45 PM	Live Band and Singer
8:00 PM	Magic Show
8:15 PM	Second Lucky Draw
8:30 PM	Live Band & Singer
8:45 PM	Magic Show
9:00 PM	Live Band & Singer
9:15 PM	Final Lucky Draw
9:30 PM	Closing Gala Dinner by MC

CHRISTMAS EVE BBQ BUFFET MENU

Cocktail Reception

Tuna Loin – Avocado Mousse – Croutons

Watermelon and feta cheese (Vegetarian)

Crispy Seafood Spring Rolls

Wagyu Beef Crostini with Horseradish Cream, Parsley, Chive

Buffet Dinner

BREAD & BUTTER STATION

Assorted bread and rolls with a selection of flavored oils & butters

FROM THE ORGANIC FARM – SALAD BAR

Tomatoes, capsicum, radish, carrots, cucumber, sweet corn, beetroot, pickles

Dressings: Extra virgin olive oil, balsamic vinaigrette, French dressing, Thousand Island, sweet and sour fish sauce, mayonnaise, soya, peanut sauce

COMPOSED SALAD

Pomelo Salad – Prawn
Greek Salad
Avocado Chicken Salad
Sontum
Selection of cracker

CHEESE AND COLD CUT

Selection of cheese and cold cut served with grape, nuts, and dried fruit

SOUP

Mushroom soup with truffle cream

Tom Yum Goong

Served with garlic croutons & hẹ chives

LIVE NOODLE STATION

Beef "Pho"

VIETNAMESE LIVE STATION ROLLS

Mango & Prawns Rolls
Grilled Pork Belly Rolls
Vegetarian Rolls

LIVE TEMPURA STATION

Prawn, vegetables with wasabi mayo, home-made dressing

LIVE CUT SERRANO HAM

Live cut and served with sliced bread

SEAFOOD ON ICE

Tiger Prawn, Black Mussel, Bulot Snail, Bulot, Imported Oyster, Spiny Lobster

Condiments and dressing: Lime wedges, mignonette, hot chili sauce, sweet chili sauce, tabasco, chili sliced, salt and pepper

SASHIMI AND MAKI STATION

Salmon, Tuna, Octopus, Sea Red Snapper, Scallop

Maki with Avocado, carrot, cucumber, Crab stick

Serve with soya sauce, pink ginger and wasabi

CARVING STATION

Beef wellington with truffle jus, roasted vegetable

Roasted turkey with chestnut stuffing, natural Jus & cranberry sauce, roast pumpkin

Roasted Honey Ham with clove

Popcorn Station

CHRISTMAS EVE BBQ BUFFET MENU

SIDE DISHES

Seafood Fried Rice

Roasted Potato

Slow Cooked Harissa Lamb Shoulder

Corn on the cob

Baked Cauliflower with Cheese

OUTDOOR BBQ STATION

Beef Striploin steak

Garlic & chili tiger prawns

Bourbon Baby-backed ribs

Marinated octopus

Chicken wing

Cobia, Mackerel, Squids

Marinated tofu and mushroom brochettes with peanut sauce

Sauces: Mushroom, BBQ, red wine jus, sweet & sour fish sauce, garlic butter, Green chili sauce, hot chili sauce, soya sauce, lime wedge, chili sliced, salt and pepper

DESSERTS WITH CHRISTMAS CLASSICS

Traditional Christmas pudding

Homemade Panettone

Christmas stole bread

Strawberry Santa pus

Christmas Berry Log

Bûche de Noël (Yule Log)

Mango & Coconut Buche de noel

Christmas Ginger Cookie

Seasonal Fresh Fruit

Rolled Ice Cream Live Station

Ice Cream scoop Live Station

Selection of Homemade Vietnamese Local Ice Cream

CHRISTMAS DAY CELEBRATION

December 25th

VND 4,500,000 ++ / ADULT
VND 2,000,000 ++ / CHILD (6-11 Y.O)

*Prices are inclusive of free-flow beverages
*Complimentary for children under 6 accompanied by adults

Afternoon Tea on Canal Boat

From 1:45 PM, Banyan Tree Jetty

Celebrate Christmas Day with an enchanting afternoon tea aboard our canal boat. Savour festive delights while a live violinist sets the mood over the water.

Note: In case of rain, the afternoon tea will be relocated to Thu Quan Bar.





Gathering BBQ Dinner

From 6 PM,
Azura Restaurant

BBQ dinner will be served at shared table – a chance to meet new friends and share the Christmas Spirit

Soak up the festive spirit with an indulgent Christmas celebration by the sea. Savour exquisite festive delicacies, seasonal specialties, and joyful moments, all set against the relaxed elegance and vibrant atmosphere of Azura.

CANAL AFTERNOON TEA AGENDA

December 25th

FIRST TRIP	*SECOND TRIP*	*THIRD TRIP*
1:45 PM Gathering Drink	2:45 PM Gathering Drink	3:45 PM Gathering Drink
2:00 PM Boat Boarding	3:00 PM Boat Boarding	4:00 PM Boat Boarding
2:00 PM – 2:30 PM Wine & Canapé on Boat	3:00 PM – 3:30 PM Wine & Canapé on Boat	4:00 PM – 4:30 PM Wine & Canapé on Boat
2:30 PM Boat Docking	3:30 PM Boat Docking	4:30 PM Boat Docking

Note: In case of rain, the afternoon tea will be relocated to Thu Quan Bar

GATHERING DINNER AGENDA

December 25th

6:00 PM
Band & Singer
Welcome Guests

6:00 PM – 6:45 PM
Welcome Drinks Served
& Antipasto Selection
on the Table

6:45 PM
BBQ Dinner Begins

7:00 PM
First Lucky Draw

7:30 PM
Balloon Maker Section 1

7:45 PM
Live Band & Singer

8:00 PM
Second Lucky Draw

8:15 PM
Live Band & Singer

8:30 PM
Balloon Maker Section 2

8:45 PM
Live Band & Singer

9:00 PM
Final Lucky Draw

CHRISTMAS DAY BBQ BUFFET MENU

Pass-Around Canapés on Boat

Cured Salmon & Avocado Tartare Brioche
Herbed brioche, avocado mousse, citrus pearls, dill oil

Roasted Turkey & Goat Cheese Tartelette
Slow-roasted turkey, caramelized onion, spinach, goat cheese cream, cranberry gel

Charred Asparagus & Wild Mushroom Éclair
Savoury choux pastry, grilled asparagus, truffle pesto, parmesan crisp

Charred Asparagus & Wild Mushroom Éclair
Savoury choux pastry, grilled asparagus, truffle pesto, parmesan crisp

Spiced Caramelized Apple Tartlet
Warm spiced Cinnamon apples, butter crust, vanilla Chantilly, gold leaf

Soup & Freshly Baked Bread

Roasted Sweet Potato & Chestnut Cream Soup
Toasted almond flakes, nutmeg foam, herb croutons

Lăng Cô Seafood & Saffron Minestrone
Fresh local seafood, seasonal vegetables, basil oil, garlic crostini

Festive Carving Station

Slow-Roasted Honey-Glazed Bone-in Ham
Served with honey-orange glaze sauce, roasted root vegetables

Herb-Crusted Leg of Australian Lamb
Garlic confit, rosemary pan jus, mint jell

Traditional Whole Roasted Christmas Turkey
Chestnut & wild mushroom stuffing, natural pan jus, spiced cranberry sauce, roasted pumpkin

Beetroot Cured Salmon Graviax Station
Served with bamboo charcoal tuile, horseradish sour cream, pickled cucumber, capers, red radish

Antipasto served on the table

Artisanal Italian Cold Cut Platter
Prosciutto di Parma 24-Month, Truffle Coppa, Mortadella with Pistachio, Spicy Salami

House-Pickled Vegetables & Sun-Blanched Tomatoes
Artisanal pickles, Taggiasca olives, sun-dried tomatoes, caper berries

Deconstructed Buffalo Mozzarella Caprese
Heirloom tomatoes, fresh buffalo mozzarella, Thai basil oil, 12-year aged balsamic caviar

Charcoal-Grilled Mediterranean Vegetables
Zucchini, eggplant, bell peppers, asparagus, mint salsa verde

Artisanal Bakery Basket & Condiments
Rosemary Focaccia, Charcoal Grissini, Sourdough rolls, EVOO, 12-year Balsamic

Salad & Cold Appetizer

Organic Hydroponic Greens Bar
Frisée, rocket, radicchio, heirloom cucumber, baby carrots, sweet corn, roasted beetroot

Warm Charred Lăng Cô Calamari Salad
Baby potatoes, caperberries, sun-dried tomatoes, lemon-thyme dressing

Roasted Turkey Char-Siu & Green Mango
Julienne green mango, crushed roasted peanuts, fresh mint, sweet chili lime dressing

Grilled Globe Artichoke & Black Olive Salad
Sun-dried tomato confit, toasted pine nuts, extra virgin olive oi

Wild Arugula & Smoked Turkey Breast
Caramelized walnuts, shaved Parmigiano, roasted fig vinaigrette

Superfood Quinoa & Pomegranate Salad
Toasted pistachios, fresh mint, cucumber, citrus-honey dressing

Dressing & Condiments: Aged Balsamic Vinaigrette, Passion Fruit Citrus Dressing, Creamy Truffle Mayo, Korean Kimchi

CHRISTMAS DAY BBQ BUFFET MENU

Festive Side Dishes

Honey-Thyme Roasted Delicata Pumpkin
Toasted pumpkin seeds, maple drizzle

Signature Tiger Prawn & Pineapple Jasmine Fried Rice
Crispy shallots, spring onions, sesame oil

Truffled Robuchon Potato Puré
Velvety butter potato purée, white truffle oil

Slow-Braised Angus Beef & Root Vegetable Ragout
Red wine reduction, baby carrots, pearl onions

Wok-Seared Lemongrass Chicken
Capsicum, roasted cashew nuts, scallions

Lăng Cô Seafood & BBQ Station

Lăng Cô Fresh Seafood Selection
Local Squid, Sweet Clams, Scallops with Herb Butter, Local Oysters with Ponzu, Tiger Prawns, Whole Red Snapper in Banana Leaf, Slipper Lobster with Garlic Butter, Mackerel Fillet

Premium Meats Selection
Australian Striploin Steak, Crispy Pork Belly, Lemongrass Wings

Gourmets & Condiments: Red Wine Jus, Green Peppercorn Sauce, Truffle Mushroom Cream, Lăng Cô Green Chili Seafood Sauce, House Satay, Chili-Lime Sea Salt

Festive Dessert Extravaganza

Valrhona Dark Chocolate Yuletide Log
Rich dark chocolate ganache, passionfruit insert

Vietnamese Robusta Coffee Tiramisu
Espresso-soaked ladyfingers, mascarpone cream

Valrhona Dark Chocolate Yuletide Log
Rich dark chocolate ganache, passionfruit insert

Vanilla Bean Crème Caramel
Silky custard, salted caramel crunch

Roasted Coconut & Cinnamon Crème Brûlée
Caramelized sugar crust, roasted coconut flakes

Traditional Christmas Pudding & Brandy Anglaise
Warm spiced pudding, aged brandy custard sauce

NEW YEAR'S EVE DINNER & COUNTDOWN PARTY

December 31st





BBQ Buffet & Countdown

Water Court Restaurant
6:30 PM- 10 PM

Begin the final evening of the year with an exquisite BBQ buffet at Water Court, before the celebration unfolds into an elegant Countdown experience, where live music and the magic of midnight welcome the New Year.

VND 6,000,000 ++ / ADULT
VND 2,500,000 ++ / CHILD (6-11 Y.O)

Italian Set Menu & Countdown

Azura Restaurant
6:30 PM- 10 PM

Celebrate the year's final evening with an intimate Italian dining experience at Azura, where an exclusive set menu of caviar, winter black truffle, and lobster promises an evening of refined indulgence.

VND 6,500,000 ++ / ADULT
VND 2,500,000 ++ / CHILD (6-11 Y.O)

*Prices are inclusive of free-flow beverages
*Complimentary for children under 6 accompanied by adults
*The dinner is compulsory for all in-house guests.



AGENDA GALA DINNER

December 31st

AZURA RESTAURANT

06:00 PM
Violin Welcome Guests
with Drinks

07:15 PM
New Year's Eve Performance
by Laguna Kindergarten and
Loc Vinh School

07:30 PM
Violin Performance

08:15 PM
Magic Show

09:00 PM
Invite Guests to Countdown Party

WATER COURT RESTAURANT

06:00 PM – 07:00 PM
Welcome Guests by Live
Band and MC

07:00 PM
New Year's Eve Performance
by Laguna Kindergarten and
Loc Vinh School

07:15 PM
First Lucky Draw

07:30 PM
Live Band & Singer

07:45 PM
Magic Show

08:00 PM
Live Band and Singer

08:15 PM
Second Lucky Draw

08:30 PM
Live Band & Singer

08:45 PM
Final Lucky Draw

09:00 PM
Closing Gala Dinner by MC
Invite Guests to Countdown Party

NEW YEAR'S EVE BBQ BUFFET MENU

Water Court Restaurant

COCKTAIL BLINIS

Blinis with Smoked Salmon – Sour Cream – imperial Caviar

BREAD & BUTTER STATION

Assorted bread and rolls with a selection of flavored oils & butters

FROM THE ORGANIC FARM SALAD BAR

Tomatoes, capsicum, radish, carrots, cucumber, sweet corn, beetroot, pickles

Dressings: Extra virgin olive oil, balsamic vinaigrette, French dressing, Thousand Island, sweet and sour fish sauce, mayonnaise, soya, peanut sauce

COMPOSED SALAD

Pomelo Salad – Prawn
Caprese Salad
Grilled Sweet Potato – Cashew Nut
Ceasar Salad
Selection of cracker

SALMON GRAVLAX

Beetroot – red cabbage – pink pepper & dill – bamboo charcoal

Sour cream – caper – pickled cucumber – red radish

CARVING STATION

Roasted AUS Rib Eye in bone
Vegetable – Thyme Jus

Roasted New Zealand Lamb Leg
Rosemary – Jus

CHEESE AND COLD CUT

Selection of cheese and cold cut served with grape, nuts, and dried fruit

Marinates Olives – Baby Onions – Sundried Tomatoes – Artichokes – Pickled Mushrooms – Grissini – Focaccia

SOUP

Mushroom soup with truffle cream

Tom Kha Gai served with garlic croutons, chives chopped

LIVE SALAD

Somtum Goong – Vegetarian

LIVE CUTTING

Serrano Ham – Crispy Baguette

VIETNAMESE LIVE STATION ROLLS

Mango & Prawns Rolls

Grilled Pork Belly Rolls

Vegetarian Rolls

LIVE NOODLE STATION

Hue Crab Thick Noodle Soup
Lime wedge – Chili Sate – Fish sauce – Spring onion – Chili sliced

LIVE STATION

Pan Seared Foie Grass
Toasted – Quince Puree – Honey Balsamic Glazed – Water Cress

SEAFOOD ON ICE & CRUDO

Mud Crab, Fine de Claire Oyster N4, Tiger Prawn, Spiny Lobster, Hamachi, Whole Shell Scallop

Condiments and dressing: Lime wedges, mignonette, hot chili sauce, sweet chili sauce, tabasco, chili sliced, salt and pepper

NEW YEAR'S EVE BBQ BUFFET MENU

Water Court Restaurant

VEGETARIAN DISHES

Thai Vegetable Green Curry

Baked Macaroni with Cheese

Baked Potatoes

OUTDOOR STATION

Rolling BBQ

Whole Duck – Whole Chicken – Pork Belly
Lamb Skewer Veggies – Vietnamese Sausage

Sweet & sour fish sauce, Green chili sauce, hot chili sauce, soya sauce, lime wedge, chili sliced, salt and pepper

Live Cooking

Savory Mini Pancake
Sweet sour fish sauce – Pickle
Mixed Vietnamese Herbs

Grill Pork with Noodles
Warm light fish sauce – Fresh Rice noodles – Pickled – Chili – Herbs

Popcorn Station

STEAM STATION

Seabass – Thai Spicy Herbs

Grouper – Vermicelli

Lang Co Eggs Squid – Lemongrass

Sweet & sour fish sauce, Green chili sauce, hot chili sauce, soya sauce, lime wedge, chili sliced, salt and pepper

SIDE DISHES

Masaman Nua

Seafood XO Fried Rice

Stew Spicy Chicken Thigh with Vegetable

Braise Pork Leg with Lemongrass and Galangal

Wok Fried Pho with Beef and Veggies

DESSERTS

Croquembouche la Francaise
with vanilla bean crème & burnt caramel

French Orange Madeleine Tower

Vanilla Bean & Coconut Crème Brûlée

Tropical Fresh Fruit Slices

Strawberry & Valrhona chocolate verrine

Pink Pomelo & coconut & Mango Verrines

Greek yogurt panna cotta

Mini Fruit Tart

Strawberry chocolate fountain with homemade marshmallow, sponge cake, fruits and berries

Crepes Station

With Vanilla Ice Cream

Fresh strawberry, banana, orange, Mango flambé

Sauce: Chocolate, Salt Caramel, Raspberry

Ice Cream Station

Coconut, Vanilla, Dark Chocolate, Durian



NEW YEAR'S EVE ITALIAN SET MENU

Azura Restaurant

Amuse-Bouche

Gillardeau Oyster & Caviar
Champagne Gelée, Oscietra Caviar, Micro-Herb Accents

Antipasto

Hokkaido Scallop Crudo
Black Truffle, Porcini Powder, Shaved Cured Bottarga

Primo Piatto

Maine Lobster Tortellini
Roasted Tomato Consommé, Pickled Clams, Wild Garden Aromatics

Risotto

Acquerello Risotto al Prosecco
Orange-Glazed Lobster Tail, Candied Lemon Zest, Cured Scallop Roe

Secondo Piatto — Pesce

Glacier 51 Toothfish
Fondant Potato, White Miso & Caviar Sabayon, Pickled Tropea Red Onion

Intermezzo

Carbonated Cucumber & Green Apple Shot
Effervescent Palate Cleanser

Secondo Piatto — Carne

Australian Wagyu Tenderloin
Pan-Seared Foie Gras, Porcini Texture, Roasted Cacao Nib Red Wine Jus

Dolce

Artisanal "Ferrero Rocher"
House-Made Gianduja Sphere, Hazelnut Praline, Dark Chocolate & 24k Gold Leaf

Petit Four

Gran Selezione di Piccola Pasticceria Italiana
Handcrafted Artisanal Mignardises & Traditional New Year Sweets



COUNTDOWN AGENDA

December 31st

9:00 PM – 10:00 PM

Welcome Guests by DJ & Free-flow Drink

10:00 PM – 11:45 PM

Live Band, DJ & Singer

11:45 PM

MC Invite All Guests to Gather on Stage

11:56 PM

Water Drum Dance

12:00 AM

Countdown by MC & DJ

12:01 AM

Firework Display

12:05 AM

Fire Dance

12:30 AM

Closing by MC


Dine in
GRACE



CRUDO & BUBBLES

December 1st - January 7th, 6 PM - 10 PM
Water Court Restaurant

VND 1,500,000 ++ / PERSON

Half Dozen of Fin De Claire Oysters
100Gr of Crudo Fish Sashimi Style or
150 Gr of Red Snapper-Hamachi-Salmon (each 50 Gr)

Festive Free-Flow Package: VND 950,000++ per person/ 2 hours
at all Banyan Tree outlets

Celebrate the season with a refined selection of freshly prepared crudo, showcasing the finest seafood in its purest form. Delicately crafted and elegantly presented, each bite brings a refreshing expression of coastal flavours to your festive table.



ITALIAN FESTIVE SET MENU

December 1st - January 7th, 6 PM - 10 PM
Azura Restaurant

VND 3,200,000 ++ / ADULT
VND 1,500,000 ++ / CHILD (6-11 Y.O)

Festive Free-Flow Package: VND 950,000++ per person/ 2 hours
at all Banyan Tree outlets

Experience the artistry of Chef Mauro's Festive Set Menu, complemented by Fresh Lobster, Fine de Claire Oysters, and premium Caviar. A celebration of exquisite flavours, elegant dining, and unforgettable moments.

ITALIAN FESTIVE SET MENU

Amuse-Bouche

Compressed Melon & Sea Grape Pearls
Champagne Gelée, Plant-Based Caviar, Micro-Herb Accents

Antipasto

Zuppa di Porcini e Tartufo
Velvety Wild Porcini & Black Truffle Soup, Herb Crostini, 24K Gold Leaf

Primo Piatto

Wild Mushroom & Ricotta Tortellini
Roasted Tomato Consommé, Pickled Shimeji, Wild Garden Aromatics

Risotto

Acquerello Risotto al Prosecco
Orange-Glazed Heirloom Carrots, Candied Lemon Zest,
Roasted Hazelnut Crunch

Secondo Piatto - Vegetariano I

Pan-Seared King Oyster Mushroom
Fondant Potato, White Miso Sabayon, Pickled Tropea Red Onion

Intermezzo

Carbonated Cucumber & Green Apple Shot
Effervescent Palate Cleanser

Secondo Piatto - Vegetariano II

Roasted Butternut Squash & Morel Mushrooms
Chestnut Purée, Crispy Sage, Roasted Cacao Nib Red Wine Jus

Dolce

Artisanal "Ferrero Rocher"
House-Made Gianduja Sphere, Hazelnut Praline, Dark Chocolate & 24K Gold Leaf

Petit Four

Gran Selezione di Piccola Pasticceria Italiana
Handcrafted Artisanal Mignardises & Traditional New Year Sweets



THAI FESTIVE SET MENU

December 1st - January 7th, 6 PM - 10 PM,
Saffron Restaurant

VND 3,200,000 ++ / ADULT
VND 1,500,000 ++ / CHILD (6-11 Y.O)

Festive Free-Flow Package: VND 950,000++ per person/ 2 hours
at all Banyan Tree outlets

A Festive Journey Through Thailand at Saffron – Vietnam's First and Only Thai SELECT 3-Star Restaurant. Celebrate the season with an exquisite Thai Festive Set Menu, thoughtfully crafted by Chef Aek. Discover the flavours of authentic Thai cuisine, brought together with premium ingredients and refined culinary techniques for a memorable festive dining experience.

THAI FESTIVE SET MENU

APPETIZERS

Koi Neua

Thai Beef Tartare, Thai Aromatics, Raw Wagyu Beef, Fish Sauce, Lime, Chilies, Toasted Rice Powder

Phla Goong Yang

Traditional Grilled King Prawns Salad with Spicy Thai Herbs, Chilies Lime Dressing

SOUP

Tom Yum Talay Ruam

Hot and Sour Soup with Scallop, Prawn, Calamari, Mushrooms, Lemongrass, Galangal, Tomato, Chili Lime

REFRESHMENT BREAK

Lime & Roselle sherbets

MAIN COURSE / MÓN CHÍNH

Ped Yang Makam

Grilled Roasted Duck Breast with Ginger, Sesame Tamarind Sauce

Khao Ob Nua Yang

Marinated Grilled Japanese Wagyu A4 and Beef Tongue with Beef Tallow Baked Rice, Crispy Shallot, On Top Soy Cured Egg yolks ,Chili Lime Sauce

DESSERT / TRÁNG MIỆNG

Sago melon I-Tim Kati

Sweet Tapioca Pearls, Melon, Corn, Almond Milk, Young Coconut Meat with Coconut Ice-Cream



FESTIVE AFTERNOON TEA

1st December – 7th January, 2 PM - 5 PM
Thu Quan Bar

VND 1,050,000 ++ / SET (1 COUPLE)

Festive Free-Flow Package: VND 950,000++ per person/ 2 hours
at all Banyan Tree outlets

Escape into the magic of the festive season with an elegant Festive Afternoon Tea at Thu Quan. Delight in a curated selection of handcrafted sweet and savoury treats, festive pastries, and freshly baked delights, perfectly paired with premium teas and artisan coffee.

FESTIVE AFTERNOON TEA

Savory

Macaron Foie Gras Mousse – Raspberry Jam

Crunchy Rice Paper Pillows – Smoked Salmon Cream – Caviar

Heirloom Tomato – Mozzarella Ball – Aged Balsamic Reduce – Basil

Sweet

Cranberry & Raisin Scone
Clotted cream & Orange & Strawberry Jam

Mini Chocolate Log – Cherry jelly

Pistachio & White Chocolate & Cheese Cake

Hazelnut Praline – Raspberry Mousse tart



TEA VOYAGE

EXPLORE THE ESSENSE OF SIX HERBAL BLENDS

1st December – 7th January
Thu Quan Bar

VND 150,000++/TEA BAG/POT

Embark on a Tea Voyage through six distinctive Vietnamese herbal teas, each revealing a new layer of flavour and aroma. Collect all six stamps throughout your stay and receive a beautifully crafted Tea Book (featuring six tea varieties with eight tea bags of each), as a keepsake of your journey.



SPIN FOR A FESTIVE TREAT

Check-out our Lucky Wheels at Thu Quan Bar
Cocktails, complimentary desserts, wine treats & dining discounts await!


Bond in
GRACE

Family ACTIVITIES

30 NOV - 6 DEC

Elf Academy

Step into Santa's world and train to become one of his cheerful little helpers through playful challenges, creative activities and teamwork.

7 DEC - 13 DEC

Tropical Wonderland

Celebrate Christmas by the sea with sunny skies, vibrant colours, creative activities and joyful moments for the whole family.

14 DEC - 20 DEC

Dear Santa...

Write your wishes, create festive keepsakes and get ready to welcome Santa as the magic of Christmas draws near.

21 DEC - 28 DEC

The Christmas Carnival

Music, lights, games and festive surprises come together for the most exciting week of the season.

28 DEC - 3 JAN

New Year Wishes

Celebrate new beginnings with joy and gratitude, and step into 2027 with your loved ones and a heart full of hope.

You are warmly encouraged to join the full 7-day journey to experience the greatest benefits. If you cannot attend every session, please don't worry because each practice is complete on its own and can be enjoyed independently.

For reservation, please contact us via reservations-langco@banyantree.com or +84 234 3695 888; dial 0 or contact your Villa Host directly.

30 NOV - 6 DEC

Elf Academy

Become a Santa's little helper – fun training and teamwork games!

	9:00 *For Kids - Kids' Club*	15:00 *For Families - Ballroom Foyer*
MON, 30	**Experiment** Invisible Ink	**Art & Craft** The Elf Hat
TUE, 01	**Game** Elf Jigsaw Puzzle	**Fitness & Wellness** Elf Bootcamp
WED, 02	**Craft** Paper cup Elf	**Painting Art** Portrait of My Elf Team
THU, 03	**Dance** Jingle Bells	**Scavenger Hunt** Elf Training Course
FRI, 04	**Amazing Color Bead** Christmas Tree	**Leaves Art** Nature Craft: Flying Elf Wings
SAT, 05	**Face Painting** Elf Face Fun	**Culture** Elf To He
SUN, 06	**Origami** Elf Face	**Movie** Arthur Christmas

7 DEC - 13 DEC

Tropical Christmas Wonderland

Celebrate Christmas by the sea – colorful,
sunny, and creative!

	9:00 *For Kids - Kids' Club*	15:00 *For Families - Ballroom Foyer*
MON, 07	**Experiment** Magnetic Hunt	**Art & Craft** Ocean Keychain
TUE, 08	**Game** Christmas Bingo	**Fitness & Wellness** Aqua Exercise
WED, 09	**Craft** Paper Coconut Tree	**Painting Art** Christmas by the Sea Canvas
THU, 10	**Dance** Ring the Bells	**Scavenger Hunt** Santa's Tropical Treasure Hunt
FRI, 11	**Amazing Color Bead** Colorful Fish	**Leaves Art** Mandala Art
SAT, 12	**Face Painting** Sunshine & Colors	**Culture** Coconut Leaves Art
SUN, 13	**Origami** Starfish	**Movie** Jingle Jangle: A Christmas Journey



14 DEC - 20 DEC

Dear Santa

Time to welcome Santa and preparing for his arrival!

	9:00 *For Kids - Kids' Club*	15:00 *For Families - Ballroom Foyer*
MON, 14	**Experiment** Balloon Inflation	**Art & Craft** Santa Mailbox
TUE, 15	**Game** Christmas Charades	**Fitness & Wellness** Santa Stretch
WED, 16	**Craft** Santa Hat	**Painting Art** with Santa
THU, 17	**Dance** We Wish You a Merry Christmas	**Scavenger Hunt** Find the Lost Letters
FRI, 18	**Amazing Color Bead** My Little Reindeer	**Leaves Art** Santa's Beard
SAT, 19	**Face Painting** Holiday Sparkle Faces	**Culture** Speak Vietnamese with Santa
SUN, 20	**Origami** Christmas Tree	**Movie** Klaus

21 DEC - 27 DEC

The Christmas Carnival

The most exciting week of the season – music, lights, games, and joy!

	9:00 *For Kids - Kids' Club*	15:00 *For Families - Ballroom Foyer*
MON, 21	**Experiment** Color Mixing	**Art & Craft** Carnival Art Corner
TUE, 22	**Game** Santa Jigsaw Puzzle	**Fitness & Wellness** Santa Belly Fit
WED, 23	**Craft** Popsicle Stick Christmas Tree	**Painting Art** Magical Christmas Carnival
THU, 24	**The Christmas Carnival** **9:00 –11:00**	**Scavenger Hunt** Carnival Token Hunt
FRI, 25	**Amazing Color Bead** Santa Claus	**Leaves Art** Reindeer
SAT, 26	**Face Painting** Twinkle & Paint	**Culture** Christmas To He
SUN, 27	**Origami** Lucky Star	**Movie** The Christmas Chronicles

28 DEC - 03 JAN

New Year Wishes

A week of new beginnings – filled with hope, gratitude, and joyful celebration.

	9:00 *For Kids - Kids' Club*	15:00 *For Families - Ballroom Foyer*
MON, 28	**Experiment** Fireworks in a Jar	**Art & Craft** Wishing Tree Notes
TUE, 29	**Game** Simon says	**Fitness & Wellness** Fresh Start Fitness Challenge
WED, 30	**Craft** Confetti Cannon	**Painting Art** Wishes for 2027
THU, 31	**Dance** This Little Light of Mine	**Scavenger Hunt** Wishing Star Quest
FRI, 01	**Amazing Color Bead** Happy Heart	**Leaves Art** New Year Memories
SAT, 02	**Face Painting** New Year Glow	**Culture** New Year Calligraphy
SUN, 03	**Origami** Paper Lantern	**Movie** Christmas on Mistletoe Farm


Retreat in
GRACE



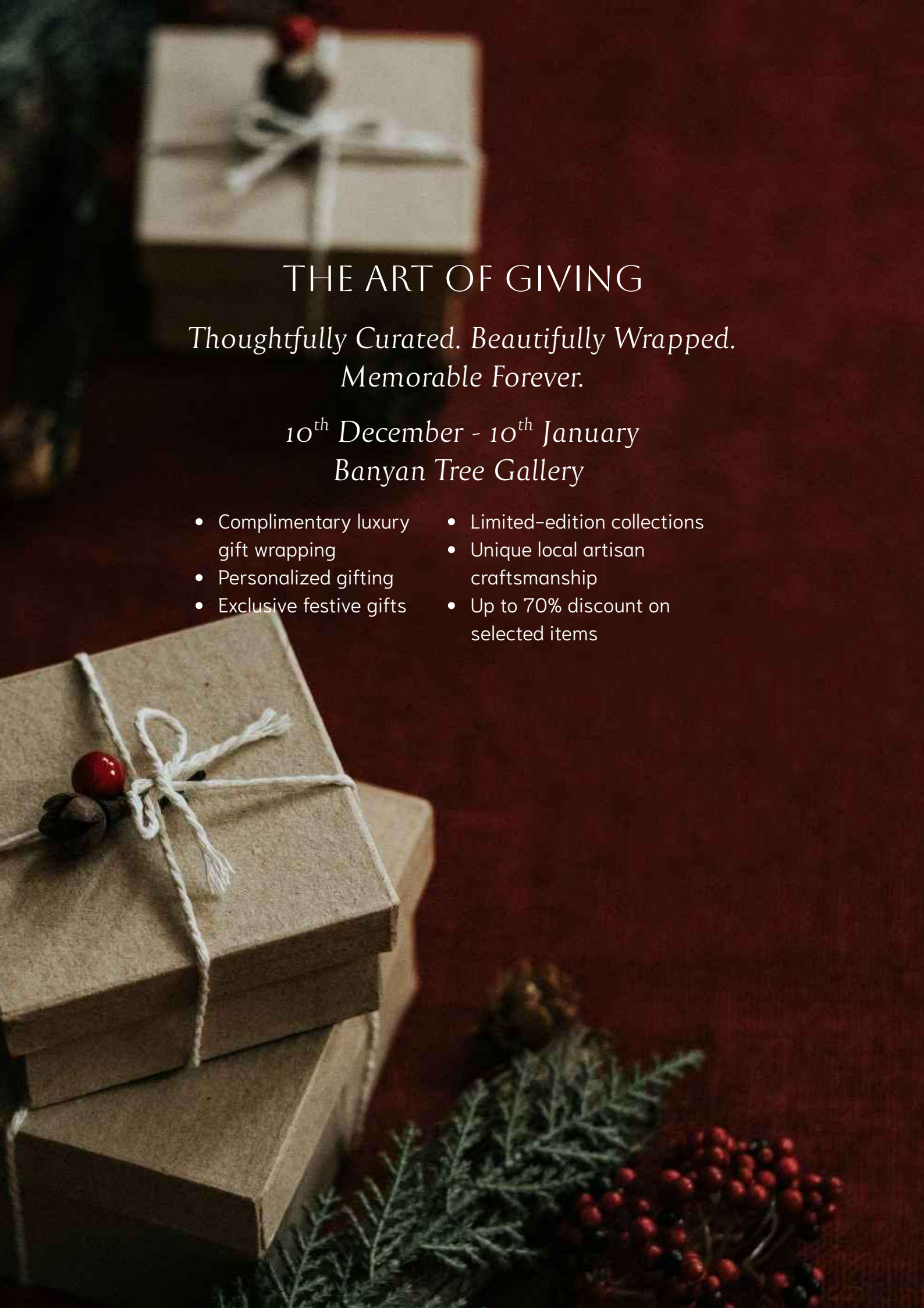
GATHER IN GRACE SIGNATURE JOURNEY

10th December – 10th January
Banyan Tree Spa

VND 9,200,000 NET / 1 COUPLE

Let Banyan Tree Spa create moments of serenity where loved ones gather, celebrate, and embrace the true meaning of the season through timeless wellness rituals.

- Private Couple Wellness Journey
- Welcome Footbath Ritual
- 30-minute Coriander Cucumber Cleanser
- 60-minute Banyan Herbal Pouch Massage
- 30 minute Banyan Epress Facial
- Festive Herbal Tea & Healthy spring roll
- 20% off on next Spa treatment (except for facial, beauty treatment, package included facial and on-going promotion)
- 15% off on Gallery Privilege (except for consignment, convenience and discounted items)



THE ART OF GIVING

Thoughtfully Curated. Beautifully Wrapped.
Memorable Forever.

10th December - 10th January
Banyan Tree Gallery

- Complimentary luxury gift wrapping
- Personalized gifting
- Exclusive festive gifts
- Limited-edition collections
- Unique local artisan craftsmanship
- Up to 70% discount on selected items

May the warmth of gathering stay with you, long after the season has passed.



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reservations-langco@banyantree.com

BANYAN TREE

LĂNG CÔ