



**HYATT**  
REGENCY™

DANANG  
RESORT & SPA



# LUNCH MENU

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VND 750,000++ per person	
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## STANDARD PACKAGE

VND 750,000 ++ per person

### Western Buffet

Minimum 30 guests – less than that Set lunch recommend

#### ◆ MENU 1

##### APPERTIZERS

- “Make Your Own Salad - Western style” station (V)  
Assortment of salads, various vegetables, dips and homemade dressing
- Tuna Nicoise salad
- Couscous salad (V)
- Vegetables & feta cheese quiche (V)
- Mushroom cream Soup, croutons (V)
- Artisan bread selection

##### MAIN COURSES

- Grilled whole seabass Mediterranean style, pesto & tomato salsa
- Braised chicken tight, capsicum, tomato, onions, coriander
- Saffron risotto (V) : shrimp (SF) / mushroom (V) (Live station)
- Stir-fried broccoli & green beans, garlic (V)

##### SWEETS

- Caramelized apple tart, vanilla cream sauce
- Dark & white chocolate custard
- Tropical sliced fruits

#### ◆ MENU 2

##### APPERTIZER

- “Make Your Own Salad - Western style” station (V)  
Assortment of salads, various vegetables, dips and homemade dressing
- Chicken Caesar salad
- Cherry tomato salad, shallot vinaigrette, basil, pine nuts (V)
- Spinach & ricotta puff pastry (V)
- Minestrone soup, croutons
- Artisan bread selection

##### MAIN COURSES

- Grilled Cumberland pork sausage, caramelized onions, mustard
- Seafood stew, tomato, white beans, potato, olives
- Penne pasta: Seafood sauce (SF), pesto & cherry tomato sauce (V), cream sauce (V) (Live station)
- Zucchini, eggplant, tomato gratin (V)

##### SWEETS

- Limoncello tiramisu
- Chocolate choux
- Tropical sliced fruits

# STANDARD PACKAGE

VND 750,000 ++ per person

## Asian Buffet

Minimum 30 guests – less than that Set lunch recommend

### ◆ MENU 1

#### APPERTIZERS

- “Make Your Own Salad - Asian style” station (V)  
Assortment of salads, various vegetables, dips and homemade dressing
- Pomelo salad, rice crackers (V)
- Banana blossom salad, shrimp (SF)
- Crispy pork wonton, chili sauce
- Vietnamese noodle soup “Beef Pho” (Live Station)

#### MAIN COURSES

- Caramelized & braised mackerel, spring onions, chili
- Grilled lemongrass chicken, calamansi sauce
- Steamed jasmine rice (V)
- Stir-fried tofu & mushroom, spring onions (V)
- Wok- fried pak choy, soy sauce, fried garlic (V)

#### SWEETS

- Panda & mung beans layer cake
- Banana cake
- Tropical sliced fruits

### ◆ MENU 2

#### APPERTIZERS

- “Make Your Own Salad - Asian style” station (V)  
Assortment of salads, various vegetables, dips and homemade dressing
- Vietnamese beef salad, watercress & tomato, onions
- Green mango salad, marinated tofu (V)
- Crispy Vegetables spring rolls (V)
- Wonton chicken soup, pak choy, shiitake mushroom, (Live Station)

#### MAIN COURSES

- Roasted whole duck, hoisin sauce with fried buns
- Shrimps & young coconut stew, onions, capsicum
- Steamed red rice (V)
- Grilled eggplant, scallion oil & sesame (V)
- Wok fried Da Lat organic vegetables (V)

#### SWEETS

- Coconut cake, pineapple
- Matcha crème brûlée
- Tropical sliced fruits

## STANDARD PACKAGE

VND 750,000 ++ per person

## Fusion Buffet

Minimum 30 guests – less than that Set lunch recommend

### ◆ MENU 1

#### APPERTIZERS

- “Make Your Own Salad - Asian style” station (V)  
Assortment of salads, various vegetables, dips and homemade dressing
- Crispy shrimp roll, sweet & sour sauce
- “Tom Ka Kai” Coconut lemongrass chicken soup
- Greek salad (V)
- Green papaya salad, homemade dried beef
- Artisan bread selection

#### MAIN COURSES

- “Char Siu” BBQ pork, condiments (carving station)
- Stir-fried egg noodles with vegetables (V)
- Seared seabass, dill cream sauce
- Steamed broccoli & cauliflower (V)

#### SWEETS

- Tropical fruits tart, coconut custard
- Chocolate brownies, vanilla ice cream
- Seasonal sliced fruits

### ◆ MENU 2

#### APPERTIZERS

- “Make Your Own Salad - Western style” station (V)  
Assortment of salads, various vegetables, dips and homemade dressing
- Asian coleslaw, sesame (V)
- Mediterranean seafood salad (SF)
- Tom yum prawns soup
- Pork Sausage rolls, whole grain mustard (Carving station)
- Artisan bread selection

#### MAIN COURSES

- Red curry braised beef, eggplant
- Baked turmeric cobia in banana leaf, lime sauce
- Vegetables egg fried rice (V)
- Wok- fried morning glory, fried garlic (V)

#### SWEETS

- Pineapple & raspberry crumble, vanilla sauce
- Marble cake, chocolate sauce
- Tropical sliced fruits

## STANDARD PACKAGE

VND 750,000 ++ per person

### Western Set Lunch – Individual style

#### ◆ MENU 1

- Tuna & Avocado tartar, Italian basil, lemon
- Seared pork belly, pumpkin mash, caramelized onions & pineapple
- Chocolate ice cream, vanilla sauce

#### ◆ MENU 3

- Grilled Squid & Octopus, Romesco sauce, chorizo, wild rocket
- Creamy Chicken Ravioli, spinach, green asparagus, semi dried tomato
- Lemon & pomelo tart, meringue, lime zest

#### ◆ MENU 2

- Chicken Caesar salad, cos lettuce, crispy bacon, croutons
- Seared Seabass, polenta, tomato salsa, basil
- Honey milk panna cotta, pistachio, milk ice cream

#### ◆ VEGETARIAN MENU

- Quinoa & Beetroot salad (V), Grapes, feta cheese, mustard dressing
- Mushroom risotto (V), Arborio rice, wild mushroom, parmesan
- Meringue, lime zest

## LUNCH MENU

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# STANDARD PACKAGE

VND 750,000 ++ per person

## Vietnamese Set Menu – Sharing style

### ◆ MENU 1

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#### APPERTIZERS

- “Hoi An style” grilled pork on lemon grass
- Shiny bush and shrimp and tomato salad

#### SOUP

- Chicken soup, sour leaves

#### MAIN COURSES

- Wok fried beef, onion, capsicum, green pepper corn
- Stewed cobia in clay pot
- Stir-fried pumpkin, garlic
- Steamed jasmine rice

#### SWEET

- Crème caramel, tropical fruits

### ◆ MENU 2

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#### APPERTIZERS

- Seafood spring roll, sweet and sour fish sauce
- Beef salad with young banana and star fruit, peanut, hot basil

#### SOUP

- Spinach and chopped shrimp soup

#### MAIN COURSES

- Wok fried tiger prawns, shallot, garlic and chili
- Braised pork rib, green pepper corn
- Steamed Da Lat vegetables, caramelized and fish sauce dip
- Vegetables fried rice

#### SWEET

- Coconut pudding, sweet corn, avocado

### MENU 1

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#### APPERTIZERS

- Chicken skewer, red chili sauce
- Green mango salad, homemade dried beef, peanut, mint leave

#### SOUP

- Sweet and sour clam soup

#### MAIN COURSES

- Wok fried sea bass with shiitake mushroom
- Grilled eggplant, scallion oil
- Steamed jasmine rice

#### SWEET

- Homemade ice cream – Coconut & Mango, biscuit, passion fruit sauce

# STANDARD PACKAGE

VND 750,000 ++ per person

## Vietnamese Vegetarian Set Menu – Sharing style

### ◆ MENU

#### APPERTIZERS

- Vegan meat on lemon grass
- Banana blossom salad, shimeji mushroom, peanut, hot basil

#### SOUP

- Sweet corn, broccoli, carrot and lotus soup

#### MAIN COURSES

- Wok fried tofu, onion, capsicum, green pepper corn
- Stewed eggplant in clay pot, soy sauce
- Sautéed pumpkin, garlic
- Steamed jasmine rice

#### SWEET

- Coconut pudding, sweet corn, avocado