



INTERCONTINENTAL®

NHA TRANG



Festive BUFFET DINNER

24/12/2025 & 31/12/2025

From 6pm to 9pm | Cookbook Cafe, Level 1

VND 2,100,000⁺⁺ per person

(Includes soft drink & beer)



Promotion introduction

Celebrate the ultimate festive dining experience at InterContinental Nha Trang with our Premium Festive Christmas Buffet. Available on December 24 and 31, this buffet features luxurious, chef-curated dishes from live cooking stations, chef pass around items, seafood on ice, carvery meats, and an indulgent dessert selection.

Each dish is crafted using premium ingredients to create a memorable and festive holiday experience in an elegant setting, perfect for families, friends, and colleagues.

Buffet highlight

CHEF PASS AROUND

Lobster thermidor in shell, crispy spring roll
with duck confit and hoisin glaze





HOT LIGHT CARVERY

Traditional roast turkey roll with chestnut stuffing, cranberry sauce and gravy, slow roasted Australian prime rib with peppercorn jus and horseradish, honey glazed gammon with spiced pineapple relish with sides of roasted baby potatoes, glazed carrots, Yorkshire pudding, sautéed Brussels sprouts, and condiments



SHOW KITCHEN

Grilled oyster with garlic butter, grilled tiger prawns, beef sirloin, and lamb chops, steamed scallops with lemongrass and ginger, grilled local squid with lime chili dipping sauce





SEAFOOD ON ICE

Blue crab, imported oysters, prawns, mussels, Alaskan snow crab legs, clams, whelks with lemon wedges, cocktail sauce, ponzu, chili lime dip, wasabi soy

SIGNATURE DESSERTS

Dark Chocolate Yule Log, Traditional Christmas Pudding with brandy cream,
Hazelnut praline cake, Yule log cake, Apple crumble with vanilla sauce,
Tropical pavlova





Specially

AVAILABLE FOR DECEMBER 24 AND 31 DISHES

Lobster thermidor, slow roasted Australian prime rib,
grilled tiger prawns, seafood thermidor, traditional
Christmas pudding with brandy cream



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Thank You
FOR BOOKING

Email: fb.reservation@icnhatrang.com

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Chat with us on Zalo

