

WEDDING  
*Eternity*

**LOTTE**

HOTELS & RESORTS

HANOI

# CRYSTAL PACKAGE

VND1,590,000<sup>++</sup>/PERSON

## Salad

Pomelo and seafood salad with chilli and herbs  
Seaweed salad with sesame seed  
Green mango salad with fresh seafood  
Fresh spring roll and smoked salmon  
Fresh spring roll with shrimp and green mango  
Fresh spring roll with salmon and Arugula

## Soup

Crab meat soup with green spinach  
Green mussel cream soup with leek  
Sea cucumber soup with crab meat  
and vegetable  
Crab meat soup with asparagus

## Seafood

Grilled king prawn with salted egg  
and spring onion  
Crispy fried king prawn with passion fruit sauce  
Oven-baked green mussel with fried shallot  
and spring onion  
Oven-baked green mussel with parmesan cheese  
Fried scallop with asparagus and spicy garlic sauce  
Braised Abalone with shitake mushroom and broccoli  
Grill razor clam with spring onion and shallot oil

## Fish

Steamed live grouper  
with light soya sauce in HongKong style  
Pan-fried salmon with garlic in chilli bean sauce  
Traditional grilled eel  
Steamed live sturgeon  
with ginger and mushroom in oyster sauce

## Beef

Grilled Australian beef in green pepper sauce  
Grilled Australian beef in chilli and lemon grass  
Stir-fried Newzeland lamp with chilli and lemon grass

## Poultry

Pan fried duck breast with cream Ragout mushroom  
Steamed chicken with ginger, mushroom in oyster sauce  
Braised Pigeon with red date and chinese herb  
Roasted pigeon with five spices powder and moc mat leave

## Vegetable

Sauteed Kailan with garlic in soya sauce  
Sauteed baby pok choy with XO sauce  
Steamed broccoli with crab meat sauce

## Rice

Steamed rice with pandan leaves  
Lotte fried rice with crab roe  
Chicken fried rice with salted fish  
Shrimp sticky rice with lotus leaves  
Hoang Pho sticky rice

## Broth

Hot and sour prawn dumpling broth soup  
with assorted mushroom  
Winter melon broth soup with dried scallop and bamboo pith

## Dessert

Seasonal fresh fruit platter  
Green rice panna cotta with rice nougatin  
Mango pudding with lemon grass  
Braised pear with Chinese ginseng, white fungus and lotus seed

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# SAPPHIRE PACKAGE

VND1,290,000<sup>++</sup>/PERSON

## Salad

Lotus stems salad with shrimp and mix herb  
Fruit salad with prawn and roasted almond  
Green mango and shrimp salad with mint  
Fresh spring roll and smoked salmon  
Fresh spring roll with shrimp and coriander  
Fresh rice noodle spring roll with beef,  
onion and coriander

## Soup

Hot and sour prawn soup with assorted mushroom  
Crab meat soup with asparagus  
Hot and sour seafood soup with assorted mushroom  
and tomato cherry  
Traditional eel soup with mushroom and ginger

## Seafood

Crispy fried tiger prawn with five spices powder and chilli  
Crispy fried tiger prawn with passion fruit sauce  
Grill cuttlefish with chilli and lemon grass  
Crispy fried soft shell crab in tamarind sauce  
Stir-fried seafood with onion and spicy garlic sauce

## Fish

Pan-fried salmon with passion fruit sauce  
Steamed live sturgeon with ginger and mushroom  
in oyster sauce  
Steamed live sturgeon in salted spicy black bean sauce  
Steamed seabass with soya, ginger and spring onion

## Beef

Grilled beef medallion with onion in chilli and lemon grass sauce  
Stir-fried sliced beef with onion and assorted fresh mushroom  
Wok-fried beef luc lac with capsicum in Sai Gon style

## Poultry

Braised chicken with assorted mushroom and lotus seed  
Roasted Lang Son style chicken with pickled onion  
Stewed chicken with red wine and shallot  
Braised pigeon with assorted mushroom and lotus seed

## Vegetable

Wok-fried assorted vegetable with mushroom sauce  
Sautéed Kailan with garlic in soya sauce  
Sautéed broccoli with garlic in mushroom sauce

## Rice

Steamed rice with pandan leaves  
Fried rice with BBQ pork and vegetable  
Sticky rice with lotus seed

## Broth

Pork dumpling broth soup with assorted vegetable  
and dried shrimp  
Young pork ribs broth soup with mushroom and lotus root

## Dessert

Seasonal fresh fruit platter  
Tiramisu cake  
Coconut milk sago and vanilla ice cream  
Chilled lotus seed and longan in sweet consomme



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## EMERALD PACKAGE

VND990,000<sup>++</sup>/PERSON

## Salad

Chicken shredded salad with laska leaves  
Banana blossom salad with grilled duckling  
Green papaya salad with dried beef  
Fresh spring roll with pork and rice powder  
Fresh rice noodle spring roll with beef, onion  
and corriander  
Fresh spring roll with pork and shrimp

## Soup

Chicken soup with lotus seed  
Chicken soup with corn cream soup  
West lake minced beef soup with vegetable  
Seafood soup with bean curd and vegetable

## Seafood

Crispy fried prawns with orange sauce  
Crispy fired prawns served with mayonnaise sauce  
and sesame seed  
Stir-fried squid with onion in Samba sauce  
Fried squid with five spices powder and chilli  
Deep fried seafood with capsicum in black pepper sauce

## Fish

Steamed red sapper with soya, ginger and spring onion  
Crispy fried sneakhead fish in onion  
and black mushroom  
Steamed seabass with ginger, black mushroom  
in oyster sauce  
Fried seabass with spicy garlic sauce

## Beef

Traditional braised beef tender with five spices and red wine  
Wok-fried beef luc lac with shallot in tamarind sauce  
Stir-fried beef tender with capsicum in black peper sauce

## Poultry

Stir-fried chicken thigh with onion and assorted mushroom  
Roasted Lang Son style duck with fruit sauce and pickled onion  
Grilled chicken with ginger and nature honey  
Steamed chicken with ginger and lime leaves

## Vegetable

Wok-fried assorted vegetable with garlic  
Sauteed baby pok choy with garlic in oyster sauce  
Sauteed broccoli with garlic and oyster sauce

## Rice

Lotte seafood fried rice  
Duong Chau fried rice  
Sai Gon fried rice with prawn and pineapple  
Coconut sticky rice with sesame seed

## Broth

Steamed rice with hot and sour broth soup,  
pork dumpling in assorted fresh mushroom  
Steamed rice with chicken dumpling broth soup  
in assorted vegetable

## Dessert

Seasonal fresh fruit platter  
Mango pudding with strawberry compote  
Caramen cream  
Red bean soup with grated coconut and vanilla ice cream