



ZANNIER HOTELS
Bãi San Hô



CELEBRATE LUNAR NEW YEAR
WITH
ZANNIER HOTELS BÃI SAN HÔ



YEAR OF THE DRAGON NĂM GIÁP THÌN 2024

As the Lunar New Year approaches, the year of the Dragon is calling for good luck, health and strength.

Lunar New Year or Tết in Vietnamese is the most special time of the year when everyone gathers with family to celebrate and enjoy new years activities.

Here at Zannier Hotels Bãi San Hồ, we have crafted a unique program of adventure and indulgence during this special time.

Chúc Mừng Năm Mới!



	THU – 8 FEB	FRI – 9 FEB	SAT – 10 FEB	SUN – 11 FEB	MON – 12 FEB	TUE – 13 FEB	WED – 14 FEB
08:30–09:30	Kayak Trip (maximum 8 guests)	Basket Boat Experience (2 guests per trip)	E-foil Lesson (maximum 4 guests)	Windsurf lesson (2 guests per trip)	Kayak Trip (maximum 8 guests)	Padel Lesson (4 guests per match)	Morning Cliff Walk (maximum 8 guests)
10:30–11:30	KID CLUB TRADITIONAL GAME Lo Co jumping	KID CLUB TRADITIONAL GAME O An Quan	KID CLUB TRADITIONAL GAME Face Painting	KID CLUB TRADITIONAL GAME Coconut leaves class	KID CLUB TRADITIONAL GAME Bau Cua Tom Ca	KID CLUB TRADITIONAL GAME Banh Ne	KID CLUB TRADITIONAL GAME Kite making course
15:30 – 16:30	KID CLUB CREATIONS T-shirt painting class 150,000 VND	BEACH AREA GAME Hide & Seek	BEACH AREA GAME Monkey bridge walk	KID CLUB CREATIONS Paper Lotus making 150,000 VND	BEACH AREA GAME Monkey bridge walk	KID CLUB CREATIONS Conical Hat painting Class 150,000 VND	BEACH AREA GAME Bit Mat Bat De
16:30–17:30	BEACH AREA Football match	BEACH AREA Badminton match	BA HAI Bánh Chung cake making	BA HAI Ông Đồ Calligraphy accompanied by tea and Vietnamese sweets 150,000 VND per guest	BEACH AREA Volleyball match	BEACH AREA Badminton match	BEACH AREA Football match
ADDITIONAL DINNER VENUE				LANG CHAI BEACH RESTAURANT BBQ Set menu Traditional music 1,900,000 VND/guest	BA HAI PADDIES RESTAURANT Street Food Market Buffet Dragon dance performance 1,900,000 VND/guest	LANG CHAI BEACH RESTAURANT BBQ Set menu Live band performance 2,500,000 VND/guest	BA HAI PADDIES RESTAURANT TET set menu 1,900,000 VND/guest

SUNDAY, 11TH FEBRUARY
BBQ SET @ LÀNG CHÀI
TRADITIONAL MUSIC PERFORMANCE

Starters

Gỏi cá mai
Anchovy salad, mint, starfruit, rice paper

Bò một nắng muối chẳm chéo
Tuy Hoa sundried beef, lime, ant salt

Nghêu nướng mỡ hành
Charred clams, scallion, peanut

BBQ

Vịt quay sốt me
Duck with tamarind sauce

Tôm sú tẩm gia vị nướng
Marinated tiger prawns

Cá chẽm nướng lá chuối
Seabass fillet braised in banana leaf, light
ginger and garlic soya sauce

Rau củ quả luộc với khô quệt
Steamed vegetables, vietnamese dip

Dessert

Đậu hủ phô mai đường đen
Tofu flan, tapioca, Dalat strawberries

1,900,000 VND net per person

MONDAY, 12TH FEBRUARY
STREETFOOD MARKET @ BÀ HAI
DRAGON DANCE PERFORMANCE

Bánh cuốn chả nướng
Steamed rice roll cake

Bún đậu xào chay
Fresh rice noodle salad, tofu

Bánh xèo tôm mực
Turmeric pancake with shrimp and squid

Nem rán
Imperial fried spring roll

Gỏi cuốn tôm chua Huế
Fresh spring roll from Huế

Bánh Chưng & Bánh Tét
Traditional vietnamese sticky rice cake

Chả cá lã vong
Cobia fish marinated with turmeric and dill

Bánh Khọt
Crispy rice pancake

Rau củ quả luộc với khô quệt
Steamed vegetables, vietnamese dip

Thịt xiên nướng
Grilled pork skewers

Gà tẩm gia vị nướng
BBQ marinated chicken

Mực tẩm gia vị nướng
BBQ marinated squid

Pho bo
Beef noodle soup

Chè trái cây
Sweet soup station

1,900,000 VND net per person

TUESDAY, 13TH FEBRUARY
VIETNAMESE SET @ LÀNG CHÀI
SAX LIVE MUSIC PERFORMANCE

Starters

Gỏi xoài khô mực
Mango salad with fried calamari

Nem cua bể
Fried crab spring roll

BBQ Main Course

Tôm hùm nướng sốt đặc biệt
Lobster 500g

Gà tẩm gia vị nướng
Marinated chicken

Cơm chiên tay cầm với rau
Vegetarian rice cooked in claypot

Cà tím nướng với hành lá và ớt
Charred eggplant, green onion, chili

Dessert

Bánh tart socola
Light as feather chocolate tart

2,500,000 VND net per person

WEDNESDAY, 14TH FEBRUARY
SEAFOOD SET MENU @ BÀ HAI

Starter

Bánh xèo tôm sú
Tiger prawn, turmeric pancake
served with rice paper, cucumber,
green mango and fresh herbs

Main Course

Đĩa hải sản nướng tổng hợp không tôm hùm
Grilled seafood platter:
prawns, periwinkles, oyster, whelk,
clam, squid & French fries

Dessert

Bánh socola
Chocolate Fondant

1,900,000 VND net per person