

YEAR OF THE DRAGON



TET, also known as the Lunar New Year, is a vibrant and significant celebration marking the arrival of spring in the lunar calendar. It holds cultural and spiritual importance as families gather to honor ancestors, express gratitude, and welcome the coming year with rituals, traditional foods, and festive activities.

The Year of the Dragon symbolizes strength, good fortune, and transformation. Believed to bring prosperity and positive change, the Dragon year amplifies the festive spirit, inspiring communities to embrace hope, resilience, and new beginnings.

TIA WELLNESS LUNAR NEW YEAR PROGRAM

► Friday, 09th Feb 2024

14:30

Reflection of the Year of the Cat

Engage in a creative workshop to reflect on the past year, express gratitude for all the experiences from the last twelve months, and move forward afresh.

19:00

Evening Wishing Lantern Ceremony

Welcome the Year of the Dragon with a mindful ceremony amidst our lush, tropical wellness garden and set intentions for a prosperous year ahead.



► Saturday, 10th Feb 2024

06:00

Sunrise Beach Gratitude Meditation

Start the new year with positive energy. Immerse yourself in the soothing sounds of waves and discover the transformative power of gratitude.

09:30

Traditional Dragon Dance

Experience the rhythmic drums and traditional dragon dance, where performers will parade around the resort's main pool and restaurant in a ritual that is believed to drive away evil spirits and bring good luck and blessings.

11:00

Local Pagoda Visit

Embark on a visit to a local Pagoda in Da Nang. Pick your lucky number and unveil the mysteries of the new year.

► Sunday, 11th Feb 2024

06:00

Marble Mountain Exploration & Pagoda Prayer

Explore the famous Marble Mountains and enchanting pagodas within caves. Make a prayer and express gratitude.

15:00

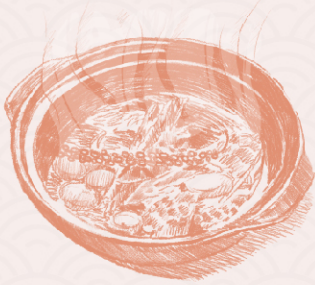
Sweet TET Afternoon Tea

Join us and fellow guests to discover traditional TET sweets and tea. Spark conversations about these important days and the significance of sharing in Vietnamese culture.



NOURISH for LUNAR NEW YEAR

Vietnam's most important holiday and the start of the new lunar new year is also a time to savor and delight in culinary delicacies, from traditional Vietnamese festive dishes, to freshly caught seafood and lavish delights. We have curated various options for you during this holiday season to explore local cuisine or spoil yourself with exquisite and nourishing options.



SEAFOOD BBQ BUFFET

Dive into a feast of fresh seafood, featuring lobsters, oysters, prawns, and more. Elevate your experience with live piano music.

LUNAR NEW YEAR TASTING MENU

Delight in the essence of Vietnamese traditions or indulge in lavish Asian delicacies with our special holiday menus. Elevate your experience with optional curated organic wine pairings.



VIETNAMESE BBQ BUFFET

Immerse yourself in the rich flavors of Vietnamese BBQ, where grilled delicacies meet a symphony of spices with a traditional live band performance.

OYSTER & CHAMPAGNE FEAST

Elevate your holiday celebrations with oysters served your way, accompanied by the effervescence of organic champagne. Perfect for a leisurely poolside lunch, creating unforgettable moments this festive season.



NEW YEAR DINING HIGHLIGHTS

THE DINING ROOM | 18:00 - 21:00

Friday, 09 th Feb 2024	Lunar New Year Tasting Menus
Saturday, 10 th Feb 2024	Seafood BBQ Buffet Live Piano
Sunday, 11 th Feb 2024	Lunar New Year Tasting Menus
Monday, 12 th Feb 2024	Vietnamese BBQ Buffet Traditional Live Band
Tuesday, 13 th Feb 2024	Lunar New Year Tasting Menus

THE OCEAN BISTRO | 11:00 - 22:00

From 09th Feb to 13th Feb 2024

Oyster & Champagne Feast

TRADITIONAL VIETNAMESE
FAMILY STYLE “TET”
TASTING MENU

AN NAM FLAVORS

crispy scallops , lemongrass chicken
Vietnamese beef La Lot, crispy Hue spring rolls, pickled vegetables

Champagne J.M. Labruyere, Prologue, Grand Cru Brut Reserve
Chardonnay - Pinot Noir, France

“ĐẠI DƯƠNG THẢO MỘC” ABALONE & SEA GINSENG SOUP

lotus , goji berry, red apple & sesame oil

Bodega Argento , Estate Bottled
Chardonnay, Mendoza, Argentina

“CHẠO CÁ” FISH CAKE

on sugar cane with herbs, cucumber, pickles, pineapple & rice paper

Le Caprice de Clémentine Rose
Cinsault - Grenache, Côtes de Provence, France

“BÒ HẦM NƯỚC DỪA TAM QUAN” BEEF STEW CLAY POT

fresh coconut, fried quail egg & cinnamon stick
wok fried asian trio mushroom
egg fried rice with pandan leaf

Jean Luc Colombo, "La Violette"
Syrah, Igp d'Oc, France

“BÁNH TRÔI NƯỚC” STICKY RICE DUMPLING

vanilla ice cream & banh ram

Mas Amiel, Muscat, Muscat de Rivesaltes
Muscat Petit Grain - Muscat d'Alexandrie, Languedoc, France

1,600,000 per person (menu only)

2,600,000 per person (menu & wine pairing)

All prices are in Vietnamese Dong, subject to government tax & service charge

LUNAR NEW YEAR
DRAGON YEAR TASTING
MENU

MUSHROOM & TRUFFLE WONTON

homemade steamed wonton filled with mushroom & black truffle

*Champagne J.M. Labruyere, Prologue, Grand Cru Brut Reserve
Chardonnay - Pinot Noir, France*

SAFFRON SNOW FISH SOUP

*Domaine Laporte, Le Bouquet
Sauvignon Blanc, IGP Val De Loire, France*

GINGER SCALLION LOBSTER

fresh lobster with scallion sauce accompanied by fire-smoked noodles

*Bodega Argento, Estate Bottled
Chardonnay, Mendoza, Argentina*

SESAME WAGYU FILLET

served with baby bok choy

*Alvaro Palacios, La Vendimia
Garnacha - Tempranillo, Rioja, Spain*

HOT MOLTON CHOCOLATE CAKE

with coconut cream & adorned with gold flakes

*Mas Amiel, Muscat, Muscat de Rivesaltes
Muscat Petit Grain - Muscat d'Alexandrie, Languedoc, France*

1,800,000 per person (menu only)

2,800,000 per person (menu & wine pairing)

All prices are in Vietnamese Dong, subject to government tax & service charge





PLANT-BASED
DRAGON YEAR TASTING
MENU

SPINACH ARTICHOKE MUSHROOM
PECAN STUFFED DATE

*Champagne J.M. Labruyere, Prologue, Grand Cru Brut Reserve
Chardonnay - Pinot Noir, France*

GREEN COCONUT SOUP

spicy chickpeas & avocado

*Bodega Argento, Estate Bottled
Chardonnay, Mendoza, Argentina*

CREAMY VEGETABLE RISOTTO

asparagus, capsicum, baby broccoli & cashew nut cream cheese

*Le Caprice de Clémentine Rose
Cinsault - Grenache, Côtes de Provence, France*

SAVORY LENTIL LOAF

lentils, green bean & sesame carrot

*Jean Luc Colombo, "La Violette"
Syrah, Igp d'Oc, France*

PUMPKIN MERINGUE CAKE

*Mas Amiel, Muscat, Muscat de Rivesaltes
Muscat Petit Grain - Muscat d'Alexandrie, Languedoc, France*

1,200,000 per person (menu only)

2,200,000 per person (menu & wine pairing)

All prices are in Vietnamese Dong, subject to government tax & service charge