

Mindful Year-End Experience

TUESDAY, 31ST DECEMBER 2024

At TIA Wellness Resort we celebrate the end of year mindfully, a time to reflect, reconnect and set our intentions for the new year. We have created a beautiful and gentle program for you to join us during this special time of the year.



REFLECTION & INTENTION SETTING CREATIVE WORKSHOP

Join our wellness guides in this beautiful art workshop to celebrate or let go the past year and set your intentions for the new year.

Time: 14:00 - 15:00 & 15:00 - 16:00

Venue: Creative Space

NEW YEAR'S EVE DINNER

A festive 6-course menu featuring sumptuous appetizers, followed by mouth-watering mains, all available as plant-based options too. Sail through the evening with mellow live music and our gorgeous dessert buffet.

Time: 18:30 - 22:30 | Venue: The Dining Room

Advance booking required, limited seating

PRIVATE IN-VILLA CELEBRATION

2,090,000++ VND per package (Taittinger Champagne 375ml + fresh strawberries)

3,350,000++ VND per package (Taittinger Champagne 750ml + fresh strawberries)

Advance booking required, available from 22:00 - midnight

Our Art Lounge will also remain open as normal until 01:00 am with a glass of sparkling wine at midnight. For guests who wish to celebrate even more, we offer a complimentary shuttle bus to Da Nang city center.

Complimentary Shuttle Bus:

TIA - Da Nang 22:00 | Da Nang - TIA 01:00

SUNRISE MEDITATION

Wake up with the sun and start anew in 2025 with the recentering force of sunrise meditation.

Wednesday, 1st January 2025

Time: 06:00 - 06:30 | Venue: On The Beach



Year-End Menu

TIA NEW YEAR'S EVE FEAST

SALMON & CAVIAR VOL AU VENTS
TRUFFLE EGG NEST

CLAM & ABALONE COCONUT CHOWDER

CITRUS & BLUEBERRY SALAD
With lemon vinaigrette

BROILED LOBSTER TAIL
With garlic butter & warm brioche

WAGYU FILET MIGNON
Perri perri & chimichurri sauce
Glazed baby carrots

NEW YEAR'S EVE DESSERT BUFFET

2,200,000++ VND per person (menu only)
3,400,000++ VND per person (menu & wine pairing)

WINE PAIRING

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

Ken Forrester, Reserve "Old Vines", Chenin
Stellenbosch, South Africa

D'Arenberg, The Stump Jump, Riesling
McLaren Vale, Australia

Guigal Rose, Tavel, Grenache - Cinsault - Clairette - Syrah
Rhône Valley, France

Benmarco, Malbec, Los Chacayes
Uco Valley, Argentina

Mas Amiel White, MA Vintage, Maury, Grenache Gris
Languedoc Roussillon, France

PLANT-BASED NEW YEAR'S EVE FEAST

CARROT "SALMON"
& VEGAN CAVIAR VOL AU VENTS
TRUFFLE NEST

COCONUT DAIKON & ENOKI CHOWDER

CITRUS & BLUEBERRY SALAD
With lemon vinaigrette

BROILED ARTICHOKE
With garlic vegan butter & warm brioche

BEET FILET
Perri perri & chimichurri sauce
Glazed baby carrots

NEW YEAR'S EVE DESSERT BUFFET

1,400,000++ VND per person (menu only)
2,600,000++ VND per person (menu & wine pairing)

