

MENU BONITA CRUISES

- **2 DAYS 1 NIGHT:**

- 1. ***Breakfast:***

- Vietnamese fried noodles with vegetables.
- Vietnamese fried rice.
- Sun-side up egg.
- Omelet egg.
- Jambon.
- Pork sausages.
- Toast.
- Butter – Strawberry Jam.
- Vietnamese coffee.
- Black tea.
- Fresh fruit.
- Cucumber salad.

- 2. ***First Lunch:***

- Appetizer:
 - Creamy corn soup.
 - Vietnamese traditional salad.
 - French fried.
 - Crispy fried fish.
- Main Course:
 - Grilled chicken wings.
 - Vietnamese steamed rice.
 - Beef fried chopped steaks and wedge potato.
 - Stir-fried vegetables.
- Desert:
 - Fresh fruit.

3. *Dinner:*

- Appetizer:
 - Creamy pumpkin soup.
 - Purple cabbage salad.
 - Grilled shrimps with garlic and butter.
 - Grilled Tran Chau's oysters with scallion oil.
- Main Course:
 - Grilled Tay Bac's chickens.
 - Stir-fried squid with bell pepper.
 - Vietnamese steamed rice.
- Desert:
 - Fresh fruit.

4. *Second Lunch:*

- Seafood fried spring roll.
- Thai Lan-style fried pork.
- Beef with black pepper sauce with dumplings.
- Stir-fried shrimp with vegetables.
- Vietnamese steamed rice.
- Fresh fruit.

- **3 DAYS 2 NIGHTS:**

- 1. ***Breakfast:***

- Vietnamese fried noodles with vegetables
 - Vietnamese fried rice.
 - Sun-side up egg.
 - Omelet egg.
 - Jambon.
 - Pork sausages.
 - Toast.
 - Vietnamese coffee.
 - Black tea.
 - Fresh fruit.
 - Cucumber salad.

- 2. ***First Lunch:***

- Appetizer:
 - Creamy corn soup.
 - Vietnamese traditional salad.
 - French fried.
 - Crispy fried fish.
 - Main Course:
 - Grilled chicken wings.
 - Vietnamese steamed rice.
 - Beef fried chopped steaks and wedge potato.
 - Stir-fried vegetables.
 - Desert:
 - Fresh fruit.

- 3. ***First Dinner:***

- Appetizer:
 - Creamy pumpkin soup.
 - Purple cabbage salad.
 - Grilled shrimps with garlic and butter.
 - Grilled Tran Chau's oysters with scallion oil.
 - Main Course:
 - Grilled Tay Bac's chickens.
 - Stir-fried squid with bell pepper.
 - Vietnamese steamed rice.

- Desert:
 - Fresh fruit.

4. *Second Lunch:*

- Cat Ba seafood fried spring roll.
- Omelet egg.
- Tuna fish with tomato sauce.
- Stir-fried chicken with bell pepper.
- Tofu with tomato sauce.
- Crispy fried sweet potato.
- Steamed vegetables.
- Vietnamese steamed rice.
- Fresh fruit.

5. *Second Dinner:*

- Appetizer:
 - Seafood soup.
 - Russia salad.
 - Fried shrimps with butter.
 - Hong Kong-style salt-roasted fish.
- Main Course:
 - Stir-fried vegetables
 - Stir-fried chicken with bell pepper.
 - Vietnamese steamed rice.
- Desert:
 - Fresh fruit.

6. *Third Lunch:*

- Vietnamese fried spring roll.
- Thai Lan-style fried pork.
- Beef with black pepper sauce with dumplings.
- Stir-fried shrimp with vegetables.
- Vietnamese steamed rice.
- Fresh fruit.

• 2 DAYS 1 NIGHT WITH VEGETARIAN FOOD

1. *Breakfast:*

- Vietnamese fried noodles with vegetables.
- Vietnamese fried rice.
- Sun-side up egg.
- Omelet egg.
- Toast.
- Butter – Strawberry Jam.
- Vietnamese coffee.
- Black tea.
- Fresh fruit.
- Cucumber salad.

2. *First Lunch:*

- Appetizer:
 - Creamy corn soup.
 - Vietnamese traditional salad.
 - French fried.
 - Stir-fried Vietnamese tofu with sweet- sour sauce.
- Main Course:
 - Fried tofu with BBQ sauce.
 - Vietnamese steamed rice.
 - Stir-fried mushroom.
 - Stir-fried vegetables.
- Desert:
 - Fresh fruit.

3. *Dinner:*

- Appetizer:
 - Creamy pumpkin soup.
 - Purple cabbage salad.
 - Stir-fried Vietnamese tofu with Tamarind sauce.
 - Fried tofu with onion sauce.
- Main Course:
 - Stir-fried baby corn.
 - Stir-fried tomato with carrots.

- Vietnamese steamed rice.
- Desert:
 - Fresh fruit.

4. *Second Lunch:*

- Vegan fried spring roll.
- Crispy fried taro.
- Stir-fried Vietnamese tofu with mushroom vegetarian oyster sauce.
- Braised tofu in soy sauce with vegetables.
- Vietnamese steamed rice.
- Fresh fruit.

• 3 DAYS 2 NIGHTS WITH VEGETARIAN FOOD

1. *Breakfast:*

- Vietnamese fried noodles with vegetables.
- Vietnamese fried rice.
- Sun-side up egg.
- Omelet egg.
- Toast.
- Vietnamese coffee.
- Black tea.
- Fresh fruit.
- Cucumber salad.

2 *First Lunch:*

- Appetizer:
 - Creamy corn soup.
 - Traditional Vietnamese salad.
 - French fries.
 - Stir-fried Vietnamese tofu with sweet- sour sauce.
- Main Course:
 - Crispy tofu with BBQ sauce.
 - Vietnamese steamed rice.
 - Mixed mushrooms stir-fried.
 - Stir-fried vegetables.
- Desert:
 - Fresh fruit.

3 *First Dinner:*

- Appetizer:
 - Creamy pumpkin soup.
 - Purple cabbage salad.
 - Stir-fried Vietnamese tofu with Tamarind sauce.
 - Fried tofu with Scallion Oil.
- Main Course:
 - Stir-fried potatoes.
 - Mixed vegetable and sweet corn stir-fried.
 - Vietnamese steamed rice.
- Desert:
 - Fresh fruit.

4 *Second Lunch:*

- Cat Ba fried vegetarian spring rolls.
- Omelet egg.
- Stir-fried potatoes.
- Roasted peanuts (served with rice).
- Mushrooms stir-fried with soy sauce.
- Tofu in tomato sauce.
- Steamed vegetables.
- Vietnamese steamed rice.
- Fresh fruit.

5 *Second Dinner:*

- Appetizer:
 - Mushroom soup.
 - Olivier Salad.
 - Vegetarian ribs with Thai sauce.
 - Sweet and sour stir-fried eggplant.
- Main Course:
 - Sichuan mapo tofu.
 - Omelet.
 - Vietnamese steamed rice.
- Desert:
 - Fresh fruit.

6 *Third Lunch:*

- Vegetarian spring roll.
- Crispy fried taro.
- Stir-fried Vietnamese tofu with mushroom vegetarian oyster sauce.
- Braised tofu in soy sauce with vegetables.
- Vietnamese steamed rice.
- Fresh fruit.