

V'Spirit Classic Menu Onboard

Lunch 1

1. Mixed salad
Salade mixte
Salad trộn
2. Chicken and mushroom soup
Soupe de poulet et
Súp gà nấm
3. Fried crab in "Farci style"
Crabe frit ("style Farci")
Ghẹ Faci chiên
4. Fried beef with celery and garlic and
spice
Bœuf sautés aux céleris et aux oignons
Bò xào cần tỏi
5. Chicken curry
Cari de poulet
Gà nấu cari
6. Fish with lemon and butter sauce
Poisson Sauté avec le beurre et citron
Cá sốt bơ chanh
7. Seasonal stir fried vegetable
Légumes de saison sautés
Rau xào
8. Steam rice
Riz blanc
Cơm trắng
9. Seasonal fruits
Fruits de saison
Hoa quả tráng miệng

Dinner 1:

1. Pumpkin soup
Soupe de potiron
Súp bí ngô
2. Papaya salad
Salade papaye verte
Salad đu đủ bò khô
3. Crispy Sesame Fried Chicken
Poulet fri au sésame
Gà tấm vừng rán
4. Frenh fries
La frite
Khoai tây chiên bơ tỏi
10. Deep fried pork chops
côtes de porc frite
Thăn lợn chiên xù
5. Flamed prawn on hot stone with vodka flavor
Crevettes grillées sur la pierre
Tôm hấp đá vodka
6. Sweet-and-sour Tuna fillets
Thon en sauce aigre-douce
Cá thu sốt chua ngọt
7. Stir –fry chicken and mushroom, onion
Sauté de Poulet aux Champignons.
Gà xào hành nấm
8. Seasonal stir fried vegetable
Legumes de saison sauté
Rau xào
9. Steam rice
Riz blanc
Cơm trắng
10. Seasonal fruits
Fruits de saison
Hoa quả tráng miệng

Breakfast day 2:

1. Bread
Pain
Bánh mì
2. Butter
Beurre
Bơ
3. Fried Rolled Egg
Oeuf roulé
Trứng cuộn
4. Strawberry jam
Confiture
Mứt hoa quả
5. Sausages
Saucisses
Xúc xích
6. Tea & coffee
Thé vietnamien et café
Trà, café
7. Yaourt
Yaourt
Sữa chua
8. Seasonal fresh fruits
Fruits frais de saison
Hoa quả tráng miệng

Lunch 2

1. Cucumber and Tomato salad
Salade de concombre et de tomates
Salad dưa chuột cà chua
1. Deep fried butter squid
Calmars frits et sauce au beurre
Mực chiên bơ tỏi
11. Grilled pork stick
Porc poêlées
Thịt xiên nướng
2. Chicken with orange sauce
Poulet sauce à l'orange
Gà sốt cam
3. Shrimp and vegetables stir-fry
Crevettes aux légumes sautés
Tôm xào thập cẩm
4. Seasonal boiled vegetable
Légumes bouillis
Rau luộc
5. Steam rice
Riz blanc
Cơm trắng
6. Seasonal fresh fruits
Fruits frais de saison
Hoa quả tráng miệng

Dinner 2:

2. Chicken soup
Soupe au poulet
Súp gà

3. Shrimp and pineapple salad
Salade tropicale de crevettes à l'ananas
Salad tôm dứa

4. Flamed prawn on hot stone with vodka
flavor
Crevettes grillées sur la pierre
Tôm hấp đá vodka

5. Sautéed chicken with pepper and sweet
chili and lemongrass
Poulet sautés au gingembre et piment doux
Gà xào sả ớt

6. Sautéed Beef Loin with pepper
Boeuf sauté au poivre noir
Bò xốt tiêu đen

7. Fried squid with celery and garlic and
spice
Calamars sautés aux céleris et aux oignons
Mực xào cần tỏi

8. Deep fried Tuna with tomato sauce
Fillet de thon frit à la sauce tomate
Cá thu chiên sốt cà

9. Seasonal stir fried vegetable
Legumes de saison sauté
Rau xào

10. Steam rice
Riz blanc
Cơm trắng

11. Seasonal fruits
Fruits frais de saison
Hoa quả tráng miệng