



amanoi

Mid-Autumn Festival Celebration
14 to 18 September 2024

Welcome to Amanoï, our 'peaceful place'

We are excited to host you this Mid-Autumn Festival Celebration and can't wait to ensure that you make magical memories in your serene Vietnamese home.

If you would like to sign up for any of the complimentary activities or reserve a table for one of our celebratory meals, please contact your Guest Assistant. Please note that some activities have limited availability, so advanced booking is advised.

In addition to this special Mid-Autumn Festival programme, we also offer our regular experiences and activities, detailed your guest directory. As always, these will be tailored to meet your requirements.

We wish you a peaceful and happy Mid-Autumn Festival.

Your Amanoï Family.



DAILY ACTIVITIES



Morning Wellness Class

8am – 9am at Aman Spa. Complimentary

Begin each day feeling refreshed and rejuvenated with our expert-led morning wellness class. This hour-long session includes gentle movements from a host of different practices including yoga, meditation and Tai Chi.

Afternoon Tea

3.30pm – 4.30pm at Main Restaurant. Complimentary

Complimentary sweet and savoury treats with a celebratory twist are served daily with a refreshing choice of teas and Vietnamese coffee.



Rock Park Trek

7am – 9am. Complimentary
Reservation required. Maximum 15 persons
Embark on an exhilarating 90-minute trek to Rock Park, a natural landscape of lush forests and rugged terrain, located a 20-minute drive from Amanoï, that reveals breathtaking scenery and tranquil surroundings.

Handmade Star-Lantern Workshop

10am – 12pm at Tennis Pavilion
Complimentary
Cast light on your creativity in our handmade star-lantern workshop, which teaches the skill of crafting the symbol of the Moon Festival: paper lanterns, adorned with intricate designs.

Fitness for Kids

2pm – 3pm at Pilates Studio. Complimentary
Get your kids moving with this fun and interactive fitness session.

Vietnamese Coffee & Chocolate Tasting

2.30pm – 4.30pm at the Main Restaurant
Complimentary. First come first served
Maximum 10 persons per session of 60 minutes
Embark on a sensory journey through some of Vietnam's rich and diverse flavours. Savour the robust notes of Vietnamese coffee and discover the nuanced sweetness and velvety textures of a selection of Vietnamese chocolates.

Surf and Turf BBQ Dinner

7pm – 10.30pm at Beach Club
Reservation required. Maximum 30 persons
Indulge in a seafood feast with lobster, scallops, oysters, sea urchins and more, all prepared to perfection.

A la Carte Dinner

7pm – 10.30pm at the Main Restaurant
Explore the resort's signature menu with its range of classic Vietnamese dishes and fare from around the globe.

Stargazing

7pm – 10pm at Stargazing Lounge
Complimentary. Reservation required
Maximum 6 persons each session of 30 minutes
Marvel at the beauty of the stars while enjoying a choice of refreshments, as our resident astronomy expert guides you through the night sky.

14 September
Surf and Turf BBQ Dinner

Crab and Avocado Salad

Fresh Rolls Grilled Duck Breast with Orange Dipping Sauce

FROM THE CHARCOAL

Marinated Hamachi Collar with Soy Sake Sauce

New Zealand Lamb Chop with Chimichurri Sauce

Grilled Half Lobster with Garlic Butter

Wagyu Sirloin with Café De Paris Butter

Baked Potato

Raspberry Panna Cotta, Chocolate Chantilly Cream, Fresh Berries



Wild Cat Trek

6.30am – 8am. Complimentary
Reservation required. Maximum 15 persons

This exciting 90-minute trek follows the trace of the wild civet on Amanoi’s extensive property, ending at a viewpoint claiming breathtaking vistas of the coastline. Not recommended for children.

Group Painting Class

9am – 11am at Beach Club
Reservation required. Maximum 08 persons
Complimentary

Led by a renowned local artist, this two-hour painting class will guide you in creating a work of art and capturing a memorable scene from your holiday.

Tarot Card Reading

3pm – 5pm at The Bar. Reservation required
Each session takes 20 minutes per person

Connect with your intuition and uncover unknown details of your life with Trung - Amanoi’s in-house Tarot card reader

Kids’ Activities

2pm – 4pm at Tennis Pavilion. Complimentary

Kids will have the time of their lives making coconut-leaf art, decorating T-shirts and bags, crafting statues and painting butterflies and dragonflies.

Cocktail-Making Class

2.30pm – 4.30pm at The Bar
First come first served. Complimentary first two glasses
Maximum 10 persons per round of 30 minutes.

Learn the art of crafting delicious, alcohol-free cocktails with our expert bartenders. Enjoy a hands-on session where you’ll create a variety of mocktails, perfect for sipping and sharing with family and friends.

Market-Style Buffet Dinner

7pm – 10.30pm at Beach Club
Reservation required. Maximum 40 guests

Savour an evening of delicious food and live entertainment as our Beach Club restaurant takes on the vibrant atmosphere of a Vietnamese market.

A la Carte Dinner

7pm – 10.30pm at Main Restaurant
No reservation required

15 September

Market-Style Buffet Dinner

SELECTION OF BANH MI

Fish Cake Banh Mi | Sausage and Pâté Banh Mi | Vegetarian Banh Mi
Bakery selections

LIVE STATION

Vietnamese Starter Station
Hand Roll | Sausage and Egg Roll | Ninh Thuan-Style Hand Roll

SALAD SELECTION

Lotus & Seafood | Coconut Stem & Pig Ear |
Garden Salad with Vietnamese-Style Vinaigrette
Live Soup, Noodle and Rice Station
Vegetarian Vermicelli Salad
House Special Fried Rice
Seafood Noodle Soup
Chicken and Veggie Soup
Central Vietnamese Style Beef Noodles
Congee Rice Porridge with Pandan Leaves (Pork Floss, Salted Duck Egg)
Central Vietnam Local Specialty
Flat Steamed Rice Cake | Flat Rice Flour Dumpling | Chewy Tapioca Dumpling

LIVE BBQ STATION

On Skewers
Beef Sirloin | Chicken Wings | Galangal Pork Belly | Tiger Prawn with Vietnamese
Saté Sauce | Squid Board | Shrimp Mousse on Sugar Cane | Semi-Dry Squid | Lamb
Rack
Local Seasonal Clams and Snails
Nha Trang Abalone with Scallion and Peanut Oil
Lobster, Sea Urchin

Condiments & Sauces

DESSERT SELECTION

Sweet Soup, Grilled Banana Live Station
Local Specialties
Fresh Local Fruit Selection



Thai An Village Cycling Trip

7am – 9am. Complimentary

Reservations required. Maximum 10 persons

Enjoy a 90-minute morning cycling adventure to Thai An Village. As you ride, you'll pass vineyards and local community land, the bustling market and charming village houses, getting a real sense of the vibrant culture and scenic beauty of the area.

Making Vietnamese Fresh Spring Rolls

11am – 12noon and 12.30pm – 1.30pm at the Rock Studio

First come first serve. Maximum 10 guests per round

Learn to make fresh spring rolls in our hands-on class. Our culinary team will guide you through the process, ensuring you master the technique of crafting this beloved Vietnamese dish.

Kite Flying for Kids

4pm – 5pm on the Beach. Complimentary

Reservation required. Maximum 8 children

Let kids revel in the exhilarating joy of kite flying, with colourful kites soaring against a backdrop of sea and sky.

Arva Night

7pm – 10.30pm at Beach Club

Reservation required. Maximum 40 guests

Drawing its name from the Latin word for 'cultivated land' that evolved into the English word 'harvest,' Arva brings the rustic, flavour-focused traditions of Italy to Aman destinations across the globe. The Italian dining concept transforms fresh seasonal ingredients into uncomplicated, heart-warming dishes, intended to be shared among family and friends.

A la Carte Dinner

7pm – 10.30pm at Main Restaurant

No reservation required

Stargazing

7pm – 10pm at Stargazing Lounge

Complimentary. Reservation required

Maximum 6 persons each session of 30 minutes

16 September

Arva Night

AMUSE BOUCHE

Goat's Cheese Pannacotta, Beetroot, Pistachio

STARTERS

Scampi, Carrot, Pickled Raspberry
Cooked and raw langoustine, carrot cream, pickled raspberry, citrus

Panzanella Salad

Toasted sourdough, heritage cherry tomatoes, cucumber, pickled red onion,
black olives, basil

PASTA COURSE

Lobster Ravioli, White Asparagus
Homemade lobster ravioli pasta, white asparagus cream

MAIN COURSES

Toothfish, Zucchini, Lemon Confit, Mint
Steamed toothfish wrapped in zucchini, crispy courgette flower, lemon confit,
mint oil

Australian Wagyu, Charred Tenderstem Broccoli, Pickled Sweet Chili
Grilled Australian wagyu striploin, charred tenderstem broccoli, pickled sweet
chili

DESSERT

Gianduja Mousse, Vanilla Ice Cream, Lemon Caramel



17 SEPTEMBER

Tennis Skills

6am – 8am at Tennis Pavilion
Complimentary. Reservation required
Maximum 2 persons each session of 30 minutes

Work up a healthy sweat while honing your tennis skills in Amanoï's natural surroundings. Our activity attendants are available as hitting or doubles partners if required.

Cham Pottery Class

10am – 12noon. Complimentary
Reservation required. Maximum 8 guests

Join a local pottery artisan to learn how to work clay the ancient Cham way. Clay is locally sourced from the banks of the Quao River close to Bau Truc Village.

Cham Culture Insights

2.30pm – 4.30pm at The Library
Complimentary. No reservation required

Learn more about local Cham culture with a fascinating lecture revealing the history and secrets of this lost kingdom dating back to AD 192.

Tarot Card Reading

3pm – 5pm at The Bar. Reservation required
Each session takes 20 minutes per person

Archery Competition

3pm – 5pm at Archery Field
Complimentary. First come first served
Maximum 4 guests per round

Test your dexterity and precision with a bow and arrow, mastering an ancient sport. Each round lasts about five minutes.

Cham Blessing Ceremony

5.30pm – 6pm at Lotus Lake. Complimentary
No reservation required

Invite health, happiness and luck into your life in the year ahead by taking part in a private sunset Cham blessing ceremony with a local Cham master.

Sacred Cham Dinner

7pm – 10.30pm at Main Restaurant
Reservation required. A la carte options available

The Cham people are well-known for their cuisine setting the stage for this celebratory Cham feast. Some of the most genuine Cham dishes have been carefully selected for your dinner menu.

17 September
Sacred Cham Dinner

Cucumber Salad with Marinated Octopus

Young Tamarind Broth with Chicken

Char-grilled Angus Beef, Local Herb

Stir-fried Prawn with Chili Salt

Braised Fish Fillet with Turmeric, Lemongrass and Peanut
with steamed garden vegetables, steamed rice with sweet potato

Pumpkin Custard

18 SEPTEMBER

Vinh Hy Sightseeing and Bay Boat Cruising

9am – 11am. Complimentary. Reservation required
Maximum 6 persons for each trip of 30 minutes

Tour the East Sea coast by boat and Vinh Hy, one of Vietnam’s most beautiful bays. Our captain will take you to explore the pristine ocean hugged by the dramatic cliffs and mountain ranges of Nui Chua National Park. Meet locals and witness the daily life of fishermen in Vinh Hy.

Tarot Card Reading

3pm – 5pm at The Bar. Reservation required
Each session takes 20 minutes per person

Traditional Games for Kids

2pm – 4pm at Tennis Pavilion. Complimentary

Children will have a ball learning to play a series of local folk games including 'Hit the piggy pot', 'Hoopla' and soft archery.

Stargazing

7pm – 10pm at Stargazing Lounge
Complimentary. Reservation required
Maximum 6 persons each session of 30 minutes

Seafood BBQ

7pm – 10.30pm at Beach Club
Reservation required. Maximum 40 guests

Indulge in a seafood feast with dishes ranging from freshly caught fish, lobster, scallops, oysters, sea urchins and more, all prepared to perfection

À La Carte Dinner

7pm – 10.30pm at Main Restaurant
No reservation required



18 September

Seafood BBQ Dinner

Green Mango Salad with Local Prawns

Urchin Baked with Eggs

Clams Steamed with Lemongrass and Chilli

Local-Style Grilled Scallops with Spring Onion and Peanut

Squid Grilled with Chilli Sauce

Steamed Mussels with Coconut Milk, Lime, Chilli & Coriander

Whole Nha Trang Lobster

Australian Wagyu Sirloin

Purple Corn, King Oyster Mushroom, Charred Broccoli
with garlic, herb and crispy shallot butter

Selection of Condiments

Selection of Fresh Local Fruits

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