

# dinner cruise experiences



SEA STARS CRUISE  
STAR OF THE SOUTH

our new address  
*for*  
unforgettable nights  
*on the river*



Discover Saigon from a new perspective.  
Star of the South offers a dinner cruise designed for those  
who value atmosphere, elegance, and a sense of intimacy.

From the moment you step aboard, you are welcomed with aperitifs,  
live music, and attentive service. As the city lights shimmer  
across the Saigon River, the evening unfolds with curated dining —  
Western or Asian set menus or a refined buffet, accompanied  
by live performances that elevate the mood.

What makes this journey special is the ambiance:  
spacious yet personal, refined yet relaxed. It is a setting created  
not for crowds but for meaningful moments.

Whether you are sharing a romantic evening,  
hosting friends or celebrating a milestone, Star of the South  
is your new address for unforgettable nights on the river.

17:30

### WELCOME ABOARD

Guests are warmly welcomed at the wharf with aperitifs and refreshing non-alcoholic drinks. Live music sets the tone for an elegant evening as you step onto the deck and begin to unwind.

18:30

### DEPARTURE & CRUISING

The cruise departs on a two-hour journey along the Saigon River. As the city lights begin to glow, you'll enjoy panoramic views of the skyline and the vibrant life of Saigon from the water.

19:00

### DINNER SERVICE

Your dining experience begins with a choice of Western or Asian set menus or a buffet selection. Each dish is crafted to highlight flavor and presentation, accompanied by live music that enhances the atmosphere.

20:00

### AFTER DINNER MOMENTS

Relax on the open deck and enjoy the evening breeze. Live music continues, creating a romantic and memorable backdrop as the river carries you through the heart of the city.

21:00

### RETURN TO THE WHARF

The cruise gently docks back at the wharf. Guests disembark with lasting impressions of a night when Saigon's river became the stage for dining, music, and celebration.

A photograph of a restaurant table set with a red overlay. The table is set with several white plates of food, including a large plate of pasta, a plate of meat with vegetables, a plate of a small cake, and a plate of a small dessert. There are also two wine glasses, a vase of red roses, and a small bowl of bread. The text "set menu" is written in white lowercase letters in the center of the image.

set  
menu

# the western

5-COUSRES MENU

2,500,000 ++/ PAX

## APPETIZERS - KHAI VI

### GARDEN SALAD WITH TIGER PRAWNS

Olives, cherry tomatoes, passion fruit dressing

Salad rau xanh với tôm sú áp chảo, ô liu, cà chua bi, sốt chanh leo

### PUMPKIN SOUP WITH SEARED SCALLOPS

Súp kem bí đỏ với cò sò điệp áp chảo

## MAIN COURSE - MÓN CHÍNH

### BEEF TENDERLOIN

Black pepper sauce, seasonal vegetables

Thăn nạc bò áp chảo, sốt tiêu đen, rau củ theo mùa

*or / hoặc*

### CREAMY CHEESE LOBSTER

Baked lobster, creamy cheese sauce

Tôm hùm bỏ lò, sốt kem phô mai

### PAN-SEARED SALMON

Citrus cream sauce, baby vegetables

Cá hồi áp chảo, sốt kem chanh, rau củ non

## DESSERTS - TRÁNG MIỆNG

### CLASSIC TIRAMISU

Mascarpone cream, coffee, cocoa

Bánh tiramisu, kem mascarpone, cà phê, cacao

# the western



## **GARDEN SALAD WITH TIGER PRAWNS**

Olives, cherry tomatoes, passion fruit dressing

Salad rau xanh với tôm sú áp chảo, ô liu, cà chua bi, sốt chanh leo

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# the western

## PUMPKIN SOUP WITH SEARED SCALLOPS

Súp kem bí đỏ với cồi sò điệp áp chảo



# the western



## **BEEF TENDERLOIN**

Black pepper sauce, seasonal vegetables

Thăn nội bò áp chảo, sốt tiêu đen, rau củ theo mùa

# the western



**CREAMY CHEESE LOBSTER**  
Baked lobster, creamy cheese sauce  
Tôm hùm bỏ lò, sốt kem phô mai

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# the western

## PAN-SEARED SALMON

Citrus cream sauce, baby vegetables

Cá hồi áp chảo, sốt kem chanh, rau củ non



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# the western



## CLASSIC TIRAMISU

Mascarpone cream, coffee, cocoa

Bánh tiramisu, kem mascarpone, cà phê, cacao

# the asian

5-COUSRES MENU  
2,300,000 ++/ PAX

## APPETIZERS - KHAI VI

SNOW FUNGUS PRAWN SALAD  
Snow fungus salad, pan-seared prawns  
Gỏi nấm tuyết, tôm áp chảo

ASPARAGUS CRAB SOUP  
Asparagus soup, crab meat  
Súp măng tây, thịt cua

## MAIN COURSE - MÓN CHÍNH

"BO LUC LAC"  
Wok-tossed beef cubes, seasonal vegetables, French fries  
Bò lúc lắc, rau củ theo mùa, khoai tây chiên

HERB-GRILLED STURGEON  
Grilled sturgeon, mixed herbs  
Cá tầm nướng thảo mộc

SEAFOOD FRIED VERMICELLI  
Stir-fried vermicelli, mixed seafood  
Miến xào hải sản

## DESSERTS - TRÁNG MIỆNG

FRESH SEASONAL FRUITS  
Trái cây tươi theo mùa

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# the asian

## SNOW FUNGUS PRAWN SALAD

Snow fungus salad, pan-seared prawns

Gỏi nấm tuyết, tôm áp chảo



# the asian



## **ASPARAGUS CRAB SOUP**

Asparagus soup, crab meat

Súp măng tây, thịt cua

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# the asian

## "BO LUC LAC"

Wok-tossed beef cubes, seasonal vegetables, French fries  
Bò lúc lắc, rau củ theo mùa, khoai tây chiên



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# the asian

## HERB-GRILLED STURGEON

Grilled sturgeon, mixed herbs

Cá tầm nướng thảo mộc



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# the asian

## SEAFOOD FRIED VERMICELLI

Stir-fried vermicelli, mixed seafood

Miến xào hải sản





the  
buffet

# the buffet

1,800,000 ++/ PAX

## COLD CUT STATION QUẦY ĐỒ NGUỘI

EMMENTAL & BRIE CHEESE  
Selection of Emmental and Brie  
Phô mai Emmental và Brie

SMOKED HAM  
Smoked pork ham  
Dăm bông xông khói

SAVORY BISCUITS  
Selection of savory biscuits  
Bánh quy mặn

RAISINS & CASHEW NUTS  
Raisins, cashew nuts  
Nho khô, hạt điều

## SALAD BAR QUẦY SALAD

LETTUCE SELECTION  
Lollo green, lollo rosso, iceberg, romaine  
Xà lách lô lô xanh, lô lô tím, iceberg, romaine

FRESH VEGETABLES  
Cress, purple cabbage, cherry tomatoes,  
cucumber, bell peppers, broccoli  
Cải mầm, bắp cải tím, cà chua bi,  
dưa leo, ớt chuông, bông cải xanh

## SOUP SÚP

POTATO SOUP  
Creamy potato soup  
Súp kem khoai tây

ASPARAGUS SEAFOOD SOUP  
Asparagus soup, mixed seafood  
Súp măng tây hải sản

## SIGNATURE MAIN COURSE - MÓN CHÍNH ĐẶC BIỆT

FUJI BEEF STRIPLOIN  
Grilled Fuji striploin, gold leaf  
Thăn ngoại bò Fuji nướng, dát vàng

## FRESH SEAFOOD ON ICE HẢI SẢN TƯƠI

ASSORTED SASHIMI  
Sashimi các loại

## HOT MAIN STATION QUẦY MÓN CHÍNH

SALTED EGG YOLK PRAWNS  
Sautéed prawns, salted egg yolk sauce  
Tôm chiên trứng muối

THAI STEAMED CLAMS  
Steamed clams, Thai herbs  
Ngao hấp kiểu Thái

BLACK PEPPER BEEF  
Sautéed beef, black pepper sauce  
Bò xào sốt tiêu đen

BBQ PORK RIBS  
Grilled pork ribs, BBQ sauce  
Sườn heo nướng BBQ

STIR-FRIED SQUID  
Squid, celery, garlic  
Mực xào cần tỏi

SAUTÉED BOK CHOY  
WITH CASHEW NUTS  
Cải chíp xào hạt điều

# the buffet

1,800,000 ++/ PAX

## HOT MAIN STATION QUẦY MÓN CHÍNH

### SEAFOOD FRIED VERMICELLI

Stir-fried vermicelli, mixed seafood  
Miến xào hải sản

### YANG CHOW FRIED RICE

Fried rice, shrimp, egg, vegetables  
Cơm chiên Dương Châu

## NOODLE SOUP STATION QUẦY MÌ NƯỚC

### "BÚN BÈ BÈ"

Noodle soup, mntis prawn, fresh herbs  
Bún bê bê Hạ Long, rau thơm

## DESSERT TRÁNG MIỆNG

LOTUS SEED &  
LONGAN SWEET SOUP  
Sweet lotus seed soup, longan  
Chè hạt sen long nhãn

OPERA CAKE  
Chocolate coffee layered cake  
Bánh Opera

CARAMEL PUDDING  
Classic caramel flan  
Kem flan caramel

STRAWBERRY MOUSSE  
Light strawberry mousse  
Bánh mousse dâu

FRESH SEASONAL FRUITS  
Watermelon, pineapple,  
dragon fruit, water apple  
Dưa hấu, dưa, thanh long, mạn

# your dining choice

A choice of dining experiences:

## ASIAN SET MENU

5-course menu

2,300,000 ++ / pax

## WESTERN SET MENU

5-course menu

2,500,000 ++ / pax

## BUFFET

All-you-can-eat

1,800,000 ++ / pax

## WEEKEND SURCHARGE APPLIES

500,000++ / pax

(Applicable on Fridays, Saturdays, and Sundays)



SEA STARS CRUISE  
STAR OF THE SOUTH

your new address  
for celebrations

địa chỉ mới  
cho sự bắt đầu

Nha Rong Wharf - 05 Nguyen Tat Thanh, Ho Chi Minh City, Vietnam  
+84 (0) 38 938 1889 • [info@seastarscruisesaigon.com](mailto:info@seastarscruisesaigon.com) • [seastarscruisesaigon.com](http://seastarscruisesaigon.com)

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