



Special Itinerary for December 24th & 31st, 2025

AMBASSADOR CRUISE'S *Festive Party*

17:30 - 18:30

Pre-dinner Cocktails & Sunset Canapés

Step into the festive spirit with pre-dinner cocktails and a delightful selection of Ambassador Canapés served during Happy Hour, accompanied by live music as the sun sets over the bay

19:00 - 21:00

Gala Dinner and Raffle Draw on the Sundeck*

Savor an exquisite Michelin-standard set menu under the stars on the Sundeck. Throughout dinner, take part in the exciting Ambassador Raffle Draw held after each course, with amazing prizes awaiting the evening's lucky winners!

(Dress code: formal/semi formal/smart casual)

**Depends on weather conditions*

23:00 - 00:30

Countdown Party, Fireworks & Midnight Indulgence

Celebrate into the night with a spectacular countdown, dazzling fireworks, and a midnight canapé station, accompanied by free-flow beverages as the festive progress

FESTIVE CHEER

Free-flow menu

SOFT DRINKS & BEERS

Soft Drinks
Local Beers
Osawa Water

HOUSE WINE

Astra and Casa - Red n White

SPIRITS

Jim Beam Bourbon Whiskey
Smirnoff Vodka
Stolichaya Vodka
Appleton Estate Rum
Gordon's Gin
Jose Cuervo Tequila
J&B Rare Scotch Whisky
Jameson Whiskey

LIQUEURS

Baileys
Kahlúa
Cointreau
Malibu
Grand Marnier
Jägermeister

COUNTDOWN SPECIAL

Sparkling Wine

HAPPINESS *Corner*

Selection Cheese & Cold Cut Board

Đĩa thịt nguội với phô mai thượng hạng

Halong Seafood Pizza

Bánh pizza hải sản Hạ Long

Duo Olive Skewer

Xiên hai vị oliu ướp dầu

Apple and Cinnamon Tart

Bánh táo vị quế nướng

Almond and Vanille Choux Crème

Bánh su kem hạnh nhân

AMBASSADOR FESTIVE

Set Menu

AMUSE BOUCHE

Grilled Foie Gras with Crystal Pear & Golden Pumpkin

Gan ngỗng nướng dùng kèm lê hầm và bí ngô ủ rượu vang

Assorted Home-made Bread with Butter & Olive Oil

Bánh mì tươi dùng kèm bơ và dầu ô-liu

APPETIZER

Pan-Seared Prawns topped with Parmesan Cheese, served with Kiwi Salad & Citrus Sauce

Tôm phủ phô mai áp chảo dùng kèm xà lát trái kiwi và sốt cam chanh

SOUP

Green Pea Bisque with Parma Ham & Cheese Cream

Súp kem đậu Hà Lan dùng kèm thịt muối chiên giòn và kem phô mai

MAIN COURSE

Sous Vide Salmon served with Purple Cabbage Purée & Champagne Sauce

Cá hồi nấu chậm dùng kèm cải tím nghiền sốt rượu champagne

Premium Beef crowned with Rosemary Butter, served with Truffle Pumpkin Purée & Bone Marrow Jus

Thăn bò phủ bơ thảo mộc nướng dùng kèm bí nghiền vị nấm truffle và sốt tủy bò

DESSERT

Orange Cheese Mousse with White Chocolate & Hazelnut Sauce

Bánh kem phô mai vị cam dùng với sốt sô-cô-la trắng và hạt dẻ