

# NEWSLETTER

APRIL 2018



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## FEATURE



### THE INTERNATIONAL FIREWORKS FESTIVAL IN DA NANG (DIFF 2018)

With the theme “Legends of the Bridges”, DIFF 2018 will take place in two months, from April 30 up to June 30, 2018. There are 5 competitive nights from 8 competitors, each of the five nights is also named: Love, Time, Happiness, Desires and Friendship.

Date of fireworks festival  
Fireworks team

30/04/2018 (Monday):	Vietnam – Poland
26/05/2018 (Saturday):	France – USA
02/06/2018 (Saturday):	Italy – Hong Kong
09/06/2018 (Saturday):	Sweden – Portugal
30/06/2018 (Saturday):	Final round and Awards ceremony

## APRIL QUOTE

“Learning never exhausts the mind.” – Leonardo da Vinci

## AT A GLANCE



### F&B Promotion

#### COCKTAIL OF THE MONTH

White Caps Green Dragon  
Enjoy a unique Vietnamese twist on this Classic rum cocktail.  
Only VND 160,000 net throughout the month of April



### Danang - 2018 campaign:

The Year of Investment Promotion. The major tasks of this campaign focus on identifying socio-economic development models and orientations by 2030, with a vision towards 2050, especially enhancing the city's competitiveness in the current context of deeper global integration and the burgeoning Fourth Industrial Revolution (Industry 4.0).



### Spa Promotion

Book a 60 minute massage therapy in April and we'll extend it to 90 minutes at no additional cost.

## LOCAL TIPS



### Quan The Am Festival on April 4, 2018

The Quan The Am (Avalokitesvara Bodhisattva) festival is one of the country's largest festivals, takes place at Quan The Am Pagoda at Marble Mountain - Danang, and has become a spiritual tourism product of Da Nang, welcoming Buddhist followers from across Vietnam.

The festival honours Quan The Am and prays for peace and prosperity for the country.

## MONTHLY RECIPE WITH CHEF THANH



### Roasted Chicken drumstick

#### Ingredients:

- 250gram chicken legs (drumsticks)
- 50gram broccoli
- 50gram carrot
- 50gram cauliflower
- 1 tsp dried oregano leaves
- 1 tsp dried thyme
- 1 tsp coriander
- 1 tsp paprika
- Salt and black pepper
- 50gr clove garlic, minced
- 50ml olive oil
- 2 tbsp. lemon juice
- 4 slices of lemon for garnishing
- 1 tsp fresh parsley, chopped

#### Directions:

In a big container/bowl, marinated drumstick chicken with dried oregano, dried thyme, coriander, paprika, salt, pepper, and garlic. Pour olive oil and lemon juice over the chicken legs and marinate for 10 minutes.

Preheat oven to 180-200 C. Line a baking sheet with parchment paper.

Place the chicken pieces in a baking sheet.

Roast for 15 to 20 minutes or so until it begins to brown.

Flip pieces and bake a remaining 5 minutes or until the chicken legs get an internal temperature of 80-100C.

Garnish with fresh parsley and slices of lemon and served with steam vegetable.