

NEWSLETTER

AUGUST 2018



THE OCEAN RESORT



THE OCEAN VILLAS



THE OCEAN SUITES



THE OCEAN ESTATES





MONTHLY RECIPE WITH CHEF THANH

Beef Tenderloin with Roasted Potatoes

Ingredients:

- 200gr Potatoes
- 1 Tablespoon Olive Oil
- 1 Tablespoon Fresh Rosemary
- 1 Teaspoon Salt
- 1/2 Teaspoon Black Pepper
- 2 Cloves Garlic
- 220gr Beef Tenderloin
- 1 Cup Reduced Beef Stock
- 1/2 Cup Dry Red Wine
- 1 Tablespoon Cold Butter
- 10gr Rosemary
- 100gr Spinach

Method:

- Preheat the oven to 400°F. Toss the potatoes with 1 tablespoon olive oil and rosemary on a baking pan; season with 1 teaspoon salt and 1/4 teaspoon pepper. Roast for 10 minutes (potatoes will roast 45-60 minutes total.)
- Meanwhile, finely chop garlic; sprinkle with 1/2 teaspoon salt. Using the flat edge of a knife, mash salt and garlic to form a paste. Transfer to a bowl; combine with 1 teaspoon oil and 1/4 teaspoon pepper- rub the beef with the mixture.
- Heat a large skillet over high heat. Add the beef to skillet, turning occasionally, until browned all over (5-8 minutes). Remove the baking pan from the oven; place the beef among the potatoes. Roast the beef with the potatoes until internal temperature reaches 125°, about 30-35 minutes. Transfer the beef to a cutting board to rest; continue roasting potatoes until tender, a further 10 minutes.
- Return the skillet to heat; add the beef stock, stirring often. Simmer until reduced by half, 5-8 minutes. Whisk together cornstarch and red wine, then add to the skillet. Simmer until thickened, 2 minutes. Remove from heat and swirl in butter; season with remaining 1/4 teaspoon salt and 1/8 teaspoon pepper. Serve with potatoes and sauce.



AT A GLANCE



SPA PROMOTION

Book any 60 minute massage therapy between 2:00pm-5:00pm in August and we'll extend it to 90 minutes at no additional cost.



COCKTAIL OF THE MONTH

Celebrate National Watermelon Day on August 3rd with a mouth-watering Watermelon Mojito – perfect for hot, summer days.

Only VND 150,000 net throughout the month of August.



Beef Promotion

Savour the delicate flavours of succulent Australian Beef with five spice sauce and sautéed Bok Choy, meticulously prepared by our chefs.

Enjoy a 15% discount throughout the month of August.



QUOTE OF THE MONTH

“Either you decide to stay in the shallow end of the pool, or you go out in the ocean” – Christopher Reeve

LOCAL EATS

Seafood Madness Buffet

Gather your family and friends for an amazing alfresco seafood feast! Our Seafood Madness Buffet features a wide selection of sumptuous seafood, including oysters, prawns, mussels, clams and crabs, plus whole baked fish, seafood hot pot and much more! Dessert lovers will be treated to an array of sweet treats and live performances will keep all ages entertained.

Price: VND 1,188,000++ per person, including non-alcoholic beverage package
The Ocean Villas Residents Exclusive Offer: 15% off
**Please quote rate code “OceanVillasSheraton” when making reservation*

Every Saturday at Table 88, Sheraton Grand Danang Resort, 6:30PM–10:00PM

Contact us:
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LOCAL TIPS



Manulife Danang International Marathon

Danang is once again hosting the Manulife International Marathon on August 12th, 2018. There are four distances offered: full marathon (42km), half marathon (21km), 10km and the 5km charity run (for everybody who loves running)The Marathon is the first professional Marathon in Vietnam certified by IAAF- AIMS (International Association of Athletics Federations and Association of International Marathons and Distance Races).
Registration can be completed online at the following web address: <https://www.rundanang.com>

FEATURE



- Weather forecasters in Vietnam are predicting a particularly stormy typhoon season this year, so here are some steps you can take now to protect your home and finances
1. Clean gutter. Remove leaves and other debris from your gutters, which can clog them and send water pouring down the side of your house or under the roof.
 2. Secure your yard. Secure lawn furniture and other outdoor items before a storm arrives, so strong winds don't turn them into projectiles.
 3. Prepare an emergency kit. Put together an emergency kit that can help if you lose electricity during a storm. It should consist of flashlights, some extra cash in case ATMs are down, a first-aid kit, seven-day supply of medications and keep a phone charger in your car
 4. Prepare a “go kit.” Put together a box or file that you can grab quickly if evacuated, including your insurance policies, contact information for your insurance company, emergency contacts, your home inventory, extra keys and other important financial and personal records.
 5. Update your home inventory. If your house is damaged or worse, you may have trouble remembering everything you owned and may not be able to put your hands on receipts for valuable items. Take the time now to create an up-to-date home inventory, or update one you already have.