

NEWSLETTER

JANUARY 2018



THE OCEAN VILLAS





THE OCEAN VILLAS

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FEATURE



FRESHLY-CAUGHT SEAFOOD STORE OPENS

The Fresh Fish Mart, Da Nang's first-ever freshly-caught seafood store, recently opened its doors at 509 Dien Bien Phu, following the approval by the municipal Department of Agriculture and Rural Development.

The mart, run by the Thanh Khe District-based Nhat Tan Dong company, opens daily from 6.30am to 6:30pm. On sale at the store are such high-quality freshly-caught seafood products as shrimp, rabbitfish, groupers, crab and leatherjacket fish. The products for sale are sourced from 11 fishing vessels from Da Nang and Quang Nam Province, plus seafood wholesale trader Pham Van Khanh at land lot No B3-11 at the Tho Quang fishing wharf.

Orders can be made at <http://haisansachdanang.com/> or a ring on 0236 650 8888.

JANUARY QUOTE

"Tomorrow, is the first blank page of a 365 page book. Write a good one" – Brad Paisley

AT A GLANCE



F&B PROMOTION

Cocktail of the Month
Chili Mojito - Enjoy a unique Vietnamese twist on this classic rum cocktail. Only VND 120,000 net throughout the month of January



SPA PROMOTION

Hot Stone Therapy
Book a 60 minute Hot Stone therapy in January and we'll extend it to 90 minutes at no additional cost.



JEJU AIR

The Republic of Korea's Jeju Air has announced it would open some new routes to several Southeast Asian destinations, including Viet Nam's Da Nang, between December 2017 and February 2018.

LOCAL TIPS



4G Network Services

Vietnamobile has become the 5th operator licensed to provide 4G services in Vietnam, after Viettel, VinaPhone, MobiFone and Gtel. 4G is the fourth generation of mobile communication, succeeding 3G and allowing wireless internet access at a much faster speed. The technology has been commercially available in Vietnam since April when military-owned telecom carrier Viettel began offering the service.

Data prices are expected to continue to fall due to increased competition amongst carriers as well as the implementation of new technologies allowing more cost efficient operations.

MONTHLY RECIPE WITH CHEF THANH



Roasted Pork Belly

Ingredients:

- 500gr Pork Belly
- 15gr Fennel Seeds
- 100ml Olive Oil
- 2 Carrots
- 2 Sticks of Celery
- 1 bulb of garlic
- 2 White Onions
- ½ a bunch of fresh Thyme
- 1 bottle of White Wine
- Salt & Black Pepper

For Garnish:

Green Asparagus, Baby Carrots, Cherry Tomatoes

Method

1. Preheat the oven to its highest temperature. Using a knife, score the skin down to the meat (try not to cut the meat), making the cuts very close together.
2. Bash the fennel seeds and a good pinch of sea salt in a pestle and mortar to a powder. Tip the oil over the top of the scored skin, then sprinkle over the fennel mixture.
3. Chop the carrots and celery, then place these into a roasting tray. Break the garlic bulb up into unpeeled cloves, peel and chop the onions into large wedges, then toss into the tray with the thyme sprigs.
4. Put the seasoned pork belly on top of the vegetables in the tray, then roast for 10 to 15 minute, or until the skin starts to bubble and turn golden brown.
5. Reduce the oven temperature to 170°C, and roast for 15 minutes. When the time's up, carefully open the oven door and pour in three-quarters of the wine. Cook more 10 minutes.
6. Put the trays of roasted vegetables directly onto your hob over a medium heat add, add the flour, then stir together until thick. Cook for 1 minute then add in the remaining wine - if you sauce is too thick add a splash more wine or water.
7. Remove the crackling from the top of the belly and break up into pieces or whole on plater, and serve with gravy sauce on the side and a selection of seasonal vegetables.