

NEWSLETTER

MARCH 2018



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FEATURE



NEW BEVERAGE MENU!

After months of refining recipes, sampling cocktails and conducting training, we are pleased to announce that White Caps will be launching a new beverage menu on the 15th of March! Quench your thirst during our daily happy hour from 5:00pm – 6:30pm.

MARCH QUOTE

‘Try to be a rainbow in someone’s cloud’ – Maya Angelou

AT A GLANCE



F&B Promotion

Tortoise Hill Chenin Blanc / Chardonnay 2013, South Africa.

Crisp and refreshing acidity with full tropical fruit flavours on the finish. Only VND 750,000 net throughout the month of March.



Spa Promotion

Spring into action!

Reserve any 60 minute massage therapy in March and receive a complimentary 30 minute ladies foot reflexology treatment.



Dragon Dance Performance

The Dragon Dance performance was enjoyed by all who attended to Lunar New Year dinner at White Caps Restaurant on the 16th of February.

LOCAL TIPS



Boat Watcher’s

For those boat watching enthusiasts here in Danang, a group of ships from the US navy will be moored in Danang from the 5 – 9 March including the aircraft carrier USS CARL VINSON, the guided missile cruiser USS LAKE CHAMPLAIN and the destroyer USS WAYNE E. MEYER.

MONTHLY RECIPE WITH CHEF THANH



Korean BBQ Chicken Wings

Ingredients:

- 300gr chicken wings
- 1/2 teaspoon salt
- 1 teaspoon garlic powder
- 1/2 teaspoon sugar
- 1/2 teaspoon paprika
- 1/2 teaspoon black pepper
- 1/4 teaspoon cayenne
- 1 teaspoon Korean chili sauce
- Cooking spray

Method

1. Wash, dry, and season the wings with the salt, garlic, pepper, cayenne, sugar, Korean chilli sauce and paprika. Preheat the oven to 180 C
2. Spray a cookie sheet with a generous spray of cooking spray.
3. Place the wings in a single layer on the cookie sheet, and place in the oven.
4. Cook for 35-40 minutes, depending on the size of the wings, turning once.
5. While they are baking, make the sauce by slowly simmering the sauce ingredients over the lowest heat.
6. When the wings are done baking, carefully dip them in the sauce, and place them back in the oven for another 5 minutes, or until the sauce is bubbling.