

# NEWSLETTER

MAY 2018



THE OCEAN RESORT



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THE OCEAN RESORT

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## FEATURE



### SUMMER AND SNAKES

As the weather heats up, snakes become more active. Residents need to be on the lookout and take some common-sense measures to avoid them. Make your property less attractive to snakes by disposing of food properly and cleaning up your yards. Vietnam is home to more than 206 species of snakes, many of which are poisonous and capable of delivering a lethal bite. Do not approach a snake if you see one; contact our Reception Desk and keep a safe distance away, keeping an eye on the snake so a trained staff member can remove it when they arrive.

## MAY QUOTE

"A day without laughter is a day wasted" - Charlie Chaplin

## AT A GLANCE



### F&B Promotion

#### ICED COCONUT COFFEE

The ultimate in summer indulgence, an exquisite, Vietnamese treat . . . a blend of creamy coconut and strong Vietnamese coffee, served iced. Only VND 70,000 net.



### Taste of Australia

A big thank you to all who supported the Taste of Australia 2018 event on the 22<sup>nd</sup> of April. This event was a big success and celebrated the 45<sup>th</sup> Anniversary Year of Diplomatic Relations between Australia and Vietnam.



### Spa Promotion

Book any 60 minute massage therapy between 2:00pm - 5:00pm in May and receive a complimentary 30 minute Back& Shoulder massage.

## LOCAL TIPS



### Danang International Fireworks Festival

2018 marks 10 years since the first "Danang Fireworks" was held. This year's festival will again consist of five separate fireworks shows held over five Saturday nights from the 30th April to 30th June. The theme for this year's event is 'The Legend of Bridges'.

## MONTHLY RECIPE WITH CHEF THANH



### Teriyaki-Glazed Sea Bass

#### Ingredients:

- 200gr Sea Bass Fillet
- 1/3 cup Japanese Soy Sauce
- 150gr Spinach
- 1/3 Cup Mirin
- 1/3 Cup Sake
- 1 Tablespoon Sugar
- 100gr Fresh Enoki Mushrooms
- 1 Tablespoon Vegetable Oil
- Garnish: Fresh Baby Green Mustard, Baby Carrots and Green Peas

#### Directions:

Stir together the soy sauce, mirin and sake and reserve 1/4 cup. In a small saucepan simmer the remaining 3/4 cup soy sauce and sugar until reduced to a glaze (about 1/4 cup) and remove pan from heat. Using tweezers, remove any bones from the sea bass fillet. Have a shallow baking pan lined with paper towels. Cook the Sea Bass fillet in a pre-heated 12-inch non-stick skillet, skin down, pressing gently with a spatula until the skin is golden, about 3 minutes. Turn the fillet over and sauté 2 minutes more, or until almost cooked through. Add reserved (uncooked) soy sauce to fish and simmer until fish is just cooked through, about 1 minute. Transfer the fillets, skin side down, with a slotted spatula to a baking pan to drain and add mushrooms to the remaining liquid in the skillet. Add the spinach and mushrooms to the skillet, stirring frequently until tender (about 1 minute) and remove the skillet from the heat.

Presentation: arrange the fish, mushrooms and spinach on the plate. Brush the fish fillet with the glaze and garnish with chives, baby carrots, green peas and baby green mustard.