



# Live Music and Lobster at Le Méridien Hotel's Discovery Brunch

If you're looking for a brunch that will please both children and adults alike, look no further than the Sunday Discovery Brunch at Le Méridien hotel. Free-flow champagne and all you can eat chocolate, every one leaves a winner.

Sunday afternoon at the Latitude 10 Lounge in Le Méridien hotel: guests filter in just before noon and head towards the Bloody Mary bar, a service that is included in the price of the Discovery Brunch. The bartender pours tomato juice, vodka and all the requisite spices into glasses, tops them off with bacon and shrimp skewers and delivers a round of the ruby-coloured cocktails to a group of friends. Just behind them a family of four has arrived. The two children run past the bar towards the play area complete with a nanny, while the parents order their drinks.

The mood is cheerful in the lounge as the guests finish their cocktails and make their way upstairs to the Latest Recipe restaurant on the second floor.

Executive Chef Frederic Meynard is there to greet guests and present his weekly brunch selections. From oysters imported from France to an extravagant display of Boston lobster and local seafood, the Discovery Brunch is vitalised by top notch ingredients and luxury imports.

From the moment that diners walk into the restaurant they embark on a culinary journey. There is a Japanese corner serving fresh sashimi,

a Chinese station with Peking duck, and an area dedicated to homemade pasta prepared *sur mesure*.

In addition to the intercontinental offerings, there are Vietnamese specialities on display. Sapa trout—steamed whole and served with a choice of sauces—is exclusive to Le Méridien hotel. Other stand-out dishes include the smoked salmon made in-house, the grilling station where guests can choose between the meats of the day, and the cheese buffet featuring cheeses from Europe and Australia.

For Chef Meynard, "The most important thing is not only cooking the dish, it is also about knowing the story behind it."

Meynard hails from a French region called Perigord, which is known for its foie gras. Therefore, it is perhaps unsurprising that foie gras is featured in two fashions at the brunch: either grilled or presented in the classic French way after being slow cooked in a terrine. The dish closest to Chef Meynard's heart is his Veal Blanquette, adapted from his grandmother's recipe.

But what is there to drink? Champagne, of course. The house choice is from the

Taittinger Estate and is served free-flow with the champagne brunch. Jacob's Creek sparkling is also available. For cocktail lovers there are martinis made to order with chili or lychee vodka or with an olive garnish for the classicists.

The Discovery Brunch at Le Méridien runs between 11 a.m. and 4 p.m., making it the longest brunch in town. The emphasis is on creating a convivial, family-friendly atmosphere. A duo of live musicians add to the ambience with classical Spanish guitar.

Children can often be the toughest critics but Le Méridien has a special treat in store. Not only is there a corner devoted to chocolate in all its incarnations, there is also a chocolate fountain for dipping strawberries, or homemade marshmallows.

Finish the meal off with an Italian coffee and rest up until the next feast. 🍷

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### Le Méridien Saigon

📍 3C Ton Duc Thang Street, District 1

☎ (+84) 28 6263 6688

🕒 Bloody Marys served in the Latitude 10 Lounge from 11 a.m. to 1 p.m.

🕒 Brunch served in the Latest Recipe Restaurant from noon to 4 p.m.

1,500,000++ VND for non-alcohol package

1,700,000++ VND for sparkling rosé package

1,900,000++ VND for Taittinger champagne package  
Children under 10 pay half-price.