



Reserving your Niseko Vietnamese In-chalet catering is easy

Please contact H2 for Niseko Eats Booking

To book a Nga kitchen for your stay in Niseko, please **contact the agents to make a niseko eats booking.**
We need at least 24 hours to dine in the chalet

1. Choose between Plan A, B or C, Plan A contains a mix of 5 dishes, B contains 6 tasty vietnamese dishes to share and Plan C is a feast of 8. If you have any allergies or special requests we can usually accommodate substitution or bring in options additional options not shown but the number of dishes remains fixed.
2. Select the number of persons in your party. (minimum 6 person charge)
3. Select your preferred day after the 14th of December and requested meal time between 6pm-8pm (staff will arrive 30 minutes prior to your meal service)
4. Fill out your accommodation details

Sit back and allow Nga's kitchen to cook a night in for you in Niseko. If you have special dietary needs we are happy to try and accommodate preferences. Please let us know in the check-out box if you would like any modifications to menu.

The Vietnamese Classics

¥9,000 Yen per person

A

Our Classic Vietnamese Package Contains

A selection of Popular Vietnamese dishes

1. Vietnamese steamed rice rolls
2. vietnamese beef and potato stew in wine
3. Fresh rice paper rolls: Shrimp and pork served with house made dipping sauce
4. Roasted sweet and sour ribs- A house specialty
5. Nem: Traditional vietnamese spring rolls with dipping sauce

Chef's Selection

¥10,000 Yen per person

B

Our Chef's Selection Contains

Nga's family favourites.

1. Sliced Chicken Noodle
2. Fresh rice paper rolls: Shrimp and pork served with house made dipping sauce
3. Seafood stir fry with shrimp, pork and fresh green vegetables
4. Vietnamese beef and potato stew in wine
5. Chicken sticky rice
6. Nem: Traditional vietnamese spring rolls with dipping sauce

Vietnamese Feast

¥12,000 Yen per person

C

Our Vietnamese Feast Contains 8 Dishes

A selection of 8 dishes to impress the most discerning Niseko guest.

1. Vietnamese clear shrimp and pork dumpling
2. Vietnamese beef and noodle soup
3. Fresh rice paper rolls: Shrimp and pork served with house made dipping sauce
4. Traditional chicken and egg white soup
5. Mixed Stirfry noodles flavoured with fresh herbs, garlic, cashew nut and beef
6. Seafood stir fry with shrimp, beef and fresh green vegetables
7. Chicken sticky rice
8. Nem: Traditional Vietnamese spring rolls with dipping sauce