



ZANNIER HOTELS
Bãi San Hô

Zannier Hotels Bãi San Hô: Shrimp, Pomelo & Avocado Salad



Imagine a warm summer afternoon surrounded by lush vegetation and a gentle breeze swaying the trees. While the golden rays of the sun embrace you, there is nothing more satisfying than enjoying a refreshing dish that perfectly captures the essence of the season. Our shrimp, pomelo and avocado salad, known as “Gỏi Bưởi Tôm Bo” in Vietnamese, is an enticing mix of bright colors, textures and flavors that will transport your taste buds to a culinary paradise. Learn how to create this delightful dish from our Food & Beverage Manager, Mr David Castillo.



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Number of portions: 1

Ingredients:

Salad

- 50g Tiger prawns
- 150g Pomelo
- 100g Avocado

Salad Dressing

- 2g Chili (adjust according to your spice preference)
- 5ml Vinegar
- 5ml Fish sauce
- 7g Sugar
- 1 Lime
- 2ml Cooking oil

Topping

- 5g Fresh coriander leaves
- 5g Assorted fresh herbs (such as mint, Thai basil, and cilantro)
- 10g Roasted peanuts

Preparation:

Prepare the Ingredients:

- Peel the pomelo and separate the juicy segments.
- Boil the tiger prawns until they turn pink. Peel, remove heads and tails, and devein.

Make the Dressing:

- In a small bowl, mix 5ml fish sauce, 5ml vinegar, and 7g sugar.
- Add a bit of grape-seed oil and 2g finely chopped chili.
- Squeeze in the juice of half a lime.

Assemble the Salad:

- Pluck 5g coriander leaves and assorted herbs. Wash and roughly chop them.
- In a bowl, combine prawns, pomelo segments, and herbs.
- Drizzle the dressing over and gently toss to mix.

Add the Crunch:

- Roast 10g peanuts until golden, then peel and crush.
- Sprinkle the crushed peanuts over the salad.



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Enjoy Your Creation:

- Your Shrimp, Pomelo & Avocado Salad is ready.
- Each bite combines the tangy pomelo, creamy avocado, and succulent prawns with zesty dressing.
- Dive into a world of flavors, savoring the delightful contrast in every mouthful.

For more information or any question, feel free to ask Quentin GUIRAUD, Public Relations and Communications Manager at gquiraud@zannier.com / +32 472 05 57 19.

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