
SINCERELY YOURS
CELEBRATIONS
PAN PACIFIC
HANOI



PAN PACIFIC CELEBRATIONS

LOVE . LIFE . LEGACY

With Pan Pacific Celebrations, we believe that wedding is not merely an event. It is a life journey of love as two souls come together with those significant ones to create a legacy for generations to come.

We Celebrate Love - We celebrate the union of two hearts, and the dawn of a new adventure together as husband and wife, making every effort to make that special day and other events surrounding it a beautiful, precious and memorable.

We Celebrate Life - We celebrate the beauty of living each day. It is an appreciation and thanksgiving for every cherished moment of life and sharing them with those that matter. Be it a birthday, an anniversary, a graduation or a precious family gathering, we are here with you to make it happen.

We Celebrate Legacy - We celebrate the honouring of an enduring love and commitment of today for the generations to come. We endeavour to be with you every step of the journey, starting at forever, and ending at never.

Pan Pacific Celebrations is your trusted partner to journey and support you through your romance journey. We are sincere in celebrating your significant moments with you, to take care of you at every step, from the proposal to the wedding, from the babymoon to your anniversaries and beyond, with thoughtful details and inspiring creations.

Sincerely Yours,
Celebrations Connoiseur
Pan Pacific Hotels & Resorts



Happily ever after starts at Pan Pacific Hanoi

Nestled close to the poetic West Lake, Truc Bach Lake and Red River, Pan Pacific Hanoi is an ideal destination featuring elegant venues, state-of-the-art equipment, and impeccable service to ensure your big day a success.

Whether it is an engagement celebration, a wedding ceremony with your beloved family and friends, or a romantic homeymoon, let us handle all the details while you bask in your precious moments.



CELEBRATE IN OUR ELEGANT AND SOPHISTICATED VENUES



PACIFIC BALLROOM
LEVEL 2

Designed to impress with state-of-the-art audio visual technology, the 420sqm ballroom boasts high ceilings with unique mirror motifs as well as a stylish crystal drop chandelier. With the possibility to host up to 340 guests, the ballroom also offers a spacious private foyer ideal for welcome drinks and receptions.







WEST LAKE VENUE
LEVEL 19

With our exclusive panoramic views of West Lake, Truc Bach Lake and Red River, West Lake Venue provides indoor and outdoor spaces to cater 150 guests and to make your dream wedding come to life. Under the romantic sunset, the bride and groom exchange vow speech, marking a significant milestone of love journey.

















CUISINE TAILORED TO TANTALISE YOUR TASTE BUDS

It's time to make your taste buds dance! Our wedding menu is sure to tantalise your taste buds with a delicious selection of flavours and top-notch ingredients. From savory appetisers to sweet desserts, we have got something for everyone. Come and enjoy an unforgettable culinary experience at our special celebration!











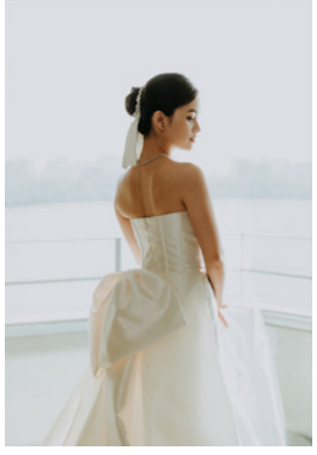








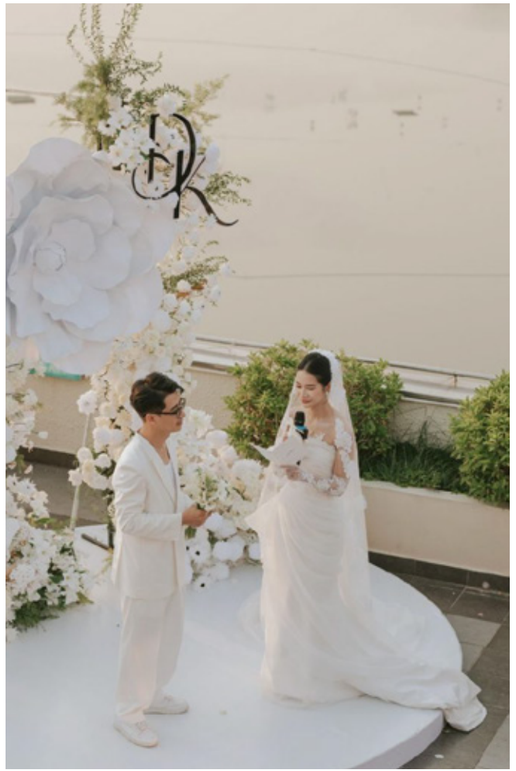




BRIDAL ROOM

Your celebration means the world to us. Let us indulge you in a pampering stay in our spacious Bridal Room to ease the preparation for the bridal night as you revel in our thoughtful amenities and well-appointed facilities. You are invited to our exclusive Pacific Club Lounge to enjoy a host of privileges including breakfast, afternoon tea and evening refreshments. As the stars of the day, you deserve our utmost attention.


EXIT





To start your wedding journey with us

Please contact (+84) 989 979 002 (Mr. Thang) or Email: thang.dinh@panpacific.com

SINCERELY YOURS

CELEBRATIONS

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LOVE . LIFE . LEGACY

WEDDING PACKAGE

DESCRIPTION	ELEGANCE VND800,000++/PERSON	SENSATION VND900,000++/PERSON	ETERNITY VND1,050,000++/PERSON	LEGACY VND1,250,000++/PERSON
Minimum pax	Minimum 200	Minimum 200	Minimum 200	Minimum 200
Menu selection	•	•	•	•
Menu tasting upon confirmation	10 persons	10 persons	10 persons	10 persons
First course presentation	•	•	•	•
One complimentary soft drink or selected beer per guest	•	•	•	•
Vietnamese tea on arrival	•	•	•	•
Special savings on selected beverages	10%	15 %	20%	20%
Personalised backdrop and lettering	•	•	•	•
Confetti	•	•	•	•
Floral columns greeted guests at the ballroom entrance	•	•	•	•
Floral arrangements along the red carpet aisle, dining table, corridor and stairs to the venue	•	•	•	•
Wedding limousine car with floral decoration	4 hours	5 hours	5 hours	6 hours
Three-tier wedding cake with fresh flowers (01 real tier)	•	•	•	•
Champagne fountain	•	•	•	•
Following light during entrance of bride and groom	•	•	•	•
State-of-the-art AV Equipment (ceiling sound system, LED screens, two wireless microphones)	•	•	•	•

*Prices are subject to VAT and 5% service charge

DESCRIPTION	ELEGANCE VND800,000++/PERSON	SENSATION VND900,000++/PERSON	ETERNITY VND1,050,000++/PERSON	LEGACY VND1,250,000++/PERSON
One night stay at Pan Pacific Hanoi	Pacific Club Room	Suite	Suite	Suite
Chilled bottle of wine in the room	French rose wine	Sparkling wine	Sparkling wine	Sparkling wine
American Breakfast at Pacifica Restaurant or served in-room	•	•	•	•
Special room rates for invited guests	•	•	•	•
Romantic in-room supper for two	•	•	•	•
Romantic floral in-room arrangement on the wedding night	•	•	•	•
French macarons for mementos	•	•	•	•
Complimentary use of The Summit Bar venue for wedding photoshoot	•	•	•	•
Wedding background music	•	•	•	•
Wedding ice sculptures (swan couple)	•	•	•	•
Personalised photo booth at the entrance (4mx2m5)	•	•	•	•
String quartet band (1 hour)		•	•	•
Live piano performance upon arrival (30 minutes)		•	•	•
Master of Ceremony (Vietnamese speaking)		•	•	•
Two-person gift voucher in the celebration of the first anniversary	•	•	• (with Cocktail)	• (with Cocktail)

*Prices are subject to VAT and 5% service charge

EIGHT HOT AND COLD COMBINATION PLATTER

Select 02 items from each category below

COLD SELECTIONS

SALADS

- Chinese Black Fungus Salad 💎
- Vietnamese Pomelo and Shrimp Salad 💎
- Green Mango Salad with Crispy Fish
- Seaweed Salad
- Prawn Salad with Mango
- Chicken Salad with Laksa Leaf
- Seafood Vermicelli Salad
- King Vegetable Salad with Pork
- Thai Grilled Beef Salad
- Minced Thai Chicken Salad with Prawn Cracker

ROLLS

- Fresh Spring Roll with Prawn
- Grilled Meat Skewer Roll in Hue Style
- Fresh Rice Roll with Salmon
- Fresh Rice Roll With Beef
- Fresh Rice Roll with Crab
- Vegetable Fresh Spring Roll
- Fresh Rice Roll with Prawn and Pork
- Fresh Noodle Roll with Roasted Duck

HOT SELECTIONS

DEEP-FRIED

- Sugarcane Shrimp 💎
- Deep-Fried Hanoi Spring Roll
- Deep-Fried Cake Vermicelli with Meat
- Deep-Fried Shrimp Dumpling with Mayonnaise
- Deep-Fried Hong Kong Spring Roll
- Deep-Fried Pork Neck and Spring Vegetable Salad
- Deep-Fried Prawn Wonton
- Smoked Goose Breast
- Deep-Fried Special Snail Spring Roll

STEAMED

- Steamed Boneless Chicken Drumstick with Soya Sauce
- Braised Beef with Superior Soya Sauce
- BBQ Pork Meat with Honey
- Steamed Pork and Shrimp Siu Mai
- Roasted Boneless Beijing Duck
- Steamed Shrimp and Pork Dumpling in Hue Style
- Braised Pork Leg and Garlic
- Braised Pork Ear Rolls in Superior Soya Sauce

(💎)Apply to the Legacy Package

ELEGANCE

VND800,000++/PERSON

Inclusive of Eight Hot and Cold Combination Platter
Select 01 course from each category below

SOUP

- Crab Meat with Asparagus Soup
- Chicken and Corn Soup
- Prawn Meat Soup with Black Fungus Celery
- Hot and Sour Seafood Soup
- Minced Beef Soup with Coriander

MEAT

- Deep-Fried Pork Rib with Garlic
- Caramelized Braised Pork
- Stir-Fried Feral Pig with Vegetable
- Grilled Pork Shoulder with Galangal and Turmeric
- Stir-Fried Beef with Black Pepper or BBQ Sauce
- Wok-Fried Veal with Chili and Lemongrass
- Steamed Boneless Chicken with Fresh Mushroom Sauce
- Baked Chicken with Salt
- Shanghai Roasted Duck with Deep-Fried Buns
- Roasted Duck Breast with Green Pepper Sauce

FISH

- Deep-Fried Whole Red Snapper with Soy Sauce
- Baked Whole Red Snapper in Five Spice Sauce
- Cripy Sea Bass with Lemon Sauce
- Deep-Fried Fish Roll with Pork
- Deep-Fried Grouper Fillet with Black Pepper Sauce

SEAFOOD

- Deep-Fried Prawn with Salted Egg
- Sautéed Prawn with Basil and Green Peppercorn
- Sautéed Seafood with Black Pepper
- Deep-Fried Squid with Butter
- Stir-Fried Scallop with XO Sauce

VEGETABLE

- Steamed Broccoli with Mushroom Sauce
- Sautéed Vegetable with Dried Pork Skin
- Sautéed Mixed Vegetable
- Steamed Root Vegetable with Sesame Salt
- Mix Stir-Fried Mushroon with Pepper Sauce

TRADITIONAL STICKY RICE

- Red Sticky Rice with Green Bean
- Sticky Rice with Lotus Seed
- Sticky Rice with Coconut and Sesame Seed
- Sticky Rice with Minced Prawn
- Hoang Pho Sticky Rice

RICE OR NOODLE

- Steamed Fragrant Rice
- Imperial Hue Fried Rice
- Seafood Fried Rice
- Fried Noodle in Pacific Style
- Sauteéd Noodle with Shrimp

BROTH

- Sour Clam Soup in Hue Style
- Pork Rib with Bamboo Shoot Broth
- Dried Pork Skin Roll with Chinese Sausage in Mushroom Broth
- Thai Seafood Broth
- Crab Meat Broth with Laksa Leaf

DESSERTS

- Seasonal Fresh Fruit Platter
- Mango Pudding with Coconut Cream
- Sago in Coconut Milk
- Sweet Pumpkin with Sago
- Lotus Seed with White Fungus

EIGHT HOT AND COLD COMBINATION PLATTER

Select 02 items from each category below

COLD SELECTIONS

SALADS

- Chinese Black Fungus Salad 💎
- Vietnamese Pomelo and Shrimp Salad 💎
- Green Mango Salad with Crispy Fish
- Seaweed Salad
- Prawn Salad with Mango
- Chicken Salad with Laksa Leaf
- Seafood Vermicelli Salad
- King Vegetable Salad with Pork
- Thai Grilled Beef Salad
- Minced Thai Chicken Salad with Prawn Cracker

ROLLS

- Fresh Spring Roll with Prawn
- Grilled Meat Skewer Roll in Hue Style
- Fresh Rice Roll with Salmon
- Fresh Rice Roll With Beef
- Fresh Rice Roll with Crab
- Vegetable Fresh Spring Roll
- Fresh Rice Roll with Prawn and Pork
- Fresh Noodle Roll with Roasted Duck

HOT SELECTIONS

DEEP-FRIED

- Sugarcane Shrimp 💎
- Deep-Fried Hanoi Spring Roll
- Deep-Fried Cake Vermicelli with Meat
- Deep-Fried Shrimp Dumpling with Mayonnaise
- Deep-Fried Hong Kong Spring Roll
- Deep-Fried Pork Neck and Spring Vegetable Salad
- Deep-Fried Prawn Wonton
- Smoked Goose Breast
- Deep-Fried Special Snail Spring Roll

STEAMED

- Steamed Boneless Chicken Drumstick with Soya Sauce
- Braised Beef with Superior Soya Sauce
- BBQ Pork Meat with Honey
- Steamed Pork and Shrimp Siu Mai
- Roasted Boneless Beijing Duck
- Steamed Shrimp and Pork Dumpling in Hue Style
- Braised Pork Leg and Garlic
- Braised Pork Ear Rolls in Superior Soya Sauce

(💎)Apply to the Legacy Package

SENSATION

VND900,000++/PERSON

Inclusive of Eight Hot and Cold Combination Platter
Select 01 course from each category below

SOUP

- Shrimp Soup with Baby Corn
- Thai Chicken Soup with Coconut Milk
- Seafood Soup with Bean Curd
- Wonton Soup with Chive
- Dried Wakame Soup with Chicken and Vegetable

MEAT

- Vietnamese Braised Beef with Bread
- Szechuan Beef
- Fried Ostrich with Cashew Nut
- Braised Pork Leg in Chinese Spice
- Grilled Pork with Lemongrass and Chili

FISH

- Grilled Eel
- Fried Grouper with Thai Pepper Sauce
- Grilled Sea Bass with Five Spices
- Steamed Fish with Soy Sauce
- Fried Red Tilapia with Mustard Mayonnaise Sauce

SEAFOOD

- Stir-Fried Seafood with Celery and Mushroom
- Deep-Fried Prawn with Salt and Chili
- Wok-Fried Sweet and Sour Prawn
- Grilled Prawn with Lemongrass and Chili
- Stuffed Squid with Pork in Sweet and Sour Sauce

VEGETABLE

- Sautéed Broccoli with Garlic
- Sautéed Vegetable in Crab Meat Sauce
- Sautéed Vegetable in Dried Shrimp Sauce
- Steamed Vegetable with Stewed Pork and Caramelized Shrimp
- Sautéed Mushroom

POULTRY

- Kung Pao Stir-Fried Chicken
- Steamed Chicken Roll with Mushroom in Orange Sauce
- Sautéed Chicken with Coconut Cream
- Roasted Beijing Duck
- Fried Duck in Szechuan Style with Deep-Fried Buns

TRADITIONAL STICKY RICE

- Red Sticky Rice with Green Bean
- Sticky Rice with Lotus Seed
- Sticky Rice with Coconut and Sesame Seed
- Sticky Rice with Fried Minced Prawn
- Chicken Sticky Rice in Hong Kong Style

RICE OR NOODLE

- Fried Noodle with Seafood in Thai Style
- Fried Noodle with Beef
- Seafood Fried Rice
- Chicken Fried Rice
- Yang Chow Fried Rice

BROTH

- Crab Broth with Bean Sprout and Laksa Leaf
- Thai Seafood Broth
- Young Pork Ribs with Bamboo Shoot Broth
- Sour Fish Broth with Pineapple
- Dried Pork Skin Broth with Pork Meatball and Mushroom

DESSERTS

- Creme Caramel
- Sesame Ball
- Seasonal Fruit Platter
- Taro Pudding with Coconut Milk
- Mango Pudding

EIGHT HOT AND COLD COMBINATION PLATTER

Select 02 items from each category below

COLD SELECTIONS

SALADS

- Chinese Black Fungus Salad 💎
- Vietnamese Pomelo and Shrimp Salad 💎
- Green Mango Salad with Crispy Fish
- Seaweed Salad
- Prawn Salad with Mango
- Chicken Salad with Laksa Leaf
- Seafood Vermicelli Salad
- King Vegetable Salad with Pork
- Thai Grilled Beef Salad
- Minced Thai Chicken Salad with Prawn Cracker

ROLLS

- Fresh Spring Roll with Prawn
- Grilled Meat Skewer Roll in Hue Style
- Fresh Rice Roll with Salmon
- Fresh Rice Roll With Beef
- Fresh Rice Roll with Crab
- Vegetable Fresh Spring Roll
- Fresh Rice Roll with Prawn and Pork
- Fresh Noodle Roll with Roasted Duck

HOT SELECTIONS

DEEP-FRIED

- Sugarcane Shrimp 💎
- Deep-Fried Hanoi Spring Roll
- Deep-Fried Cake Vermicelli with Meat
- Deep-Fried Shrimp Dumpling with Mayonnaise
- Deep-Fried Hong Kong Spring Roll
- Deep-Fried Pork Neck and Spring Vegetable Salad
- Deep-Fried Prawn Wonton
- Smoked Goose Breast
- Deep-Fried Special Snail Spring Roll

STEAMED

- Steamed Boneless Chicken Drumstick with Soya Sauce
- Braised Beef with Superior Soya Sauce
- BBQ Pork Meat with Honey
- Steamed Pork and Shrimp Siu Mai
- Roasted Boneless Beijing Duck
- Steamed Shrimp and Pork Dumpling in Hue Style
- Braised Pork Leg and Garlic
- Braised Pork Ear Rolls in Superior Soya Sauce

(💎)Apply to the Legacy Package

ETERNITY

VND1,050,000++/PERSON

Inclusive of Eight Hot and Cold Combination Platter
Select 01 course from each category below

SOUP

- Beef Meatball Soup
- Seafood with Sea Cucumber Soup
- Prawn Soup with Pumpkin, Snow Fungus and Mushroom
- Creamy Corn Soup with Chicken and Crab Meat
- Pumpkin Soup with Wonton Shrimp
- Scallop Soup with Aspargus

MEAT

- Sautéed Lamb with Black Bean Sauce
- Sautéed Beef with BBQ Sauce
- Stewed Beef in Coconut Juice
- Grilled Pork Shoulder in Hue Style
- Roasted Crispy Salted Pork Leg
- Deep Fried Frog Leg with Butter

FISH

- Grilled Salmon with Teriyaki Sauce
- Steamed Grouper in Hong Kong Style
- Baked Salmon with Passion Fruit Sauce
- Grilled Sea Eel with Galangal and Turmeric
- Wok-Fried Crocodile with Cashew Nut

SEAFOOD

- Fried Crispy Prawn in Salted Egg
- Fried Prawn and Scallop with Green Asparagus
- Deep-Fried Prawn with Garlic and Salt
- Fried Soft Shell Crab with Salt and Pepper
- Baked Snail Meat Pie in Foil Wrap
- Deep-Fried Egg Squid with Butter

VEGETABLE

- Sautéed Vegetable in Oyster Sauce with Garlic
- Fried Broccoli in Dried Shrimp Sauce
- Deluxe Fried Vegetable Platter
- Sautéed Mixed Mushroom
- Sautéed Vegetable with Dried Scallop
- Sautéed Green Bean with Dried Shrimp Sauce

POULTRY

- Chinese Crispy Duck
- Steamed Young Chicken in Salt
- Braised Chicken in Soy Sauce
- Fried Chicken Drumstick with Lemon Sauce
- Roasted Pigeon with Salt and Lemon
- Steamed Pigeon in Clay Pot

TRADITIONAL STICKY RICE

- Red Sticky Rice
- Minced Pigeon Sticky Rice
- Turmeric Sticky Rice with Shredded Pork
- Red Sticky Rice with Green Bean
- Sticky Rice with Lotus Seed
- Hong Kong Sticky Rice

RICE OR NOODLE

- Fried Rice with Crab Meat and Pineapple
- Fried Rice with XO Sauce
- Fried Rice with Minced Prawn
- Fried Rice with Minced Beef
- Sautéed Noodle with Seafood

BROTH

- Fresh Prawn and Dried Pork Skin Roll in Mushroom Broth
- Floating Sour Prawn Broth
- Sour Broth with Surgeon Fish and Water Bean
- Pork Meatball with Bamboo Shoot in Broth
- Thai Sour Clam Broth
- Sweet and Sour Clam Broth

DESSERTS

- Sesame Balls and Fruit Platter
- Passion Fruit Panacotta
- Durian Sweet Soup
- Green Bean and Mango Sweet Soup with Coconut Cream
- Assorted Hue Sweet Soup
- Mango Pudding

EIGHT HOT AND COLD COMBINATION PLATTER

Select 02 items from each category below

COLD SELECTIONS

SALADS

- Chinese Black Fungus Salad 💎
- Vietnamese Pomelo and Shrimp Salad 💎
- Green Mango Salad with Crispy Fish
- Seaweed Salad
- Prawn Salad with Mango
- Chicken Salad with Laksa Leaf
- Seafood Vermicelli Salad
- King Vegetable Salad with Pork
- Thai Grilled Beef Salad
- Minced Thai Chicken Salad with Prawn Cracker

ROLLS

- Fresh Spring Roll with Prawn
- Grilled Meat Skewer Roll in Hue Style
- Fresh Rice Roll with Salmon
- Fresh Rice Roll With Beef
- Fresh Rice Roll with Crab
- Vegetable Fresh Spring Roll
- Fresh Rice Roll with Prawn and Pork
- Fresh Noodle Roll with Roasted Duck

HOT SELECTIONS

DEEP-FRIED

- Sugarcane Shrimp 💎
- Deep-Fried Hanoi Spring Roll
- Deep-Fried Cake Vermicelli with Meat
- Deep-Fried Shrimp Dumpling with Mayonnaise
- Deep-Fried Hong Kong Spring Roll
- Deep-Fried Pork Neck and Spring Vegetable Salad
- Deep-Fried Prawn Wonton
- Smoked Goose Breast
- Deep-Fried Special Snail Spring Roll

STEAMED

- Steamed Boneless Chicken Drumstick with Soya Sauce
- Braised Beef with Superior Soya Sauce
- BBQ Pork Meat with Honey
- Steamed Pork and Shrimp Siu Mai
- Roasted Boneless Beijing Duck
- Steamed Shrimp and Pork Dumpling in Hue Style
- Braised Pork Leg and Garlic
- Braised Pork Ear Rolls in Superior Soya Sauce

(💎)Apply to the Legacy Package

LEGACY

VND1,250,000++/PERSON

Inclusive of Eight Hot and Cold Combination Platter
Select 01 course from each category below

SOUP

- Snow Fungus Soup with Minced Beef
- Seafood with Sea Cucumber Soup
- Four Flavour Soup with Shredded Tiger Prawn, Squid, Pork and Crab Meat
- Szechuan Hot and Sour Seafood Soup
- Pumpkin Soup with Wonton Shrimp
- Scallop Soup with Aspargus

MEAT

- Oven Smoked Ribs with Kimchi
- Stewed Beef Shanks with Green Peppercorn and Coconut
- Deep Fried Frog Legs with Garlic Butter and Lemongrass
- Sautéed Lamb with Black Bean Sauce
- Sautéed Beef with BBQ Sauce
- Roasted Crispy Salted Pork Leg

FISH

- Steamed Fillet of Seabass with Black Bean Sauce
- Grilled Salmon with Teriyaki Sauce
- Steamed Fresh Whole Grouper Hong Kong Style
- Baked Salmon with Passion Fruit Sauce
- Grilled Sea Eel with Galangal and Turmeric

SEAFOOD

- Grilled Lobster with Garlic Butter.
- Fried King Prawn with Chinese Herbs and Shaoxhing Wine
- Fried Crispy King Prawn in Salted Egg
- Deep-Fried Prawn with Garlic & Butter
- Deep-Fried Soft Shell Crab with Salt and Pepper
- Deep-Fried Egg Squid with Butter

VEGETABLE

- Steamed Bok Choy Mushroom with Oyster Sauce
- Stir-Fried Vegatables and Bamboo Shoots in Chinese Mushroom Sauce
- Steamed Green Vegetables in Bamboo Pith Sauce
- Fried Broccoli in Dried Shrimp Sauce
- Sautéed Mixed Mushroom
- Sautéed Green Bean with Dried Shrimp Sauce

POULTRY

- Grilled Five Spice Chicken served with Fried Sticky Rice
- Steamed Young Chicken in Salt
- Braised Chicken in Soy Sauce
- Chinese Crispy Duck
- Roasted Pigeon with Salt and Lemon
- Steamed Pigeon in Clay Pot

TRADITIONAL STICKY RICE

- Red Sticky Rice
- Minced Pigeon Sticky Rice
- Turmeric Sticky Rice with Shredded Pork
- Red Sticky Rice with Green Bean
- Sticky Rice with Lotus Seed
- Hong Kong Sticky Rice

RICE OR NOODLE

- Cantonese Fried Rice with Assorted Meat
- Cantonese Fried Rice with Yam and Smoked Duck
- Fried Rice with Crab Meat and Pineapple
- Sautéed Noodle with Seafood
- Hong Kong E-Fu Noodles with Minced Beef and Hot Bean Sauce
- Fried Rice with XO Sauce

BROTH

- Fresh Prawn and Dried Pork Skin Roll in Mushroom Broth
- Floating Sour Prawn Broth
- Sour Broth with Surgeon Fish and Water Bean
- Pork Meatball with Bamboo in Broth
- Thai Sour Clam Broth
- Sweet and Sour Clam Broth

DESSERTS

- Hong Kong Style Sweet Red Bean Soup
- Snow Fungus Sweet Soup with Lotus Root
- Taro Coconut Sago Sweet Soup
- Assorted Hue Sweets
- Sesame Balls and Fruit Platter
- Passion Fruit Panacotta