

THEMED BUFFET DINNER MENU
28 DEC 2023
VND 890,000 NET / GUEST

DESSERT

Chocolate Fountain
Selected Ice-creams
Sago and Jackfruit
Matcha Mille Crepe Cake
Fruity Jelly
Fruit Slices

FRESH OYSTER SECTION

Fin De Claire Oysters
Served With Soya Sauce, Wasabi, Shallot Vinegar, Lime, Tabasco

SALAD BAR

Japanese Slaw salad
Cattail Shoot & Fried Tofu Salad
Ingredients: Romaine, Lolo, Frisse, Carol, Iceberg, Rocket, Spinach
Condiments: Cucumber, Tomato, Onion, Olive, Caper, Crouton
Sauces: Thousand Island, Lemon Dijon, Italian Vinaigrette, Phu Quoc Sim Miso Sesame Mayo

BREAD

Dorayaki
Sourdough
French Baguette
Mini Soft rolls
Ginger Bread
Condiments: Butters & Jams

SOUP

Miso Tofu

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JAPANESE NOODLE CORNER

Seafood Udon

Shrimp, Cuttlefish, Seaweed, Bonito, Onsen Tamago, Scallion, Bean Sprout

CARVING

Pork Char Siu

HOT CHAFING DISHES

Golden Chicken Curry

Seafood Green Curry

Ajitsuke Tamago

Garlic Mashed Potato

Teriyaki Tilapia Fillet

Steamed Rice

Wok-fried Morning Glory & Garlic

HEATING LAMP

Vegetables Tempura

Fried Bun & Condensed Milk

Japanese's Fried Pork Gyoza

BARBEQUE

Barracuda

Trachurus

Prawns

Octopus

Squid

Pacific Oyster

Phu Quoc Scallop

Chicken Skewer

Pork Skewer

Beef Skewer

Vegetable Skewer

Sausages