

VIETNAM-THEMED BUFFET DINNER MENU
30 DEC 2023
VND 890,000 NET / GUEST

DESSERT

Chocolate Fountain
Selected Ice-creams
Mixed Sweet Soup
Milk Jellies
Fruity Jelly
Fruit Slices

COLD CUT

Salami, Chorizo, Peppered Beef, Garlic Sausage, Parma Ham, Pork Pate
Brie, Manchego, Orange Cheddar, Parmesan, Gouda, Gorgonzola

FRESH OYSTER SECTION

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

SALAD BAR

Lotus shoot with shrimp and pork
Cattail Shoot & Fried Tofu Salad
Ingredients: Romaine, Lolo, Frisse, Carol, Iceberg, Rocket, Spinach, Cole slaw
Condiments: Cucumber, Tomato, Onion, Olive, Caper, Crouton
Sauces: Thousand Island, Lemon Dijon, Italian Vinaigrette, Phu Quoc Sim

BREAD

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

SOUP

Sweet and Sour Cobia

NOODLE CORNER

Bun Cha

Fresh Vermicelli Noodles, Herbs, Pork

LIVE COOKING

Phu Quoc Fresh Herring Spring Rolls

Shrimps, Pork, Fresh Herbs, Nước Mắm Dipping sauce

CARVING

Crispy skin Pork Belly

Dipping Sauce, Pickles

HOT SECTION

Vietnamese Braised Beef

Mekong Delta Pork Sausage Fried Rice

Wok-fried Bok Choy With Mushroom Oyster Sauce

Braised Pork & Egg

Wok-fried Calamari With Fish Sauce

Steamed Rice

Wok-fried Morning Glory & Garlic

HEATING LAMP

Vietnamese's fried Seafood Spring Rolls

Fried Seafood Dumpling

Fried Bun & Condensed Milk

BARBEQUE

Barracuda & Trachurus

Prawns & Octopus & Squid & Pacific Oyster & Phu Quoc Scallop

Chicken & Pork & Beef Skewer

Vegetable Skewer

Sausages