

FLAVOURS OF VIETNAM BUFFET

4 COURSE SET MENU (SET A)



STARTER

- CRAB SPRING ROLLS WITH MINCED PORK, WOOD EAR MUSHROOMS, KOHLRABI, GLASS NOODLES, CARROTS AND SHALLOTS,
 - WRAPPED IN RICE PAPER, DEEP-FRIED AND SERVED WITH VIETNAMESE SALAD AND SWEET & SOUR FISH SAUCE

SOUP

- SEAFOOD SOUP

MAIN COURSE

- HOI AN CHICKEN RICE
 - CHOICE OF GRILLED CHICKEN THIGHS OR CHICKEN SALAD WITH VIETNAMESE CORIANDER, ONIONS AND CHILI PEPPERS

DESSERT

LOTUS SEED AND LONGAN SWEET SOUP
LOTUS SEED, LONGAN MARINATED WITH JASMINE FLOWERS

FLAVOURS OF VIETNAM BUFFET

4 COURSE SET MENU (SET B)



STARTER

FRESH SHRIMP SPRING ROLL WITH PEANUT SAUCE.
FRESH SHRIMP WITH VIETNAMESE LETTUCE, FRESH RICE NOODLES,
AND PICKLED PAPAYA SERVED WITH PEANUT SAUCE.

SOUP

ABALONE SOUP WITH SHIITAKE MUSHROOMS
FRESH ABALONE STEWED WITH SHIITAKE MUSHROOMS
AND CHICKEN BROTH

MAIN DISHES

CRAB STIR-FRIED VERMICELLI
VERMICELLI AND CRAB MEAT STIR-FRIED WITH ONIONS,
GREEN ONIONS, CARROTS,
WOOD EAR MUSHROOMS, AND EGGS.

DESSERT

GRILLED BANANA SWEET SOUP
GRILLED STICKY RICE ROLLS WITH BANANAS,
SERVED WITH COCONUT MILK.