

# 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

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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.