

FLAVOURS OF VIETNAM BUFFET

MINI BUFFET MENU



COOK-TO-ORDER

- FRIED RIVER PRAWNS WITH BLACK PEPPER SAUCE
 - CRAB STIR-FRIED GLASS NOODLES
 - HOI AN CHICKEN RICE

APPETIZER

- BANANA BLOSSOM SALAD WITH ROASTED DUCK
 - PAPAYA SALAD WITH DRIED BEEF
 - HOI AN SHREDDED CHICKEN SALAD
- GREEN MANGO SALAD WITH GRILLED SQUID

SOUP

- VIETNAMESE CHICKEN SOUP WITH BASIL LEAVES
 - CRAB & SWEET CORN SOUP

MAIN DISHES IN CHAFING DISHES

- BRAISED BEEF WITH GREEN PEPPERCORNS
- GRILLED PORK WITH GALANGAL AND LEMONGRASS
 - STIR-FRIED EGG NOODLES WITH SEAFOOD
 - CHICKEN STEWED WITH LOTUS SEEDS
- SAUTÉED BROCCOLI AND MUSHROOMS • STEAMED JASMINE RICE

LIVE NOODLE STATION

- HAI PHONG FISH NOODLE SOUP

BBQ COUNTER

- CHICKEN WINGS WITH CHILI SAUCE
 - SQUID SKEWERS WITH HERBS
- GRILLED TIGER PRAWNS WITH SALT & CHILI POWDER
 - GRILLED FISH IN BANANA LEAF
- GRILLED SCALLOPS WITH SPRING ONION OIL & PEANUTS
 - GRILLED PORK BELLY WITH NORTHWESTERN SPICES
 - CORN ON THE COB

DESSERT

- SEASONAL FRUITS
- DEEP-FRIED BANANA
- PURPLE SWEET POTATO IN COCONUT CREAM
 - MANGO STICKY RICE
- LUK CHUP – ASSORTED MUNG BEAN CAKES
- KHANOM CHAN (THAI LAYERED DESSERT)
 - TAPIOCA PUDDING WITH MANGO
- LOTUS SEED & LONGAN SWEET SOUP