WEEKKEND DINNER BUFFET

WINTER GETAWAY WITH GRILLS AND HOT POT

Fri - Sun 18.00-22.00

Go 2 and over get 33% off

OUTDOOR SET UP:

Salad corner:

- Classic Ceasar
- Oriental Grilled Beef Salad
- Temperate Salad
- Salad bar &condiment

<u>Set up :</u> Mix lettuce, baby tomato, onion slices, romain lettuce, boiled roots vegetables (carrot, white radish, potato cut in cubes), corn kernel, chayote(boiled and cut in cube), baby mustard leaves, cress, bacon bits, chopped egg, pickle cucumber, green and black olive.

Dressing: Ceasar ; Cocktail; Sesame Soy .

Hotpot corner:

Set up:

- Fish balls; Prawn balls; Beef balls; Beef Slices; Clams; Tiger Prawn; Whole Baby Squid; Basa Fish Slices
- Leafy Vegetables: Rau muống; Rau mồng tơi; Cải bó xôi; Cải thảo; Bắp chuối
- Abalone mushroom; Enoki Mushroom; Shitake Mushroom
- Deep fried Taro; Baby Tofu; Tofu Skin; Lotus Roots Slices
- Instant Noodle; Fresh Thin Noodle; Yellow Noodle
- Condiment: Fish sauce; baby chili; Soya sauce; Salt and Pepper; Lime; Home made Sauce for Hotpot
- Tom Yam Broth; Beef Broth

Live Tiger Prawn:

Cooking as guest request:

- Grilled
- Steamed with Beer
- Baked in foiled with cheese sauce/ spicy sauce.

Char-coal Grill station:

- US Beef Top Blade
- Veal
- German Sausage skewers
- Pork Belly
- Tuna Belly
- Oyster
- Scallop
- Octopus
- Whole Corn/ Okra/ Eggplant

Sauces Corner:

Cheese, pepper, mushroom, dill cream sauce, fruit & soya; spicy,

Condiment:

Lime, S&P, chili, fish sauce, soya sauce, wasabi, yellow mustard,

INDOOR SET UP:

Bread and Butter corner 5 items

Cheese board: 5 items

Pizza corner: 2 items

Soup corner: 2 items

Deep fried corner: 2 items

Main courses: 10 courses (half Asian; half Western)

Dessert:

- 5 items of Fruit
- 8 items of Sweets