

THỰC ĐƠN BUFFET TRƯA THỨ HAI, TƯ, SÁU

Buffet trưa : 11:00 → 14:00

Giá: 180.000/pax

1	GỎI CUÓN	Fresh roll with shrimp and pork meat
2	BÒ BÍA	Fresh roll with browned shrimp
3	BÌ CUÓN	Fresh roll with pig skin
4	GỎI BÒ BÓP THÁU	Immature banana and star fruit beef salad
5	GỎI GÀ XÉ PHAI	Shredded chicken salad
6	GỎI MỰC DƯA LEO	Squid and cucumber salad
7	SÀ LÁCH NGÀ	Russian salad
8	GỎI TÔM TAI HEO	Pig ear and shrimp salad
9	SÚP CUA NẤM	Crab meat and mushroom soup
10	CANH CHUA CÁ LỐC	Sweet and sour mud fish soup
11	BA CHỈ BÁNH HỎI	Crispy belly of pork with fine rice vermicelli
12	BÁNH BÈO	Steamed rice flour cake with browned shrimp
13	BÁNH NẬM	Steamed rice flour cake with pork meat
14	BÁNH KHỌT MỰC	Fried rice flour pancake with squid
15	BÚN RIÊU	Fresh rice vermicelli with ground crab meat soup
16	MIẾN GÀ	Transparence vermicelli with chicken soup
17	MÌ XÁ XÍU	Yellow noodles with char siew soup
18	XÚC XÍCH ĐỨC CHIÊN	Fried sausage
19	BÁNH SÒ	Fried Scallop cake
20	XÔI CHIÊN	Deep fried sticky rice
21	CHẢ GIÒ HẢI SẢN	Seafood spring rolls
22	VÂY CÁ HỎI CHIÊN NƯỚC MẮM	Fried salmon fin with fish sauce
23	TÔM RANG MUỐI TIÊU	Fried shrimp with salt and pepper
24	CÁ SAPA KHO THƠM	Simmered mackerel with pineapple
25	ĐIỀU HỒNG CHUNG TƯƠNG	Steamed red snapper fish with fermented soya bean
26	MỰC NHỒI THỊT	Stuffed squid with pork meat
27	ĐẬU HỦ TỬ XUYÊN	Szechwan style bean curd
28	VIÊN CUA SÓT TRỨNG	Crab ball with egg sauce
29	GÀ HẤP CẢI XANH	Steamed chicken with mustard leaves
30	BÒ XÀO BÔNG CẢI	Sauteed beef with cauliflower
31	HEO CHIÊN SÓT CHUA NGỌT	Fried pork meat with sour and sweet sauce
32	ỐC HẤP LÁ CHANH	Steamed snail with lemon leaves
33	NGHÊU HẤP SẢ	Steamed clam with lemon grass
34	TRỨNG CHIÊN TÔM	Fried egg with minced shrimp
35	HÁ CẦU	Harkau
36	XÍU MẠI	Siew mai
37	BÁNH CUÓN THỊT BẦM	Steamed rice flour paper with minced pork meat
38	LÒNG BÒ MẮM NÊM	Ox offal / anchovy paste
39	CHÁO TRẮNG	Plain porridge
40	GÀ KHO SẢ	Simmered chicken with lemon grass
41	HEO NẤU NẤM	Cooked pork meat with mushrooms
42	MÌ Ý SÓT THỊT BẦM	Spaghetti Bolognese
43	KHOAI CHIÊN	French fries
44	CƠM CHIÊN	Fried rice
45	BÚN GẠO XÀO	Sauteed rice noodles
46	BÀU XÀO HỘT VỊT	Sauteed gourd with egg
47	MẮM KHO QUỆT	Simmered fish sauce
48	RAU LUỘC	Boiled vegetables

49	RAU CẢI XÀO TỎI	Sauteed vegetables with garlic
50	GÀ NƯỚNG MÈ	Grilled chicken with sesame
51	GÀ NƯỚNG LÁ CHANH	Grilled chicken with lemon leaves
52	BA RỌI NƯỚNG MUỐI ỚT	Grilled belly of pork with salt and chilli
53	CÁ SAPA NHẬT NƯỚNG TỎI	Grilled mackerel with garlic
54	CÀ TÍM NƯỚNG	Grilled eggplant
55	ĐẬU BẮP NƯỚNG	Grilled okra
56	BẮP NƯỚNG	Grilled corn
57	TRÁI CÂY	Fruits
58	THƠM, DƯA HẦU, MẬN, T. LONG	Pineapple, Water melon, Plum, Dragon' eye fruit
59	BÁNH DA LỢN, KHOAI MÔN, XÔI VỊ	Pig skin cake, Taro cake, Steamed sticky rice
60	SƯƠNG SA HẠT LỰU, S SÁO, RAU CÂU	Diced green jelly sweet soup, Black jelly sweet soup, Agar - agar

