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Salad

**Breakfast** 

Lunch/Dinner

Dessert

Supplementaries



## Appetizer



A2-Roasted apple slice, apricot w. balsamic sauce

A3-Prawn cocktail coated by pesto sauce

A4-Seared seafood medley w. pea wasabi puree

A5- Vol-au-vent apple ratatouille

A6-Prawn eggplant & ham cornetto

A7-Sweet potato crabcake w. mustard aioli

A8-Smoked salmon w. cheese and mango sauce



S1-Pasta salad with tuna

S2-Cubed salad

S3-Dried Tien Vua salad with shrimp

S4- Fresh salad

S5-Potato mayonnaise salad with bacon

S6-Nisoa salad

87-Diced Salad with Salami

S8-Mixed Green Salad with Smoked dory fish



B1-Korean Abalone porridge

B2- Crouper porridge

B3-Lobster porridge

B4-Vietnamse chicken porridge with herbs

B5-Hemibagrus porridge

B6-Chinese sticky rice with sausage and pork paste

B7- Korean beef porridge with lotus seed

B8-Stewed beef with lotus seed, phô (Vietnamese noodle) and vegetable

B9-Roasted chicken with sticky rice, sausage and lotus seed

B10-Sticky rice with grilled sausage, egg and stewed pork

B11-Sweet gourd sticky rice with pork paste

B12-Sweet gourd sticky rice with grilled chicken thigh

B13-Sauteed Phổ with beef and vegetable

B14-Sauteed vermicelli with ocean crab and vegetable

B15-Sauteed vermicelli with shrimp

B16-Pancake, sausage with bacon and vegetable

B17-Grepe rolled with egg and grilled bacon, sausage and vegetable

B18-Seafood Risotto

B19-Vietnamese Phổ with beef

B20-Vietnamese Phổ with chicken

B21-Sweet and sour sauteed seafood noodle

B22-Egg noodle with shrimp and vegetable

B23-Huế beef noodle

B24-Seafood soup

B25-England clams chowder

B26-Asparagus soup



- M1- Crilled beef, potato and vegetable coated with pepper sauce
- M2-Roasted beef, potato with demiglace sauce
- M3-Beef steak dressed by mustard sauce and potato
- M4- Grilled lamb chop, grilled potato with cheese and demiglace sauce
- M5-Roasted lamb thigh, grilled fondant potato with demiglace sauce
- M6- Wellington lamb chop with vegetable, black olive sauce
- M7-Beef with black pepper sauce, rice and vegetable
- M8-Chinese style sauteed beef with rice and vegetable
- M9-Korean bulgogi beef, rice and vegetable
- M10-Japanese teriyaki beef, rice and vegetable
- M11- Crilled pork ribs with pepper sauce, rice and vegetable
- M12-Chinese stewed beef with rice and vegetable
- M13-Japanese grilled Yuan cod with rice and vegetable



- M14-Cod simmered with pepper, rice and vegetable
- M15-Teriyaki salmon, rice and vegetable
- M16-Steamed red snapper with soy sauce, mixed rice and vegetable
- M17-Roasted shrimp coated by saffron sauce, rice and vegetable
- M18-Shrimp rolled with bacon and tomato sauce, noodle and vegetable
- M19-Shrimp with XO sauce, egg noodle and vegetable
- M20- French style Seafood with garlic sauce, spaghetti and vegetable
- M21-Seafood with pescatora sauce, spaghetti and vegetable
- M22-French style flambee lobster, tomato sauce with noodle and vegetable
- M23-Grilled salmon with mushroom cream sauce, linguine paste and vegetable
- M24- Crilled Hemibagrus, sauteed noodle
- M25- Crilled salmon with Tarragon cream sauce, mashed potato and vegetable
- M26-Grilled duck with demi honey sauce, potato and vegetable



- D1-Black sesame pudding
- D2- Green tea panna cotta
- D3- Mocha cheesecake
- D4-New York cheesecake
- D5-Black forest cake
- D6-Fruit tarlet
- D7-Pineapple crumble
- D8-Lemon tart



E1-Open sandwiches: Salmon, goat cheese, parma ham, anchovy, scallop cocktail

82 - Seasonal fruit tray: Grapefruit, dragonfruit, watermelon, pineapple, grape, mint

E3-Assorted cheese tray: Camembert, emmental, deepblue, crema bel paese, dried fruits

E4-Assorted cake tray: Fruit tarlet, carrot cake, lemon tart, pineapple crumble

E5 - Bakery: Croissant, Peach danish, Coconut danish, Croissant with almond,

Almond roll, Multigrain, Mini french baguette, Garlic bread, Mueslli roll, Onion roll

E6-Bar fruit: Lemon, lime sliced/wedge

E7- Fresh juice: Watermelon, Orange, Mango, Crapefruit

