

ASIAN BUFFET

Starters

Glass noodle spicy salad with Seafood & seasonal vegetables,
Home-made chilli sauce
[CRU, MLS, FSH, SOY, NUT]

Chicken and green beans, Sesame garlic dressing
[SSE]

Green papaya salad with dried shrimp, Tamarind sauce
[CRU]

Thai BBQ Beef salad with beansprout
[BEF, FSH, SOY, NUT]

Spicy mixed mushroom salad
[VEG]

Shallow-fried vegetable spring rolls
[VEG, GLU, SOY]

Live salad station

Chicken Caesar salad
Mixed green leaf, Parmesan cheese, Chicken, Crouton,
Anchovy dressing
[FSH, MLK, GLU, MTD]

Soup

Thai Chicken and coconut soup with lemongrass
[FSH]

WOK

Pad Thai with Asian vegetables

[FSH, MLS, NUT, GLU]

Stir-fried Calamari and vegetables with oyster sauce

[MLS, SOY]

Crispy Fish, Sweet chili and capsicum sauce

[FSH, GLU]

Live grill

Glazed Beef in Teriyaki sauce and sesame seeds

[BEF, SOY, SSE]

Chicken Satay Or Pork Satay with Peanut sauce

[PRK, SOY, CRU, PNT]

Main course

Red curry Lamb with caramelized pineapple, eggplant and basil

Fried rice with Shitake mushrooms and eggs

[EGG, SOY]

Stir-fried vegetables with ginger and lime

[VEG, SOY]

Spicy wok-fried Tofu in basil sauce

[VEG, SOY]

Steamed Jasmine rice

Steamed Bok choy

[VEG]

Dessert

Sesame cake

[GLU, EGG, MLK, SSE]

Tapioca with coconut milk

Soft coconut cake

[GLU, MLK]

Green tea mousse

[GLU, MLK]

Lemon grass jelly

Coconut sponge cake

[GLU, MLK, EGG]

Litchi tart

[GLU, MLK]

Mango entremets

[GLU, MLK, EGG]

Mandarin orange Tart

[GLU, MLK]

Orange flavored crème caramel

[MLK, EGG]

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]