

# BBQ BUFFET

### LIVE ENTERTAINMENT

Flamenco: from 18:00 to 21:00 Living Cuba: from 21:00 till late



### SALAD BAR

Butter Lettuce, Romaine Lettuce, Red & Green
Coral Lettuce, Baby Arugula, Carrot, Cucumber,
Cherry Tomatoes, Broccoli, Bell Peppers,
Green Beans, Red Onion, Boiled Potatoes,
Pouched Pumpkin, Sweet Corn, Roasted Beets,
Olives, Caper Berries, Walnuts, Pumpkin Seeds,
Shaved Parmesan Cheese, Balsamic Vinaigrette,
Red Wine Vinaigrette, Thousand Islands
Dressing, Sesame Soy Dressing, Caesar Dressing,
Roasted Beetroot & Goat Cheese Salad,
Caprese Salad with Pesto, Green Apple
Fennel Slaw, Miso Eggplant Caviar



### SUSHI & SASHIMI

Fresh Oyster with Condiments

# CORN ON THE COB

Pumpkin Mac And Cheese Baked Potato with Bacon Bit & Sour Cream Stir Fried Green Broccoli with Oyster Sauce Fried Rice with Salted Fish and Kalian



# **BAKERY**

Hard Roll
Soft Roll
Rye Roll
Rye Bread Loaf
Lavosh
Baguette Long



# Saturday, 29th October 2022. 18:00 till late

20% off for any bottle of Champagne purchased



Herbs Marinated Australian Beef Striploin
Barbecued Tiger Prawns with Lime,
Chili and Coriander
Marinated Char Siu Chicken Leg
Grilled Vegetable Brochette
British Pork Sausages
Green Lip Mussel
Baby Squids
Scallop

### -OWO

Green Sauce, Salt, Lemon, Chili Sauce, BBQ, Horseradish, Mustard Sauce, HP & A1 Sauces

## DESSERT

Kumquat Chocolate Brownies
Passion Fruit Crème Brulee
Seasonal Fruit Skewer
Spice Pumpkin Pies
Pumpkin Tiramisu
Apple Strudel





VND 1,590,000++ per person

Including free flows of House Wines, Spirit with Mixer, Juice, Soft Drink, Water and two kinds of Cocktails. Price is quoted in VND and subject to 5% Service Charge & 8% VAT for Food and 10% for Alcohol Drinks.