

BUFFET NIGHT WEDS 16-THURS 17 JULY \$42.50PP

VIET QUAM



THE 19th

VIETNAMESE BUFFET

TO START

COOKED PRAWNS

LEMON - THOUSAND ISLAND

SPRING ROLLS

MIXED VEGE - DUCK

VERMICELLI RICE PAPER ROLLS

THAI FISH CAKES

SWEET CHILLI SAUCE

SOUP - PHO

SERVED ON SIDE - BEAN
SHOOT - NOODLES - CARROT -
ONION - CHILLI - FRESH HERBS

SALADS

MIXED LEAF SALAD

TOMATO - PICKLED ONION -
CUCUMBER - BASIL - MINT

SPRING ROLL

POWER BOWL - NOODLES -
AVOCADO

VERMICELLI

CHICKEN - MINT - FISH SAUCE -
LIME

MAINS

MILD YELLOW PUMPKIN CURRY

ZUCCHINI - BEANS - POTATO -
CAPSICUM

PORK STIR FRY

SWEET CHILLI - BASIL - LIME
LEAF

SATAY CHICKEN

BLISTERED BEANS - POTATO

BEEF LEMONGRASS STIRFRY

CHILLI - FISH SAUCE

GINGER STEAMED RICE

FRIED ONION

BASIL FRIED NOODLES

SOY - LEMONGRASS

SWEETS

CHEF'S SELECTION

DESSERT BOARDS

SAGO SAGO CUPS

SWEET EGG TARTS (PORTUGUESE TARTS)

