

Le Colonial

\$45pp Buffet Dinner (Please Select 5)

Cold Dishes

Goi Du Du Tom Nuong(g/v)

Green papaya salad, skewered tamarind prawns, cucumber, jicama & nuoc cham

Goi Ga (g)

Shredded Mary's chicken, mustard green, asparagus, baby arugula, soy bean, watermelon & passion fruit vinaigrette

Nam Nuong Cuon(g/v)

Fresh spring rolls with roasted Portabella mushrooms, saffron infused rice noodles, winter greens, herbs & sesame dipping sauce

Hot Dishes

Ca Ri Tom(g/v)

Coconut curry prawns with eggplant, shiitake mushroom, mango, potato, yellow onion and basil

Ga Chien Xa(g)

Roasted lemongrass chicken, fresh turmeric mousseline potatoes, sautéed bok choy & lemongrass chicken jus

Ca Hoi Nuong(g)

Oven roasted salmon filet, bed of pickled vegetables, pineapple and mango salsa

Side Dishes

Xu Bruxelles(g/v)

Crispy sweet chili-glazed Brussels sprouts, Portabella mushrooms and carrots with nuoc cham

Dau Dua Xao(g/v)

Wok-tossed Blue Lake beans, shiitake mushroom, garlic-oyster sauce, toasted almonds

Com Chien Le Colonial(g/v)

Wok-fried Jasmine rice with Bay shrimp, scallion, carrot, green beans and farm fresh egg

(V) Items are or can be made vegetarian (g) Items are or can be made gluten free