

## ASIAN BUFFET MENU 1

### SALAD AND APPETIZER

Grape-Fruit Salad with Seafood (Gỏi bôôì vôi hai sảh)

Roast Duck Salad Beijing Style (Gỏi vịt quay Bắc Kinh)

Lotus Root Salad (Gỏi ngóisen)

Norfolk Salad Bar

(Cucumber, Tomatoes, 4x Lettuces, Three Dressings and Four Condiments)

Xảỉaỉch Norfolk tồỉ chỏn

(Dôa leo, càrchua, 4 loai xảỉaỉch, 3 loai dảu dảm vớỉ 4 mỏn ảh kem)

Kim Chee Korean Style Marinated Cabbage

(Kim chi Hàn Quốc)

Curried Vegetable Samosas

(Bảnh quai vớỉ chỏn nhản rau quả)

Transparent Spring Rolls (Gỏi cuốn)

Condiments (Pickles, Prawn Crackers)

Cảc mỏn ảh kem (Nỏichua, bảnh phỏng tỏm)

### SOUP

Tom Ka Gai - Thai Style Chicken Soup with Coconut Milk

(Sup gàkieu Thai)

### MAIN COURSE

Pork and Beef Satay with Peanut Sauce

(Thít heo, bớớớp sa teidung vớỉ sớỉ nảu phỏng)

Grilled Sea Bass Fillet in Banana Leaf (Filecảichem gỏi lảichuối nỏớng)

Sauteed Chicken with Cashew Nuts (Gảixảỏ hạt nỏieu)

Mee Goreng Indonesian Fried Noodles (Mỉ xỏỏ kieu Indo)

Mixed Vegetables with Oyster Sauce (Rau quảỉthảp cảm xỏỏ dảu hỏu)

Steamed Rice (Cỏm trỏng)

### DESSERT

Fresh Fruits (Traỉ cảỷ theo mủa)

Cassava Cake (Bảnh khoai mì nỏớng)

Glutinous and Peanut Soup (Chẻithỏng)

Sweet Coconut Dumpling (Bảnh quai vớỉ nhản dỏa)

## ASIAN BUFFET MENU 2

### SALAD AND APPETIZER

Hot and Sour Squid Salad (Gỏi mớic chua cay)

Vietnamese Chicken and Cabbage Salad (Gỏi bảp cảỉ gả)

Snow Mushroom Salad with Seafood (Gỏi nỏm tuyẻt vớỉ hai sảh)

Young Papaya Salad with Simmered Beef (Gỏi ñủ ñủivớỉ khoỉbo)

Norfolk Salad Bar

(Cucumber, Tomatoes, 4x Lettuces,Three Dressings and Four Condiments)

Xảỉaỉch Norfolk tồỉ chỏn

(Dôa leo, càrchua, 4 loai xảỉaỉch, 3 loai dảu dảm vớỉ 4 mỏn ảh kem)

Vegetable Tempura with Soya Sauce (Rau quảỉchỏn kieu Nhật)

Assorted Vietnamese Cold Cuts (Cảc loai thít nguỏi Việt Nam)

Condiments (Pickles, Prawn Crackers)

Cảc mỏn ảh kem (Nỏichua, bảnh phỏng tỏm)

### SOUP

Sup Buntut Indonesian oxtail Soup (Sup ñuỏi bớớkieu Indo)

### MAIN COURSE

Mild Chicken Curry with Okra, Eggplant and Coconut Milk (Cảrỉ gả)

Prawns Szechuan Style (Tỏm xỏỏ TỏiXuyeẻn)

Stir-Fried Sliced Beef with Kaylan (Bớớxỏỏ cảỉ lỏng)

Simmered Pork with Egg and Coconut Juice (Thít heo kho trỏng vớỉ nỏớc dỏa)

Seasonal Vegetables with Oyster Sauce (Rau xỏỏ dảu hỏu)

Steamed Rice (Cỏm trỏng)

### DESSERT

Fresh Fruits (Traỉ cảỷ theo mủa)

Ice Cream (Strawberry, Vanilla, Chocolate) (Kem (dảu, vani, sỏỏcỏỉa))

Banana Cake Vietnamese Style (Bảnh Chuối)

Lotus Seed Sweet Soup (Chẻỉhạt sen)

Coconut Tartlets (Bảnh dỏa)

## ASIAN BUFFET MENU 3

### SALAD AND APPETIZER

Banana Flower Salad with Squid (Gỏi hoa chuối vớỉ mớic)

Indonesian Style Grilled Eggplant Salad with Chili Sauce

(Cảrỉm nỏớng vớỉ tỏớng ôỉ kieu Indo)

Norfolk Salad Bar

(Cucumber, Tomatoes, 4x Lettuces,Three Dressings and Four Condiments)

Xảỉaỉch Norfolk tồỉ chỏn

(Dôa leo, càrchua, 4 loai xảỉaỉch, 3 loai dảu dảm vớỉ 4 mỏn ảh kem)

Deep-fried Spring Rolls with Crab and Pork

(Chảỉgỏỉcủa vớỉ heo)

Assorted Poached Seafood (Prawns, Clams, Crabs) (Hảỉ sảh luỏi (tỏm, ngheủ, của))

Chinese Style Roast Chicken (Gảỉquay kieu Trung Hoa)

Gado Gado Indonesia Style Vegetable Salad with Peanut Sauce

(Rau quảỉvớỉ sớỉ ñảu phỏng kieu Indo)

Fresh Dalat Lettuce (Rau cảỉ tồỉ ÑảỉLat)

Condiments (Pickles, Prawn Crackers) (Cảc mỏn ảh kem (Nỏichua, bảnh phỏng tỏm))

### SOUP

Crab Meat and Asparagus Soup (Sup mảng tảỷ của)

### MAIN COURSE

Marinated BBQ Pork Spare Ribs with Chili and Lemongrass (Sỏớn non nỏớng sảỉỏỉ)

Grilled Tuna Steak Teriyaki Style (Cảỉgỏỉñảỉ dỏớng nỏớng vớỉ tỏớng Nhật)

Spicy Beef Curry with Galangal, Lemongrass and Chili (Cảrỉ bớớkieu Thai)

Simmered Chicken with Ginger (Gảỉkho gỏớng)

Sambar Kang Kong (Sauteed Water Spinach) (Rau mủớng xỏỏ)

Khao Pad - Thai Style Fried Rice (Cỏm chỏn Thai Lan)

Steamed Rice (Cỏm trỏng)

### DESSERT

Fresh Fruits (Traỉ cảỷ theo mủa)

Black-eyed Peas Sweet Soup (Chẻỉñảu trỏng)

Chilled Dragon Fruit Soup (Chẻỉthanh long lạnh)

Dada Dada Gulung Coconut Pancake (Bớớbảỉ nhản dỏa)

Agar Agar (Rau cảủ)

Ice Cream (Strawberry, Vanilla, Chocolate)

(Kem (dảu, vani, sỏỏcỏỉa))

## ASIAN BUFFET MENU 4

### SALAD AND APPETIZER

Crystal Noodle Salad with Seafood (Gỏi miẻn vớỉ hai sảh kieu Thai)

Green Mango Salad with Dried Fish (Gỏi xoảỉ tỏớng vớỉ cảỉkhỏ)

Thai Style Beef Salad (Gỏi bớớchủa cay kieu Thai)

Vietnamese Style Chicken and Cabbage Salad with Persecana (Gỏi bảp cảỉ gả)

Norfolk Salad Bar

(Cucumber, Tomatoes, 4x Lettuces, Three Dressings and Four Condiments)

Xảỉaỉch Norfolk tồỉ chỏn

(Dôa leo, càrchua, 4 loai xảỉaỉch, 3 loai dảu dảm vớỉ 4 mỏn ảh kem)

Asian Style Cold Cuts (Thít nguỏi cảỉ loai)

Steamed Tiger Prawns and Calamari with Dipping Sauce (Tỏm sủỉvớỉmớic hỏp vớỉ sớỉ)

Stuffed Snails with Ginger Sauce (Ôỉ nhỏỉ hỏớng vớỉ sảỉvớỉgỏớng)

Condiments (Pickles, Prawn Crackers) (Cảc mỏn ảh kem (Nỏichua, bảnh phỏng tỏm))

### SOUP

Crabmeat and Asparagus Soup (Sup mảng của)

### MAIN COURSE

Roast Suckling Pig with Steamed Buns (Heo sỏỏ quay bảnh bảo)

Grilled Assorted Seafood (Squid, Prawns, Crabs) (Hảỉ sảh nỏớng (mớic, tỏm, của))

Simmered Beef with Pate (Bớớhỏm pa te)

Chicken Teriyaki (Gảỉñảu tỏớng Nhật)

Sauteed Long Beans with Bean Sprout and Pork Liver (Ñảu ñủả xỏỏ gan heo vớỉgỏỉ)

Fried Fish with Sweet and Sour Sauce (Cảỉsớỉ chua ngọt)

Cantonese Fried Rice (Cỏm chỏn Trung Hoa)

Steamed Rice (Cỏm trỏng)

### DESSERT

Fresh Fruits (Traỉ cảỷ theo mủa)

Creme Caramel (Bảnh flan)

Vietnamese Style Layered Cake (Bảnh dả lỏn)

Jelly Coconut milk Soup (Chẻỉsỏớng sa, sỏớng sảỉ nỏớc dỏa)

Assorted Cakes (Cảỉ loai bảnh)

Ice Cream (Strawberry, Vanilla, Chocolate)

(Kem (dảu, vani, sỏỏcỏỉa))