

Le Colonial

**\$45pp Buffet Dinner
(Please Select 5)**

Cold Dishes

Goi Du Du Tom Nuong***

Green papaya salad, skewered tamarind prawns, toasted almonds, cucumber, jicama, nuoc mam

Goi Ga***

Shredded chicken and cabbage salad with roasted peanuts, rau ram, shaved onion, crispy shallots, nuoc cham

Xa Lach Rau Tron***

Butter lettuce, watercress, almonds, hearts of palm, French dressing

Hot Dishes

Ca Ri Tom*

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

Ga Roti Xao Xa

Lemongrass chicken two ways: roasted breast and sautéed thigh meat with spring onions,
rainbow chard in coconut cream

Ca Hoi Nuong

Grilled Loch Duart salmon with cabbage salad, spicy tamarind reduction, peanuts and crispy shallots

Side Dishes

Xu Bruxelles***

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

Dau Dua Xao***

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

Com Chien Le Colonial***

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

* Items are or can be made vegetarian

** Items are or can be made gluten free