

# SAMPLE - CHRISTMAS BUFFET OR SHARING PLATE MENU - £32 PER PERSON

FOR TABLES OF 8 OR MORE

CELEBRATE WITH A VIBRANT FEAST OF VIETNAMESE FLAVOURS

## ROLLS

### Nem Thịt Hà Nội

Crispy Hanoi-style fried spring rolls filled with marinated minced pork, wood ear mushrooms, vermicelli noodles, and traditional Vietnamese spices

### Nem Cuốn Tươi (V)

Fresh rice paper rolls wrapped around egg, vermicelli noodles, ripe mango, fresh salad greens, and fragrant herbs - a light and colourful vegetarian favourite

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## SALAD

### Gỏi Xoài

A refreshing and spicy mango & pomegranate salad - zesty, juicy, and bursting with tropical flavours

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## MEAT

### Bò Kho Bánh Mì

Tender, slow-cooked Mekong-style beef stew infused with lemongrass, star anise, ginger, garlic, and chili. Served with a warm French baguette for the perfect balance of comfort and spice

### Gà Kho Sả Lá Chanh

Succulent chicken thigh braised in a fragrant blend of lemongrass, lime leaf, and ginger - rich, aromatic, and full of depth

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## FISH & SEAFOOD

### Cá Nướng Lá Chuối

Hoi An-style grilled fish, delicately marinated and wrapped in banana leaf - moist, smoky, and infused with fresh herbs

### Tôm Nướng Sốt Chua Cay

Juicy BBQ king prawns on skewers, marinated and grilled to perfection. Served with a tangy, spicy dipping sauce

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## RICE

### Com Trắng (V)

Steamed fragrant jasmine rice - the perfect companion to every dish