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## Buffet Menu

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### **group one**

#### **cucumber and prawn salad**

with mint and shallot dressing

#### **barbecue pork fried rice**

house made barbecue pork is wok fried with rice, soy and egg for a classic preparation of fried rice (vegetarian preparation also available)

#### **kom pot chicken**

washington chicken thighs marinated in lemongrass, kafir lime leaves, thai chilies, and soy sauce

#### **triple door noodles**

fresh rice noodles are steamed and served with peanuts and fried garlic

#### **angkor wat chicken**

free-range chicken, spicy black beans, peanuts and sesame seeds

#### **vegetarian red curry**

tofu, tomatoes, eggplant, onion and pineapple in a rich, red curry

### **group two**

#### **wild ginger fragrant duck**

marinated in peppercorn salt, steamed and then deep-fried. Served with house made buns.

#### **fragrant rice**

with hints of cinnamon, cardamon, and cloves this rice is finished with golden raisins and fried shallots

#### **thai style prawns**

large prawns are wok fried in a ginger chili paste, with hints of lemongrass, lime and garlic

#### **burmese pork curry**

slow cooked in red curry with coconut, ginger and pickled garlic

#### **thai beef salad**

flank steak, greens, shallot and cucumber

#### **wild ginger 7- flavor beef**

flank steak marinated with garlic, lemongrass, and chili. Wok fried with hoisin, basil and peanuts (also available as vegetarian item with hard tofu)

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**Buffet Menu  
(continued)**

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**group three**

**mongolian lamb chops**

two chops marinated with Hennessy Cognac, and szechwan peppercorns, then grilled and finished with a hoisin sauce with toasted coconut

**thai curry salmon**

Yukon river salmon topped with a delicate curry of galangal, lemongrass, thai chillies, coriander and coconut milk

**halibut with red curry**

fresh halibut is pan seared and topped with a rich red curry

**malacca scallops**

dry packed scallops wok fried in a Malaysia sauce of ginger, garlic, curry leaf and fresh chilies

**saigon chef steak**

tender flank steak is marinated in garlic, lemongrass, black peppercorns and honey, then grilled

**malaysian duck in orange sauce**

duck breast is pan-fried in a reduced orange curry fragrant with the flavors of coconut, shallots, cumin and coriander

**Buffet Pricing**

**(not inclusive of beverages, tax or gratuity)**

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**~ all buffets are served with jasmine white and california nut brown rice as well as your choice of sichuan green beans or baby bok choy in garlic oil ~**

**\$40 per person**

Select three items from Group 1 and three items from Group 2.

**\$50 per person**

Select two items from Group 1, two items from Group 2 and two items from Group 3.

**\$60 per person**

Select three items from Group 2 and three items from Group 3.

**\$75 per person**

Let the chef design an amazing menu for you!