

Chef Yen – Vietnamese Supper Club

MENU

On Arrival

Pre-Dinner Drinks & a selection of Canapes.

Grilled prawn with garlic and butter- prawn grilled with butter, garlic, and black pepper topped with coriander

Grilled meat ball in tomato sauce- mince pork grilled with Vietnamese mint and herb, served with tomato sauce

Mince beef grilled in betel leaf topping with spring onion and peanut

Starters

Summer rolls - vegetables, mint and herbs rolled in rice paper with pork and prawns, served with fish sauce

Spring rolls- fried mince pork and mushrooms rolled in rice paper, served with salad and chilli sauce

Banana flower salad with squid and prawn- banana flower mixed with Vietnamese mint, coriander, shallot, prawn and squid topped with shredded peanuts. Served with sesame rice cake and fish sauce

Main Course

Broken rice - steamed broken rice served with grilled pork shoulder, meat cake, pickle, cucumber, tomato, spring onion and fish sauce

Chicken Lemongrass Soup

Salmon in ginger sauce- fried salmon with fish sauce, garlic, black pepper, ginger and dill

Dessert

Basil seed & palm seed with sweet palm syrup

Banana sweet soup with coconut milk, tapioca, banana and peanut

To Finish

Volcano single origin hand roasted fair trade Guatemalan Coffee in Cafetieres, Birchalls Tea, Tisanes, Perruche Sugar, Semi Skimmed Milk & Speciality Chocolates