

# Christmas BEACHBBQ

25 DEC

Start with a complimentary glass of uplifting tropical cocktail for a sunset party!

# SUSHI BOAT

Fresh tuna and salmon sashimi
Local sushi rolls
Rainbow sushi rolls
Crab sushi rolls
Mango and avocado rolls
Wakame seaweed
Japanese soya sauce, pickled ginger and wasabi

# APPETIZERS LIVE COOKING

Fresh spring rolls with traditional dipping sauce Green mango salad with prawn, peanuts and local herbs

Sugarcane prawns with sweet chili sauce

### **APPETIZERS**

Turkey salad with quinoa

Pineapple salad with squid, lemongrass and red chili

Traditional coleslaw

Smoked salmon salad with avocado, mango and cucumber

Local chives salad with young tofu

Healthy Corner: kale leaves, arugula, romaine lettuce, red cabbage, cherry tomatoes, baked sweet potato, chickpeas, quinoa, avocado, sesame seeds, walnuts

Selection of dressings and oils

Freshly baked homemade bread and crackers

# FRESH OYSTERS BOAT

Freshly shucked oysters Mignonette, horse radish, wasabi, Worcestershire sauce

# **CARVERY**

Christmas turkey with mixed herbs, bacon and mushrooms served with homemade gravy and cranberry sauce.

Steamed whole grouper Vietnamese style Roasted pork ribs in homemade BBQ sauce and spicy sriracha

### LIVE COOKING FROM THE SEA

Local blue crab on fire with chili salt or tamarind sauce Mussel flambé in white wine with fresh watercress

### GRILLED SKEWERS FROM THE LAND

Marinated beef with vegetables
Vietnamese grilled pork served with noodles and
herbs

Chicken with kaffir lime

Da Lat vegetables

# GRILL STATION OF LOCAL TREASURES

Phu Quoc squid
BBQ fish (fresh catch of the day)

Tiger prawns

Native scallops

Big clams

Eggplant, okra, sweet potato

Corn cob in spring onion oil

Selection of accompanying sauces



