



SAIGON BANQUET



2 Courses Menu (Entree & Main)
45 per person

ENTREE

Select one entree per guest:

Gỏi Cuốn - Tofu Rice Paper Roll
(Vegan, Gf, Contains Nut)

Chả Giò - Fried Vegetable Spring Roll
(Vegan, Gf)

Xíu Mại - Pork & Prawn Dumplings (Df)

MAIN COURSE

Select one main per guest:

Bánh Xèo - Vietnamese Crispy Pancake
Lacy thin, crispy crepe-like pancake made from rice flour, coconut milk & turmeric. Stuffed with tofu, sautee mushroom and stir-fried seasonal vegetables. (Vegan, Gf)

Cà Ri Gà - Chicken Curry

In yellow lemongrass coconut curry with kumara, potato, onion, carrot & seasonal veggies. (Gf, Df, Vegan Optional)

Thịt Kho - Braised Five-spices Pork Belly
With soft boiled egg, fresh Granny Smith apple salads & pork crackling. (Gf, Df)

SIDES

Garlic Bok-Choy (Vegan, Gf)

Roti Bread (Vegan)



Rockyard
VIETNAMESE RESTAURANT



IMPERIAL HUE BANQUET



2 Courses Menu (Entree, Main) - 55 per person
Add Dessert for 8 per person

ENTREE

Tasting Platter to share:

Gỏi Cuốn - Tofu Rice Paper Roll (Vegan, Gf, Contains Nut)

Mực Chiên Giòn - Crispy Calamari (Df)

Chả Giò - Fried Vegetable Spring Roll (Vegan, Gf)

Xíu Mại - Pork & Prawn Dumplings (Df)

MAIN COURSE

Select one main per guest:

Bánh Xèo - Vietnamese Crispy Pancake

Lacy thin, crispy crepe-like pancake made from rice flour, coconut milk & turmeric. Stuffed with tofu, sautee mushroom and stir-fried seasonal vegetables. (Vegan, Gf)

Cà Ri Vịt - Duck Curry

In green kaffir lime coconut curry with kumara, potato, onion, carrot & seasonal veggies. (Gf, Df)

Thịt Kho - Braised Five-spices Pork Belly

With soft boiled egg, fresh Granny Smith apple salads & pork crackling. (Gf, Df)

Tôm Rang Muối - Salt & Pepper Prawn

Stir-fried with capsicum, carrot, onions, seasonal vegetables. (Gf Optional, Df)

Phở Xào Me - Stir-fried Noodles

With sweet & tangy tamarind sauce, seasonal vegetables, tofu, mushroom, peanuts, and fresh coriander. (Gf, Vegan)

SIDES

Garlic Bok-Choy (Vegan, Gf)

Roti Bread (Vegan)

DESSERT

Add dessert for 8 per person

Coconut Creme Caramel

A Vietnamese twist on the classic French custard, with flaky toasted coconut chips (Vegan, Gf)



OLD TOWN HOIAN BANQUET



Tasting menu of 8 dishes and a dessert

65 per person

All dishes are served on the table to be shared

Gỏi Cuốn- Tofu Rice Paper Roll

Wrapped with fresh herbs, lettuces, rice noodles. Served with house peanut sauce.

(Vegan, Gf, Contains Nut)

Phở Cá Hồi - Salmon Phở Noodles Soup

Thin-sliced fresh salmon in boiling hot aromatic fishbroth, with flat rice noodles and fresh herbs. *(Df, Gf)*

Gỏi Vịt - Vietnamese Duck Salad

Fennel, carrot, cabbage, fresh herbs, coriander, fried shallot, crushed peanut and Vietnamese ginger dressing. Served with Vietnamese Sesame rice cracker. *(Gf, Contain Nut)*

Xíu Mại - Pork & Prawn Shumai Dumpling

With Fragrant herbs, sweet and Tangy soy sauce. *(Df)*

Cua Lột Giòn–Steamed Milk Bao Buns

Crispy soft-shell Crab, slaw and Asian- infused hollandaise sauce.

Gà Lăn Cốm - Crispy Green Chicken Popcorn

With Siracha Mayo. *(Df)*

Gà Nướng Xiên Que – Grilled Chicken Skewers

With mesclun salad and zesty sesame dressing. *(Gf)*

Bò Cuộn Roti - Beef Roti Rolls

Asian slaw, Wok tossed Sirloin steak and Kimchi Mayo. *(Df)*

DESSERT

Pandan Cheesecake

Smooth & creamy Pandan cheesecake with subtle hints of Kaffir lime.

Served with raspberries coulis.



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