



“Taste of the East”

Buffet Dinner

Salads and Appetizers

Thai Vegetable Salad
Dry Fish Coconut Sambal
Oriental Mushroom Salad
Assorted Sushi Platter, Kimchi Rolls
Shredded Iceberg with Condiments and Dressings
Chat Masala, Cucumber Salad
Sambal Jaek, Fried Onions, Ponzu Sauce, Curry Leaves, Roasted Crushed Peanuts
Chicken Julienne, Baby shrimp, Fried Wonton
Chicken Egg Drop Soup
Steamed Dim Sum
Tempura, Pakorah, Paratha Station with Assorted Sambal
Basket of Krupuk and Poppadums

Main Course

Mongolian Noodle Corner

Beef Satay, Chicken Satay, Shrimp Satay, Peanut Sauce, Shallot Kay Chap

Carving

Char Sui Pork Loin

Thai Curry Vegetables
Indian Butter Chicken
Manilla Chicken Adobo
Dal Tadka, Basmati Rice
Steamed Mahi Mahi
Lamb Deng Deng
Goan Shrimp Curry

Desserts

Sago, Japanese Pearl cooked in Coconut Milk with Almond Cardamom,
Toasted Moong Dhal, Soaked Raisins
Rasgoolah (soaked Milk Fritters)
Watahappam
Chocolate Glazed Mango Maki Roll
Chocolate Mousse
Fruit Salad

\$54.00 per person, plus 17% Gratuity

***Please call or email for reservations
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