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## Lunch Buffet Menu

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### group one

**cucumber and prawn salad**  
With mint and shallot dressing.

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**barbecue pork fried rice**  
House made barbecue pork is wok fried with rice, soy and egg for a classic preparation of fried rice.

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**kom pot chicken**  
Washington chicken thighs marinated in lemongrass, kaffir lime leaves, thai chilies, and soy sauce.

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**triple door noodles**  
Fresh rice noodles are steamed and served with peanuts and fried garlic.

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**angkor wat chicken**  
Free-range chicken, spicy black beans, peanuts and sesame seeds.

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**vegetarian red curry**  
Tofu, tomatoes, eggplant, onion and pineapple in a rich, red curry.

### group two

**fragrant rice**  
With hints of cinnamon, cardamom, and cloves this rice is finished with golden raisins and fried shallots.

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**thai style prawns**  
Large prawns are wok fried in a ginger chili paste, with hints of lemongrass, lime and garlic.

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**burmese pork curry**  
Slow cooked in red curry with coconut, ginger and pickled garlic.

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**thai beef salad**  
Flank steak, greens, shallot and cucumber.

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**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)

**Buffet Menu  
(continued)**

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**group three**

**thai curry salmon**

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

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**halibut with red curry**

Fresh halibut is pan seared and topped with a rich red curry.

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**malacca scallops**

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

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**saigon chef steak**

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

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**lamb bumbu**

Medallions of lamb are wok fried in an Indonesian curry with cinnamon, cardamom, chili, cumin, coriander and coconut milk.

**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 ~

**\$20 per person**

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

**\$25 per person**

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