

Hott Cater

Buffet Menu



Chef Pick

Stuffed Crab Claws

Delicate crab claws generously filled with seasoned shrimp mousse, lightly crisped to perfection. Served with a selection of house-crafted dipping sauces, offering a balance of savory depth, gentle sweetness, and a hint of aromatic herbs.



Shaken Filet Mignon



Abalone Fried Rice



Shrimp cocktail Salad

BUFFET-STYLE PRICING & SERVICE OPTIONS

10.25

For fresh on-site cooking service, we invite you to share your preferred menu selections along with the estimated guest count. Our culinary team will thoughtfully curate a tailored proposal and provide you with a detailed per-guest pricing based on your selections.

For delivery service, kindly provide the dishes you have selected along with your preferred tray quantities. Our team will carefully prepare a customized quotation and respond promptly with the corresponding pricing.

We understand that each client has their own unique style and taste. To inspire your event's dining experience, we have thoughtfully curated a selection of signature menu styles.

You are not limited to our preset menus. We welcome you to select your preferred dishes and collaborate with our team to create a fully customized menu that reflects your personal vision. *(Please contact us for more details.)*

For our Fresh On-Site Cooking Service, the following are thoughtfully included to ensure a seamless and elevated experience:

- Professional Event Staff
- Buffet Station Setup & Breakdown
- Live Cooking Prepared Fresh On-Site

For Delivery Service, these elements may be added as optional enhancements based on your event needs. Our team will be happy to assist in tailoring the appropriate service package for you.



Mango Seafood SALAD



Salmon Sashimi Salad



Ginger Scallion Squid Salad



Fresh Vietnamese Spring Rolls



Snow Crab Soup with Quail Egg



Crispy Imperial Egg Rolls

SALADS & COLD SELECTIONS

FIVE ELEMENTS MANGO SEAFOOD SALAD

Gỏi Xoài Ngũ Sắc Hải Sản

THAI BLACK TIGER SHRIMP SALAD

Gỏi Tôm Sú Trộn Rau Mùi Kiểu Thái

LIME-MARINATED BEEF SALAD WITH FRESH HERBS

Gỏi Bò Thăn Tái Chanh Cùng Rau Mùi Tươi

GINGER SCALLION SQUID SALAD

Gỏi Mực gừng Hành

BANANA BLOSSOM CHICKEN SALAD

Gỏi Gà Bắp Chuối

SALMON SASHIMI SALAD WITH ITALIAN SQUASH & ORGANIC GREENS

Gỏi Cá Hồi Sashimi Cùng Mướp Ý & Rau Hữu Cơ

SNOW CRAB & ASPARAGUS SOUP WITH QUAIL EGG

Súp Thịt Cua Tuyệt, Măng Tây & Trứng Cút

FISH MAW SOUP WITH SEA CRAB MEAT

Súp Bong Bóng Cá Cùng Thịt Cua Biển

SLOW-SIMMERED HERB CHICKEN SOUP WITH SEASONAL MELON

Súp Gà Hầm Thảo Mộc Cùng Bí Tươi Theo Mùa

FRESH VIETNAMESE SPRING ROLLS / VEGAN SPRING ROLLS

Gỏi Cuốn Tôm Thịt / Gỏi Cuốn Chay 14.99

CRISPY IMPERIAL EGG ROLLS / VEGAN EGG ROLLS

Chả Giò Truyền Thống / Chả Giò Chay



Braised Beef Short Ribs



Crispy Chicken Wings



Grilled Frenched Lamb Rack



Duck Curry



Char Siu Fried Rice



Vietnamese Beef Stew

MAIN COURSE

SHAKEN FILET MIGNON WITH GARLIC NOODLES

Bò Filet Mignon Lúc Lắc Cùng Mỳ Udon Nhật

HERB-BRAISED BEEF SHORT RIBS IN RED WINE REDUCTION

Sườn Hầm Thảo Mộc Sốt Rượu Vang

GRILLED FRENCHED LAMB RACK WITH HIMALAYAN PINK SALT

Sườn Cừu Pháp Nướng Cùng Muối Hồng Himalaya

ROASTED WHOLE QUAIL, GOLDEN & CRISP

Chim Cút Nguyên Con Quay Giòn

DUCK CURRY

Cà Ri Vịt

BEEF RAGOUT (VIETNAMESE STYLE)

Lagu Bò

VIETNAMESE BEEF STEW WITH HERBS

Bò Kho Thảo Mộc

CRISPY CHICKEN WINGS, WOK-TOSSED IN FISH SAUCE GLAZE

Cánh Gà Chiên Giòn Sốt Nước Mắm

WOK-FRIED CHOW MEIN WITH SEASONAL VEGETABLES & CHOICE OF PROTEIN (CHICKEN / BEEF / PORK)

Mì Xào Chow Mein Rau Củ Theo Mùa & Lựa Chọn Thịt (Gà / Bò / Heo)

CHAR SIU FRIED RICE WITH CHINESE SAUSAGE

Cơm Chiên Xá Xíu & Lạp Xưởng 14.99

SHANGHAI-STYLE CHICKEN FRIED RICE

Cơm Chiên Gà Kiểu Thượng Hải

OXTAIL HOT POT / GOAT HOT POT WITH FERMENTED BEAN CURD BROTH

Lẩu đuôi bò / Lẩu Dê Nấu Chao



Wok-Tossed Lobster Tail



Steamed Swai Fillet



Snow Crab Leg Stuffed



Honey Walnut Shrimp



Abalone Seafood Fried Rice



Seafood Hot

MAIN COURSE

HONEY WALNUT GLAZED BLACK TIGER SHRIMP

Tôm Sú Sốt Mật Ong & Óc Chó Caramelized

WOK-TOSSED LOBSTER TAIL WITH FRENCH GARLIC BUTTER

Đuôi Tôm Hùm Xóc Bơ Tỏi Pháp

JUMBO LOBSTER TAIL WITH CHEF'S SIGNATURE WOK SAUCE

Đuôi Tôm Xóc Sốt Gia Truyền

HONG KONG-STYLE STEAMED SWAI FILLET WITH XO SAUCE

Cá Basa Phi Lê Hấp Xốt XO Theo Phong Cách Hồng Kông

CRISPY SWAI FILLET WITH SPICED PASSION FRUIT EMULSION

Cá Basa Phi Lê Chiên Giòn, Xốt Chanh Dây Chua Cay

SNOW CRAB LEG STUFFED WITH MINCED SHRIMP (BÁCH HOA)

Chân Cua Tuyệt Bách Hoa

CRISPY SOFT-SHELL CRAB WITH PASSION FRUIT GLAZE

Cua Lột Chiên Giòn, Xốt Chanh Dây

SALT & PEPPER CRISPY SHRIMP

Tôm Rang Muối Giòn

SALT & PEPPER CRISPY CALAMARI

Mực Rang Muối Giòn

THAI-STYLE SWEET & SOUR SEAFOOD HOT POT

Lẩu Hải Sản Thập Cẩm Chua Ngọt Kiểu Thái

ABALONE SEAFOOD FRIED RICE

Cơm Chiên Hải Sản Bào Ngự