



IMPERIAL VIETNAMESE CUISINE

Special Event

Package A

[Event Date]

Appetizer

CHẢ GIÒ RẼ - SILKEN SHAWL IMPERIAL AUTUMN ROLL

Intricately hand-made rice thread wrapper filled w/marinated prawn, pork slowly fried until crispy served w/fish sauce.

MỰC RANG MUỐI - RED SEA CALAMARI

Slices of center cut calamari with chef's special seasoning with salt and black pepper served on top of fresh lettuce with sweet onions.

Salad

GỎI HẢI SẢN TRÁI THƠM - TREASURE FROM THE SEA

A salad made with fresh pineapple, julienned carrots, sweet onions, lemongrass, fried garlic, peanuts, shrimp, and ivory calamari on a bed of half-cut pineapple.

Main

TÔM HÙM RANG MUỐI - THE "PERFECT" LOBSTER

Whole crispy lobster Chef's wok tossed w/garlic, onion jalapeno and black pepper.

BÒ "FILET MIGNON" SỐT TIÊU ĐEN - BEEF "FILET MIGNON" BLACK PEPPER SAUCE

Sizzling beef fillet, green onion, scallion w/Chef's special black pepper sauce.

CÁ CHIÊN NƯỚC MẮM GỪNG - FISH IN EMERALD RIVER

Rock fish fried until crispy served w/Chef's ginger fish sauce.

GÀ HOÀNG GIA - IMPERIAL MEDALLION CHICKEN

Half Cornish hen rotisseries with 5 spices & fresh herbs.

CƠM CHIÊN DƯƠNG CHÂU - NORTHERN GENTLEMAN

Present's special Dương Châu style fried rice w/shrimp, barbecued pork, sweet onion, scallion with special fish sauce.

CẢI SHANGHAI TỎI - SHANGHAI TIP

Shanghai tip sautéed w/garlic.

Dessert

CHUÔI CHIÊN NƯỚC CÔT DỪA

Banana fritters w/coconut cream.

* Price are subject to change without notice.