

Lunch Break Menu

SET B INTERNATIONAL

Tue / Fri / Sun

Salad Bar

Romain Lettuce, Green Oak, Red Oak, Green Coral, Red Coral, Mixed Leaves, Cherry Tomato, Green Pea, Slice Onion, Baby Corn, Carrot, Pumpkin, White Bean, Red Bean

Condiments

Sunflower Seed, Pumpkin Seed, Grated Parmesan, Crispy Bacon, Crouton

Dressing

Italian Dressing, Caesar Dressing, Honey and Dijon Vinaigrette, Thousand Island, Balsamic Dressing

Compound Salad

Turkish white bean salad

Beetroot and Goat Cheese

Quinoa and roasted vegies salad

Cheese & Cold Cut

Variety of Charcuterie and Cheese

Condiments

Pickle Vegetable, Mixes Olives, Capers, Lemon Wedges

Bread Selection

Multigrain

Soft Rolls

Pretzel

Grissini & Lavosh

Salted & Unsalted Butter

Seafood on Ice

Clam, Mussels, Chilled Prawn, Blue Crab

Sashimi

Salmon, Tuna, Tamago, Crab Stick

Assorted of Maki Rolls & Inari

Sauce & Condiments

Nam Jim Seafood, Soy Sauce, Wasabi, Pickle Ginger, Pickle Turnip

Gyoza Station

Pork Gyoza, Vegetable Gyoza

Sauce

Spicy Miso, Black Vinegar, Ginger & Garlic

Side

Japanese Cucumber Salad

Vegetable Yakisoba

Tom yum noodle station

Pork mince, Pork Shoulder slice, Pork Liver, Squid, Prawn

Fish Ball, Pork Ball

Broths

"Tom yum" Broth

Choice of Noodle

Small Rice Noodle, Vermicelli, Egg Noodle

Vegetable

Thai Morning Glory, Bean Sprout, Thai Sweet Basil, Coriander, Spring Onion

Condiments

Chilies Flake with Chilies Oil, Chilies Vinegar, Sugar, Fish Sauce

Yum station

“Larb gai”- spicy Thai chicken mince salad

“ Yum Nham” Fermented Pork Salad

“Yum Woon Sen” Thai Spicy Glass Noodle Salad

Som Tum Station

“Som Tum Thai” Green Papaya Salad

“Som Tum Lai Bua” Lotus Stem Salad with Prawn

“Som Tum Khao Pod Khai Kem” Sweet corn Salad with Salted Egg

Thai Regional Curry Station

“Gaeng Hung Lae Moo” Northern Thai Pork Curry

“Massaman” Chicken

“Gaeng Poo Bai Cha Plu” Southern Curry Crab with Betel Leaves

Jasmine rice

Organic Brown Rice from “Pa Yao” Province

Selection of Wok Fried

Stir Fried Chicken with Lemongrass and Kaffir Lime Leaves

“Kua Kling” Spicy Southern Thai Dry Yellow Curry with Pork

Wok Fried Chayote with Oyster Sauce

Kanom-Jheen Station

Thai Vermicelli

“Kanom Jheen Nham Prik”

Thick Curry with Coconut Milk, Roasted Peanuts, Crush Mug Bean, Palm sugar and Tamarind

"Kanom Jheen Nham Ngiaw"

Northern Thai Vermicelli with Rich Tomato Base Pork Broth, Braised Pork Ribs

Condiment

Variety of Fresh Vegetable and Herbs, Banana Blossom, Medium Boiled Eggs,

Pasta

Spaghetti Alle Vongole

Crispy Bake Pasta with Mushroom, and Parmesan Cream sauce [V]

Spicy creamy chorizo spaghetti

Roasted

Lemon and Garlic Butter Bake Salmon Fillet

Western Chaffing Dish

Seafood Stew

Chicken Fricassee

Herbs Roasted Potato

Soup

Roasted Mushroom Soup

Asian

Hot Chaffing dishes

Stir Fried Beef with Fermented Black Bean Sauce

Bake Eggplant with Salted Fish

Kung Pao Chicken

Garlic Braised Pork Ribs

Mushroom & Tofu Hot & Sour Soup

Stir Fried French Bean with Garlic [V]

Dessert

Signature Cake

Black forest

Mango peanut

Mixed fruit tart

Mixed Ice Cream

Soft Serve

Condiments

Coconut Sauce, Crispy Puff Rice, Roasted Mix Nuts, Roasted Dried Coconut Flakes, Dried Raisin, Berry Compote, Chocolate Chip, Rainbow Sprinkle, Croquant Flakes, Blueberry Filling

Live Station

Pop Corn

Assorted Dessert in Glass

Strawberry mouse

Tiramisu

Individual Small Cake

Crème caramel

Red velvet cake

Carrot cake

Opera cake