

Lunch Break Menu

SET C INTERNATIONAL

Wed

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

Panzanella Salad

Moroccan couscous salad

Cajun chicken salad

Cheese & Cold Cut

Variety of Charcutier 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

Oden Station

Dashi Broth

Daikon, Selection of Fish cakes. Chikuwa, Satsuma-age, Boiled Egg, Konjac

Signature “Yen Ta Four” Noodle

Squid, Crispy pickle squid, Prawn, Tofu Puffs, Blood Curd, Fish Ball, Shrimp Ball

Broths

“Yen ta Four Red Sauce” Fermented red Bean Curd Base

Choice of Noodle

Small Rice Noodle, Vermicelli, Flat Noodle

Vegetable

Thai Morning Glory

Condiments

Fried Garlic, Crispy Wonton Wrap, Fried Shallot

Thai Yum Salad

“Yum Som O Gai – Thai spicy pomelo salad with chicken

“Yum Moo Yang” Spicy Grilled Pork Neck Salad

"Yum Tua Plu" Wing Bean Salad With Prawn and Boiled Eggs

Som Tum Station

"Som Tum Thai" Green Papaya Salad

"Som Tum Lai Bua" Lotus Stem Salad with Prawn

"Som Tun 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 "Sungyod" Brown Rice from "Pattalung" Province

Selection of Wok Fried

Moo ka prik kua – Stir Fried Pork with Chili and Salt

Pla Tord Sam Rod – Deep Fried Fish with Three Flavored Chili Sauce

Wok Fried Onion Flower with Soya Sauce

Pasta

Gnocchi Alla sorrentina

Baked rigatoni

Garlic Chilli Cacio e Pepe-spaghetti

Western Chaffing Dish

Beef goulash

Chicken Parmigiana

Eggplant caponata [V]

Soup

Potato and leak soup

Asian

Carving

Hainanese Chicken

Sauces & Condiments

Ginger & spring onion sauce, dark soy sauce, sweet soy sauce, fresh coriander, chicken dipping sauce

Hot Chaffing dishes

Lemon Chicken

Mapo tofu

XO Fried Rice

Stir Fried Bok Choy and Shitake Mushroom [V]

Korean

Korean Fried Chicken

Selection of Sauce & Topping

Garlic and Soy, Korean Chilli Paste [Gochujang], Onion Slaws, Toasted Sesame Seed, Crushed Peanut

“Pork Jeyuk” stirred Fried Pork with Korean Chilies paste

“Dak Dorii” Tang Korean Stew Chicken

Sweet potato Gangjung [V]

Dessert

Signature Cake

Cheesecake

Raspberry cream cake

Lemon 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

Milk pudding with mango

Sago fresh fruit

Individual Small Cake

Mixed fruit tart

Linzer

Hazelnut cake

Foy Thong cake