

RED BRIDGE FUNCTION MENUS

RED BRIDGE COCKTAIL SELECTION

US\$12.00 per person

Choose 6 courses from the below – additional choices \$2.00 per person

Chicken Kebabs
Vegetable Kebabs
Scallops
Crispy Spring Rolls of Shrimp
Vegetarian Fried Spring Rolls
Beef in Lot Leaf
White Rose
Green Mango & Green Papaya Seafood Salad
Grilled Chicken Breast on a Bed of Fresh Banana Flower Salad
Deep Fried chicken Wings with Garlic & Fish Sauce
Crispy Calamari
Fresh Fruit Kebabs
Crispy Golden Bags filled with Banana, Coconut & Cinnamon

RED BRIDGE CHEF'S SELECTION

US\$18 per person

"Some of the Red Bridge Head Chef's personal favourites"

Crispy Spring Rolls of Shrimp with Tamarind sauce
Seafood Salad with Green Mango & a Lime dressing
Wok tossed Chicken & Cashews with Vegetables and Thai Basil
Cha Ca - Skewered Pieces of Marinated Fish Dressed with Spring Onion,
Dill & crushed Peanuts
Stir-fry Water Spinach
Steamed Rice
Vietnamese Tropical Fruit

HOI AN EXPERIENCE

US\$24 per person

***"A truly local dining experience - selection of local specials
accompanied by several of Vietnam's most famous dishes"***

Red Bridge Mixed Starters - a platter of Hoi An specialties:

*White Rose, Crispy Spring Rolls of Crab,
Hoi An Pancake & Fresh Rice Paper Rolls of Shrimp*

Ha Noi Beef - with Tamarind, Vietnamese Greens & roasted Peanuts

Cham Island Tiger Prawns Steamed in Whole Coconut

Barbecued Kebabs of Chicken with Market Vegetables & Lemon Pepper Sauce

Button Mushrooms & Tofu sautéed in Clay Pot

Steamed Rice

Crispy Golden Bags - with Banana, Coconut and Cinnamon served with fresh Fruit

TROPICAL FLAME GRILL

US\$30 per person

"Watch the Red Bridge chefs flame grill a range of delicious meats & seafood in our open air, garden kitchen."

BBQ Beef in Lot Leaf with crushed Peanuts & Soya Sauce
Seafood and Green Papaya/Mango Salad
BBQ Scallops with Lemongrass & Ginger
BBQ Chicken Breast marinated with Lemongrass & Garlic
Avocado Salad
BBQ Cham Island Tiger Prawns with 3 dipping sauces
BBQ skewered pieces of marinated Ocean Fish
Baby Potatoes with fresh Garden Mint
Mango and Camembert Cheese platter