

Red Bridge Function Menus 2010

RED BRIDGE CHEF'S SELECTION

US\$12 per person

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

Crispy Spring Rolls of Crab 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\$16 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\$20 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