



> INTERNATIONAL BUFFET LUNCH

DAILY
FROM 11.30 AM TO 2.00 PM

SALAD BAR:

— Cucumber Onion & Dill, Red Onion Rings, Frisse Lettuce, Red Oak Lettuce, Green Coral Lettuce, Avocado (Seasonal) Julianne Carrot, Cherry Tomato, Pomelo & Shrimp Salad, Niciose Salad, Caesar Salad Station, Grilled Vegetable Salad, Fresh Spring Rolls, Green Papaya Salad With Dried Shrimps.
— Greek Salad, 3 Types Of Kimchi, Hot & Sour Squid Salad, Coleslaw, Potato Salad, Banana Blossom Salad, Pasta Salad, Vietnamese Beef Salad, Waldorf Salad, Marinated Tomato Salad, Julianne Red Cabbage, Boiled Eggs, Chickpeas, Roasted Bell Peppers, Blanched Broccoli, Blanched Cauliflower, Tabouleh Salad, Marinated Straw Mushrooms, Bean Sprouts, Marinated Red Kidney Beans, Baby Beetroots, Lotus Stem Salad, Feta Cheese & Baba Ganoush.

DRESSINGS & CONDIMENTS:

— Mayonnaise, Italian Dressing, French Dressings, Balsamic Vinegar, Dijon Mustard, Olive Oil, Cocktail Sauce, Tomato Sauce, Chili Sauce, Thousand Island Dressing, Passion Fruit Vinaigrette, French Dressing, Mustard Dressing, Honey Dressing, Nuts, Fried Shallots, Marinated Olives, Bacon Pieces, Croutons, Pickled Carrots & Basil Pesto.

NORI & SASHIMI:

— Assorted Maki Rolls, Salmon Sashimi, Pickled Ginger, Daikon, Soy Sauce, Wasabi & Lemon Wedges.

COLD CUT, CHEESE & PATE:

— Smoked Ham, Vietnamese Cold Cut, Smoked Fish, Salami & Mortadella.
— Emmental Cheese, Gouda Cheese, Cheddar, Bread Sticks, Farm House Style Pate & Terrines.

COLD SEAFOOD STATION:

— A Selection Of Cooked Seafood Presented Cold (Oysters, Prawns, Local Clams) & Cocktail Sauce.

FRUITS STATION:

— Papaya, Pineapple, Watermelon, Honey Dew, Dragon Fruit, Passion Fruit, Pomelo.
— 3 Kinds Of Whole Fruits Display (Apple, Mandarin, Rambutan, Lychee, Seasonal Fruits).

FRUIT SALAD STATION:

— Diced Seasonal Fruit In Syrup.
— Yoghurt Bowl.

BREAD, BUTTER & OLIVE OIL:

— Soft Roll, French Baguette, Dark Bread, Sour Dough Bread, Bread Rolls, 3 Kinds of Olive Oil, Butter Portions.

WOK STATION:

— Rice Noodles, Egg Noodles, Assorted Cut Vegetables, Rice (Fried Rice Garnish Nasi Goreng).

GRILL STATION:

— Beef Steaks, Chicken Kebabs, Vegetable Kebabs, Fish Fillets, Baby Squid, Seafood.

“PHO” AND “BUN BO” STATION:

— Pho, Bun Bo Noodle Topped With Beef, Chicken & Traditional Condiments.

HOT DISHES:

— Wok-fried Bok Choy With Mushroom.
— Lemongrass Caramel Chicken.
— Seafood Tofu With Hoisin Sauce.
— Beef “Luc Lac” With Capsicum & Onion.
— Sautéed Vegetables With Garlic Butter.
— Fried Rice With Seafood.
— Chicken & Sweet Corn Soup.
— Salt & Pepper Squid With Five Spice & Spring Onions.
— Grilled Mackerel Cutlets With Tomato Coriander Salsa.
— Panko Crumbed Chicken Fillets.
— Lamb Confit With Couscous Semolina.
— Steamed Rice.

HOT CARVING LAMP:

— Roasted Beef, Pork, Whole Fish, Mustards, Pan Jus, Mint Jelly.

ASIAN STATION:

— Indonesian Station - Rendang of Goat, Satays Of Cat Fish, Yellow Rice.

JAPANESE STATION:

— Assorted Sushi & Sashimi (Maki Rolls, Cucumber Rolls, Egg Sushi, Local Fish Sushi, Caviar Sushi & California Rolls).

PIZZA CORNER:

— Pizza Selection With Seafood, Meat, Parma Ham, Mushroom, Onion, Pineapple, Capsicum.

DESSERT STATION:

— Vietnamese Fresh Fruit Dessert (Mango, Papaya, Dragon Fruit, Watermelon, Pineapple, Passion Fruit).
— Hot Caramel Sauce Lized Banana, Strawberry Mousse, Baked Cheese Cake, Chocolate Stuffed Cake, Lemon Mousse Cake, Brownie Cake, Apple Crumble Tart, Choux with Cream Patisserie, Lemon & Pandan Mousse, Fruit Salad, Cream Caramel, Strawberry Tart, Mango Tart, Ice Cream Station: 3 Kinds of Ice Cream.

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