

BBQ Menus

Silver BBQ Menu

\$28 per person

Minimum 10 ppl

- Platters
- Breads, Rolls, Bread Stick and Crackers, Vegetable Batons, Hummus Dip and Taramasalata Dip
- Main Course
- BBQ Grilled Australian Beef and Honey Flavored Pork Sausages
- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Gold BBQ Menu

\$48 per person

Minimum 10 ppl

- Platters
- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
- Main Course
- BBQ Grilled Australian Beef and Honey Flavored Pork Sausages
- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
- Thai Beef Skewers with Lemongrass and Garlic influence, Green Chilli and Basil
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Platinum BBQ Menu

\$68 per person

Minimum 10 ppl

- Platters
- Salmon Sashimi and Scallops with Lemon Wedges, Wasabi Mayonnaise
- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb
- Main Course
- BBQ Grilled Australian Beef and Honey Flavored Pork Sausages
- Grilled Vanamei Prawns with Garlic Butter and Shallots
- Fresh Salmon Fillet with Grilled Lemon (GF)
- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)