



INFLIGHT - CATERING



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With more than 20 years of experience in in-flight catering, we are proud to be one of the first and well-experienced Company in catering services in the Middle of Vietnam. We cater for many domestic and international flights coming to Danang, Cam Ranh and Phu Bai International Airports.

Our commitment is to continually improve our processes and approaches applying the latest quality system in order to deliver the best quality services and products to customer, following the national and international regulations.

With a wide range of menu selection (includes asiaAsias cuisines such as Vietnamese, Japanese, Chinese, Korean or Western cuisines such as Russian, ...) we offer customers many choices to suite your taste.

Last but not least, setting products at competitive prices, we believe that our customers will take advantage the most choosing our service.

**WE ARE MOST DELIGHTED TO BE OF SERVICE TO YOU AND ALL YOUR GUESTS.
YOUR SATISFACTION IS OUR SUCCESS!**

NGUYEN THANH DONG - GENERAL MANAGER OF MASCO

MASCO INFLIGHT CATERING MENU

Menu item

Appertizers	04
Salads and Canape	05
Soup	07
Hot Main Courses	08
Sandwich and Bread	12
Desserts	13
Beverage	14

Regional Selections

VietNameese Style	16
Japanese Style	17
Korea Style	18
China Style	19
Europe Style	20

Special meals.

Vegetarian meals	21
Dietary meals	23
Religious meals	27
Children meals	28
Taste meals	29

APPETIZERS



Tuna salad:

Canned tuna, Capers bud, chilli, coriander, Sliced onion, Mayonnaise, Salad

Japanese Appertizer stir- fried clam

tamago dashi drilled eggs, drilled teriyaki drumstick, stir- fried clam with ginger, Cherry tomato, banana leaf

Appertizer 2 Japanese style:

Tamago daishi egg, Roasted chicken, Clam stir-fried ginger, Cherry tomato, banan leaf.

Appertizer 3 Japanese style:

Grilled salmon with salt, Tamago daishi egg, Tuber salad ball, Mush room, Sliced radish, Pickle French bean

Smoked chicken with pate'

Smoked chicken, Asparagus, Lectuce, cherry tomato, Port pate', Decorated celery

Appertizer with smoked salmon

Baby corn, Tomato, Cucumber, Lectuce, Smoked salmon.

Appertizer with smoked salmon and Asparagus:

Smoked salmon, Boiled Asparagus, Cevliar, Boiled Asparagus, Lecttuce, yellow lime.

Banana inflorescence salad:

banana inflorescence , Bean sprout, sliced chilli, Shrimp size 41-50, salad, sliced carrot, decorated peppermint

Papaya salad with peeled shrimp:

salad, papaya and carrot salad, Shrimp size 41-50 Cherry tomato, Chopped chilli, sliced lemon, peanuts



Russian Salad:

Chopped ptato, Chopped carrot, Green Peas, Sausages, Boiled Egg, Boiled Shrimp, Mayyonaise.

Smoked duck appetizer:

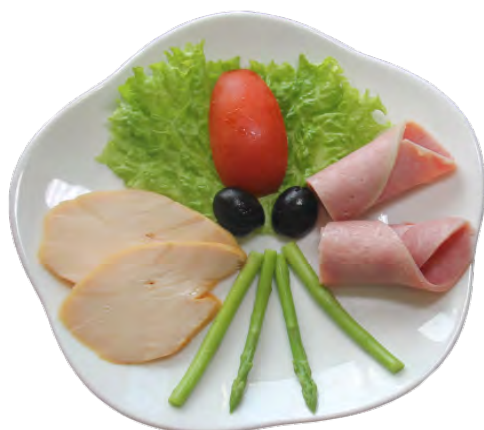
Salad, Celery, Carrot, Seedless black olive, Smoked duck with peppers.

Shrimp , egg with potato:

Diced potato, Shrimp size 41-50, Egg, mayonnaise, Sausage, Diced carrot, canned peas, salad

Seaweed and port salad:

Dried seaweed, Bean sprout, shredded pork, herbs, sliced chilli



SALADS



Cucumber & coconut Salad :

Cucumber, Julienne-cut coconut, Fried sesame, Salad.

Vermicelli salad :

Vermicelli, Sliced shiitake, Peanuts, Celery

Young corn salad:

Canned young corn, Purple cabbage, Chinese cabbage, Julienne-cut carrot, Salad.

Tomato & bell pepper salad:

Cherry tomatoes, Seedless black olive, Julienne-cut cucumber, Julienne-cut bell pepper, Salad.

Japanese pickled vegetables:

Eggplant, Enoki mushroom, Winter melon, Julienne-cut carrot, Julienne-cut radish.

Papaya salad with peeled shrimp:

salad, papaya and carrot salad, Shrimp size 41-50, Cherry tomato, Chopped chilli, sliced lemon, peanuts

Salmon and olive salad:

black olive, Cherry tomato, cucumber, salad, smoked salmon

Fresh salad :

Julienne-cut green beans, Julienne-cut cucumber, Julienne-cut carrot, Salad



CANAPES

Canapei 1:

Sandwich and French baguette, Stewed chicken, Japanese ginger, Smoked salmon and eggplant, Sliced cheese, Cucumber and cherry tomato, Mayonaise Sauce

Canapei 2:

sandwich and French baguette, Shrimp(size 40 -50) with lemon., Smoked port legourmet, Black seedless, olive and cherry tomato, Sausages, Lettuce, Mayonaise Sauce.

Canape 3:

French baguette and Sandwich, Roasted chicken, Jambon, Celviar, pickle and sliced lemon, Mayonaise sauce.

Canape 4:

French baguette and Sandwich, Jambon, Fried Markerel with slice chilli, President chesse, cashew cherry tomato and black seedless olive.



SOUPS.

Cabbage Soup

Cabbage, Capsicum, Carrot, Onion, Tomato, Parsley, Cornanoler

Brocoli Soup

Brocoli, Carrot, Beef/ Port Marinated

Pumpkin Soup

Pumpkin, Whipper cream, Onion, Butter

Tomato Soup

Tomato, Whipper cream, Onion, Butter



HOT MAIN COURSE

1. SEAFOOD MEALS.



Cellophane noodle with crabmeat :

Cellophane noodle, crabmeat, Sliced mushroom, sliced chilli, sliced carrot

Steamed rice with ketchup sauce:

Steamed rice, Shrimp size 41-50, boiled choy sum, ketchup sauce

Grilled salmon with steamed rice :

Steamed rice, grilled salmon, chopped dill, Jullienne, salmon sauce

Steamed rice, stewed pork with Kore-

an style:

Steamed rice, Kim Chi, stewed pork, sliced chilli

Lemongrass sauce chilli with grouper, steamed rice with vegetable:

Grilled grouper, lemongrass sauced chilli, chopped dill, boiled french bean, carrot flower

Makerel porridge:

Porridge, stewed makerel, spring onion, sliced chilli

Pasta with catfish sauce nioise with vegetable:

Pasta, fried catfish, black olive, cherry tomato,

Fish cooked with fish sauce:

Fish cooked with fish sauce, steamed rice, carrot flower, stir-fried vegetable, sliced bacon

Pilaf with stir-fried seafood :

Pilaf, shrimp, squid, mushroom, celery, carrot flower

Grilled salmon sauced miso butter:

Steamed rice, grilled salmon, sliced mushroom, sugar snap peas, carrot flower.



Stir-fried shrimp with steamed rice:

Steamed rice, stir-fried shrimp, square-cut onion, square-cut Jullienne

Steamed rice with scallops and shrimp sauced tamarine:

Steamed rice, shrimp, scallops, boiled french bean, tamarine sauce

Cellophane noodle with squid, shrimp:

Cellophane noodle, shrimp, squid, onion, mushroom, bell pepper

Spaghetti with seafood:

Spaghetti, shrimp, squid, catfish, mushroom, carrot, celery

Spaghetti with seafood

Spaghetti, shrimp, catfish ball, onion, chili, celery

2. BEAF MEALS:**Stir-fried beef with steamed rice:**

Steamed rice, Stir-fried beef, sliced chilli, carrot flower, boiled choy sum

Grilled beef with Korean style

Grilled beef, steamed rice, broccoli, carrot flower, decorated coriander

Steamed rice with wine sauced beef:

Stewed beef, steamed rice, flower carrot. Boiled french bean, wine sauce

Stir-fried Beef sauce pepper:

Stir-fried beef, potato cube, sliced

carrot, boiled French bean, pepper

Potato with beef sauced mustard:

Grilled sauce beef, mustard sauce, potato cube, peas, cherry tomato

Potato stroganoff beef:

Boiled potato cube, stewed stroganoff, sliced carrot, sliced french bean, beef sauce

Spaghetti with stew-beff

Boiled spaghetti, stewed beef, boiled choy sum, carrot flower, beef sauce

Pasta with stewed beef:

Pasta, stewed beef, boiled french bean, flower carrot



3. POULTRY

Steamed rice, roasted chicken with coconut water:

Steamed rice, steamed rice, coconut water, carrot flower, boiled choy sum

Grilled chicken with rice and vegetable:

Grilled chicken, steamed rice, chopped Jullienne, boiled choy sum, carrot flower

Steamed rice with chicken sauced teriyaki:

Japanese steamed rice, chicken sauced teriyaki, brocoli, sesame, enokitake

Ricewith bulgogi chicken:

Steamed rice, stir-fried chicken, bulgogi sauce, boiled choy sum

Steamed rice with grilled chicken:

Steamed rice, grilled chicken, carrot, Boiled french beans, peas.

Noodle with chicken and vegetable:

Stir-fried chicken, spaghetti, carrot, boiled choy sum, mushroom

Grilled chicken with potatos

Grilled chicken, potatos, mushroom, carrot, peas

Steamed ricewith roasted duck :

Steamed rice, roasted duck, boiled choysum, carrot flower



4. PORK MEALS.

Pork rib with steamed rice and vegetable:

Steamed rice, pork rib without bone, cherry tomato, pepper, boiled choy sum, flower carrot

Fried pork sauced teriyaki:

Japanese Steamed rice, fried pork, daikon, mushroom, sliced carrot, boiled choy sum, teriyaki, sesame



Steamed rice with stir-fried pork with coconut :

Steamed rice, stir-fried pork, coconut water, boiled french bean, coconut

Pork sauced olive with spaghetti :

Pork, Olive sauce, spaghetti, onion, vegetable

Pasta with pork sauced mustard

Pasta, pork sauced mustard, pickle, peas, bacon, cherry tomato

Potato with pork sauced olive:

Potato cube, pork sauced olive, sliced carrot, sliced french bean, seedless black olive

Fine rice with grilled pork:

Fine rice, grilled pork, fish sauce

5 EGG MEALS.

Potato with mushroom egg:

Potato cube, scramble egg, mushroom, chicken, french bean, cherry tomato

Grilled potato, rolled egg with grill bacon:

rolled stir fried, egg, grilled bacon, peas, sliced tomato

Fried egg shredded beef with potato:

Fried, shredded beef, scramble egg, Fried potato and sliced tomato



6. SIDE MEALS.

Steamed rice, fried rice, fried Noodles, rice noodles, egg noodle, spaghetti, spaghetti, rice gruel.

SANDWICHES & BREADS

Sandwich with cheese and jambon :

Sandwich, Sliced Cheese, Jambon, Mayonnaise sauce, Salad, Cucumber

Smoked beef hamburger :

French roll, Escorole lettuce, Smoked beef, Cucumber, Coriandrum sativum

Sausage hamburger:

French roll, Garlic sausage, Mayonaise, Escorole lettuce, Cucumber

Charsiew pork hamburger:

French roll, Char siew pork, Escorole lettuce, Cucumber

Chicken hamburger:

French roll, Chicken, Escorole lettuce



DESSERT

Sliced fruit:

papaya, watermelon, pineapple, mandarine, grape, dragon fruit
orange, grape fruit

Whole fruit:

apple, sugar apple, cherry, stawberry, kiwi



BEVERAGES

Mineral water

Wine

Pure water

Soft drinks

Beer

Coffee, Tea.

Fruit Juice.







APPERTIZER

Banana inflorescence salad:

banana inflorescence, Bean sprout, sliced chilli, Shrimp size 41-50, salad

Smoked salmon:

smoked salmon, black olive, Sliced cucumber, capsicum, Salad

Shredded chicken onion salad:

salad, papaya and onion salad, Vietnamese coriander Shredded chicken without skin

Seaweed and port salad:

Dried seaweed, Bean sprout, shredded pork, herbs

Papaya salad with peeled shrimp:

salad, papaya and carrot salad, Shrimp size 41-50 Cherry tomato, Chopped chilli, sliced lemon, peanuts

Tuna salad:

Canned tuna, Capers bud, chilli, coriander, Sliced onion, Mayonnaise, Salad

HOT MAIN COURSE

Noodle with chicken and vegetable:

Stir-fried chicken, spaghetti, carrot, boiled choy sum, mushroom

Steamed rice, roasted chicken with coconut water:

Steamed rice, steamed rice, coconut water, carrot flower, boiled choy sum

Stir-fried beef with steamed rice:

Steamed rice, Stir-fried beef, sliced chilli, carrot flower, boiled choy sum

Steamed rice with ketchup sauce:

Steamed rice, Shrimp size 41-50, boiled choy sum, ketchup sauce

Stir-fried Beef sauce pepper:

Stir-fried beef, potato cube, sliced carrot, boiled French bean, pepper

Pork rib with steamed rice and vegetable:

Steamed rice, pork rib without bone, cherry tomato, pepper, boiled choy sum, carrot flower

Lemongrass sauce chilli with grouper, steamed rice with vegetable:

Grilled grouper, lemongrass sauced chilli, chopped dill, boiled french bean, carrot flower.

Steamed rice with wine sauced beef:

Stewed beef, steamed rice, carrot flower. Boiled french bean, wine sauce

Noodle with Xo chicken:

Noodle, boneless chicken, carrot flower, boiled choy sum

Steamed rice with roasted duck :

Steamed rice, roasted duck, boiled choy sum, carrot flower

Pasta with catfish sauce nisoise with vegetable:

Pasta, fried catfish, black olive, cherry tomato,

Fish cooked with fish sauce:

Fish cooked with fish sauce, steamed rice, carrot flower, stir-fried vegetable, sliced bacon

Grilled chicken with rice and vegetable:

Grilled chicken, steamed rice, chopped Jullienne, boiled choy sum, carrot flower

Steamed rice roll with fried Vietnamese pork ham:

Steamed rice rolls, Vietnamese shredded chicken, fried onion, Vietnamese pork ham

Rice noodle stir-fried beef:

Rice noodle, stir-fried beef, sliced carrot, onion, parsley

Marinated chicken with sticky rice:

Sticky rice with green bean,

Marinated chicken, Vietnamese coriander, fried onion

DESSERT

Sweet soup

Seasonal fruit

Sweet soup with banana and coconut water

BREAD

Garlic bread

Rye bread

Oats bread

French bread

Bread roll

Oats bread

Bread roll

CONDIMENTS

Sugar

Toothpick

Pepper

Salt

Butter

Chilli sauce

Creamer



APPERTIZER

Japanese Appertizer stir- fried clam

tamago dashi drilled eggs, drilled teriyaki drumstick , stir- fried clam with ginger, Cherry tomato, banana leaf

Japanese Appertizer :shibani shrimp:

drilled Japanese spice chicken, tamago dashi drilled , eggs, mushroom, Japanese soaked ginger (gari sushi), banana leaf, sauce

Japanese sweet potato with tamago dashi:

Grilled salmon with salt, Tamago dashi drilled eggs , sweet potato cube, mushroom, Sliced sweet and sour radish, French beans, banana leaf, Sauce

Drilled Shrimp with yellow lemon :

Shrimp size 40-50, capsicum , mayonnaise, yellow, lemon, black olive, decorated dill, salad

Grilled chopped fish:

Japanese BBQ fish fillet, tamago dashi drilled eggs, White radish, fine- cut carrot, mushroom, Peas, Japanese style carrot flower , Grilled chopped fish, Banana leaf, Sauce

Tuna salad:

canned tuna, capers bud, sliced onion, mayonnaise salad

Square ham roll:

Square ham roll, Cucumber, Cherry tomato, salad, black olive, capsicum

HOT MAIN COURSE

Steamed ricewith chicken sauced teriyaki:

Japanese steamed rice, chicken sauced teriyaki, brocoli, sesame, enokitake

Grilled salmon sauced miso butter:

Steamed rice, grilled salmon, sliced mushroom, sugar snap peas, carrot flower.

Fried pork sauced teriyaki:

Japanese Steamed rice, fried pork, daikon, mushroom, sliced carrot, boiled choysum, teriyaki,

Grilled chicken with rice and vegetable:

Grilled chicken, steamed rice, chopped Jullienne, boiled choy sum, carrot flower sesame

Stir-fried Beef sauce pepper:

Stir-fried beef, potato cube, sliced carrot, boiled French bean, pepper

Spaghetty with seafood:

Spaghetty, shrimp, squip, catfish, mushroom, carrot, celery

Cellophane noodle with crabmeat :

Cellophane noodle, crabmeat, Sliced mushroom, sliced chilli, sliced carrot

Fried catfish with Pilaf:

Fried catfish, chili bean sauce, Stir-fried snow bean, pilaf

DESSERT

Sweet soup

Seasonal fruit

Sweet soup with banana and coconut water

BREAD

Garlic bread

Rye bread

Oals bread

French bread

Bread roll

Oals bread

Bread roll

CONDIMENTS

Sugar

Toothpick

Pepper

Salt

Butter

Chilli sauce

Creamer



APPERTIZER

Tuna salad:

canned tuna, capers bud, sliced onion, mayonnaise , salad

Square ham roll:

square ham roll, Cucumber, Cherry tomato, Salad, Black olive, Capsicum

Parmaham with yellow melons:

Cherry tomato, decorated parsley, black olive

Smoked salmon:

Smoked salmon, black olive, Sliced cucumber,, capsicum , salad

Shrimp , egg with potato:

Diced potato, Shrimp size 41-50, Egg, mayonnaise, Sausage, Diced carrot, Canned peas, Salad

HOT MAIN COURSE

Grilled beefwith Korean style:

Grilled beef, steamed rice, broccoli, carrot flower, decorated coriander

Steamedrice, stewed pork with Korean style:

Steamed rice, Kim Chi, stewed pork, sliced chilli

Grilled salmon with steamed rice :

Steamed rice, grilled salmon, chopped dill, Jullienne, salmon sauce

Makerel porridge:

Porridge, stewed makerel, spring onion, sliced chilli

Scallop soup

Soup, scallop, onion, chili

Steamed rice with grilled chicken:

Steamed rice, grilled chicken, carrot, Boiled french beans, peas.

Lemongrass sauce chilli with grouper, steamed ricewith vegetable:

Grilled grouper, lemongrass sauced chilli, chopped dill, boiled french bean, carrot flower.

Pork rib with steamed rice and vegetable:

Steamed rice, pork rib without born, cherry tomato, pepper, boiled choy sum, flower carrot

DESSERT

Sweet soup

Seasonal fruit

Sweet soup with banana and coconut water

BREAD

Garlic bread

Rye bread

Oals bread

French bread

Bread roll

Oals bread

Bread roll

CONDIMENTS

Sugar

Toothpick

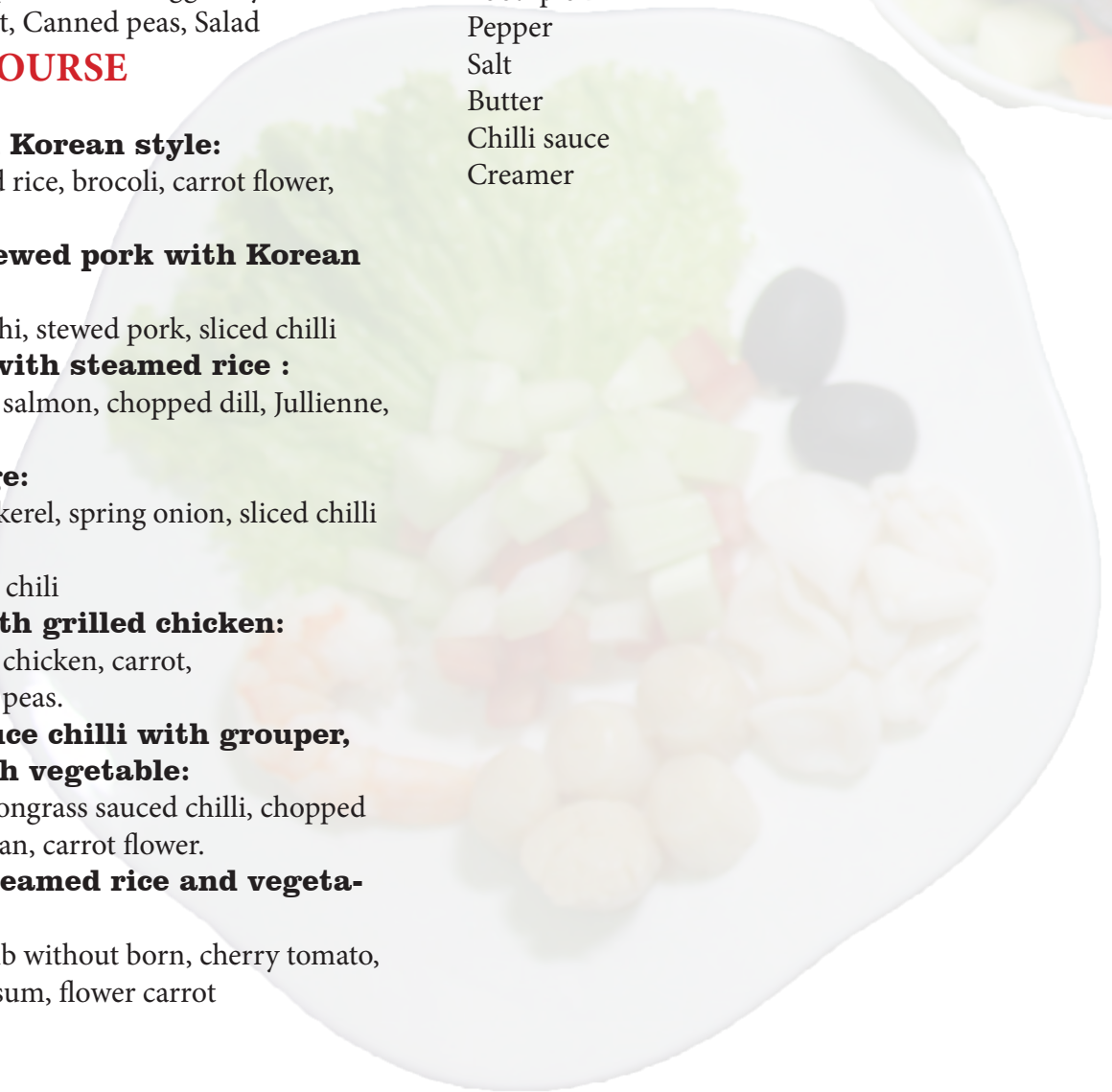
Pepper

Salt

Butter

Chilli sauce

Creamer





APPERTIZER

Flourescent with shrimp:

Flourescent, Bean sprout
,Sliced chilli, Shrimp (size 40-50), Lecttuce

Marinated chicken:

Lecttuce, Sliced papaya, onion, Coriander, Marinat-
ed chicken

Tuna Salad:

Tuna salad, Bud-flower, chilli, celery, Sliced onion,
Mayonaise sauce, Lectuce

Char siu pork appetizer:

Lecttuce, Sliced tomato, Sliced carrot, Cucumber,
Char siu pork

Smoked salmon:

Smoked salmon, Black olive, Sliced cucumber, Cap-
sicum, Lecttuce

Marinated chicken:

Lecttuce, Sliced papaya, onion, Coriander, Marinat-
ed chicken

Agar with pork:

Dried Agar, Bean sprout
Marinated boiled pork, Coriander

Shrimp, egg with potato:

Sliced potato, Sliced carrot, Peas, Sausages, Quail
egg, Shrimp, Mayyonaise sauce

Sliced papaya with shrimp:

Lecttuce, Sliced papaya, carrot, Shrimp (size 40 - 50),
Cherry tomato, Chilli, lemon

Cellophane noodle with stir-fried sea- food

Cellophane noodle, Shrimp (size 40-50), Squid,
Mushroom, Capsicum, Onion

HOT MAIN COURSE

Cellophane noodle with stir-fried sea- food:

Cellophane noodle, Shrimp (size 40-50). Squid,
Mushroom, Capsicum, Onion

Stir-fried beef with steamed rice:

Steamed rice, Beef, Lemon grass, Sliced chilli, Sweet
chilli, Stir-friedchoy sum. Carrot

Grilled chicken with steamed rice and vegetable:

Steamed rice, Chicken, Sliced Sweet Chilli. Boiled
choy sum. Carrot

Egg noodle with chicken:

Egg noodle, Stir-fried chicken, Boiled choy sum,
Flower carrot. Sauce

Steamed rice, catfish sauced tamarine:

Steamed rice, Fried catfish, Tamarine sauce, Flower
carrot, French bean

Grilled beef in Korean style:

Grilled beef, Steamed rice, Sliced carrot, Broccoli,
Parsley

Pepper sauced pork rib with steamed rice and vegetable:

Pork ribs, Steamed rice, Boiled choy sum
Carrot, Cherry tomato, Sauce

Shrimp sauced ketchup, steamed rice with vegetable:

Steamed rice, Shrimp, Ketchup, Boiled choy sum,
Carrot

Chicken with spaghetti, and vegetable
Boiled spaghetti, Stir-fried chicken, Fricasse sauce
, Flour, Boiled choysum, Mushroom, Carrot flower

DESSERT

Sweet soup

Seasonal fruit

Sweet soup with banana and coconut water

BREAD

Garlic bread

Rye bread

Oals bread

French bread

Bread roll

Oals bread

Bread roll

CONDIMENTS

Sugar

Toothpick

Pepper

Salt

Butter

Chilli sauce

Creamer



APPERTIZER

Smoked salmon with baby corn:

Baby corn, Tomato, Cucumber, Lettuce, Smoked salmon

Fresh Salad

Sliced radish, Baby corn, Sliced cucumber, Lettuce

Russian Salad

Chopped potato, Chopped carrot, Green Peas, Sausages, Boiled Egg, Boiled Shrimp, Mayonnaise

Appertizer with smoked salmon and Asparagus::

Smoked salmon, Boiled Asparagus, Carrot, Sliced, Yellow lemon, Mayonnaise

Smoked chicken appetizer:

Smoked chicken, Jambon, Tomato, Seedless black olive, Asparagus, Salad.

HOT MAIN COURSE

Stir-fried seafood with spaghetti

Boiled Spaghetti, Stir-fried seafood, Shrimp (Size 40- 50), Sliced Squid, Fried Catfish balls, Half-cut, Mushroom, Stir-fried carrot rosette
Sliced Parsley, Sweet and sour Sauce

Steamed rice, beef sauced wine :

Steamed rice, Beef surloin sauced wine with vegetable, Beef surloin sauced wine, Sliced french bean, Stir-fried Carrot rosette, Wine Sauced

Fried potato, roasted chicken with demi-glace sauce:

Boiled potato cube, Roasted chicken with demiglace sauce, Roasted chicken, Half-cut Mushroom, Stir-fried Carrot rosette, Green Peas, Demiglace sauce

Pasta:

Spaghetti, Chopped beef sauced tomato, Beef, Chopped tomato, Cilantro, Sauce

Grilled Chicken with Garlic:

Pilaf rice, Carrot, Peas, Grilled chicken with garlic and vegetable, Grilled chicken with garlic, Stir fried vegetable, Sliced chilli, Sauced

Grilled salmon with steamed rice:

Steamed rice, BBQ Sauced fillet Grilled Salmon, BBQ Sauced fillet, Sweet chili, Chopped coriander
BBQ Sauce

Grilled potato, scramble egg, grilled bacon:

Grilled potato, Rolled stir-fried egg, Grilled bacon, Peas, Sliced tomato

Sausage with omelet, fried potato with butter:

Fried potato with butter, Rolled stir-fried egg with sausage, Rolled stir-fried egg, Sausage, Peas, Cherry carrot

Spaghetti with stewed beef:

Spaghetti, Stewed beef, Stewed beef, Carrot, Choy sum

Spaghetti with beef in sauce:

Spaghetti, Stewed beef sauced wine, Stewed beef (muscle), Wine sauce, Green beans, Cut carrot

Rice with grouper fish:

Rice, Grouper fish sauced lemongrass, Steamed grouper, Lemongrass and chilli sauce, Green bean-Flower carrot, Chopped coriander

Egg with potatoes, stir-fried mushroom:

Fries, Scrambled Egg, square ham, Square ham, Canned mushroom, Sliced tomatoes, Carrot cube, Peas, Sauce

BREAD

Brown bread

Bread roll

DESSERT

Chocolate Kitkat

Fruit seasonal

Custard cake

CONDIMENTS

Salad sauce

Butter

Sugar

Toothpick

Pepper

Salt

Cream 10ml

VEGETARIAN MEALS

VEGETARIAN LACTO-OVO MEAL(VLML).

APPERTIZER:

Sliced Mozzarella chesse and tomato:

Sliced Mozzarella chesse, Sliced tomato, Basil for garnish, Black Olive, Lecttuce

Fresh Salad:

Sliced cucumber, Chery tomato, Black Olive, Lecttuce.

Mozarella chesse with tomato:

Sliced Mozzarella chesse, Sliced tomato, Basil for garnish, Black Olive, Lecttuce

HOT MAIN COURSE:

Spaghetty, vegetable:

Boiled spaghetty, Carrot, Stir-fried broccoli, Stir-fried mushroom, Sauce

Bread roll.

Pancake Provençalé, Spinach, Stir-fried mushroom:

Panacake Provençalé, Tomato Sacuce, Spinach or stir-fried choy sum, Carrot cube, Bread roll.

DESSERT

Sliced seasonal fruit (grape, orange, stramberry, apple,

CONDIMENTS:

Salad dressing

Butter, Creamer 12ml

Sugar, toothpick

pepper salt.



VEGETARIN VEGAN MEAL(VGML)

APPERTIZER:

Tomato with green beans:

Granish vegetable, Sliced Zuchinni, Sliced tomato.

Fresh Salad:

Sliced cucumber, Cherry tomato, Black Olive, Lecttuce.

Cabbage Salad:

Sliced violet cabbage, Sliced white cabbage, Sliced carrot, Sliced jullienne, Lecttuce.

HOT MAIN COURSE:

Stamed pease in Bourguignonne style:

French bean or Grean pease.

Bread roll.

Pancake Provençalé, Spinach, stir-fried mushroom:

Pancake Provençalé, Tomato Sauce, Spinach or stir-fried choy sum, Carrot cube.

Bread roll.

DESSERT

Sliced seasonal fruit (grape, orange, stramberry, apple,

CONDIMENTS

Dressing salad, butter

Sugar, toothpick, pepper, salt(3 in 1)



VEGETARIAN ORIENTAL MEAL(VOML) APPERTIZER

Vegeterian chicken:

Grilled sliced zucchini, Black Olive, Grilled sliced eggplant

Fresh Salad:

Sliced cucumber, Cherry tomato, Black olive, Lettuce,

Sliced salad cabbage:

Sliced violet cabbage, Sliced white cabbage, Sliced carrot, Sliced Julienne, Lettuce.

HOT MAIN COURSE

Tofu with vegetable sauce vegan oil and steamed rice: Tofu with vegetable sauce vegan oil, Steamed rice.

Bread roll.

Vegan chicken with stir-fried mushroom, steamed rice with vegetable:

Vegan chicken with stir-fried mushroom, Stir-fried mushroom, Steamed rice, Stir-fried vegetable, French bean, Sliced carrot.
Bread roll.

DESSERT

Sliced seasonal fruit.
Agar fruit

CONDIMENTS

Salad dressing, Butter.
Sugar, toothpick, pepper, salt (3 in 1)

VEGETARIAN ORIENTAL MEAL(VOML) APPERTIZER

Vegeterian chicken:

Grilled sliced zucchini, Black Olive, Grilled sliced eggplant

Fresh Salad:

Sliced cucumber, Cherry tomato, Black olive, Lettuce,

Sliced salad cabbage:

Sliced violet cabbage, Sliced white cabbage, Sliced carrot, Sliced Julienne, Lettuce.

HOT MAIN COURSE

Tofu with vegetable sauce vegan oil and steamed rice: Tofu with vegetable sauce vegan oil, Steamed rice.

Bread roll.

Vegan chicken with stir-fried mushroom, steamed rice with vegetable:

Vegan chicken with stir-fried mushroom, Stir-fried mushroom, Steamed rice, Stir-fried vegetable, French bean, Sliced carrot.
Bread roll.

DESSERT

Sliced seasonal fruit.
Agar fruit

CONDIMENTS

Salad dressing, Butter.
Sugar, toothpick, pepper, salt (3 in 1)

DIETARY MEALS:

BLAND MEAL(BLML)

APPERTIZER

Smoked Salmon:

Salmon, Young corn, Garnish, Sliced chili, Black/ green olive, Sliced cucumber, Tomatoes, Salad.

Fresh Salad:

Cucumber, Half-cut tomatoes, Seedless black olive, Seedless black olive, Salad

Cabbage salad: Julienne cut red cabbage, Julienne cut chinese cabbage, Julienne cut carrot, Julienne cut bell pepper, Salad

MAIN COURSE

Smoked Salmon: Stamed catfish, Steamed catfish,- Dill,Boiled potatoes,,Boiled Green/ white brocolli,, Ketchup,Cherry tomatoes.

Bread roll**Fish soup:**

Catfish fillet, Rice soup, Herb, dill, Fried shallots Bread roll.

DESSERT

Seasonal fruits (3 kinds)

Fruits jelly

CONDIMENTS

Sova milk 200ml, Cheese, Salad dressing, Vegetable butter.

Sugar, pepper, sald, toothpick.

Salad dressing

Vegetable butter

Sugar, pepper, salt, toothpick

DIABETIC MEAL(DBML)

Low fat, no sugar added.

APPERTIZER

Smoked Salmon :

Salmon, young corn, Garnish, Sliced chili, Black / Green olive, Sliced cucumber, Tomatoes, Salad.

Fresh Salad:

Cucumber, Half-cut tomatoes, Seedless black olive, Salad

Cabbage salad:

Julienne cut red cabbage, Julienne cut chinese cabbage, Julienne cut carrot, Julienne cut bell pepper, Salad

MAIN COUSE

Steamed chicken/ catfish:

Skinless steamed chicken Or: Steamed catfish fillet, Boiled vermicelli with spices, Celery, Julienne cut carrot, Bok choy

Fish soup:

Catfish fillet, Rice soup, Herb, dill, Fried shallots

Bread roll

DESSERT

Seasonal fruits (3 kinds)

CONDIMENTS

Wami cup water

Salad dressing

Vegetable butter

Toothpick, pepper, salt

DIETARY MEALS:

LOW CALORIES MEAL(LCML) APPERTIZER

Cheese with tomatoes:

Sliced mozzarella cheese
, Sliced tomatoes, Garnish, Seedless Black olive, Salad

Fresh salad:

Cucumber, Half-cut tomatoes ,Seedless black olive,
Salad

Cabbage salad:

Julienne cut red cabbage, Julienne cut chinese cabbage,
Julienne cut carrot, Julienne cut bell pepper, Salad

MAIN COURSE

Steamed catfish with vegetables:

Steamed catfish with dill, Fish sauce, Stir-fried vegetables, Canned mushroom, Half-cut cherry tomatoes,
Stir-fried bok choy, Canned young corn, Rice

Bread roll

Fish soup:

Catfish fillet, Rice soup, Herb, dill, Fried shallots

DESSERT

Seasonal fruits (3 kinds)

CONDIMENTS

Salad dressing
Vegetable butter
Toothpick, pepper, salt

LOW FAT MEAL, LOW CHOLESTEROL MEAL(LFML).

Low fat/dietary cholesterol meal.

APPERTIZER:

Cheese with tomatoes:

Sliced mozzarella cheese, Sliced tomatoes, Garnish, Seedless Black olive
Salad

Fresh salad:

Cucumber, Half-cut tomatoes, Seedless black olive. Salad

Cabbage salad: Julienne cut red cabbage, Julienne cut chinese cabbage, Julienne cut carrot, Julienne cut bell pepper, Salad

MAINCOURSE

Steamed chicken/ catfish:

Skinless steamed chicken Or: Steamed catfish fillet, Boiled vermicelli with spices, Celery, Julienne cut carrot, Bok choy

Bread roll

Rice with pork tenderloin & vegetables:

Sliced pork tenderloin, Rice, Boiled bok choy, Carrot ball
Bread roll

DESSERT

Seasonal fruits (3 kinds)

CONDIMENTS

Salad dressing
Vegetable butter
Toothpick, pepper, salt

DIETARY MEALS:

GLUTEN INTOLERANT MEAL (GFML)

APPETIZER

Smoked salmon:

Salmon, Young corn, Garnish, Sliced chili, Black/ green olive, Sliced cucumber, Tomatoes,. Salad

Fresh salad:

Cucumber, Half-cut tomatoes, Seedless black olive, Salad

Cabbage salad:

Julienne cut red cabbage, Julienne cut chinese cabbage, Julienne cut carrot, Julienne cut bell pepper, Salad

MAIN COURSE

Sauced pork with rice & vegetables:

Sweet & sour sauced pork tenderloin, Sweet & sour sauce, Steamed rice , Stir-fried bok choy

Fish soup:

Catfish fillet, Rice soup, Herb, dill, Fried shallots

DESSERT

Seasonal fruits (3 kinds)

CONDIMENTS

Cream

Salad dressing

Sugar, pepper, salt, toothpick

LOW SALT MEAL, RESTRICTED SODIUM MEAL (LSML)

No salt added in the preparation of this meal.

APPERTIZER:

Cheese with tomatoes:

Sliced mozzarella cheese, Sliced tomatoes, Garnish, Seedless Black olive, Salad

Fresh salad:

Cucumber, Half-cut tomatoes. Seedless, black olive, Salad

Cabbage salad:

Julienne cut red cabbage, Julienne cut chinese cabbage, Julienne cut carrot, Julienne cut bell pepper. Salad

MAIN COURSE

Spaghetti with catfish, vegetables:

Non-salt steamed catfish (fillet), Ketchup sauce, Spaghetti. Broccoli, Cut carrot

Bread roll

Steamed pork with potatoes & vegetables:

Steamed pork tenderloin, Ketchup sauce. Boiled cut-potatoes, Boiled broccoli, Salt-free brown bread

DESSERT

Fruits jelly

CONDIMENTS

Salad dressing

Non-salt vegetable butter

sugar, toothpick, pepper, salt

DIETARY MEALS:

LOW LACTOSE MEAL (NLML)

Omit all dairy products.

APPERTIZER:

Seafood appertizer:

Scallops size 80-120, Squid size 80-120, Peeled shrimp size 51-60, Julienne cut bell pepper, Julienne cut onion/tomatoes, Seedless black olive.

Vinagrette Dressing

Fresh salad:

Cucumber, Half-cut tomatoes, Seedless black olive, Salad

Cabbage salad:

Julienne cut red cabbage, Julienne cut chinese cabbage, Julienne cut carrot, Julienne cut bell pepper, Salad

MAIN COURSE

Spaghetti with catfish, vegetables:

Non-salt steamed catfish (fillet), Ketchup sauce, Spaghetti, Broccoli, Cut carrot

Bread roll

Sauced pork with rice & vegetables:

Sweet & sour sauced pork tenderloin, Pork tenderloin, Sweet & sour sauce, Bell pepper/ Pineapple, Carrot/ Onion
, Steamed rice, Stir-fried bok choy

DESSERT

Seasonal fruits (3 kinds)

CONDIMENTS

Salad dressing

Non-salt vegetable butter

Sugar, toothpick, pepper, salt

CHILDREN MEALS

BABY MEAL

6 months < infants < 2 years old : without supplying milk powder.

APPERITZER

Fruit Juice
(Brand- HEINZ @118ml)
Salad

HOT MAIN COURSE

Vegetable and meat soup
(Brand- HEINZ @113gr)
Vinamilk within sugar

DESSERT

Yoghurt Vinamilk

CHILD MEAL

5 years old < children < 5 years old.

APPERTIZER

Sliced seasonal fruit :

Decorated mint

Fresh salad:

Sliced cucumber, Cherry tomato, Lectuce

MAIN COURSE

Stewed Chopped beef sauced tomato with rigatoni and vegetale:

Minced beef roll with ketchup, stir fried Safoco noodle, stir fried choysum, carrot, sauce
Bread roll

DESSERT

Seasonal fruits (3 kinds)

CONDIMENTS

Vinamilk fruit yoghurt
Salad dressing
butter
fresh milk
Sugar, toothpick, pepper, salt

SNACK

Vinamil fresh milk
Yoghurt Vinamilk
Fruit juice

Sausages sandwich:

Bread, Mayonaise, fried Chippo sausages, cliced cucumber , tomato, salad

REGIOUS MEAL

MOSLEM MEAL (MOML)

Food chosen, prepared and served in accordance with Moslem dietary laws and custom.

APPERTIZER

Terrine seafood:

Sliced cucumber, sliced tomato, Olive, Aliced lemon, Lecttuce

Fresh Salad:

Sliced cucumber, Cherry tomato
Olive, Lecttuce

HOT MAIN COURSE

Stir-fried shrimp and squid, Lime rice,Okra:

Shrimo size 51-60, Stir-fried squid, Lime rice, Sliced tomato with parsley, sliced okra
Bread roll

DESSERT

Sliced fruit
Yoghurt

CONDIMENTS

Salad dressing
Creamer 10ml
Butter
Sugar, toothpick, pepper, salt

TASTE MEAL

FRUIT PLATTER MEAL (FPML)

Fruit meals, Fruit selection depends on local availability.

APPETIZER

Seasonal fruits (4 kinds)

Garnish (mint leaf)

Fresh salad

Sliced cucumber, Cherry tomatoes, Seedless black olive, Salad

Cabbage salad:

Julienne cut red cabbage, Julienne cut chinese cabbage, Julienne cut carrot, Julienne cut bell pepper, Salad

MAIN COURSE

Seasonal fruits (4 kinds)

Garnish (mint leaf)

DESSERT

Seasonal fruits (3 kinds in square-cut, d.1,5cm)

CONDIMENTS

Salad dressing

Toothpick, pepper, salt

SEAFOOD MEAL (SFML)

The meal contains seafood, and including fish

APPETIZER

Smoked Salmon:

Salmon, Young corn, Sliced chili

, Black/ green olive, Sliced cucumber, Tomatoes, Salad

Fresh salad:

Cucumber, Half-cut tomatoes

Seedless black olive, Salad

Cabbage salad:

Julienne cut red cabbage, Julienne cut chinese cabbage, Julienne cut carrot, Julienne cut bell pepper, Salad.

MAIN COURSE

Rice with fried catfish dressed in sauce:

Fried catfish, Sweet & sour sauce, Steamed rice, Stir-fried bok choy, Bread roll

Spaghetti with sauced stir-fried shrimp:

Peeled shrimps (size 51-60), Onion, Spaghetti, Herb, Stir-fried bok choy

Bread roll

DESSERT

Seasonal fruits (3 kinds in square-cut, d.1,5cm)

CONDIMENTS

Salad dressing

Cream

Butter

Sugar, toothpick, pepper, salt

IN ADDITION, WE ARE PLEASED TO SERVE AS YOUR REQUIREMENT.