International Buffets
Café Alki - Spring 2014
Seating at 11:00 am, 11:30 am and 12:00pm

Thai Buffet - April 24th

Tom Yum
Hot and sour shrimp soup

Som Tum
Spicy Green Papaya Salad

Roasted Eggplant Nam Prik
Vegetable relish with assorted crudités

Nam Pla
Fried fish cakes with sweet chili dipping sauce

Muu Bing
Smoky Grilled Skewers of Pork

Vegetable Massaman Curry
India style curry served with aromatic Jasmine rice

Vietnamese Buffet - May 8th

Canh Chua
Sweet and sour tamarind and pineapple soup

Goi Ngo Sen
Lotus stem salad with pickled vegetables

Gia He Xao
Wok tossed bean sprouts and garlic chives

Tau Hu Xa Ot
Lemongrass crusted tofu

Ga Nuong Ngu Vi Huong
Chicken chargrilled with 5-spice and turmeric

Mong Heo Kho Cu Sen
Pork hocks braised with lotus root
**Japanese Buffet - May 22nd**

**Miso-shiru**
Red miso soup with Spring onion

**Kyūri No Sumomi**
Vinegared cucumber salad

**Maki sushi**
Chef’s selection of rolled sushi

**Tōfu Bekkō-ni**
“Tortoiseshell” tofu simmered in dashi, mirin and soy

**Yaki-Shiitake-Asuparagasu Ponzu-Ae**
Grilled mushrooms and asparagus with ponzu sauce

**Tonkatsu**
Fried breaded pork cutlet

**Sake Nanban-yaki**
Pan Broiled Salmon with a mirin-soy-scallion pan sauce

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**Spanish Buffet - June 5th**

**Gazpacho Sevillano**
Chilled soup of tomatoes, bell peppers, and fennel

**Pan con tomate**
Catalan tomato toast

**Alubias Verdes con Cabrales**
Cold green beans with Cabrales cheese and pine nuts

**Escalivada**
Seasoned vegetables from the grill or plancha

**Galician Bean Stew**
White beans stewed with spinach

**Pollo en Pepitoria**
Chicken in Almond and Saffron Sauce

**Cod con Romesco**
Cod in a sauce of tomatoes and peppers thickened with bread