

Phonidable Hanoi

Buffet Weekday Dinner

11 September to 13 November 2026

Sunday to Thursday | 6pm to 9.30pm

S\$70** (Adult) | S\$35** (Child aged 6-12)

The Green Spread

Baby Romaine Lettuce, Mixed Lettuce, Arugula Green, Carrot, Sweet Corn, Cherry Tomato, Cucumber, Purple Cabbage, Olive, Cocktail Onion, Sundried Tomato, Korean Kimchi, Garlic Crouton, Parmesan Cheese & Feta Cheese

Dressing: Thousand Island, French, Italian, Sesame

Salad & Starter (on rotation)

Gỏi Bưởi Tôm Và Cua (Pomelo Salad with Prawn & Crab)

Lamb Bún Chả (Grilled Lamb Patty with Cold Noodle Soup)

Tôm Và Mực Nướng Sả (Grilled Lemongrass Shrimp & Squid Skewer)

Nghêu Xào Sả Ớt (Stir-fried Baby Clam with Lemongrass & Chilli)

Salad Rau Trộn Vịt Hun Khói (Smoked Duck Salad)

Chả Lát Thịt Bò (Vietnamese Beef Roll in Wild Betel Leaf)

Gỏi Cuốn Tôm (Fresh Summer Roll with Shrimp)

DIY Station

Bánh Mì

Honey Chicken Ham, Chicken Luncheon Mousse, Chicken Floss, Shredded Egg, Pickled Carrot, Red Cut Chilli & Coriander Leaf

Cheese & Dip (on rotation)

Brie Cheese, Goat Cheese, Blue Cheese, Emmental Cheese, Gouda Cheese & Cheddar Cheese

Selection of Dried Fruits & Nuts

Assorted Lavosh & Bread Stick

Local Cracker

Lekor Cracker (Traditional Fish Cracker), Onion Cracker, Pepper Papadum Cracker & Papadum Cracker

Seafood on Ice

Snow Crab Leg | Tiger Prawn | Canadian Black Mussel | Yabby | Sweet Clam

Thai Dipping Sauce: Nam Jim Talay (Thai Spicy Seafood Dip) & Thai Coriander Seafood Dip

Condiments: Wasabi Mayonnaise, Seafood Cocktail Sauce & Lemon Wedge

Japanese Highlight

Salmon & Tuna Sashimi

Assorted Sushi & Maki

Condiments: Pickled Ginger, Wasabi & Shoyu

Carving Station (on rotation)

Grilled Beef Ribeye with Chilli & Lemongrass

Chả Cá Lã Vọng (Grilled Whole Seabass with Turmeric & Dill)

Gà Nướng Sả (Roasted Vietnamese Lemongrass Chicken)

Soup of the Day (on rotation)

Canh Thịt Bò Băm Đậu Hũ (Vietnamese Minced Beef & Tofu Soup)

Súp Gà Bắp Và Nấm Đông Cô (Vietnamese Chicken, Black Fungus Mushroom & Sweet Corn Soup)

Forest Mushroom Truffle Soup

Corn Chowder Soup

Served with Soft Roll, Multigrain Roll & Baguette

Selection of Spread

*21 on Rajah reserves the right to make changes to the menu, subject to the availability of ingredients. All prices are quoted in Singapore dollars and subject to 10% service charge and prevailing government taxes.

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Vietnam Street Bite (on rotation)

Bánh Xèo (Vietnamese Crispy Crepe)

Bún Chả Pizza (Vietnamese Chicken Meatball Pizza)

Noodle Made Fresh Live Station (on rotation)

Bún Cá (Vietnamese Fish Noodle Soup) | Phở Gà (Traditional Vietnamese Chicken Noodle Soup) | Singapore Laksa

Vietnam Special (on rotation)

Cua Rang Muối Tiêu (Vietnamese Salt & Pepper Crab)

Cua Rang Me (Vietnamese Tamarind Crab)

Tôm Sú Xào Bơ Tỏi Ngũ Vị (Stir-fried Prawn with Garlic Butter & Five Spice)

Vịt Hầm Khoai Môn Và Quả Sấu (Braised Duck Stew with Sour Plum & Taro)

Cà Ri Vịt (Vietnamese Duck Curry)

Bò Kho (Vietnamese Beef Stew)

Bò Lúc Lắc (Vietnamese Stir-fried Beef Cube)

Cá Kho Dưa Cải (Braised Fish with Pickled Mustard Green)

Cá Hấp Tương (Steamed Fish with Soy Sauce)

Đùi Gà Chiên Bơ Tỏi (Fried Chicken Leg with Garlic Butter)

Gà Nướng Sả Ớt (Spicy Lemongrass Grilled Chicken)

Gà Chiên Muối (Vietnamese Salt & Pepper Fried Chicken)

Miến Xào Cua (Vietnamese Stir-fried Glass Noodle with Crab Meat)

Cơm Chiên Hải Sản Trái Thơm (Fried Rice with Seafood & Pineapple)

Cơm Chiên Bò Băm Dưa Cải (Fried Rice with Minced Beef & Pickled Mustard Green)

Mì Xào Bò Rau Củ (Stir-fried Noodle with Beef & Vegetable)

Steamed Jasmine Rice

Vietnam Dessert (on rotation)

Durian Pengat with Coconut Milk & Gula Melaka

Caramel Pear Mousse Cake

Passion Fruit Mousse

Coffee Pound Cake

Bánh Flan (Vietnamese Creme Caramel)

Bánh Chuối (Vietnamese Banana Cake)

Chè Hạt Sen Long Nhãn (Lotus Seed & Longan Soup)

Chè Cốm Nước Cốt Dừa (Sweet Green Rice Soup with Coconut Milk)

Chè Đậu Xanh Nước Cốt Dừa (Mung Bean Soup with Coconut Milk)

Fresh Cut Fruit

DIY Station

Chè Thái (Vietnamese Tropical Fruit Cocktail Dessert)

Sliced Jackfruit, Lychee, Longan, Toddy Palm Seed, Red Ruby, Grass Jelly, Coconut Milk & Shaved Ice

Ice Cream Selection

Coconut, Mango & Coffee Gelato

Served with Chocolate Rice, Raisin, Corn Flake & Dried Cranberry

Beverage

Cappuccino, Latte & Freshly Brewed Coffee

Selection of Tea

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Buffet Weekend Dinner

11 September to 13 November 2026

Friday & Saturday | 6pm to 9.30pm

S\$80** (Adult) | S\$40** (Child aged 6-12)

The Green Spread

Baby Romaine Lettuce, Mixed Lettuce, Arugula Green, Carrot, Sweet Corn, Cherry Tomato, Cucumber, Purple Cabbage, Olive, Cocktail Onion, Sundried Tomato, Korean Kimchi, Garlic Crouton, Parmesan Cheese & Feta Cheese

Dressing: Thousand Island, French, Italian, Sesame

Salad & Starter (on rotation)

Fresh Herb Rub Poached Salmon Served with Honey Mint Mayonnaise

Gỏi Bưởi Tôm Và Cua (Pomelo Salad with Prawn & Crab)

Lamb Bún Chả (Grilled Lamb Patty with Cold Noodle Soup)

Tôm Và Mực Nướng Sả (Grilled Lemongrass Shrimp & Squid Skewer)

Nghêu Xào Sả Ớt (Stir-fried Baby Clam with Lemongrass & Chilli)

Salad Rau Trộn Vịt Hun Khói (Smoked Duck Salad)

Chả Lá Lốt Thịt Bò (Vietnamese Beef Roll in Wild Betel Leaf)

Gỏi Cuốn Tôm (Fresh Summer Roll with Shrimp)

DIY Station

Bánh Mì

Honey Chicken Ham, Chicken Luncheon Mousse, Chicken Floss, Shredded Egg, Pickled Carrot, Red Cut Chilli & Coriander Leaf

Cheese & Dip (on rotation)

Brie Cheese, Goat Cheese, Blue Cheese, Emmental Cheese, Gouda Cheese & Cheddar Cheese

Selection of Dried Fruits & Nuts

Assorted Lavosh & Bread Stick

Local Cracker

Lekor Cracker (Traditional Fish Cracker), Onion Cracker, Pepper Papadum Cracker & Papadum Cracker

Seafood on Ice

Boston Lobster | Snow Crab Leg | Tiger Prawn | Yabby | Canadian Black Mussel | Sweet Clam

Thai Dipping Sauce: Nam Jim Talay (Thai Spicy Seafood Dip) & Thai Coriander Seafood Dip

Condiments: Wasabi Mayonnaise, Seafood Cocktail Sauce & Lemon Wedge

Japanese Highlight

Salmon & Tuna Sashimi

Assorted Sushi & Maki

Condiments: Pickled Ginger, Wasabi & Shoyu

Carving Station (on rotation)

Grilled Beef Ribeye with Chilli & Lemongrass

Chả Cá Lã Vọng (Grilled Whole Seabass with Turmeric & Dill)

Gà Nướng Sả (Roasted Vietnamese Lemongrass Chicken)

Soup of the Day (on rotation)

Súp Bào Ngừ Và Hải Sâm (Vietnamese Abalone & Sea Cucumber Soup)

Canh Thịt Bò Bằm Đậu Hũ (Vietnamese Minced Beef & Tofu Soup)

Súp Gà Bắp & Nấm Đông Cô (Vietnamese Chicken, Black Fungus Mushroom & Sweet Corn Soup)

Forest Mushroom Truffle Soup

Tomato Bisque with Basil Oil

Corn Chowder Soup

Served with Soft Roll, Multigrain Roll & Baguette

Selection of Spread

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Weekend Highlight

Hàu Nướng Mỡ Hành (Grilled Oyster with Scallion Oil)

Tôm Nướng (Vietnamese Skewered Grilled Shrimp with Salt & Chilli)

Canh Gà Nướng (Vietnamese Grilled Chicken Wing)

Noodle Made Fresh Live Station (on rotation)

Bún Cá (Vietnamese Fish Noodle Soup) | Phở Bò (Traditional Vietnamese Beef Noodle Soup) |

Singapore Laksa

Vietnam Special (on rotation)

Cua Rang Muối Tiêu (Vietnamese Salt & Pepper Crab)

Cua Rang Me (Vietnamese Tamarind Crab)

Đùi Gà Chiên Bơ Tỏi (Fried Chicken Leg with Garlic Butter)

Gà Nướng Sả Ớt (Spicy Lemongrass Grilled Chicken)

Gà Chiên Muối (Vietnamese Salt & Pepper Fried Chicken)

Cá Kho Dưa Cải (Braised Fish with Pickled Mustard Green)

Tôm Sú Xào Bơ Tỏi Ngũ Vị (Stir-fried Prawn with Garlic Butter & Five Spice)

Bò Kho (Vietnamese Beef Stew)

Bò Lúc Lắc (Vietnamese Stir-fried Beef Cube)

Vịt Hầm Khoai Môn và Quả Sấu (Braised Duck Stew with Sour Plum & Taro)

Cơm Chiên Bò Băm Dưa Cải (Fried Rice with Beef & Pickled Mustard Green)

Cà Ri Vịt (Vietnamese Duck Curry)

Cá Hấp Tương (Steamed Fish with Soy Sauce)

Cơm Chiên Hải Sản Trái Thơm (Fried Rice with Seafood & Pineapple)

Mì Xào Bò Rau Củ (Stir-fried Noodle with Beef & Vegetable)

Miến Xào Cua (Vietnamese Stir-fried Glass Noodle with Crab Meat)

Steamed Jasmine Rice

Vietnam Dessert (on rotation)

Durian Pengat with Coconut Milk & Gula Melaka

Caramel Pear Mousse Cake

Passion Fruit Mousse

Coffee Pound Cake

Bánh Flan (Vietnamese Creme Caramel)

Bánh chuối (Vietnamese Banana Cake)

Chè Hạt Sen Long Nhãn (Lotus Seed & Longan Soup)

Chè Cốm Nước Cốt Dừa (Sweet Green Rice Soup with Coconut Milk)

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Fresh Cut Fruit

DIY Station

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