



SHERATON
Sopot Hotel

Friday Buffets

Every Friday 18:00 - 22:30

- Unlimited selected drinks
- Variable menu themes
- Terrace with tables outdoors
- Rich buffets
- Seafood
- Live music
- Live cooking
- Delicious desserts

During the upcoming Friday Buffets, we'll take you on a delicious journey through
August - Asia

Book a table: tel. +48 506 788 728 restauracje@sheraton.com |
www.opentable.com

Price: 270 PLN Children up to 4 years old free, up to 12 years old 50% discount*

We kindly inform you that a 10% service fee will be added to your bill.



SAMPLE MENU - AUGUST

Asia

APPETIZERS

Kinilaw

tuna and shrimp marinated in vinegar and lime juice

Yum Woon Sen

salad with mung bean sprouts, tomatoes, rice noodles, and seafood

Lampia

vegetable and pork rolls served with a sour sauce

Salmon tataki

Salmon tataki with soy sauce and a salad with mango and fresh cucumber

Som Tam

a salad with papaya, tomatoes, peanuts, chili, and lime juice

Khao Jee

a baguette with liver pâté, radishes, cilantro, and chili

Yum Nua

salad with marinated beef, cucumber, tomato, mint, and Thai basil

GRILL

Bai Sach Chrouk

grilled pork marinated in soy sauce

Ang Dtray-Meuk

grilled squid with fish sauce, chili, and lime

Satay

chicken with peanut sauce

LIVE STATION

Mango Sticky Rice

BEVERAGES

Red and white house wine

Coffee, tea, water

HOT BUFFET

Laksa Curry

curry soup with shrimp, chili, coconut milk, and mung bean sprouts

Red Curry

red curry with chicken, eggplant, ginger, and Thai basil

Ikan Bakar

grilled fish wrapped in banana leaves with sambal sauce and lime

Jasmine rice

Roasted eggplant

marinated in soy sauce, garlic, and maple syrup

Nasi Goreng

fried rice with vegetables, egg, and chili

Yaki Udon

stir-fried udon noodles

Gyoza dumplings with vegetables

Bao with shrimp and mango salad

MAKI | CALIFORNIA |

DRAGON BALLS | NIGIRI

Shrimp | Salmon | Unagi Eel | Avocado |
Pickled Ginger | Soy Sauce | Wasabi

DESSERTS

Vanilla Purin

vanilla pudding with a hint of chili

Matcha mousse

matcha mousse with wild berries

Black sesame cake with Miso caramel

Sakura Mochi

Mini salads with lychee, mango, and mint

Japanese cheesecake



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