



WORLD FEAST

Don't just eat, FEAST!

Thuy's Vietnamese Feast

"Inspired by the way Vietnamese families eat — a shared table of smoky, fresh, sweet and savoury flavours, ready to be wrapped, dipped and enjoyed together."

— Chef Thuy Diem Pham



About This Box

Guest Chef Thuy Diem Pham, celebrating the generous, vibrant way Vietnamese families cook and eat together, creates this special box. Designed for sharing, this feast brings smoky grilled meats, fresh vegetables, punchy pickles, and classic Vietnamese sauces straight to your table.

Everything is prepared for you to finish at home with ease, offering contrasting textures and balanced flavours, sweet, savoury, fresh, and fragrant. Place it all in the centre of the table, mix and match, and enjoy a true Vietnamese family-style feast.

We recommend trying to use your chopsticks, which come with instructions on the wrapper. Custom dictates you should use the thick end for passing food to others and the thin end for eating.

All that is left for us to do is wish you the very best evening together, much love from Thuy and the WorldFeast team and remember..... Don't just eat, FEAST!

Safety Notes

Please ensure all chilled food is cold on arrival and transfer all of your food into your fridge as soon as received.

During preparation, please take care to ensure all raw meat and fish and their packaging is kept separate from any food which does not require cooking.

Appliances vary, so please make sure everything to be cooked is piping hot to the centre before serving.

Use by:

Allergens: includes cereals containing gluten (wheat), Fish, Molluscs, Soybeans, Sesame, Milk.

Made in a kitchen which handles all 14 allergens.

Recycling and composting instructions are here:



Vietnamese Feast Heating Instructions

Remove all of your food from the fridge one hour prior to heating to bring it up to room temperature. Preheat your oven to **180°C (fan)/200°C (conventional)/Gas Mark 6**. To make washing up a doddle, we recommend lining your baking trays with baking parchment. **We have ticked all items included in your box.**

Dish	Preparation
Vietnamese Grilled Chicken Wings	Place onto baking tray skin side up. Spoon over any marinade left in the bag. Place into your oven for 35 minutes . If your skin is not quite as crispy as you'd like, leave in the oven for a further 3 minutes . Slice your Lemongrass Chicken Thighs to serve.
Grilled Lemongrass Chicken Thighs	
Turmeric-Baked Cauliflower with Soy Glaze	Place onto baking tray. Place into your oven for 35 minutes . Once cooked, drizzle with Honey-Soy Glaze.
Baked Cabbage with Honey-Soy Glaze	Spoon two tablespoons of Honey-Soy Glaze onto your cabbage and place onto baking tray. Place into your oven for 20 minutes . Once cooked, drizzle with some more Honey-Soy Glaze.
Grilled Corn on the Cob with Onion Butter Oil	Place onto baking tray. Place into your oven for 13-15 minutes . Once cooked, melt your Onion-Butter Oil over your corn.
Grilled Salmon with Vietnamese Dressing	Place onto baking tray skin side down. Spoon over any marinade left in the bag. Place into your oven for 7-8 minutes .
Vermicelli Rice Noodles	Place into a pan of boiling water for 3-4 minutes . Drain into a colander and rinse under cold running water for about 20-30 seconds , gently separating the noodles with your fingers, tongs or your chopsticks. These should be served cold.
Baby Gem Lettuce and Coriander and Mint	Finely chop your coriander and mint. Cut the baby gem lettuce into very thin strips (like matchsticks) moving from the top end to the bottom.
Smacked Cucumber	Plate your cucumber and drizzle with Sweet Tamarind Sauce.
Sticky Rice with Banana Pudding	Place a colander on top of a pan of boiling water – place your puddings into the colander and steam over hot water until hot and you can smell the scent of the puddings.

Plating Guide

Chicken Wings

Place these onto a plate and serve. Guests should dress these with any condiment they like. These can be served as a starter or as part of the main meal.

Mains

Traditionally everything should be placed into the middle of the table for guests to help themselves.

You can guide your guests on how to build their noodle bowls (or plates): portion your noodles between bowls. Place your Grilled Lemongrass Chicken Thighs or Grilled Salmon with Vietnamese Dressing on top of your noodles. Add your Baby Gem Lettuce, Carrot & Daikon Pickles and Pickled Ginger on top of your noodles around the edge. Dress each bowl by pouring over your Nước Chấm - Classic Vietnamese Dipping Sauce.

Sides

Plate your sides. Place into the middle of your table, these are for sharing.

Condiments

Place your Crispy Chilli Oil, Chive Oil, Crispy Fried Onions and Coriander and Mint into serving bowls and place in the middle of your table. Add these to anything you like. We recommend experimenting with these on different dishes.