

A large, stylized green bamboo branch graphic is positioned diagonally across the page, serving as a background for the text. The branch features several sharp, pointed leaves and a central stem with small, circular nodes.

SAIGON MENU

STARTERS - MÓN KHAI VỊ



RICE NOODLE ROLLS

(G) Hanoi fresh rice noodle rolls with beef and fresh herbs
Phở cuốn thịt bò rau thơm VND 130

(G) Fresh spring rolls with fried tofu, vegetables and fresh herbs
Nem tươi cuốn đậu phụ VND 105

(G) Fried spring rolls with prawns and mushroom
Nem chiên cuốn tôm nấm VND 180

(G) Fried spring rolls with mushroom, bean sprouts and vegetables
Nem rau chiên VND 105

(G) Saigon spring rolls
Nem Sài Gòn VND 160

*Fresh spring rolls with prawns and mango / Nem tươi cuốn tôm xoài
Fried spring rolls with prawns and mushroom / Nem chiên tôm nấm*

(P) “Chao Tom”
Chạo tôm bao mía VND 239
Fried sugar cane wrapped with minced shrimp and pork

(N) Grilled beef wrapped in “La lot” leaf
Bò nướng lá lốt VND 230
Served with sticky rice ball and sweet chili dipping sauce / Phức vụ cùng xôi chiên sốt ớt ngọt

Hanoi combination platter (N,P,G)
Món khai vị Hà Nội VND 230

*Fried sugar cane wrapped with minced shrimp and pork / Chạo tôm bao mía nướng
Fresh spring rolls with prawns and mango / Nem tươi cuốn tôm xoài
Vietnamese steamed rice rolls with pork and mushroom / Bánh cuốn thịt
Fire pork terrine / Chả quế
Banana blossom salad with chicken / Nộm hoa chuối gà xé*

(N: Nuts P: Pork G: Gluten)

Prices are quoted in thousands of VND and are subject to 5% service charge and 10% government tax
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SAIGON SPRING ROLLS



GRILLED BEEF WRAPPED IN “LA LOT” LEAF

SALADS - GỎI

(N) Green mango salad / Gỏi xoài xanh hải sản VND 230
Grilled tiger prawns and mixed seafood

(N) Australian cured beef / Bò bóp thái VND 249
Southern style cured beef with lemon, ginger and fresh herbs

(N) Banana blossom salad / Nộm hoa chuối thịt gà VND 180
Marinated chicken with fresh herbs

(N) Pomelo salad / Nộm bưởi tôm VND 220
Marinated prawns and mint leaf

(N) Tofu and vegetables salad / Xà lát rau & đậu phụ chiên VND 105
Fried tofu with crunchy vegetables

SOUPS - SÚP

Crab meat soup / Súp cua bể VND 160
With fresh asparagus / nấu măng tây

(P) Hanoi chicken soup / Súp gà Hà Nội VND 120
*With shredded pork terrine, mushrooms and lotus seed
Nấu nấm hương, giò và hạt sen*

Southern style sour and spicy soup / Canh chua Nam bộ VND 175
*With salmon medallion, pineapple, okras and fresh herbs
Nấu cá hồi, dưa, đậu bắp và rau thơm*

Treasure of the sea / Súp hải sản VND 389
*Abalone, scallops and mixed seafood soup, topped with Salmon roe
Nấu bào ngư, sò điệp, hải sản và trứng cá hồi*

Sweet corn and vegetables soup / Súp ngô non VND 105
*Whole kernel corn, fresh mushroom and vegetables soup
Súp ngô non nấu nấm tươi và rau*

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BANANA BLOSSOM SALAD



POMELO SALAD



TREASURE OF THE SEA

STREET CUISINE ẨM THỰC ĐƯỜNG PHỐ



STEAMED RICE ROLLS

(G) "Pho" / Phở bò hoặc gà VND 200

Vietnamese broth with rice noodles, bean sprouts and fresh herbs
And your choice of either beef or chicken served with lime and chili

(P,G) "Bun Cha" / Bún chả VND 195

Hanoi's famous char-grilled pork patties and pork belly
Served with fresh rice noodles, green herbs and house dressing

(N,G) "Cha Ca" / Chả Cá VND 269

Fried Sturgeon fish marinated with galangal and shallots
Served with fresh rice noodles, fresh herbs and house dressing

Stir-fried vermicelli / Miến xào tôm cua VND 265
With crab meat and prawns

(G) Crispy fried rice noodles / Phở bò xào giòn VND 205
Served with sautéed beef and shredded vegetables

(P,G) Steamed rice rolls / Bánh cuốn Hà Nội VND 120

Steamed rice rolls with pork and mushroom. Served with fresh herbs,
pork terrine and dipping sauce.

(P,G) Hue style prawn dumpling / Bánh bột lọc Huế VND 120

Served with fresh herbs and dipping sauce

(P,G) Vietnamese pancakes / Bánh xèo tôm thịt VND 150

With prawns, pork and bean sprouts. Served with fresh herbs and dipping sauce

(N,G) Southern style beef noodles / Bún bò Nam bộ VND 225

Served with fresh herbs, roasted peanuts, fried shallots and dipping sauce.



BUN CHA



SOUTHERN STYLE BEEF NOODLES

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MAINS / MÓN CHÍNH POULTRY - CÁC MÓN GÀ VÀ VỊT

(G) Free-range mountain chicken / Gà nướng mật ong VND 360

Traditional grilled chicken marinated with honey and local spices

(N) Wok-fried chicken / Gà xào hạt điều & xoài VND 240

With cashew nuts and mango

Sweet and sour chicken / Gà sốt chua ngọt VND 220

With bell peppers, onion and pineapple in sweet and sour dipping sauce

"Lang Son" style roasted duck / Vịt quay Lạng Sơn VND 360

Served with dipping sauce

Roasted Duck breast / Lườn vịt nướng sốt me và rau cải chíp VND 259

Oven-roasted duck breast on sautéed bok choy and tamarind sauce

(N) Stir-fried duck / Vịt xào húng quế VND 249

With sweet basil, onion, chili and peanut

MEAT - CÁC MÓN THỊT BÒ & THỊT LỢN

(D,G) Australian Beef "Luc Lac" / Bò Lúc Lắc VND 450

Wok-fried with tomatoes and onions in our signature pepper sauce

Angus beef grilled 250gr / Bò nướng sả ớt VND 550

With lemon grass and chili

(P) Grilled mountain pork skewer / Chả lợn Mường nướng lá Mắc mật VND 279

Marinated with "Mac mat" leaf and local spices

(P) Baked pork spare ribs / Sườn lợn tẩm mật ong nướng VND 249

Marinated with honey, sesame, lightly spicy

(P) Stewed pork / Lợn kho dừa VND 199

Pork belly stewed with coconut and local spices in caramel sauce

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FREE-RANGE MOUNTAIN CHICKEN



ANGUS BEEF "LUC LAC"



ANGUS BEEF GRILLED

MAINS / MÓN CHÍNH

SEAFOOD - HẢI SẢN

Grilled Nha Trang lobster 500gr / Tôm hùm Nha Trang nướng
Marinated with local spices VND 790

Braised abalone / Bào ngư hầm nấm
Australian abalone braised with black mushroom in oyster sauce VND 890

Grilled jumbo prawns / Tôm nướng
Marinated with shallots, dill and chili VND 380

(G) Fried tiger prawns / Tôm chiên dừa
Coated with shredded coconut and dipping sauce VND 320

Fried soft shell crab / Cua bảy chiên sốt me
With tamarind sauce VND 350

Wok-fried scallops / Sò điệp xào măng tây
With green asparagus and ginger VND 320

Braised seafood / Hải sản om-gừng hành niêu đất
Tiger prawns, scallops and calamari with ginger and spring onions VND 320

Norwegian salmon / Cá hồi nướng ống tre
Baked in bamboo and marinated with local spices VND 360

Grilled fish Sturgeon / Cá tầm gói lá chuối nướng
*Marinated with local spices and wrapped in banana leaf.
Served with fresh herbs and dipping sauce* VND 360

Baked snow fish / Cá tuyết nướng cay
Marinated with local spices and accompanied with fresh herbs and dipping sauce VND 550

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VEGETABLES - RAU

Local seasonal vegetables / Rau chân hoặc xào tỏi
Choice of steamed or sautéed with garlic VND 120

Kai lan / Cải làn xào nấm xốt dầu hào
Sautéed with black mushroom in oyster sauce VND 140

Bok choy / Cải chíp xào nấm tổng hợp sốt dầu hào
Sautéed with assorted fresh mushrooms in oyster sauce VND 140

Asparagus / Măng tây xào tỏi
Sautéed with garlic VND 180

(N) Broccoli / Hoa lơ xào hạnh nhân
Sautéed with almond flakes VND 120

Lotus root / Củ sen xào rau non
Sautéed with spring vegetables and garlic VND 120

Steamed tofu / Đậu phụ hấp sốt xì dầu
With soy sauce, garlic oil and spring onions VND 105

Braised tofu / Đậu phụ hầm nấm sốt dầu hào
With black mushroom and spinach in oyster sauce VND 140

FRIED RICE - CƠM RANG

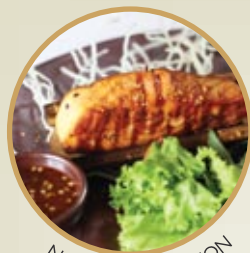
(P,G) Saigon's special fried rice / Cơm rang đặc biệt nhà hàng Sài Gòn
Topped with fried egg and grilled prawn VND 205

(G) Seafood fried rice / Cơm rang hải sản
Assorted seafood, vegetables and eggs VND 160

(G) Vegetable fried rice / Cơm rang rau
Assorted vegetables and eggs VND 120

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NORWEGIAN SALMON



NHA TRANG LOBSTER



FRIED TIGER PRAWNS



BOK CHOY



STEAMED TOFU



SAIGON'S SPECIAL FRIED RICE

DESSERT - TRÁNG MIỆNG

- (D) Mango with sago, vanilla ice cream and dried fruit twist
Chè xoài trân châu với kem vani và bánh hoa quả VND 120
- (D) Black sesame panna cotta with coconut ice cream
Bánh kem vừng đen ăn cùng kem dừa VND 120
- (N,D) Vietnamese coffee milk mousse and peanut biscotti
Kem cà phê và bánh đậu phộng giòn VND 105
- (D) Green bean pudding, coconut jelly and tropical fruits
Thạch chè đậu xanh dừa với hoa quả nhiệt đới VND 105
- Seasonal fresh fruit platter
Hoa quả theo mùa VND 120
- Ice cream
Kem viên VND 40/scoop

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LIVE SEAFOOD - HẢI SẢN TƯƠI SỐNG

Cooked to your liking: Steamed or grilled

- Live lobster / Tôm hùm bơi VND 500/100gr
(Requires 2-hour advance notice / yêu cầu đặt trước 2 tiếng)
- Grouper / Cá song VND 105/100gr
- Live sea bass / Cá vược VND 60/100gr
- Flower crab / Ghẹ hoa VND 70/100gr
- Prawns / Tôm VND 120/100gr
- Oyster / Hàu VND 30/pcs
- Clam big / Ngao VND 20/100gr
- Sweet snail / Ốc hương VND 80/100gr
- Crab / Cua bé VND 120/100gr



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