

**FRIED SPRING ROLLS (3PCS) D/F 12**

Called "Chả giò" in South Vietnam. These tasty rolls contain pork and shrimp filling, wrapped in delicate rice paper include vegetables such as carrots, cabbage and glass noodles. The rolls are shortly fried and result in a treat with an appetizing golden color, a thin, crispy, texture.

**FRESH SPRING ROLLS (3PCS) D/F G/F 12**

"Gỏi cuốn" is a Vietnamese fresh spring roll made with shrimp, pork, lettuce, pickled carrot, mung bean sprouts, and rice vermicelli wrapped in "bánh tráng" (Vietnamese rice paper). One of the most popular staples in Vietnamese cuisine, it's considered a national dish of Vietnam along with phở and bánh mì. Served with homemade hoisin peanut dipping sauce.

**DEEP FRIED WONTONS (6 PCS) D/F 12**

"Hoành thánh chiên" are prepared crispy and contain sweet and sour shrimp, pork mince, minced onions & spices. Served with sweet chilli sauce.

**DEEP FRIED PRAWNS (6 PCS) D/F 12**

Panko crumbed prawn cuttlets. deep fried to perfection. Served with sweet chilli sauce

**CHICKEN NIBBLES (6 PCS) G/F G/F 12**

The chicken wing of your dreams! The wings are coated with golden garlic bits and a sticky sweet savory fish sauce that will become your next food addition!

**VIETNAMESE PANCAKE " BÁNH XÈO" D/F G/F 17**

"Bánh xèo" means "sizzling cake" for the sound the pancake batter makes when added to the hot pan. Combine rice flour, coconut cream, turmeric, spring onion filled with savory slices of pork, shrimp, mung bean, and bean sprouts. This crowd pleaser is a hot-off-the-pan, crispy, crunchy, golden brown pallet pleaser served with salads and homemade fish sauce.

**SAIGON SALAD " GỎI" D/F**

It's a refreshing salad of hand-shredded meat, cabbage, pickled carrots, red onions and coriander, celery, Vietnamses mint, mixed with a sweet and savory fish sauce dressing, and topped with crunchy roasted peanuts and fried shallots.

**Grilled Chicken/ Grilled Pork/Beef lemongrass/Prawns 15**

**Served as Main 20**

**GRILLED KING PRAWNS**

**\$15 for 4 prawns**

**\$20 for 6 prawns**

**SAIGON PLATTER 1 (FOR 2 PEOPLE) 18**

(Fresh spring rolls 2, wontons 4, chicken nibbles 4, salad )

**SAIGON PLATTER 2 (FOR 2 PEOPLE) 18**

(Fresh spring rolls 2, wontons 4, prawns 4, salad )

## PHO D/F G/F

Phở - Vietnamese world popular soup consisting of broth, meat, rice noodles, mung bean sprouts, spring onion, coriander. Served with hoisin sauce, chili sauce and your choice of meat

**Chicken/Sliced Beef/Prawns 23**

**PHO SPECIAL - Extra-large with combination of sliced beef, prawns, ox tail 28**

## SAIGON VERMICELLI SALAD D/F

Bún thịt nướng - This is love in a bowl. You have your sweet bits, sour bits, caramelization, some crunch, and aromatic herbs in a single, colorful arrangement with grilled meats served with traditional Vietnamese sweet chilli fish sauce.

**Grilled pork/Grilled chicken/Beef lemongrass/Prawns 25**

## VIETNAMESE CHICKEN CURRY G/F 25

"Ca ri" Vietnamese curries are totally different from Thai and Indian curries. They are just as flavorful. Consider this recipe for Vietnamese coconut chicken curry, seasoned with ginger, garlic, fish sauce, and curry powder. The coconut milk gives the curry a mild sweetness and a luxurious creaminess. Russet potatoes, sweet potatoes, and carrots cooked until tender and make this curry silky & scrumptious

## SAIGON GRILLED D/F

"Com tấm" is one of 10 Vietnamese dishes recognized by the Asia Record Organization (ARO) for their important culinary value to the international community. Marinated meat with traditional Vietnamese sauce. Served with steam rice, salad and fish sauce.

**Grilled pork /Grilled chicken 25**

**Grilled Pork Ribs 28**

## VIETNAMESE STEAK D/F 29

**Steak** 250g Scotch fillet, fries, salads & Vietnamese lime & pepper sauce or mushroom sauce.

**Add 2 Eggs 4**

**Add 2 King Prawns on grill 6**

## SHAKING BEEF - "Bò Lúc Lắc" D/F 29

"Bò" means beef in Vietnamese language and "lúc lắc" means shaking and tossing the beef back and forth in a wok during the cooking process. Stir fried dice scotch fillet with capsicum and roast vegetables in savory sauce.

**Steamed Rice/Fries**

## BEEFY G D/F

28

Chunky grilled dice scotch fillet served with salad tangy chilli lime house dressing, Vietnamese mints and your choice of steamed rice or fries. Chilli lime dressing can be customised to add more fresh chilli.

## WOK TOSSED BEEF D/F

29

Wok tossed sliced beef with red onion, coriander, celery, garlic in a soy sauce, black peppers and chilli dressing served with steamed rice & salad.

## STIR FRIED D/F

26

"Xào" This Vietnamese-style stir fry is something I grew up eating, using a simple base of bouillon, hoisin sauce, and scallion for flavor.

Stir fried vegetables and your choices of meat (**Beef/Chicken/Prawns**) in homemade stir fried hoisin sauce.

**SERVED WITH:** Steam rice/ Egg noodles / Rice noodles

## KHO - Braised & Caramelized

30

"Kho" is a Vietnamese cooking technique where a protein source is braised on a low heat in a mixture of fish sauce, sugar, water, salt and pepper. The resulting dish is a little bit of salty and savory meant to be eaten with steamed rice. Your choice of **FISH or PORK RIBS**

## VEGETARIAN OPTIONS

Vegetable fried spring rolls <small>D/F</small>	12
Vegetable pancake <small>D/F</small>	16
Stir fried vegetables with tofu, served with steam rice <small>D/G</small>	24
Stir fried vegetables with rice noodles & tofu <small>D/F</small>	24
Stir fried vegetables with egg noodles & tofu <small>D/F</small>	24
Saigon vermicelli salad with fried spring rolls <small>D/F</small>	23

## KID MEALS

Chicken nuggets and fries	10
Mini hotdog and fries	10
Mix chicken nuggets, mini hotdog and fries	10
Fried spring rolls or Fried wonton w/ fries	10
Fried prawns/Chicken Nibbles	12
Kids Icecream Sundae	5

## DESSERTS

Cotton cheese cake served with ice cream	10
Icecream Sundae - Choice of passion fruit, strawberry, chocolate and caramel	10
Affagato - Vanilla Ice cream with a shot of coffee and liquer of your choice.	12

**Ask our staff for the Vietnamese dessert of the day**