

- 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 on request* **13**
 “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). Served with homemade hoisin peanut dipping sauce.
- DEEP FRIED WONTONS (6 PCS)** *D/F* **13**
 “Hoành thánh chiên” are prepared crispy and contain sweet and sour shrrimp, pork mince, minced onions & spices . Served with sweet chilli sauce.
- DEEP FRIED PRAWNS (6 PCS)** *D/F* **13**
 Panko crumbed prawn cuttlets. deep fried to perfection. Served with sweet chilli sauce
- VIETNAMESE PANCAKE “ BÁNH XÈO”** *D/F* **19**
 “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.
- CHICKEN NIBBLES (6 PCS)** *G/F* **13**
 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!
- TANGY BEEF LIME SALAD** *D/F* **18**
 Secret family recipe modified by the owner. Grilled beef mix with red onions, celery, coriander, roasted peanuts in lime juice and pepper.
- Share for 2** **22**
- GRILLED KING PRAWNS WITH GARLIC BUTTER**
\$15 for 4 prawns **\$20 for 6 prawns**
- SAIGON PLATTER 1 (FOR 2 PEOPLE)** **20**
 (2 Fried spring rolls, 4 wontons, 2 chicken nibbes, salad)
- SAIGON PLATTER 2 (FOR 2 PEOPLE)** **20**
 (2 Fried spring rolls, 4 wontons, 2 prawn tempura, 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 **25**

PHO SPECIAL - combination of sliced beef, prawns, chicken **30**

SAIGON SALAD “ GỎI” D/F G/F on request **24**

It's a refreshing salad of hand-shredded meat, cabbage, pickled carrots, red onions and coriander, celery, Vietnamese 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

SAIGON VERMICELLI “Bun” D/F G/F on request **26**

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

VIETNAMESE CHICKEN CURRY G/F **28**

“ Cà 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 G/F on request

Cơm 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/Beef lemongrass **27**

Grilled Pork Ribs **30**

SAIGON STEAK D/F **30**

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

Add 2 Eggs **4**

Add 2 King Prawns on grill **6**

SHAKING BEEF – “Bò Lúc Lắc” D/F **30**

“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 or Fries

BEEFY G D/F **29**

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 G/F on request **27**

“ 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 peper. 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**

LAMB SHANK **34**

Slow cooked Lamb shank served with creamy herb mash potato, seasonal veg and lamb jus

VEGETARIAN OPTIONS

Vegetable fried spring rolls <small>D/F</small>	13
Vegetable pancake <small>D/F</small>	19
Stir fried vegetables with tofu, served with steam rice <small>D/G</small>	26
Stir fried vegetables with rice noodles & tofu <small>D/F</small>	26
Stir fried vegetables with egg noodles & tofu <small>D/F</small>	26
Saigon vermicelli salad with fried spring rolls <small>D/F</small>	26

KID MEALS

Chicken nuggets and fries	10
Mini hotdogs and fries	10
Mix chicken nuggets, mini hotdog and fries	12
Fried wontons & fries	12
Chicken Nibbles & fries	12
Kids Ice Cream Sundae	6

DESSERTS

Kiwi cheese cakes - Choice of Salted caramel, chocolate oreo, passion fruit, or raspberry. Served with Ice Cream	12
Flan Caramel served with Ice Cream	12
Coconut Jelly served with Ice Cream	12
Ice Cream Sundae - Choice of passion fruit, strawberry, chocolate and caramel	12
Affagato - Vanilla Ice cream with a shot of coffee and liquer of your choice.	14