

CULINARY

Discovery Vietnam

from **NORTH, CENTRAL & SOUTH**



Yêu **SAIGON** Group
VIETNAMESE HEALTHY CUISINE



HƯƠNG VỊ VIETNAM

The Taste of Vietnam



01

01 • BÁNH XÈO CÙ HỦ DỪA TÔM

Signature Fried Pancake from The South with Coconut Heart & Shrimp

Rp90.000

The above price does not include 10% Tax & Service Charge or 7,5% Packaging Charges for Take Away

Please inform our staff if you have any special request or Food Allergies

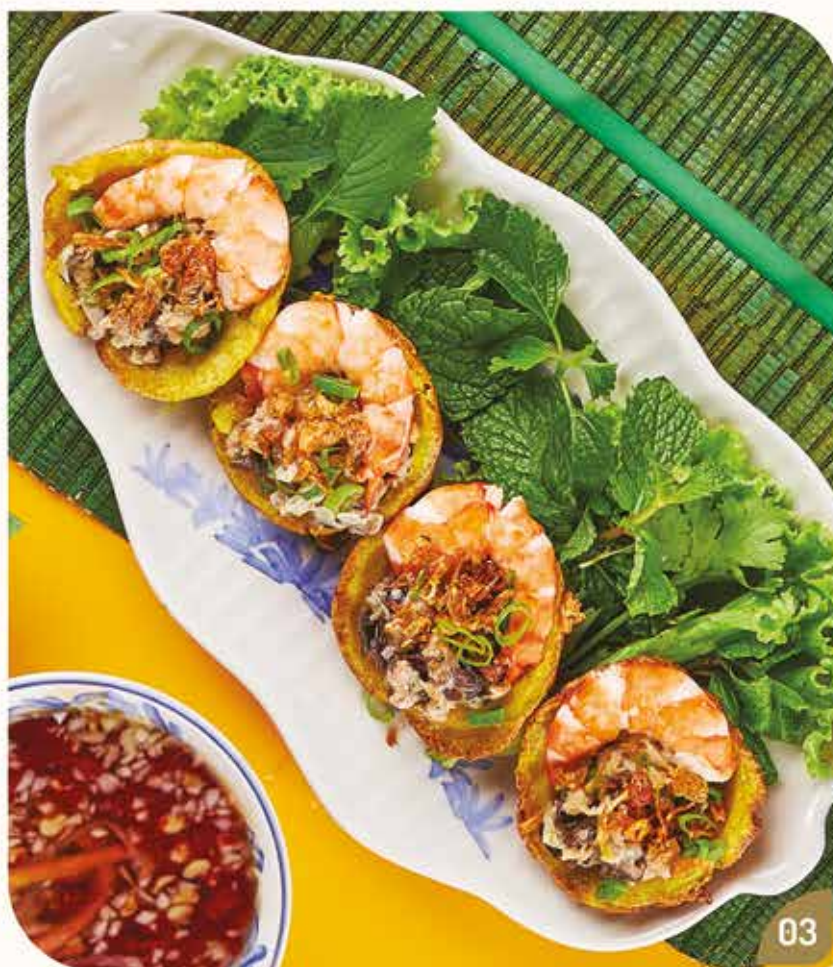
**02 • BÁNH XÈO
CỦ HỦ DỪA -
TÔM MỰC**

Signature Fried Pancake
from The South with
Coconut Heart,
Shrimp & Squid

Rp100.000



02



03

**03 • BÁNH KHỌT
MIỀN TRUNG**

Crispy Mini Pancakes
with Chicken, Shrimp &
Coconut Milk

Rp80.000 / 4 Pcs



04 • BÁNH PHỒNG TÔM BÒ LÁ LỐT

Vietnamese Shrimp Crackers
with Beef Wrapped in
Vines Leaves

Rp60.000

05 • CHẢ GIÒ TÔM (SMALL)

Signature Saigon
Fried Spring Rolls with
Shrimp & Chicken

Rp70.000

2 ROLLS





06

06 • CHẢ GIÒ TÔM (BIG)

Signature Saigon Fried Spring Rolls with Shrimp & Chicken

Rp140.000 **4 ROLLS**

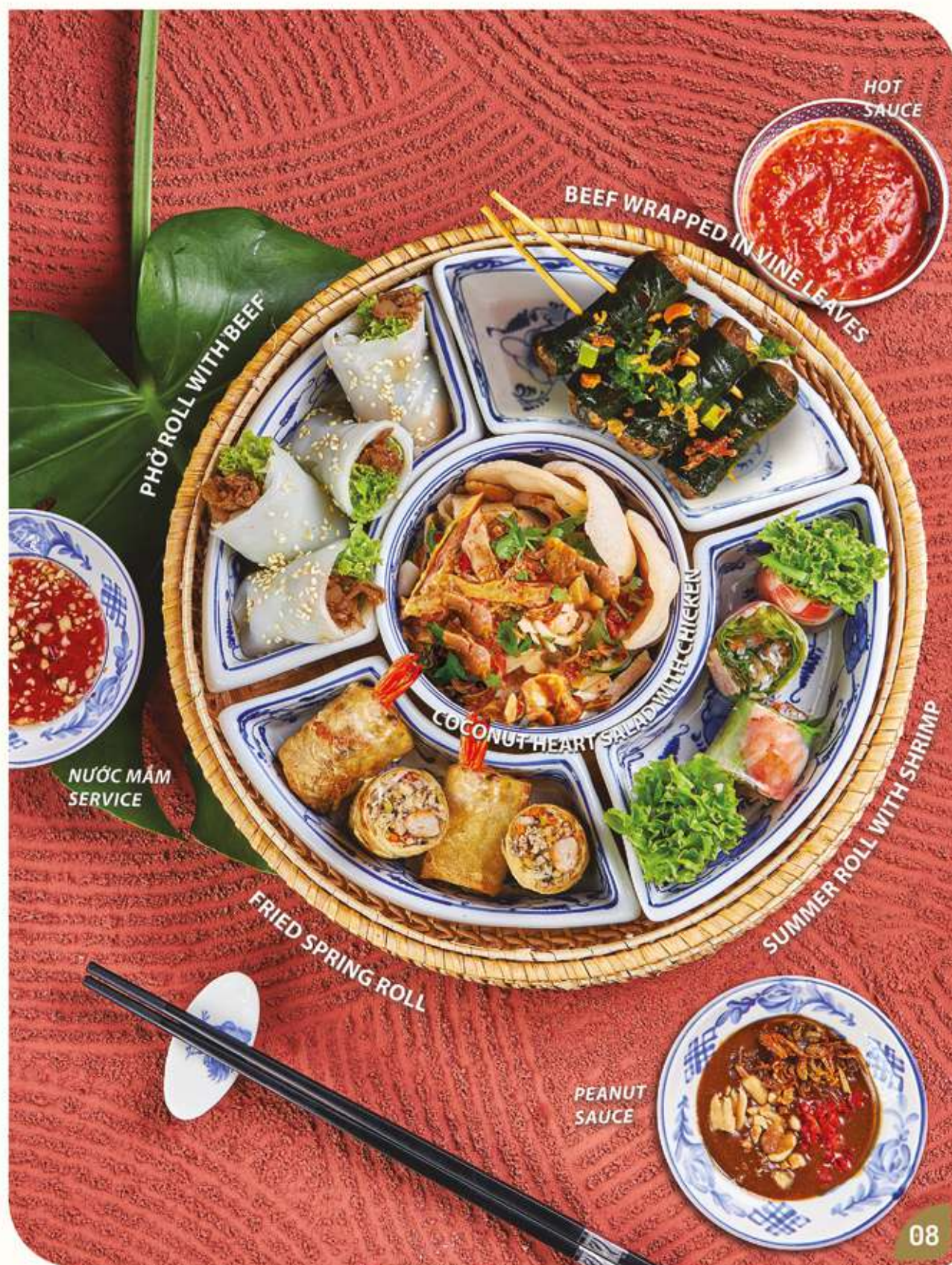


07

07 • KHOAI TÂY CHIÊN BƠ TỎI

French Fries with
Garlic Butter

Rp68.000



08 • KHAY SÀI GÒN

3-4 PAX

Special Spring and Fresh Rolls Platter. Delectable Fried Shrimp Spring Rolls, Fresh Shrimp Rolls, Phở Rolls with Lemongrass Beef, Beef Wrapped in Vine Leaves & Coconut Heart Salad Vietnamese Style

Rp 210.000



MÓN CUỐN Summer Rolls



09 • GỎI CUỐN TÔM

Saigon Summer Rolls
with Shrimp &
Homemade
Chicken Ham

Rp85.000

09



10 • BÁNH PHỞ CUỐN TÔM NƯỚNG

"Phở" Rolls with Grilled Shrimp, Homemade Chicken Ham & Sesame Seeds

Rp75.000

10



11

11 • BÁNH PHỞ CUỐN BÒ NƯỚNG

Phở Rolls with Grilled Lemongrass Beef, Homemade Beef Cold Cuts & Sesame Seeds

Rp75.000



12

12 • BÁNH PHỞ CUỐN GÀ NƯỚNG

Phở Rolls with Grilled Chicken & Sesame Seeds

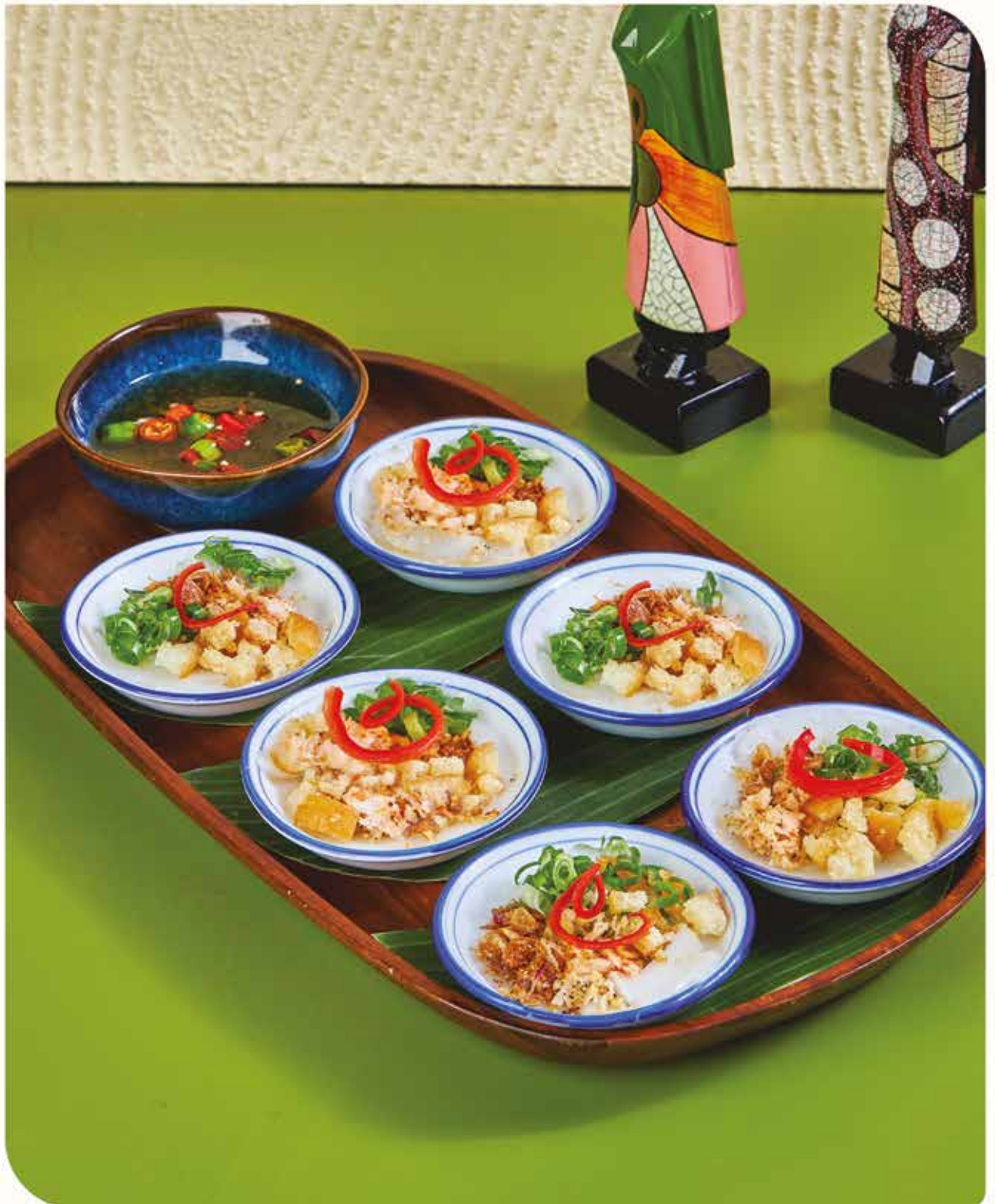
Rp70.000

SAVORY

13 • BÁNH BÈO (BIG)

"Huế" Style Steamed Rice Cake Topped
with Minced Dried Shimp

Rp90.000





14 • BÁNH BÈO (SMALL)

"Huế" Style Steamed Rice Cake Topped with Minced Dried Shrimp

Rp60.000

15 • BÁNH ƯỐT TÔM

Steamed Rice Cake with Shrimp

Rp85.000





16



17

16 • BÁNH CUỐN HÀ NỘI

"Hà Nội" Steamed Rice Rolls with Minced Chicken, Shiitake Mushroom & Homemade Chicken Ham

Rp90.000

17 • BÁNH CUỐN CÁ HỒI

Steamed Rice Rolls with Salmon Fish, Minced Chicken, Shiitake Mushroom & Homemade Chicken Ham

Rp130.000

GỎI Salad



18 • SALAD BÒ NƯỚNG (*GRILLED BEEF*)

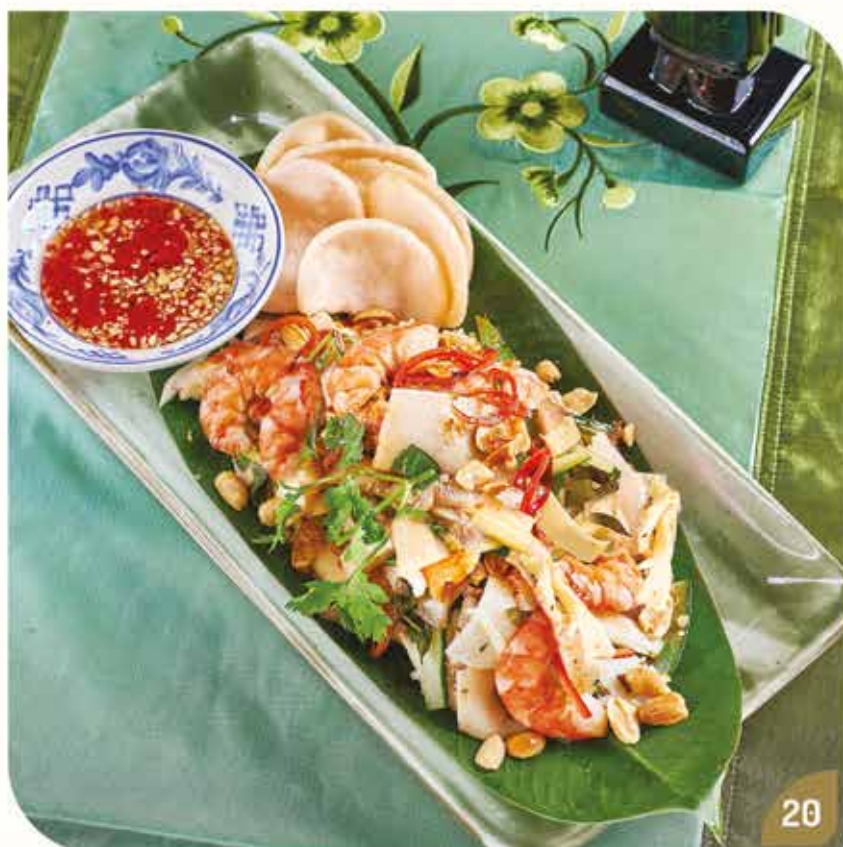
Grilled Beef Salad with Lettuce, Tomato, Onion, Egg & Vinegar Dressing

Rp90.000

19 • SALAD CÁ HỒI LỨC LẮC

Salmon Fish Salad with Lettuce, Tomato, Onion, Egg & Vinegar Dressing

Rp130.000



**20 • GỎI CỎ HỦ DỪA
TÔM NƯỚNG**

Coconut Heart Salad with
Shrimp & Fried Chicken Ham

Rp**100.000**

**21 • GỎI CỎ HỦ DỪA
TÔM - MỰC**

Coconut Heart Salad
with Shrimp & Squid

Rp**110.000**



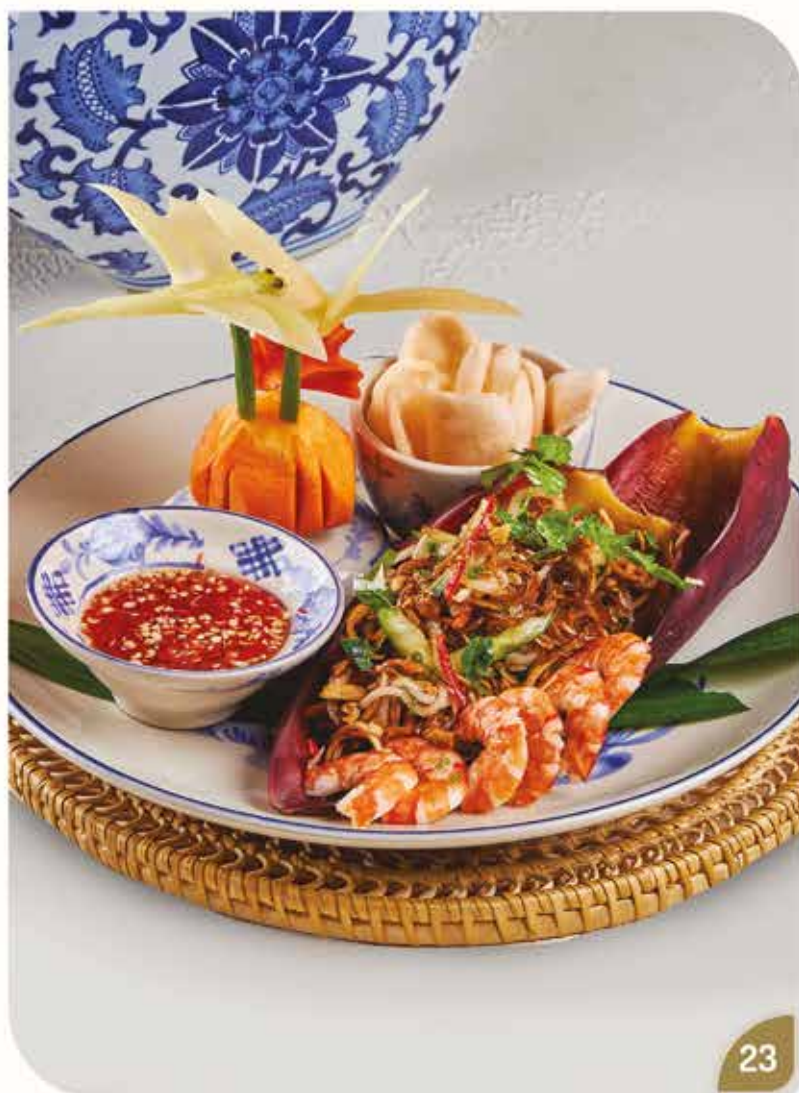


22

22 • GỎI HOA CHUỐI ĐÙI GÀ HỘI AN

Banana Blossom Salad with
Chicken

Rp90.000



23

23 • GỎI HOA CHUỐI TÔM NƯỚNG

Banana Blossom Salad
with Grilled Shrimp &
Fried Chicken Ham

Rp95.000





24 • GỎI XOÀI CỐC TÔM – GÀ NƯỚNG

Young Mango Salad with Shrimp & Grilled Chicken

Rp85.000

25 • GỎI XOÀI CỐC TÔM NƯỚNG

Young Mango Salad with Grilled Shrimp & Fried Chicken Ham

Rp90.000

BÁNH MÌ SAIGON

Vietnamese Baguette

26 • BÁNH MÌ SIGNATURE

Signature Saigon Baguette with Chicken Pate, Mayonnaise, Lemongrass Beef, Grilled Chicken, Shredded Chicken, Chicken Ham & Beef Cold Cuts

Rp85.000



SIGNATURE



26



27 • BÁNH MÌ GÀ NƯỚNG

Baguette with Chicken Pate, Mayonnaise, Grilled Chicken, Shredded Chicken, & Chicken Ham

Rp75.000

28 • BÁNH MÌ BÒ NƯỚNG

Baguette with Chicken Pate, Mayonnaise, Lemongrass Beef, Shredded Chicken & Homemade Beef Cold Cuts

Rp85.000





29 • BÁNH MÌ CÁ HỒI

Baguette with Garlic Butter Salmon, Shredded Chicken
& Mayonnaise

Rp125.000



30 • BÁNH MÌ CHẠO TÔM

Baguette with Chicken Pate, Mayonnaise, Shrimp Paste on Sugarcane, Shredded CHicken & Fried Chicken Ham

Rp95.000

31 • BÁNH MÌ BƠ TỎI

Garlic Butter Baguette

Rp35.000

BÚN & BÁNH HOI

Vermicelli Salad & Vermicelli Sheets



32

32 • BÚN CHẢ HÀ NỘI

2 PAX



Hà Nội Style Vermicelli Noodle with Grilled Ribeye Beef, Grilled Beef Patty & Crispy Spring Rolls. Served with Fish Sauce & Green Papaya Pickle

Rp150.000

BÚN Vermicelli Salad



33• BÚN CHẢO TÔM - TÔM NƯỚNG - CHẢ GIÒ

Vermicelli Salad with
Shrimp on Sugarcane,
Shrimp, Crispy Spring Rolls,
Herbs & Bean Sprouts

Rp120.000

34 • BÚN BÒ NƯỚNG NAM BỘ

Southern Vietnamese
Vermicelli Salad with
Lemongrass Beef, Shrimp,
Crispy Spring Rolls,
Herbs & Bean Sprouts

Rp110.000



BÁNH HỎI Vermicelli Sheets



35 • BÁNH HỜI CHẠO TÔM

Grilled Shrimp Paste on Sugarcane. Served with Thin Vermicelli

Rp160.000 FOR 2 PAX



36

36 • BÁNH HỦ BÒ QUẤN SẢ

Lemongrass Beef Skewers with Thin Vermicelli

Rp120.000

37 • BÁNH HỦ BÒ LÁ LỐT

Grilled Beef Wrapped in Betel Leaves with Thin Vermicelli

Rp120.000



37

38 • BÁNH HỎI THẬP CẨM

Special Shrimp on Sugarcane, Lemongrass Beef Skewers
& Crispy Spring Rolls. Served with Thín Vermicelli

FOR **2** PAX

Rp150.000



38

BÚN BÒ HUẾ

“HUẾ” Style Spicy
Vermicelli Noodle Soup

Bún Bò Huế is a Vietnamese spicy beef noodle soup which comes from Huế – once the capital of Vietnam and still known as the Imperial City. This is the home for imperial delicacies designed for the royal household. Outside the city of Huế and some parts of central Vietnam, it is called Bún Bò Huế to denote its origin. Although the major components are also rice vermicelli and beef, what makes the dish distinctive is the perfect balance of its spicy, sour, salty and sweet flavors.



39 • BÚN BÒ HUẾ SIGNATURE

“Huế” Style Spicy Beef Noodle Soup with Beef Shank,
Sliced Ribeye Beef, Beef Meatballs & Beef Cold Cuts

Rp130.000



SIGNATURE



40 • BÚN BÒ HUẾ OXTAIL 🌶️

"Huế" Style Spicy Beef Noodle Soup with Oxtail,
Sliced Ribeye Beef & Steamed Chicken Ham.
Served in Hot Stone Bowl

Rp200.000





41 • BÚN BÒ HUẾ SƯỜN BÒ

"Huế" Style Spicy Vermicelli Noodle Soup with Beef Rib, Sliced Ribeye Beef & Steamed Chicken Ham

Rp199.000

41

HỦ TIẾU

Rice Noodle Soup

42 • HỦ TIẾU XÀO HẢI SẢN

Stir-Fried Kwetiau with Shrimp, Squid & Scallops

Rp120.000



42



43 • HỦ TIẾU XÀO BÒ

Stir-Fried Kwetiau with Beef

Rp**90.000**

43

MIẾN Glass Noodle

44 • MIẾN XÀO TAY CẦM HẢI SẢN

Stir-Fried Glass Noodle with Shrimp, Squid & Scallops

Rp130.000



44



45 • MIẾN XÀO TAY CẦM BÒ

Stir-Fried Glass Noodle with Beef

Rp100.000



46 • MIẾN XÀO TAY CẦM GÀ

Stir-Fried Glass Noodle with Chicken

Rp90.000

PHỞ Vietnamese Noodle Soup

What is Phở?

Phở is a Vietnamese soup that's made with all the good stuff: beef bone broth, rice noodles, beef (or other protein) and lots of mix-and-match toppings

Our Beef Pho Uses Imported Beef, Family Recipe, Homemade Beef Meatballs & 12 Hour Beef Broth. Served with Imported Hoisin & Chilli Sauce, Lime, Fresh Chilli Cut & Vietnamese Herbs



NGÔ GAI



This herb often accompanies phở. Health benefits : In traditional medicine, it is commonly used to treat diarrhoea, colds, pneumonia symptoms and many other ailments.

RAU ÔM



The herb is also used as a disinfectant and as a treatment for kidney stones.

RAU QUẾ



This is definitely one of the most popular herbs across the country. Served with phở. Simply tear off the leaves and mix it into your soup. Known for its antibacterial qualities

Enjoy organically grown Vietnamese herbs with our Phở



47 • PHỞ BÒ OXTAIL TÔ ĐÁ

Signature Saigon "Phở" with Oxtail, Sliced Ribeye Beef, Homemade Beef Meatballs. Served in Hot Stone Bowl

Rp220.000



SIGNATURE



48 • PHỞ SƯỜN BÒ

Special Phở with Beef Rib & Sliced Ribeye Beef.
Served in Hot Bowl

Rp199.000



SIGNATURE

48



49

49 • PHỞ BÒ SIGNATURE

Phở with Sliced Ribeye Beef, Beef Shank, Tendon & Homemade Beef Meatballs. Served in Hot Bowl

Rp130.000

EXTRA + ADD ON

Egg (Fried / Poached)	Rp 8.000	Mộc Gà (Chicken Mushrooms Meatballs 5 pcs)	Rp 30.000
Noodle Only	Rp 15.000	Bò Viên (Homemade Beef Meatballs 5 pcs)	Rp 40.000
Noodle with Beef Broth	Rp 50.000	Bò Tái (Ribeye Beef Slice)	Rp 30.000
Steamed Rice	Rp 15.000	Bò Chín (Beef Shank)	Rp 30.000
Chicken Juliene	Rp 30.000	Bò Xào (Lemongrass Ribeye Beef)	Rp 30.000
Cakwe	Rp 10.000	Xôi Chiên (Fried Sticky Rice)	Rp 20.000
Chả Huế (Steamed Chicken Ham)	Rp 15.000	Xôi Chiên Phồng (Sticky Rice Cake)	Rp 30.000
Lạp Xưởng Gà (Chinese Chicken Sausage)	Rp 20.000		



50 • PHỞ BÒ TÁI SAIGON

Beef "Phở" with Sliced Ribeye
Beef & Homemade Beef Meatballs

Rp120.000



51 • PHỞ BÒ CHÍNH SÀI GÒN

Well Done Beef Flank "Phở" with
Homemade Beef Meatballs

Rp120.000



52 • PHỞ ĐÙI GÀ HỘI AN

Special Chicken Thigh "Phở" with
Homemade Chicken Mushroom Meatballs

Rp120.000

MÓN CHÍNH

Main Course

GÀ (CHICKEN)



53



54

53 • GÀ NƯỚNG MẬT ONG XÔI CHIÊN PHỒNG

Grilled Honey Chicken with Fried
Sticky Rice Cake

Rp80.000

54 • GÀ KHO GỪNG *Home Dining Meal*

Braised Chicken with Ginger in
Clay pot. Served with Steamed Rice

Rp110.000

MÓN CHÍNH

Main Course

BÒ (BEEF)

55 • BÒ LÚC LẮC KHOAI TÂY CHIÊN

Sauteed Beef Cubes with Onion & Paprika.
Served with French Fries

Rp180.000



54



56 • BÒ XÀO HẠT ĐIỀU LÁ QUẾ

Stir- Fried Beef With Onion, Cashew Nuts & Sweet Basil.
Served with Steamed Rice

Rp120.000

56

MÓN CHÍNH

Main Course

MỰC (SQUID)

57 • MỰC CHIÊN GIÒN XÓC BƠ TỎI - XÔI CHIÊN PHỒNG

Crispy Fried Calamari with Fried Sticky Rice Cake

Rp80.000



57

**58 • MỰC CHIÊN
NƯỚC MẮM**

Fried Squid with Sweet &
Sour Fish Sauce

Rp**80.000**

CÁ (FISH)

59 • CÁ HỒI KHO TỘ

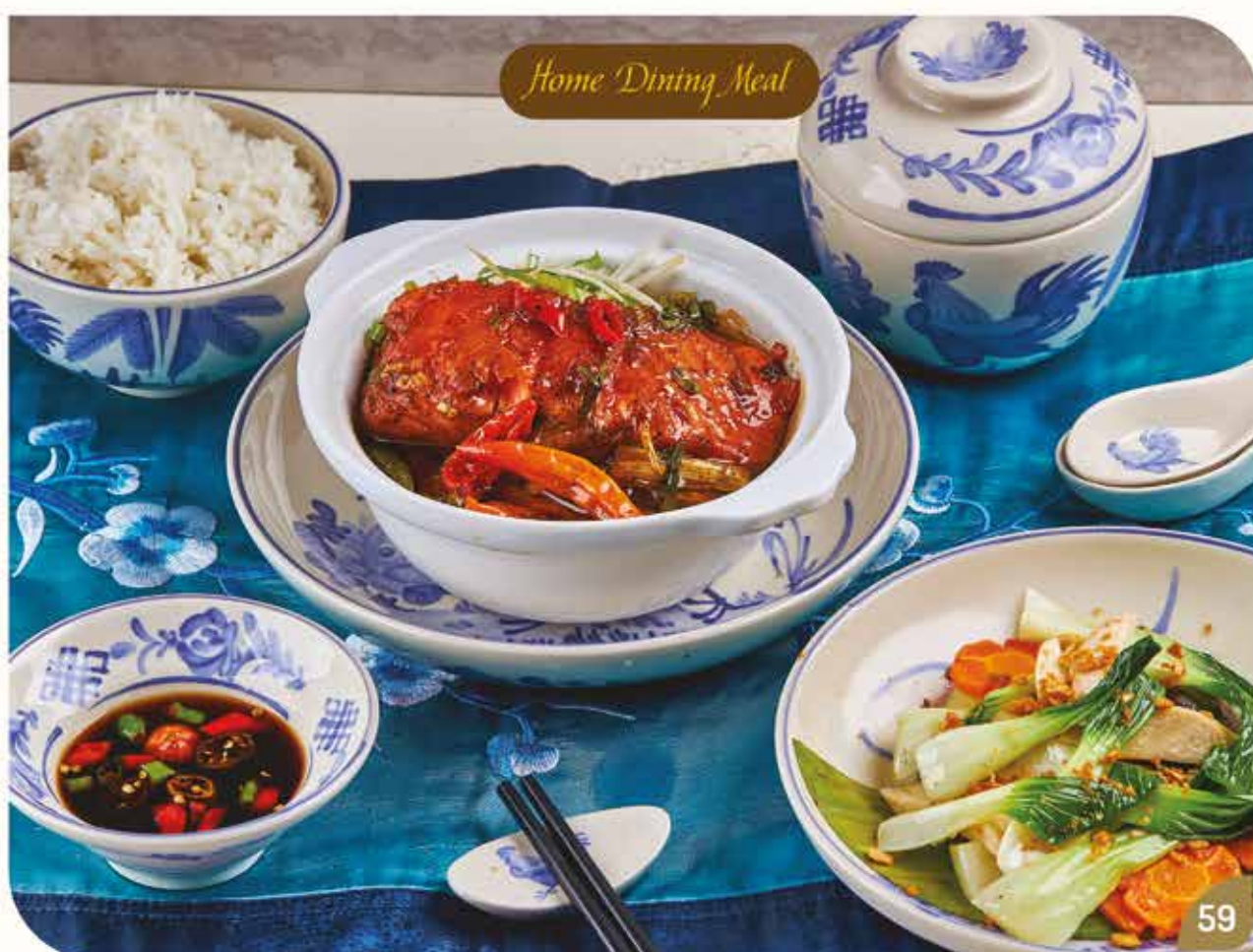
Home Dining Meal

Salmon Fish with
Caramelize Sauce in
Claypot

Rp**180.000**



58



59

VEGETABLES

60 • RAU XÀO THẬP CẨM

Wok-Fried Mixed Vegetables with Mushroom

Rp70.000



60

61 • RAU MUỐNG XÀO TỎI

Stir-Fried Kangkung with Garlic

Rp50.000

62 • RAU MUỐNG XÀO BÒ

Stir-Fried Kangkung with Beef

Rp90.000



62



63

63 • CÀ TÍM SỐT THỊT GÀ

Pan-Seared Eggplant with Minced Chicken & Shiitake Mushroom.
Served with Sweet & Sour Fish Sauce

Rp85.000

CANH CHUA

Southern Sweet & Sour Soup

CHOICE OF: SERVED WITH VERMICELLI / STEAMED RICE

64 • CANH CHUA TÔM

Southern Sweet & Sour Shrimp Soup with Pineapple, Taro Stems, Tomato, Okra & Vietnamese Herbs.

Rp150.000

65 • CANH CHUA CÁ HỒI

Southern Sweet & Sour Salmon Soup with Pineapple, Taro Stems, Tomato, Okra & Vietnamese Herbs.

Rp160.000



65

CƠM Vietnamese Fried Rice

66 • CƠM TAY CẦM GÀ

Signature Saigon Claypot Rice with Grilled Chicken,
Chinese Chicken Sausage, Shiitake Mushroom & Ginger Fish Sauce

Rp120.000



66

67 • CƠM TAY CẨM BÒ VỊ PHỞ

Fried Rice with 5 Spices & Beef. Served with Homemade Beef Meatballs, Sate Sauce, Special Hoisin & Chilli Sauce

Rp110.000



67

68 • CƠM BÒ LÚC LẮC

Sauteed Beef Cubes with Onion, Paprika & Butter Garlic Rice

Rp180.000





69 • CƠM CHIÊN XANH HẢI SẢN

Green Spinach Fried Rice with Squid,
Shrimp & Scallops

Rp130.000

70 • CƠM CHIÊN XANH CÁ HỒI

Green Spinach Fried Rice with Salmon

Rp150.000



71



72

71 • CƠM CHIÊN BƠ TỎI HẢI SẢN

Garlic Butter Rice with Squid, Shrimp & Scallops

Rp130.000

72 • CƠM GÀ HỘI AN

Signature "Hội An" Aromatic Turmeric Rice with Chicken Thigh, Ginger Fish Sauce & Chicken Soup

Rp130.000



The True Vegan Taste of Vietnam

Vegan Menu

*Please enjoy our Vietnamese vegan and vegetarian offerings
Our new vegan menu introduces dishes using imported vegan
BEYOND MEAT
products besides our own new vegan inspired dishes.
We hope you enjoy them*

*What makes most Vietnamese dishes super healthy and packed with
flavor are the various types of herbs in each dish.
The combination of the herbs together in dishes are unique to Vietnamese.*

NGÒ GAI



RAU ÔM



The herb is also used as
a disinfectant and as a treatment
for kidney stones.

RAU QUẾ



This is definitely one of the
most popular herbs across the country.
Served with phở. Simply tear off the
leaves and mix it into your soup.
Known for its antibacterial qualities

Enjoy our organically grown Vietnamese herbs with our food

MÓN CUỐN

Vegan Wrap & Roll



01. GỎI CUỐN VEGAN

Vegan Summer Rolls with
Shiitake Mushroom, Tofu &
Sesame Seed.

Served with Peanut Sauce

Rp 50.000 / 2 Rolls



02. BÌ CUỐN VEGAN

Summer Rolls with Tofu, Jicama,
Carrot, Sweet Potato in Roasted Rice
Powder

Rp 60.000 / 2 Rolls



1 Roll

**03. CHẢ GIÒ
LOTUS** (*Small*)

Crispy Spring Rolls with
Sweet Potato, Carrot,
Taro, Jicama, Tofu,
Mushroom & Lotus Seed

Rp 30.000 / Rolls



2 Rolls

04. CHẢ GIÒ LOTUS (*Big*)

Crispy Spring Rolls with Sweet Potato,
Carrot, Taro, Jicama, Tofu,
Mushroom & Lotus Seed

Rp 60.000 / 2 Rolls

GỎI Vegan Salad



05. GỎI XOÀI VEGAN

Young Mango Salad
with Shiitake Mushroom,
Tofu & Fried Bean Curd

Rp 60.000

SAVORY & SPECIAL



06. BÁNH CUỐN NẤM VEGAN

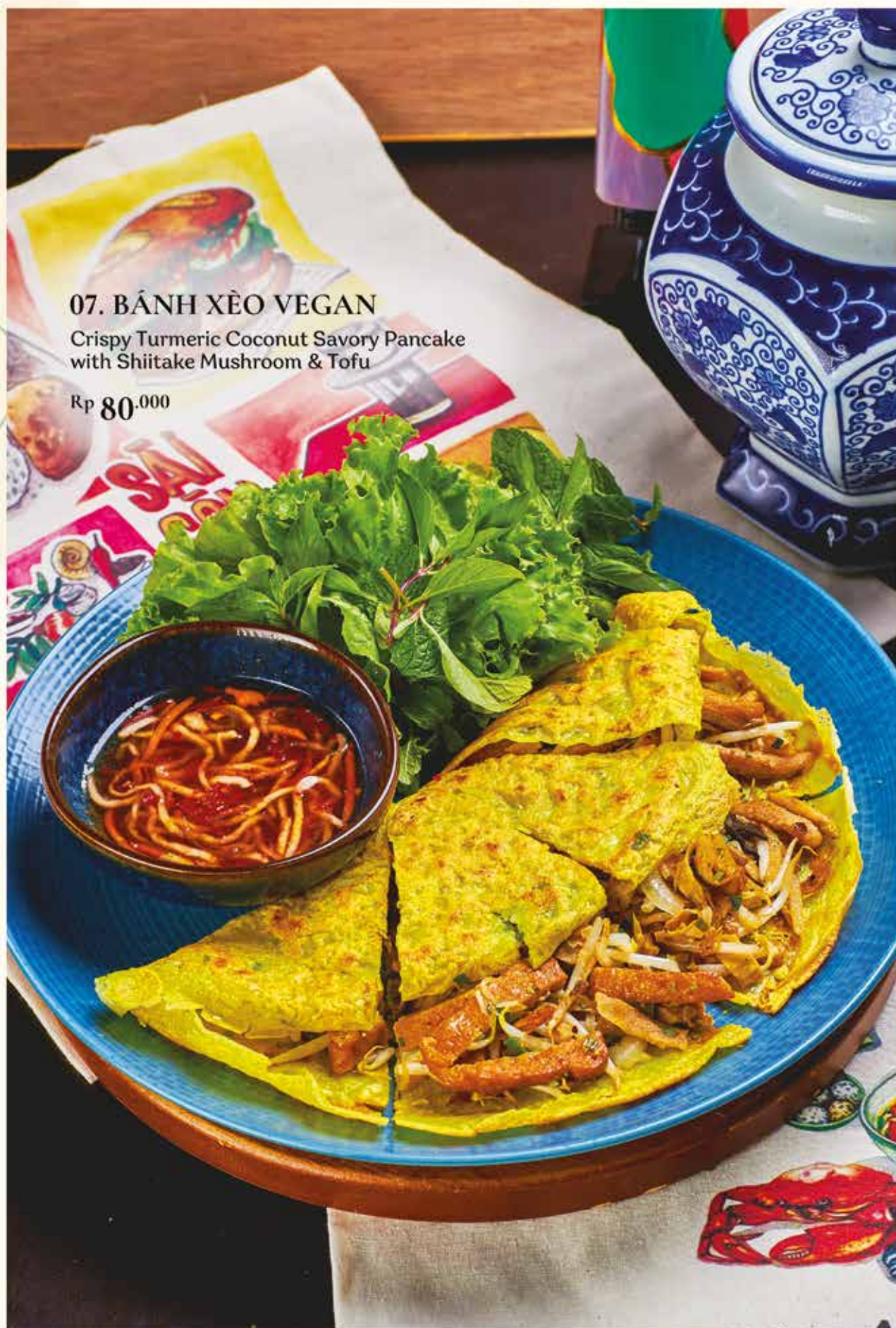
"HÀ NỘI" Steamed Rice Rolls
Stuffed with Minced Shiitake
Mushroom & Tofu

Rp 60.000

07. BÁNH XÈO VEGAN

Crispy Turmeric Coconut Savory Pancake
with Shiitake Mushroom & Tofu

Rp 80.000



BÁNH MÌ

Vietnamese **VEGAN** Baguette



08. BÁNH MÌ AN SEN

Baguette with Homemade Stewed Tofu, Mixed Mushroom, Carrot & Sweet Potato in Roasted Rice Powder

Rp 75.000

BÁNH MÌ

Vietnamese **VEGETARIAN** Baguette



09. BÁNH MÌ OMELETTE

Baguette with Omelette, Mushroom, Tofu & Onion

Rp 70.000



**10. BÁNH MÌ
BƠ TỎI**

Butter Garlic
Baguette

Rp 28.000

**11. BÁNH MÌ
BƠ ĐƯỜNG**

Butter Sugar
Baguette

Rp 28.000



**12. BÁNH MÌ
PLAIN**

Rp 12.000

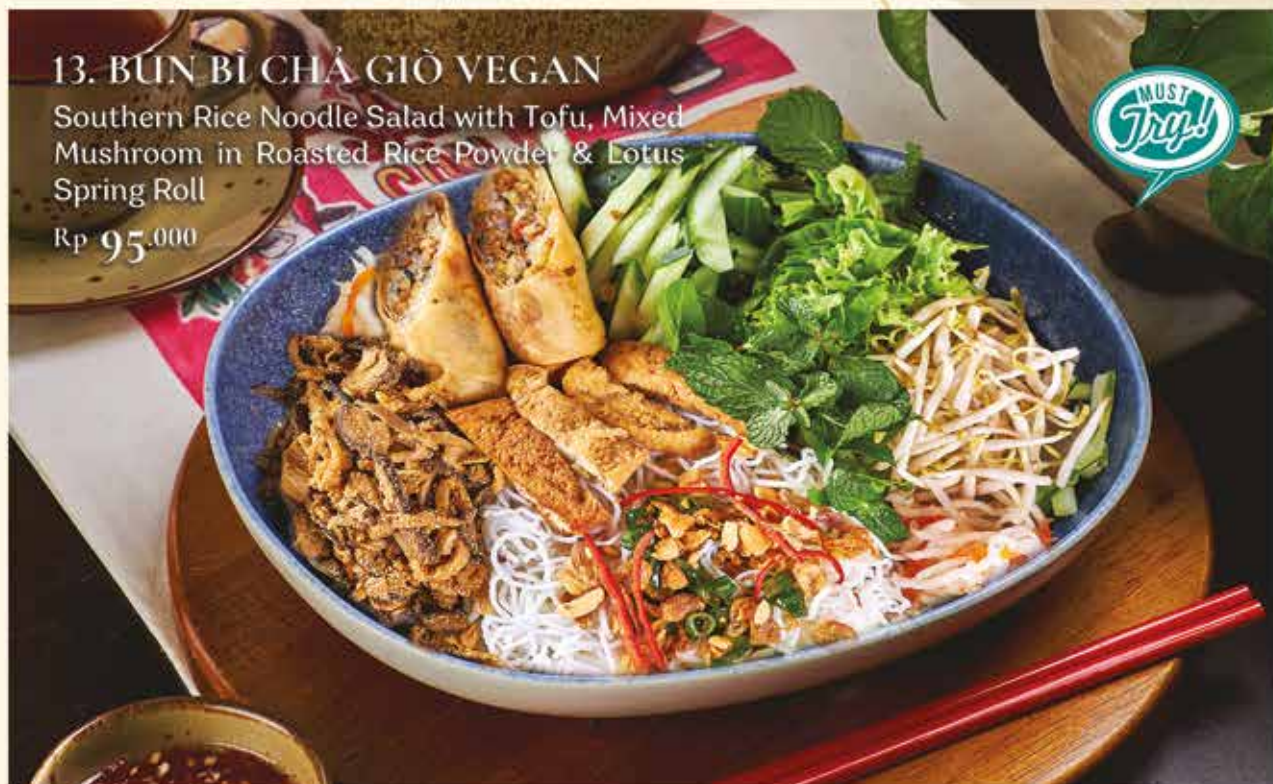
BÚN

Vegan Vermicelli

13. BÚN BÌ CHÁ GIÒ VEGAN

Southern Rice Noodle Salad with Tofu, Mixed Mushroom in Roasted Rice Powder & Lotus Spring Roll

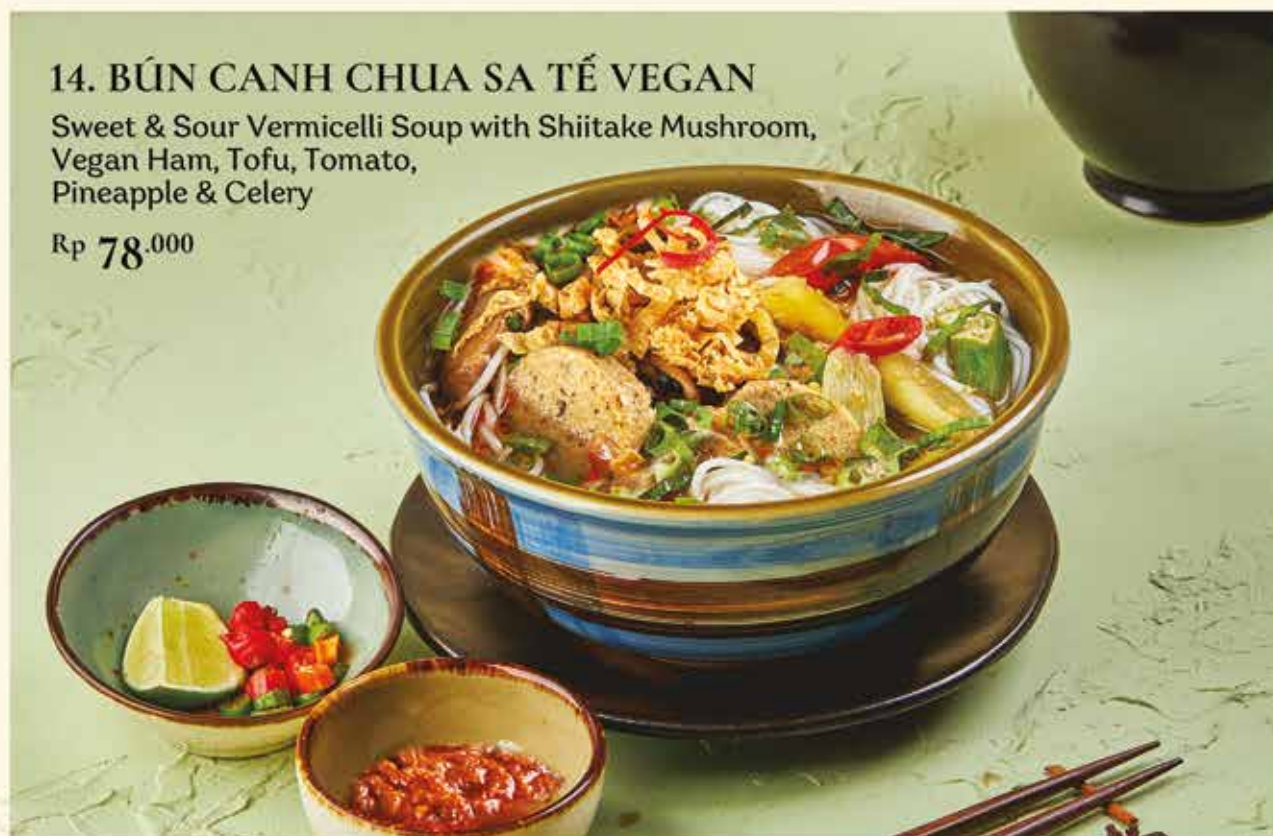
Rp 95.000



14. BÚN CANH CHUA SA TẾ VEGAN

Sweet & Sour Vermicelli Soup with Shiitake Mushroom, Vegan Ham, Tofu, Tomato, Pineapple & Celery

Rp 78.000





15. BÚN HUẾ VEGAN 🌶️

"HUẾ" Style Spicy Lemongrass
Vermicelli Soup with Shiitake Mushroom,
Vegan Ham, Tofu & Fried Bean Curd

Rp 85.000

PHỞ Vietnamese Noodle Soup

NGÔ GAI



This herb often accompanies phở. Health benefits: In traditional medicine, it is commonly used to treat diarrhoea, colds, pneumonia symptoms and many other ailments.

RAU ÔM



The herb is also used as a disinfectant and as a treatment for kidney stones.

RAU QUẾ



This is definitely one of the most popular herbs across the country. Served with phở. Simply tear off the leaves and mix it into your soup. Known for its antibacterial qualities.

Enjoy organically grown Vietnamese herbs with our Phở



16. PHỞ AN SEN

Vietnamese Healthy & Nutritional Vegetable Noodle Soup with Shiitake Mushroom, Vegan Ham, Tofu & Fried Bean Curd

Rp 95.000

CƠM CHIÊN Vegan Broken Rice

17. CƠM CHIÊN XANH VEGAN

Green Spinach Fried Rice with Shiitake
Mushroom & Tofu

Rp 90.000



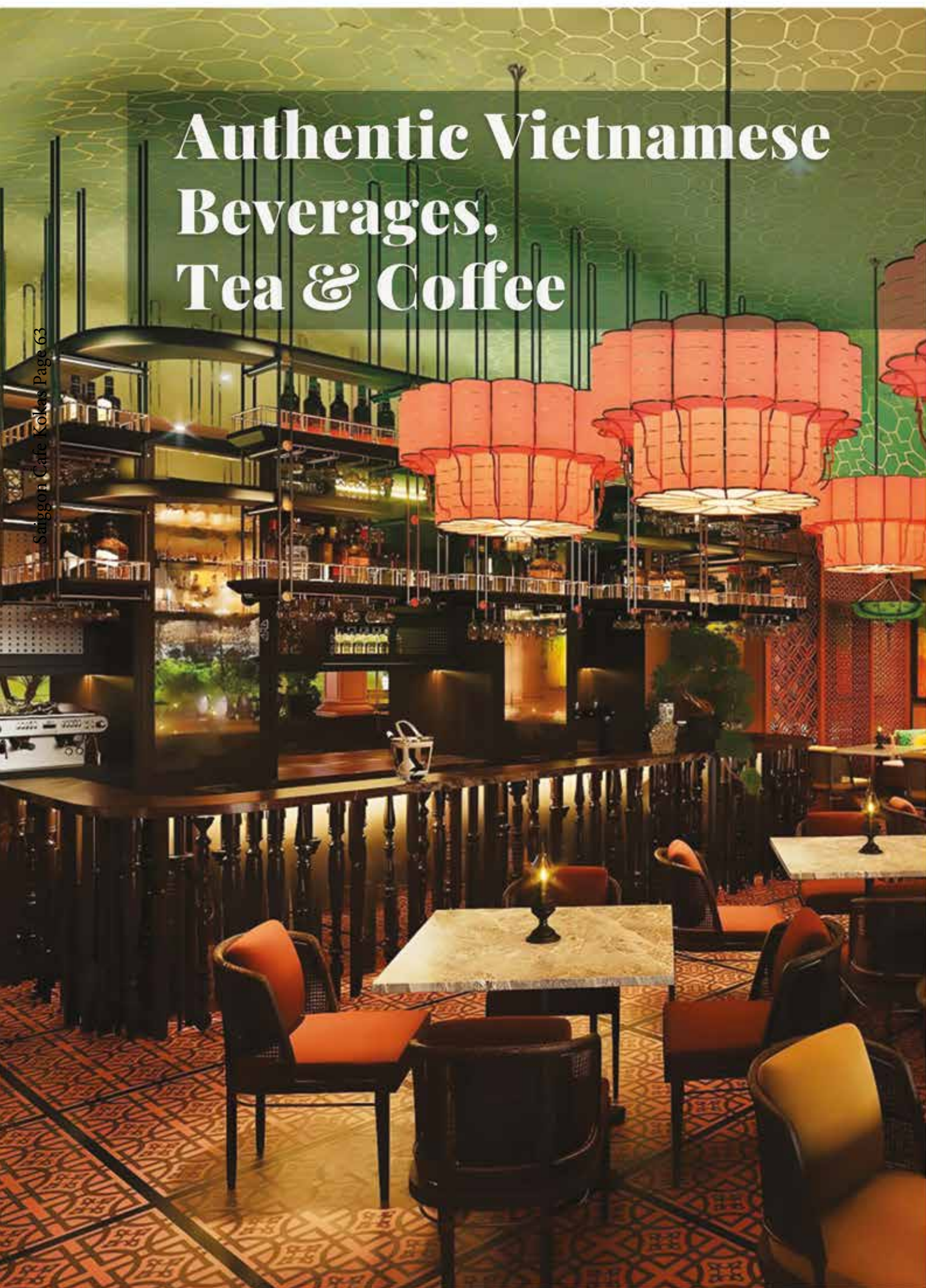


18. CƠM TAY CẨM VEGAN

Fried Rice with Shiitake Mushroom, Tofu, Onion, Lemongrass, Ginger, Bamboo Shoot & Sesame Oil

Rp 90.000

Authentic Vietnamese Beverages, Tea & Coffee



Smoothies

01 • Saigon Sunshine Smoothie

Rp45.000

04 • Avocado Coffee Smoothie

Fresh Avocado,
Coffee &
Fresh Milk

Rp60.000

02 • Lychee Smoothie

Rp45.000

05 • Mango Orange Ginger

Rp60.000

03 • Mango Pandan Smoothie

Fresh Mango Pandan,
Fresh Milk &
Condensed Milk

Rp60.000



06 • Lemon Coriander Cooler

Ice Blended Lemon and Coriander Juice

Rp55.000

08 • Vietnamese Sweet Basil

Fresh Vietnamese Basil Smoothie

Rp55.000

**07 • Pineapple
Curry Leaf**

Rp60.000

**09 • Avocado Coconut
Pandan Smoothie**

Rp60.000



Fresh Drinks

10 • Fresh Kumquat

Rp45.000

**11 • Fresh Kedondong
Juice**

Rp45.000

**12 • Fresh Orange
Juice**

Rp45.000

**13 • Fresh Coconut
Whole**

Rp45.000

14 • Pineapple Island

Pineapple & Lychee
Fruit Blend

Rp45.000

15 • Hot Saigon

Fresh Coconut with
Lime & Selasih

Rp45.000



Vietnamese Drinks

16 • Aloe Vera Selasih

Rp40.000

17 • Aloe Vera Pandan

Rp40.000

18 • Pandan Ginger

ICED / HOT

Rp40.000

19 • Ginger Lover

Ginger with Palm Sugar

ICED / HOT

Rp40.000

20 • Honey Kumquat Lemongrass

ICED / HOT

Rp40.000

Extra
HONEY
+ Rp5.000



Vietnamese Drinks

21 • Honey Lime Lemongrass



Rp40.000

22 • Sô Đa Chanh Đường

Vietnamese Club Soda
with Lime Drink

Rp40.000

23 • Rau Má Đậu Xanh

Fresh Pennywort
Juice with Mung Bean

**Mung Bean by Request*

Rp45.000

24 • Lime Yogurt Mojito

Rp45.000

25 • Iced Tamarind Juice

Fresh Tamarind
with Ice & Peanut

Rp45.000

23

24

25



Extra
HONEY
+ Rp5.000

Vietnamese Tea Pot

Imported from Vietnam

26 • Jasmine Tea

Rp40.000

27 • Lotus Tea

Rp40.000

28 • Lemongrass Tea

Rp40.000

29 • Fresh Ginger Tea

Rp40.000



Vietnamese Ice Tea

30 • Vietnamese Iced
Lime Tea

Rp35.000

31 • Iced
Lychee Tea

Rp40.000

32 • Iced
Kumquat Tea

Rp35.000

33 • Thai Green
Milk Tea Jelly

Rp45.000

34 • Thai Milk
Tea Jelly

Rp45.000

35 • Lemongrass
Tea

Rp35.000

36 • Lipton Tea

ICED / HOT

Rp25.000



Vietnamese Coffee

37 • Cà Phê Đen Đá

Vietnamese Black Drip
Coffee with Ice



Rp35.000

37A • Cà Phê Đen Nóng

Vietnamese Black Drip
Hot Coffee



Rp35.000

37

37A

Vietnamese Coffee

38 • Cà Phê Sữa Đá

Vietnamese White Drip Coffee with Ice (Condensed Milk)

 ICED  DRIP Rp40.000

38

38A • Cà Phê Sữa Nóng

Vietnamese White Drip Hot Coffee (Condensed Milk)

 HOT  DRIP Rp40.000

38A



39 • Cà Phê Muối

Coffee with Salt & Whipped Cream

Rp45.000

40 • Cà Phê Trứng

Vietnamese Egg Coffee



Rp45.000

41 • Cà Phê Sữa Dừa

Vietnamese Coffee with Coconut Milk

Rp45.000

42 • Cà Phê Jelly

Vietnamese Coffee with Cream & Jelly

Rp45.000



Extra

CONDENSED MILK + Rp5.000

BLACK JELLY + Rp5.000

Mineral & Soft Drink

43 • Aqua Reflection

Rp25.000

44 • Aqua Sparkling

Rp25.000

45 • Tonic Water

Rp25.000

46 • Coca-Cola

Rp25.000

47 • Soda Water

Rp25.000



Beer

48 • Beer Bintang

Rp45.000

49 • Beer Bintang
Bucket

Rp120.000



Taste of Vietnam
SAIGON
BEER

50

MỘT, HAI, BA, DZÔ!
(ONE, TWO, THREE, CHEERS!)

50 • Saigon Beer

Rp50.000

51 • Saigon Beer Bucket

Rp120.000

51



Flan Cake

01 • Flan Cake

Caramel Pudding
Rp28.000



02 • Thai Milk Tea Flan

Thai Milk Tea Pudding
Rp30.000



03 • Mathca Flan Cake

Matcha Pudding
Rp30.000



Sweet Soup

04 • Chè Khoai Môn

Taro Sweet Soup with
Pandan Sticky Rice &
Coconut Milk
Rp28.000



05 • Chè Khoai Dẻo

Sweet Potato & Taro Soup
with Coconut Milk
Rp30.000



06 • Chuối Chiên

Banana Fritters with
Coconut Milk
Rp28.000



Vietnamese Dessert

07 • Sâm Bổ Lượng

Vietnamese Dessert Drink
with Dried Longan,
Dried Apple & Lotus Seed
Rp35.000

09 • Flan Coconut Jelly

Caramel Pudding with
Black Jelly & Peanut
Rp35.000

09



08



07



08 • Chè Ba Màu

Three Color Dessert
(Cendol Vietnam)
Rp35.000



Cocktail

RAU QUẾ GIMLET

Our twist on the traditional Gimlet, using Vietnamese sweet basil grown on our farms to give a most distinctive Vietnamese flavor. Surprising and most refreshing.

Rp 150.000





KUMQUAT MARGARITA

Another traditional twist this time using fresh Kumquat Juice to make this delightful Margarita our own. Frozen to add joy.

choice of:

classic

Rp 150.000

frozen

Rp 150.000

SAIGON SUNSET

Our interpretation of a Pina Colada, Vietnamese style with Lemongrass, Kumquat & Fresh Pineapple.

Rp 150.000



RED AO DAI

An elegant cocktail that oozes elegance and charm. Deep Red Dragon Fruit juice, Kumquat juice & vodka makes this an enjoyable cocktail anytime of the day.

Rp **150.000**



KEDONGDONG MARTINI

Our most popular inhouse cocktail, strong citrus flavours of our Kedondong Juice paired with vodka. Great for hot afternoons but just as enjoyable for the evenings.

Rp **150.000**

EM SAIGON

Em is how you would address the ladies of Vietnam in a respectful manner. This cocktail is in honour of the Em's of Saigon.

With a mix of Vietnamese Coffee, Milk and Baileys. A wonderful way to end an enjoyable dinner.

Rp 150,000

