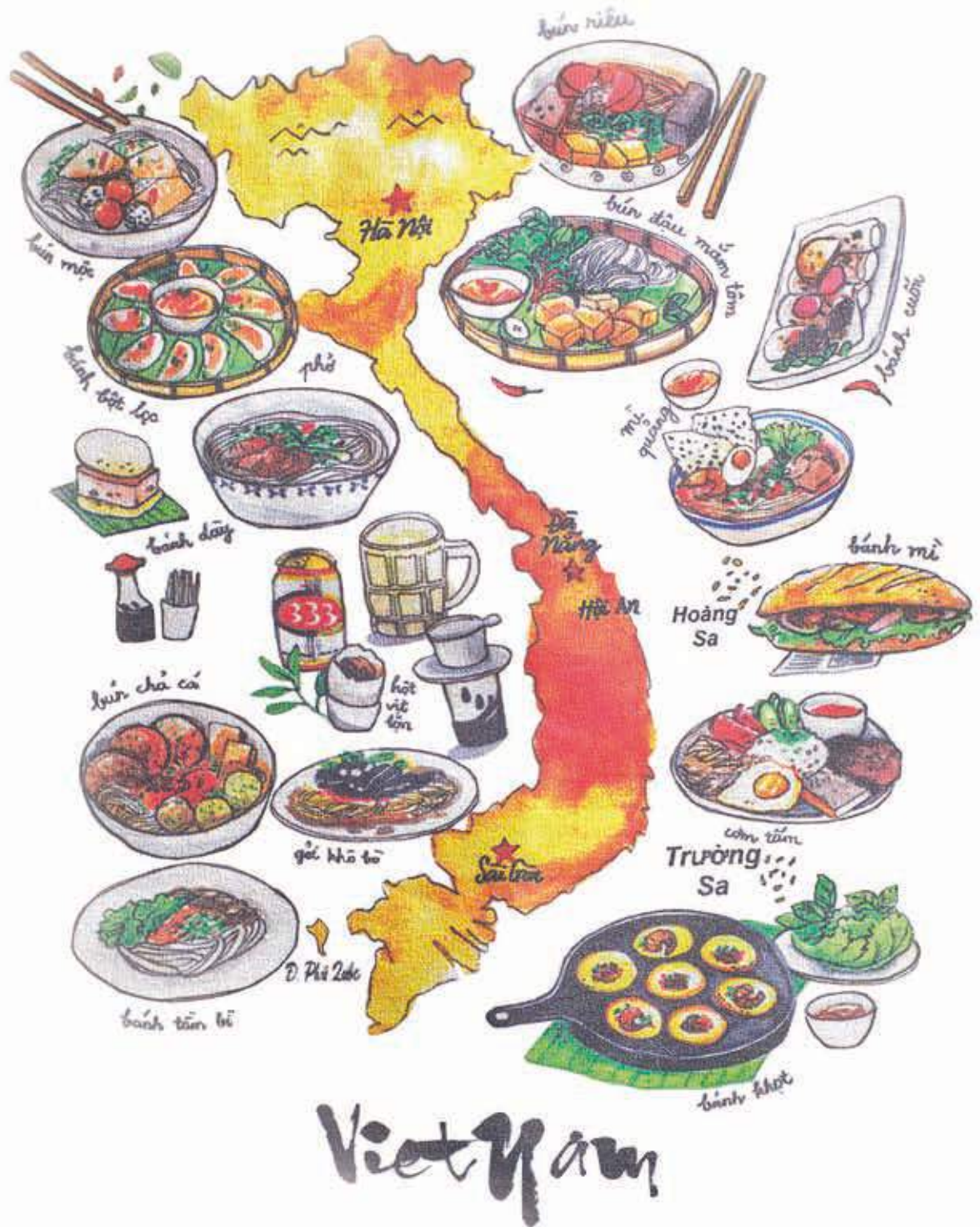


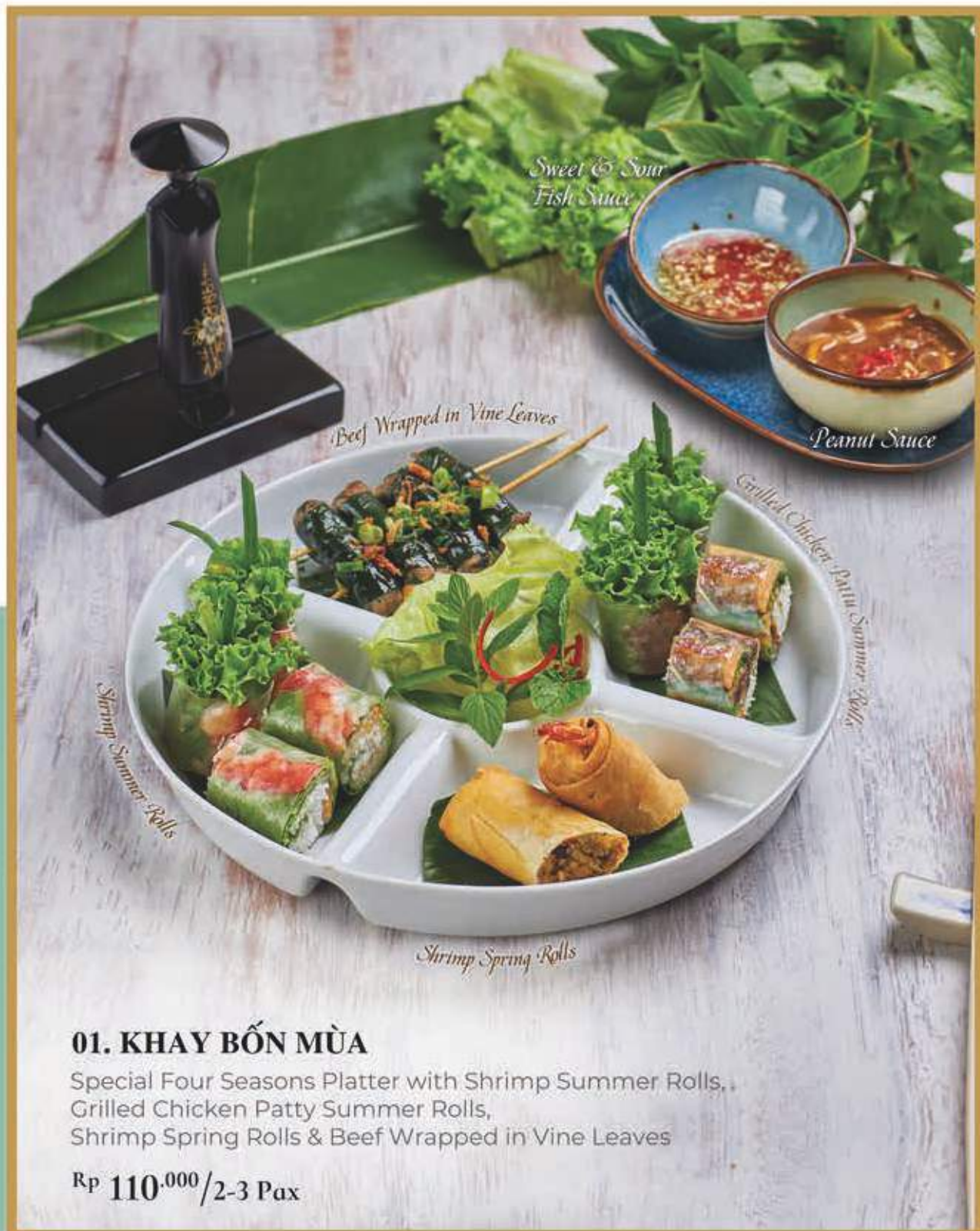
3 REGIONS

Vietnamese Cuisine



MÓN CUỐN

WRAP & ROLL



01. KHAY BỐN MÙA

Special Four Seasons Platter with Shrimp Summer Rolls,
Grilled Chicken Patty Summer Rolls,
Shrimp Spring Rolls & Beef Wrapped in Vine Leaves

Rp 110.000/2-3 Pax



1 Roll

02. GỎI CUỐN TÔM

(Small)

(Lumpia Basah dengan Udang)

Shrimp Summer Rolls.
Served with Peanut
Sauce

Rp 30.000



Peanut Sauce



2 Rolls

03. GỎI CUỐN TÔM (Big)

Shrimp Summer Rolls.
Served with Peanut Sauce

Rp 60.000

1 Roll

04. NEM NUỠNG CUỐN

(Small)

Grilled Chicken Patty
Summer Rolls

Rp 30.000



Peanut Sauce



2 Rolls

05. NEM NUỠNG CUỐN

(Big)

Grilled Chicken Patty
Summer Rolls

Rp 60.000

2 Rolls

06. GỎI CUỐN BÒ

*(Lumpia Basah dengan
Sapi Tumis Serai)*

Lemongrass Ribeye
Beef Summer Rolls.
Served with Sweet &
Sour Fish Sauce

Rp 60.000

*Sweet & Sour
Fish Sauce*



1 Roll

**07. CHẢ GIÒ
MAYO HẢI SẢN**

(Small)

Crispy Seafood
Mayonnaise
Spring Rolls (Shrimp,
Squid & Crab)

Rp 30.000



2 Rolls

08. CHẢ GIÒ MAYO HẢI SẢN *(Big)*

Crispy Seafood Mayonnaise Spring Rolls
(Shrimp, Squid & Crab)

Rp 60.000





1 Roll

09. CHẢ GIÒ TÔM

(Small)

Crispy Shrimp
Spring Rolls

Rp 30.000



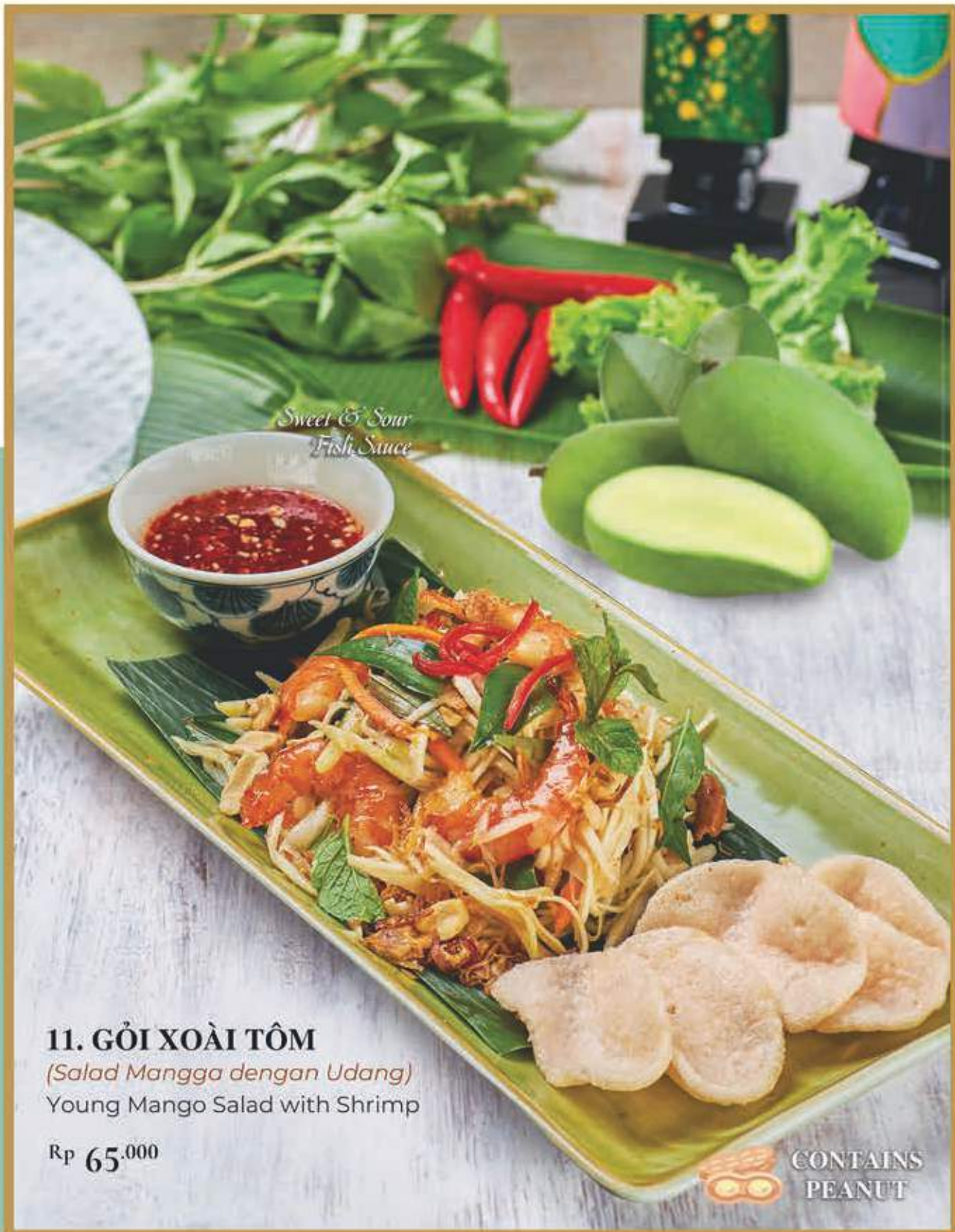
2 Rolls

10. CHẢ GIÒ TÔM *(Big)*

Crispy Shrimp Spring Rolls

Rp 60.000

GỎI SALAD



11. GỎI XOÀI TÔM

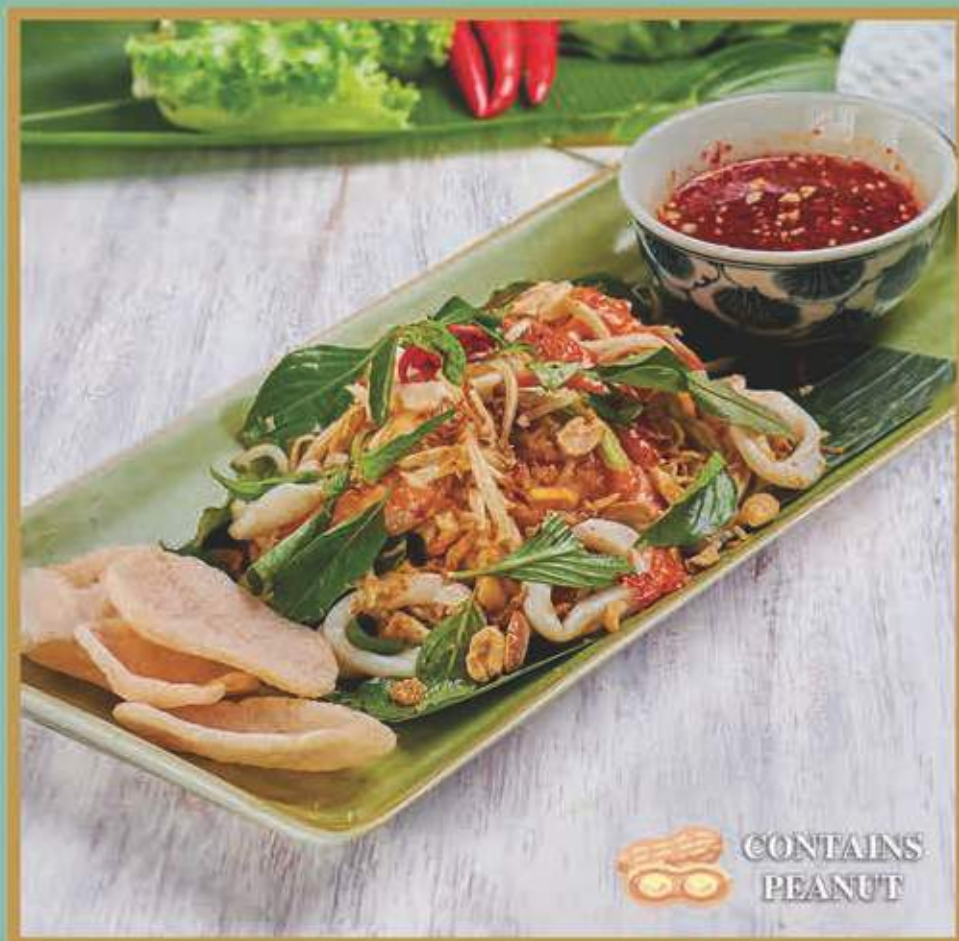
(Salad Mangga dengan Udang)

Young Mango Salad with Shrimp

Rp 65.000



CONTAINS
PEANUT



14. SALAD BÒ

Beef Salad with Lettuce, Tomato,
Onion, Egg, Vietnamese Herbs &
Vinegar Dressing

Rp 70.000



*Vinegar
Dressing*



SAVORY & SPECIAL

15. BẮP XÀO

Vietnamese Stir-Fried Corn with Butter,
Dried Shrimp & Minced Chicken

Choice of: Mild / ~~Spicy~~

Rp 48.000

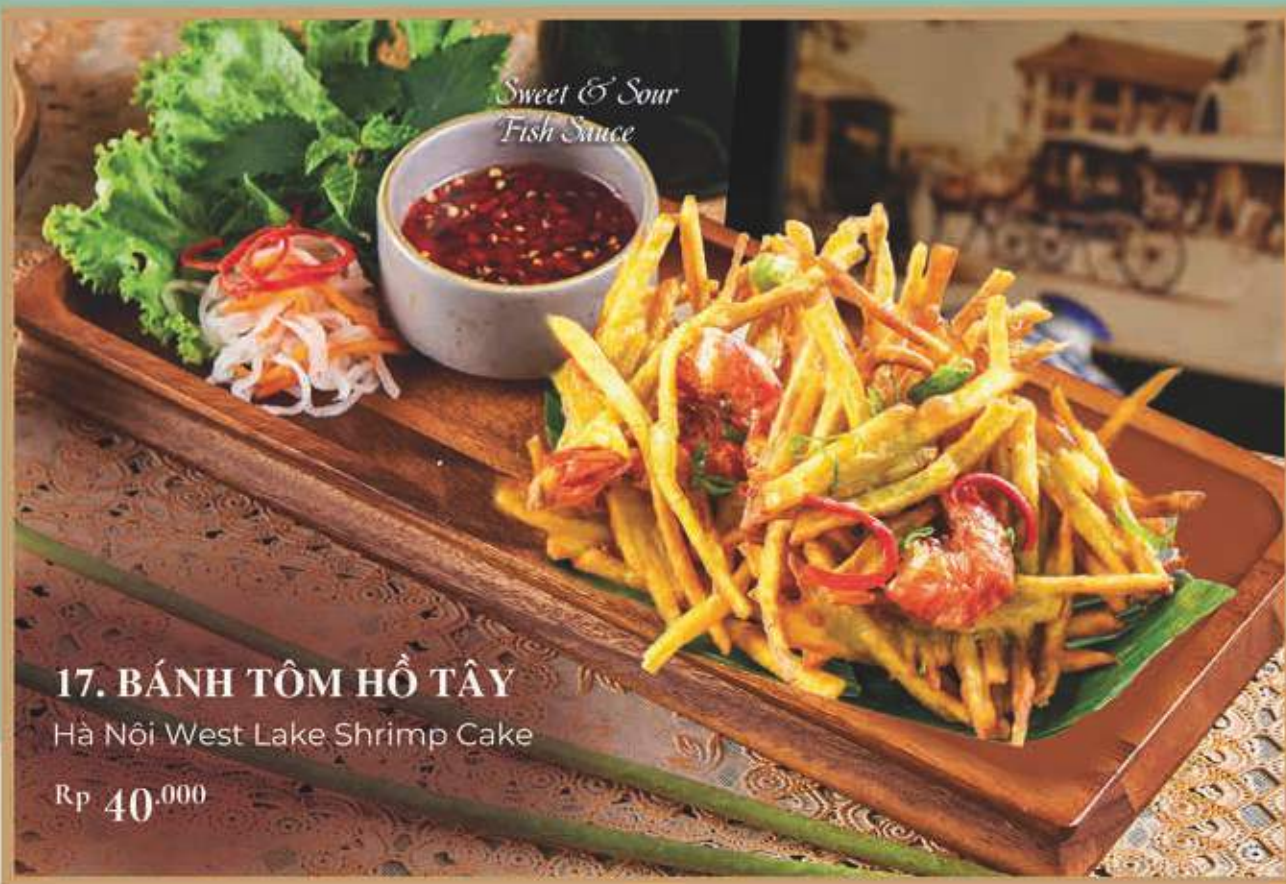


16. BÁNH TRÁNG CHIÊN GIÒN

Fried Rice Paper with
Chicken & Mushroom

Rp 48.000





17. BÁNH TÔM HỒ TÂY

Hà Nội West Lake Shrimp Cake

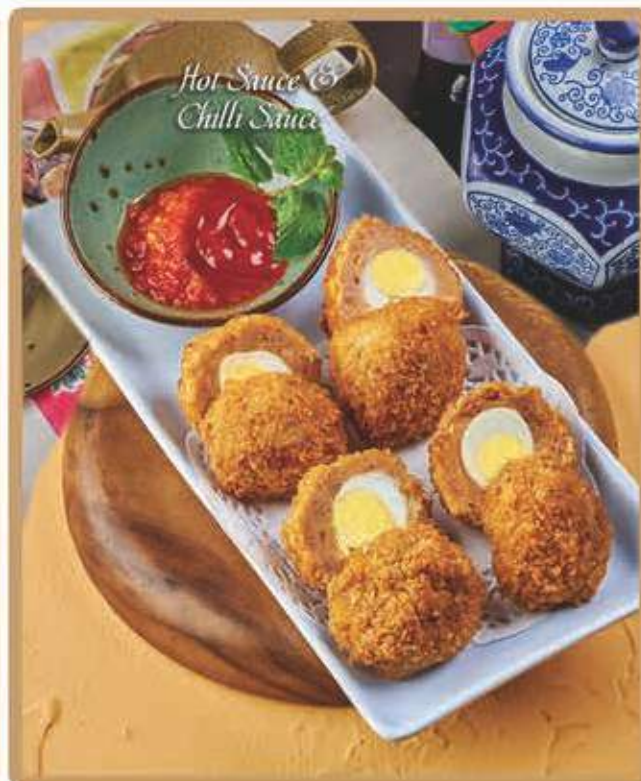
Rp 40.000



18. XÔI CHIÊN PHỒNG

Fried Sticky Rice Cake

Rp 30.000/4 Pcs



19. TRỨNG CÚT BÁCH HOA

Quail Eggs Stuffed Chicken Meatballs

Rp 30.000/2 Pcs

Rp 60.000/4 Pcs



20. BỘT CHIÊN TRỨNG

Vietnamese Pan-Fried Flour Cake with Minced Chicken, Egg & Onion. Served with Chilli Sauce, Soy Sauce & Pickle

Rp 55.000



21. XÔI GÀ NƯỚNG

Sticky Rice with Grilled Chicken, Chicken Ham, Chicken Pate, Chicken Shredded & Chinese Chicken Sausage

Rp 65.000



22. BÁNH CUỐN SAIGON

Steamed Rice Rolls Stuffed with Chicken, Mushrooms & Fried Chicken Ham. Served with Fried Shrimp Cake

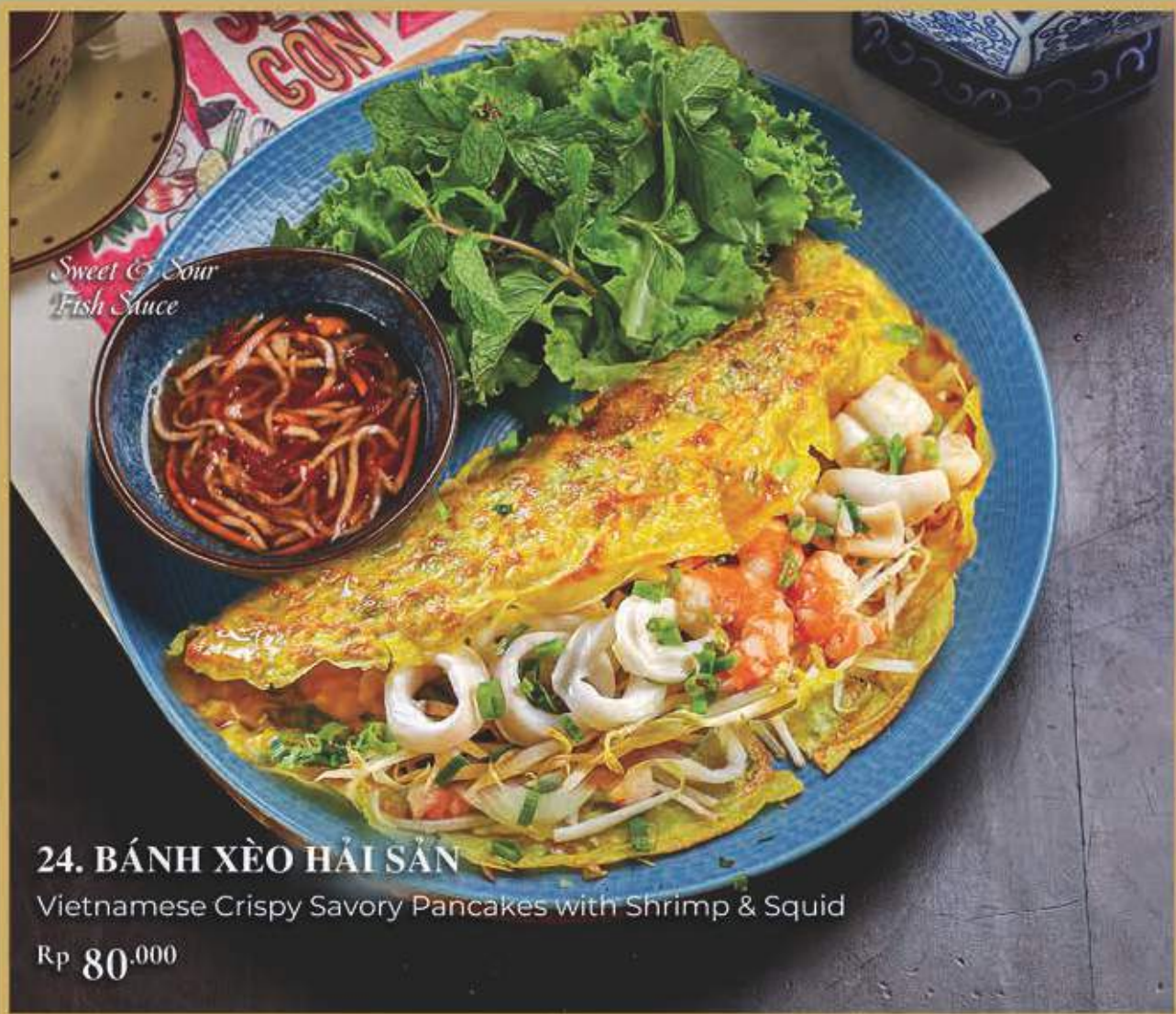
Rp 70.000



23. BÁNH ƯỚT SAIGON

Steamed Rice Cake with Grilled Chicken Patty Skewers, Fried Chicken Ham & Fried Shrimp Cake

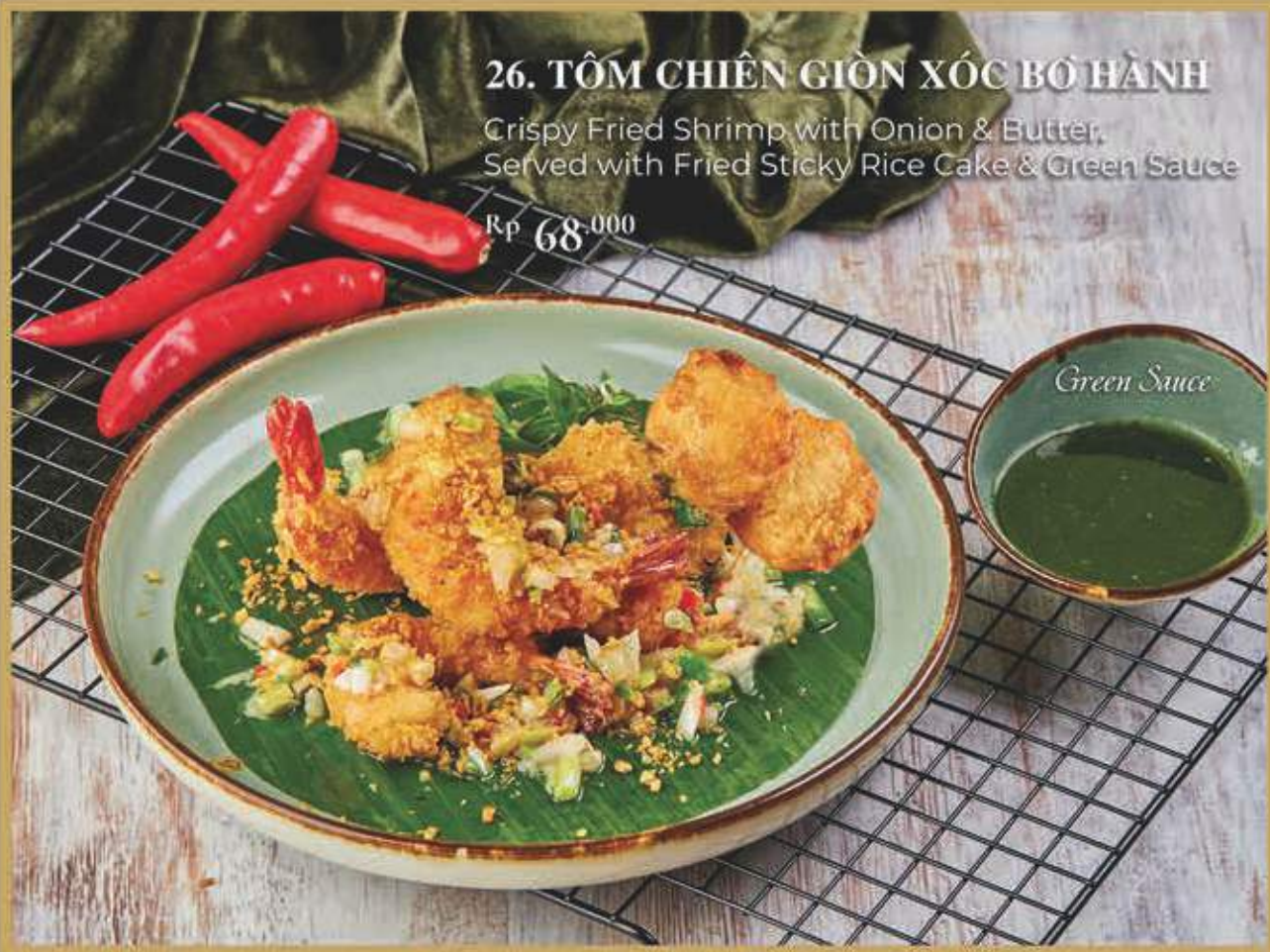
Rp 70.000



26. TÔM CHIÊN GIÒN XÓC BƠ HÀNH

Crispy Fried Shrimp with Onion & Butter,
Served with Fried Sticky Rice Cake & Green Sauce

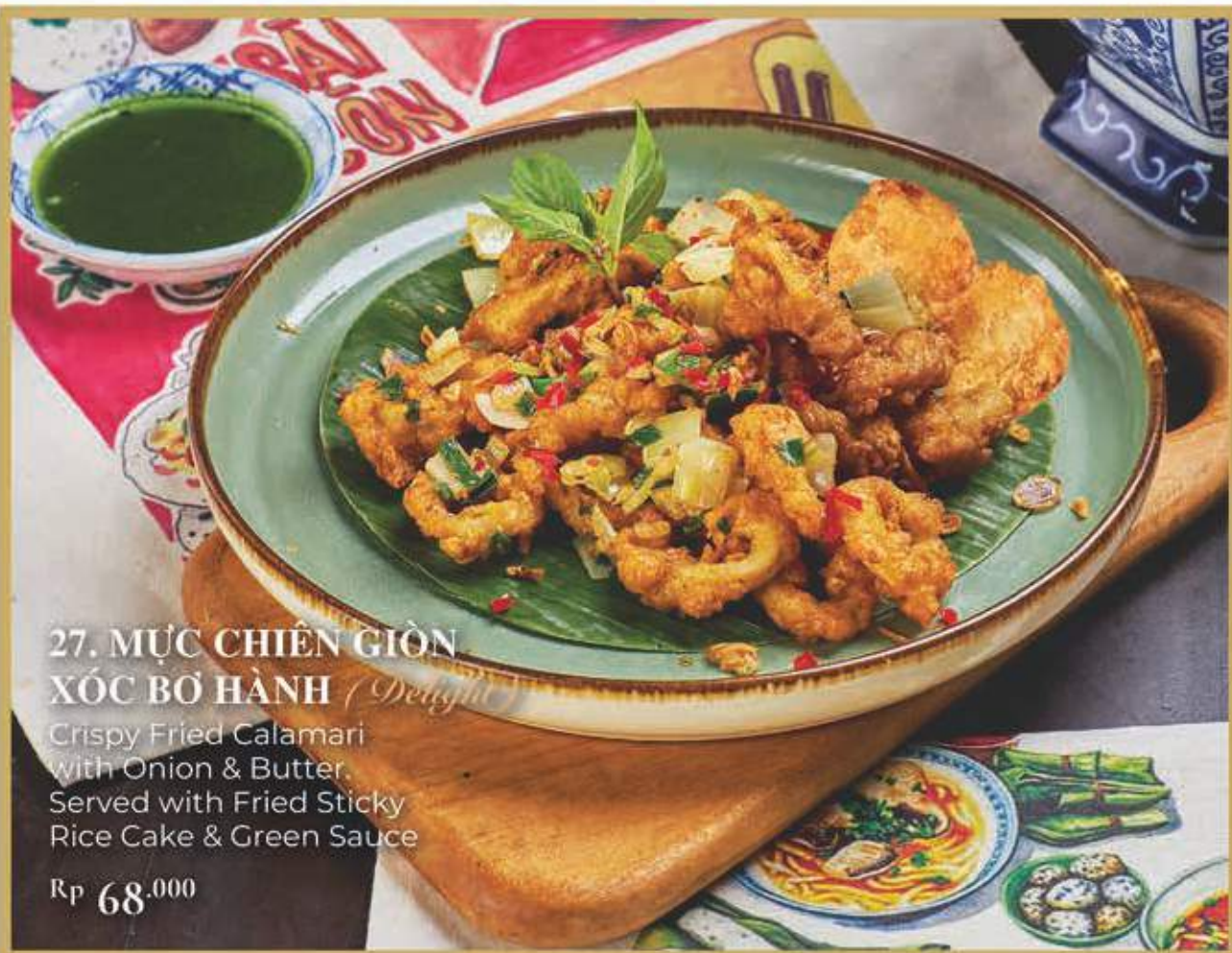
Rp 68.000



27. MỰC CHIÊN GIÒN XÓC BƠ HÀNH (Delight)

Crispy Fried Calamari
with Onion & Butter,
Served with Fried Sticky
Rice Cake & Green Sauce

Rp 68.000



28. GÀ CHIÊN SẢ

Fried Chicken with Lemongrass.
Served with Green Sauce

Rp 70.000

Choice of:

CRISPY STICKY RICE

STEAMED STICKY RICE

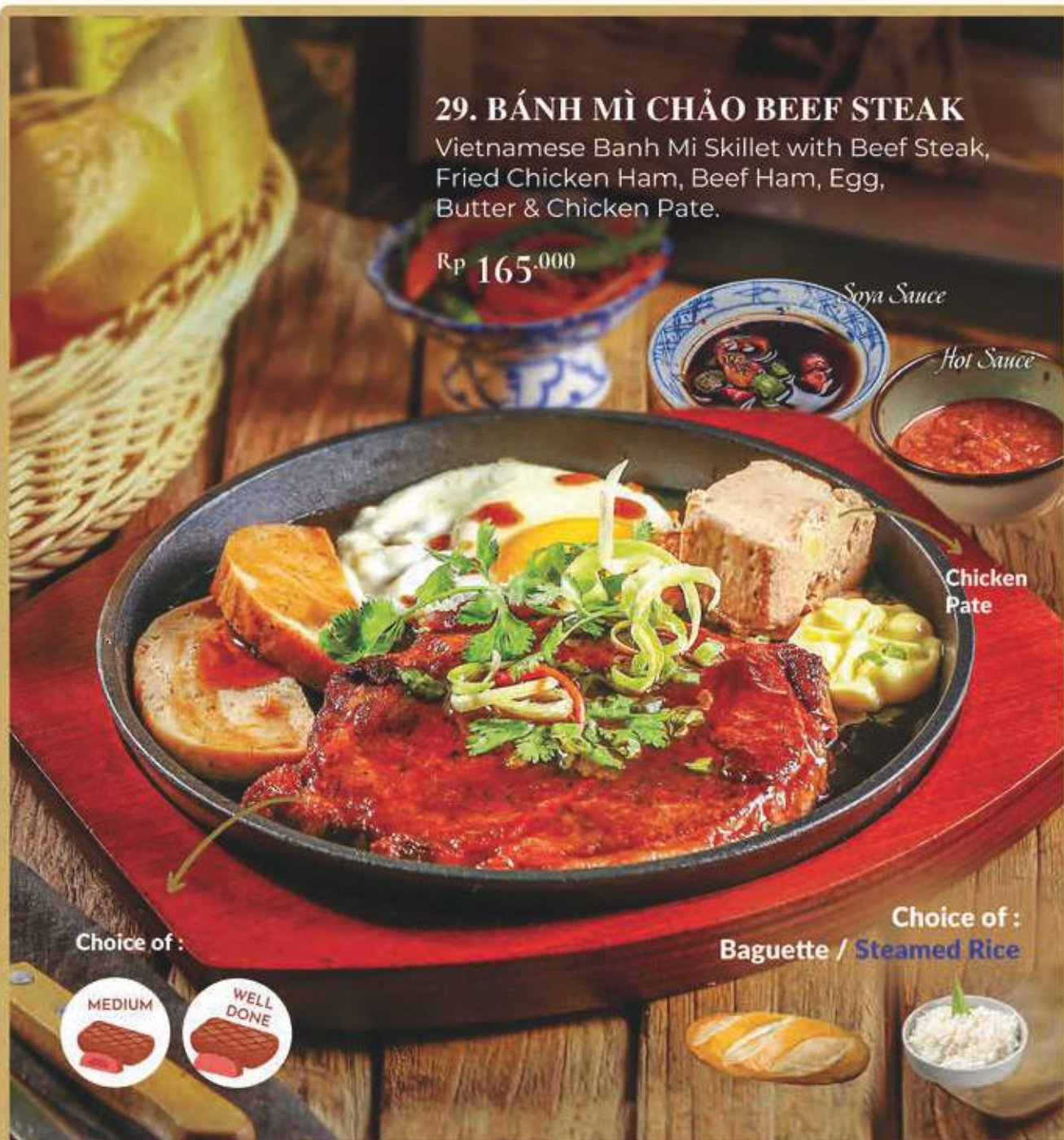


BÁNH MÌ CHẢO HOT PLATE

29. BÁNH MÌ CHẢO BEEF STEAK

Vietnamese Banh Mi Skillet with Beef Steak, Fried Chicken Ham, Beef Ham, Egg, Butter & Chicken Pate.

Rp 165,000



Soya Sauce

Hot Sauce

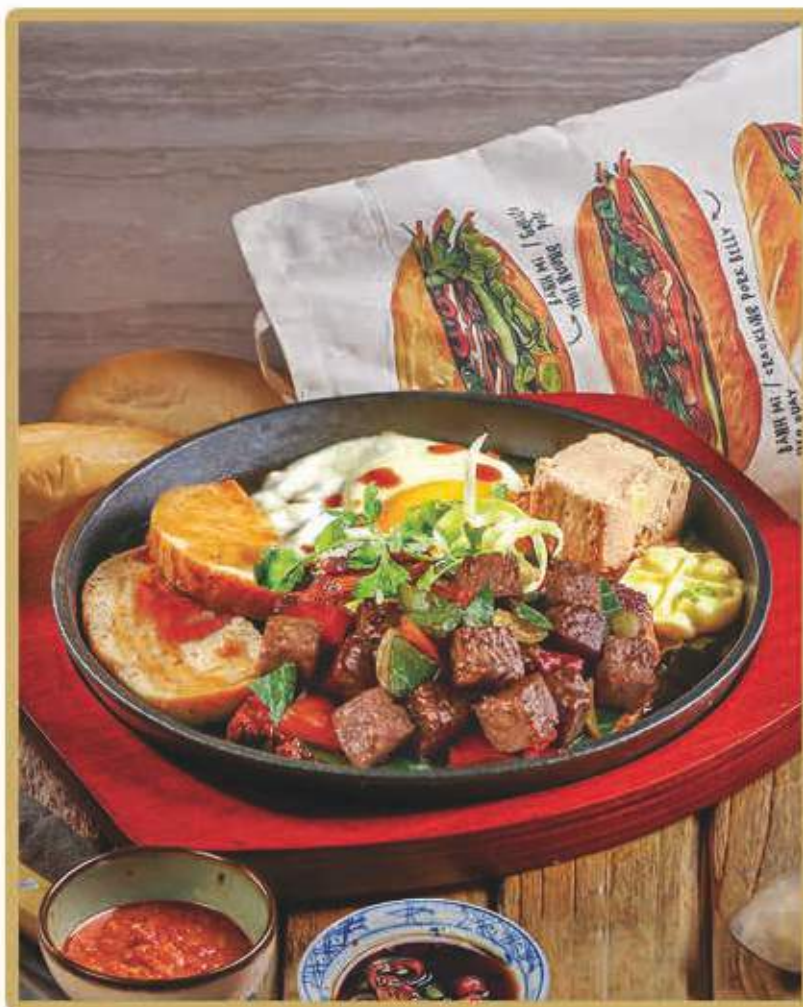
Chicken Pate

Choice of :

MEDIUM

WELL DONE

Choice of :
Baguette / Steamed Rice



30. BÁNH MÌ CHẢO BÒ LÚC LẮC

Vietnamese Banh Mi Skillet with Saikoro Beef, Onion, Paprika, Fried Chicken Ham, Beef Ham, Egg, Butter & Chicken Pate

Rp 110.000

Choice of :

Baguette



Steamed Rice



31. BÁNH MÌ CHẢO SAIGON

Vietnamese Banh Mi Skillet with Lemongrass Ribeye Beef, Grilled Chicken Patty Skewer, Fried Chicken Ham, Beef Ham, Egg & Butter

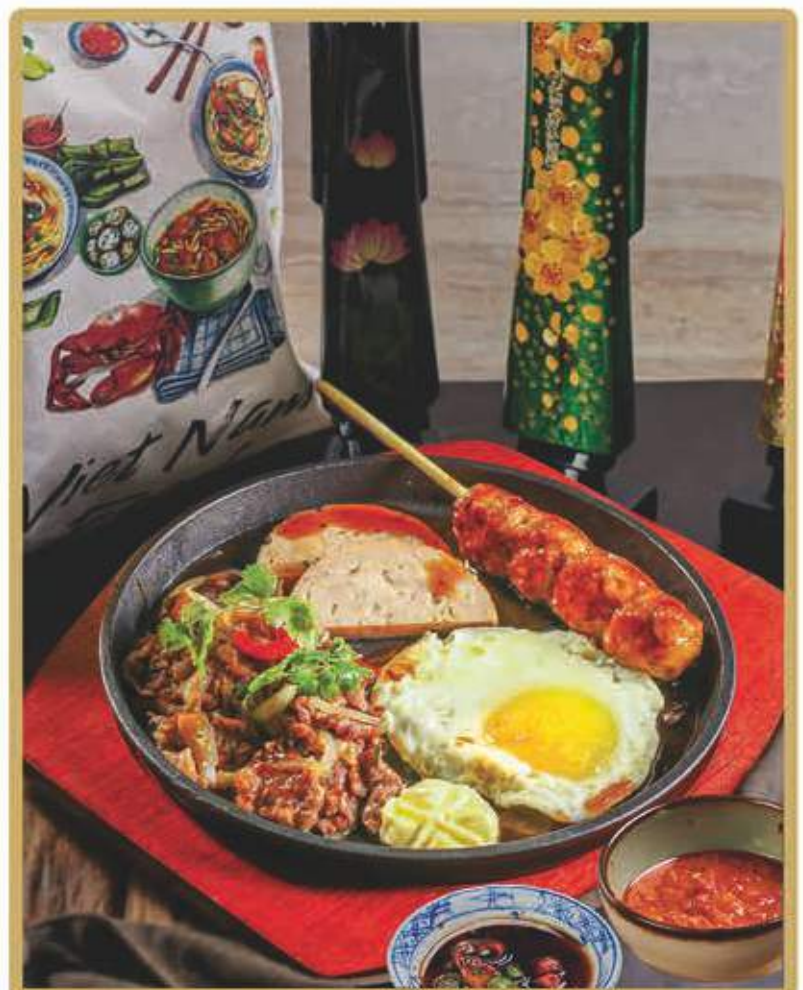
Rp 90.000

Choice of :

Baguette



Steamed Rice



BÁNH MÌ ROTI VIETNAM

VIETNAMESE BAGUETTE



Enjoy Our Fresh Homemade Banh Mi Filling with :



*Banh Mi
Baguette*



Chicken Pate



Mayonnaise



Pickle



Hot Sauce



Fresh Chilli



Spring Onion



Cucumber



Coriander

BÁNH MÌ is a Vietnamese word, which means bread.
The bread filling is the most special part of this food: it is filled with various ingredients normally including meat, fresh Vietnamese herbs, chili and peppers. BÁNH MÌ has fascinated the whole world. More than a dish, BÁNH MÌ is one of the culinary pride in the cultural identity of Vietnamese people.



32. BÁNH MÌ COMBO

Baguette with Chicken Pate, Mayonnaise, Shredded Chicken Breast, Lemongrass Ribeye Beef, Honey BBQ Chicken, Fried Chicken Ham & Beef Ham

Rp 85.000



Chicken Pate



Homemade Mayonnaise



33. BÁNH MÌ BÒ XÀO (*Delight*)

(*Roti Vietnam dengan Daging Sapi Serai*)

Baguette with Chicken Pate, Mayonnaise & Lemongrass Ribeye Beef

Rp 80.000



34. BÁNH MÌ GÀ NƯỚNG MẬT ONG

Baguette with Chicken Pate, Mayonnaise,
Shredded Chicken Breast & Honey BBQ Boneless Chicken Thigh

Rp 80.000

NEW



35. BÁNH MÌ CLASSIC

Baguette with Chicken Pate, Mayonnaise,
Shredded Chicken Breast,
Fried Chicken Ham & Beef Ham

Rp 65.000



Chicken Pate



*Homemade
Mayonnaise*



36. BÁNH MÌ NEM NƯỚNG (*Delight*)

Baguette with Grilled
Chicken Patty Skewers &
Shredded Chicken Breast

Rp 70.000



37. BÁNH MÌ BƠ TỎI

Butter Garlic
Baguette

Rp 28.000

38. BÁNH MÌ BƠ ĐƯỜNG

Butter Sugar
Baguette

Rp 28.000



39. BÁNH MÌ PLAIN

Rp 12.000

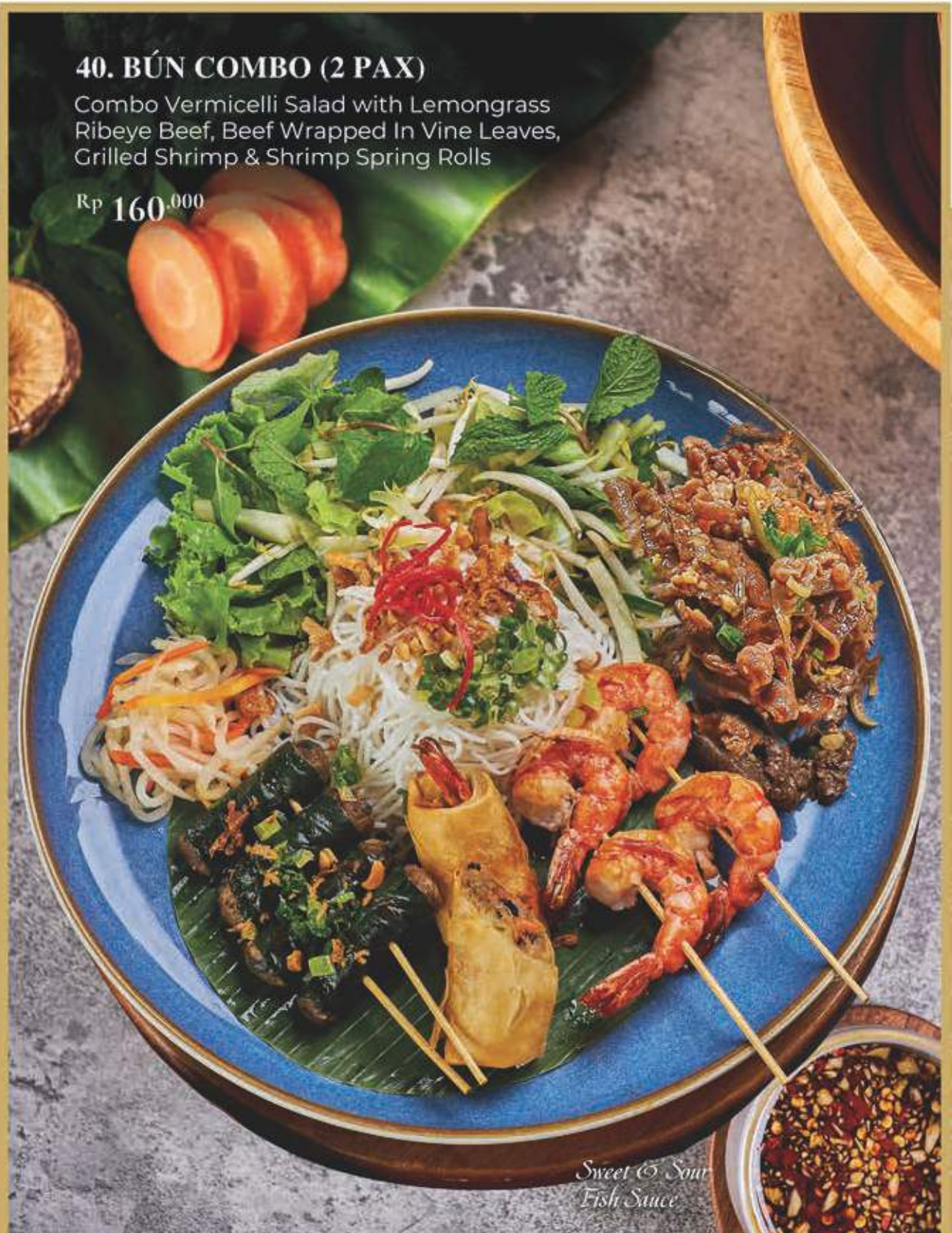
BÚN

VERMICELLI SALAD

40. BÚN COMBO (2 PAX)

Combo Vermicelli Salad with Lemongrass
Ribeye Beef, Beef Wrapped In Vine Leaves,
Grilled Shrimp & Shrimp Spring Rolls

Rp 160,000



*Sweet & Sour
Fish Sauce*



41. BÚN BÒ XÀO - CHẢ GIÒ (*Delight*)

(*Salad Vermicelli dengan
daging Sapi Serai*)

Vermicelli Salad with
Lemongrass Ribeye Beef
& Shrimp Spring Rolls

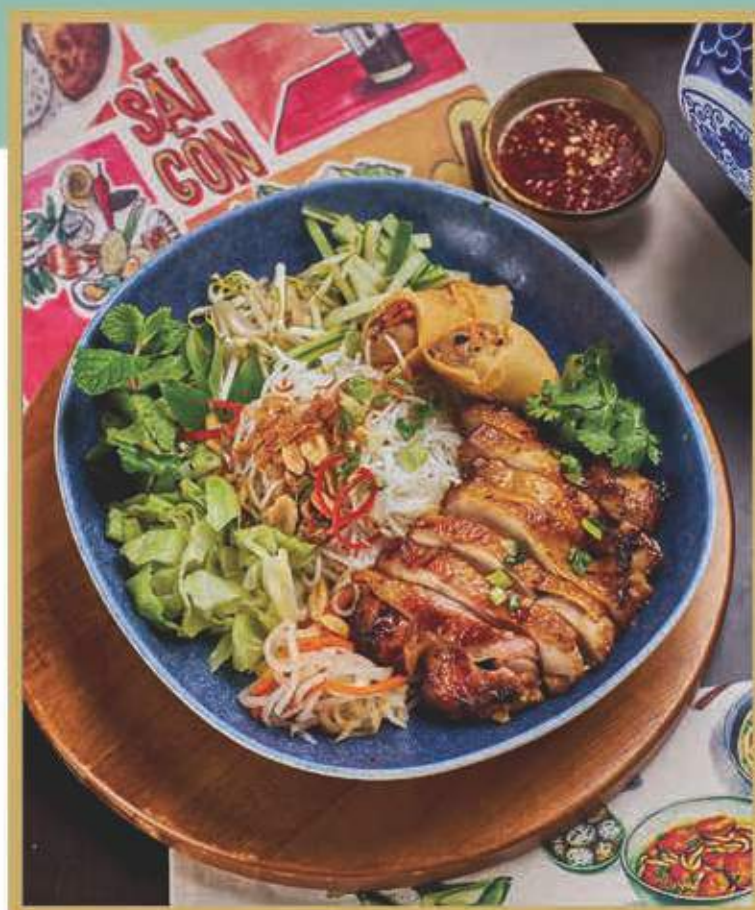
Rp 95.000

42. BÚN GÀ NƯỚNG MẬT ONG - CHẢ GIÒ

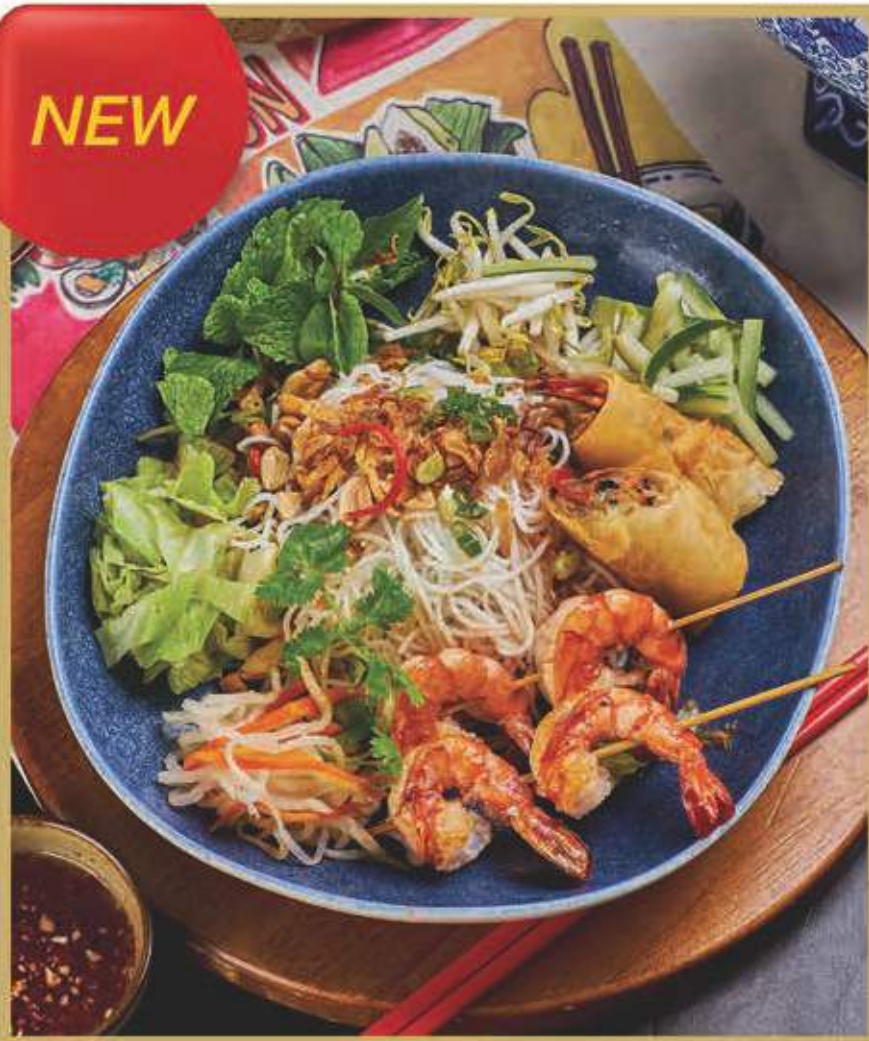
(*Salad Vermicelli dengan
daging Ayam Panggang*)

Vermicelli Salad with
Honey BBQ Boneless Chicken
Thigh & Shrimp Spring Rolls

Rp 85.000



NEW



**43. BÚN TÔM
NƯỚNG - CHẢ GIÒ**

Vermicelli Salad with
Grilled Shrimp & Shrimp
Spring Rolls

Rp 85.000



**44. BÚN NEM
NƯỚNG - CHẢ GIÒ
(*Delight*)**

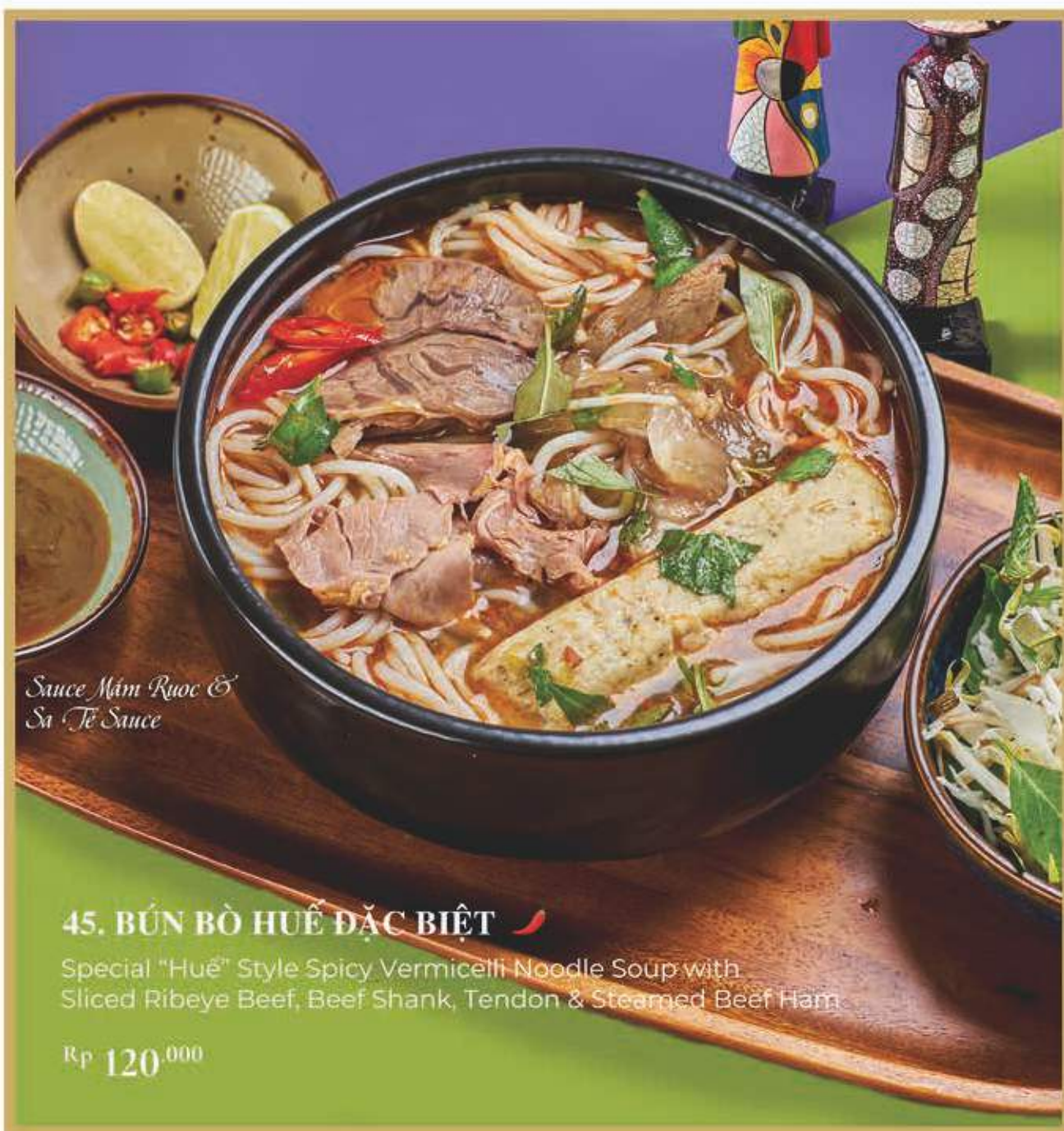
Vermicelli Salad with
Grilled Patty Skewers
& Shrimp Spring Rolls

Rp 80.000

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.

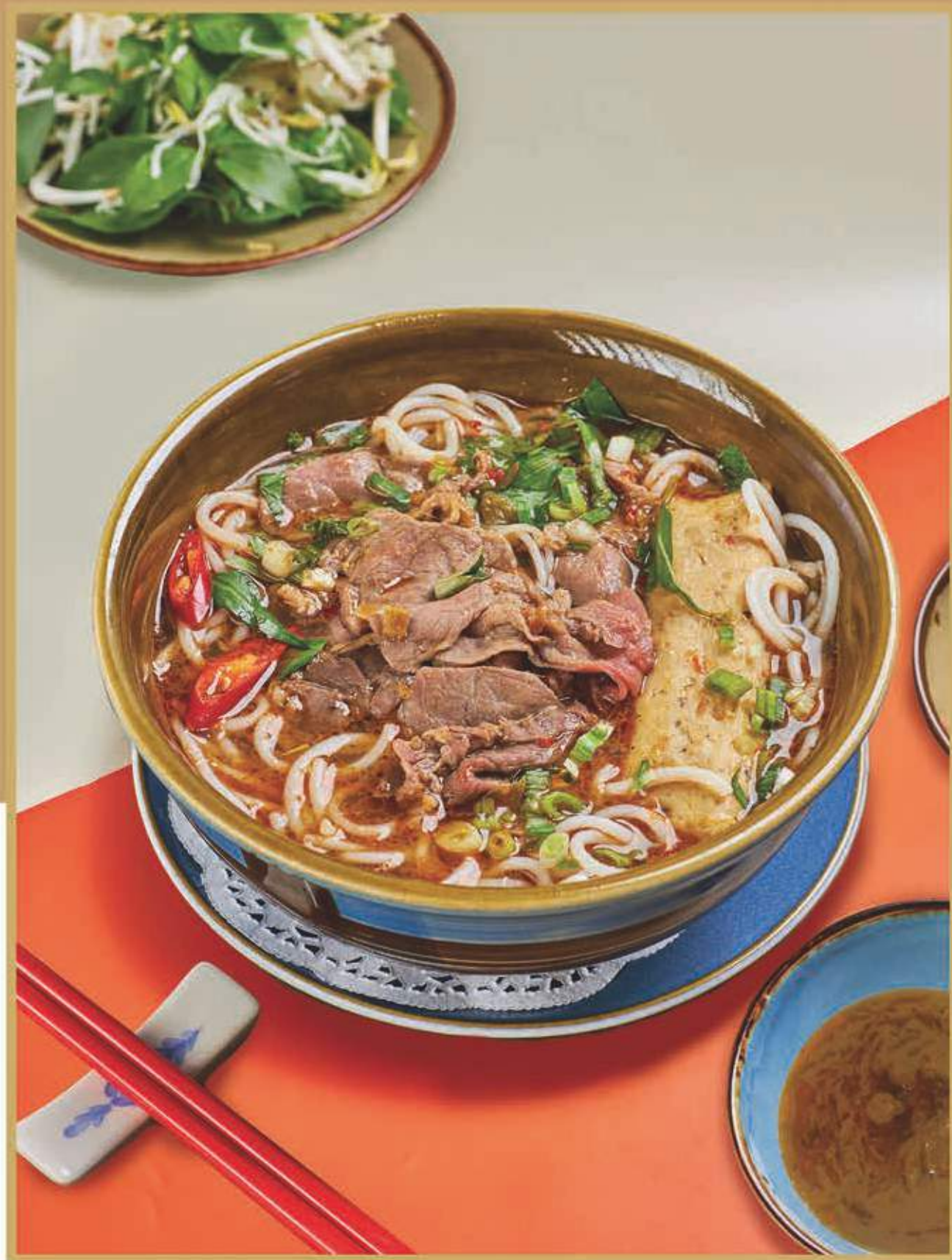


*Sauce Mắm Ruốc &
Sa Tế Sauce*

45. BÚN BÒ HUẾ ĐẶC BIỆT 🌶️

Special “Huế” Style Spicy Vermicelli Noodle Soup with
Sliced Ribeye Beef, Beef Shank, Tendon & Steamed Beef Ham

Rp 120,000



46. BÚN BÒ HUẾ TÁI (*Delight*) 🌶️

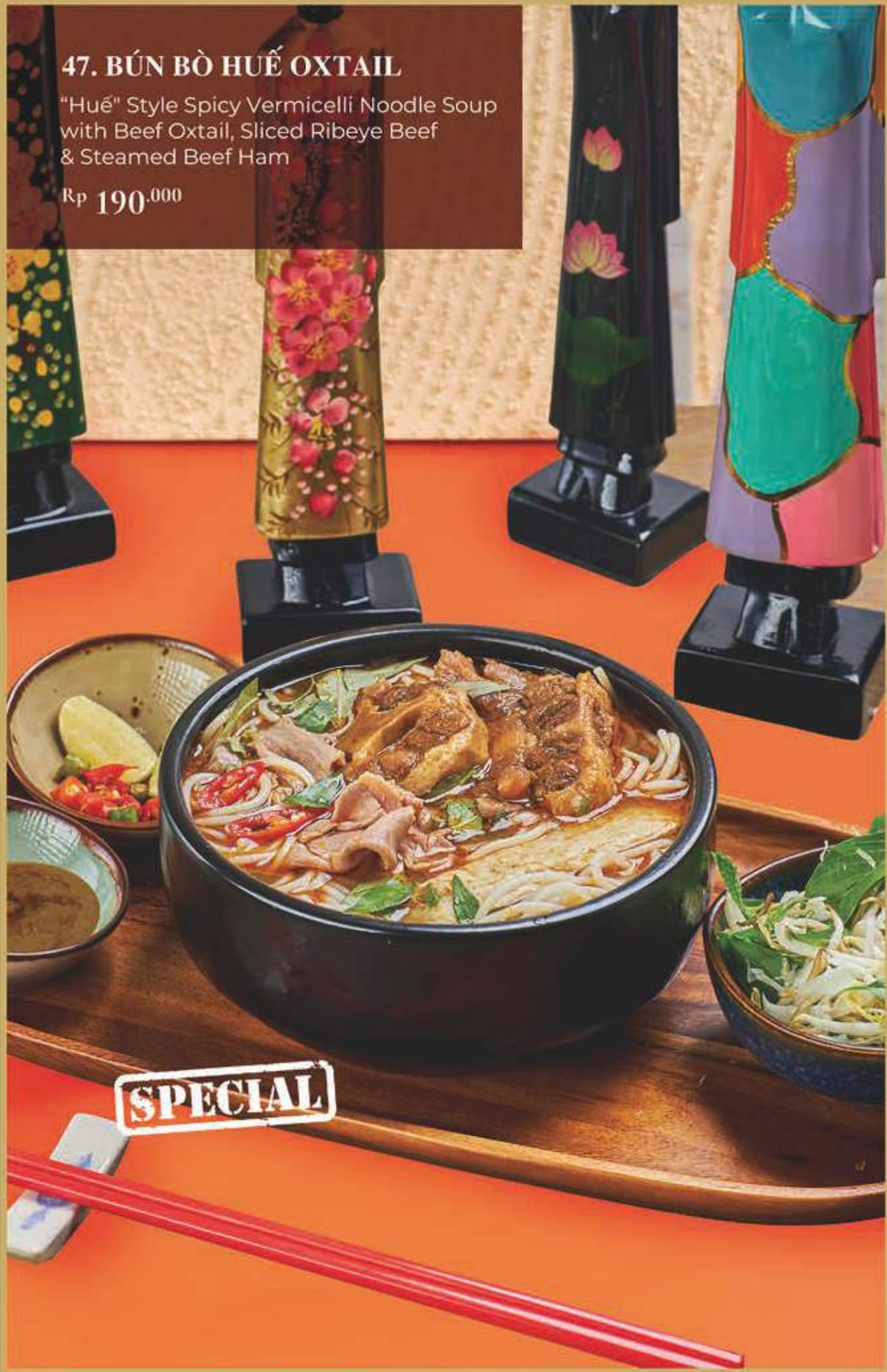
"Huế" Style Spicy Vermicelli Noodle Soup with Sliced Ribeye Beef & Steamed Beef Ham

Rp 95.000

47. BÚN BÒ HUẾ OXTAIL

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

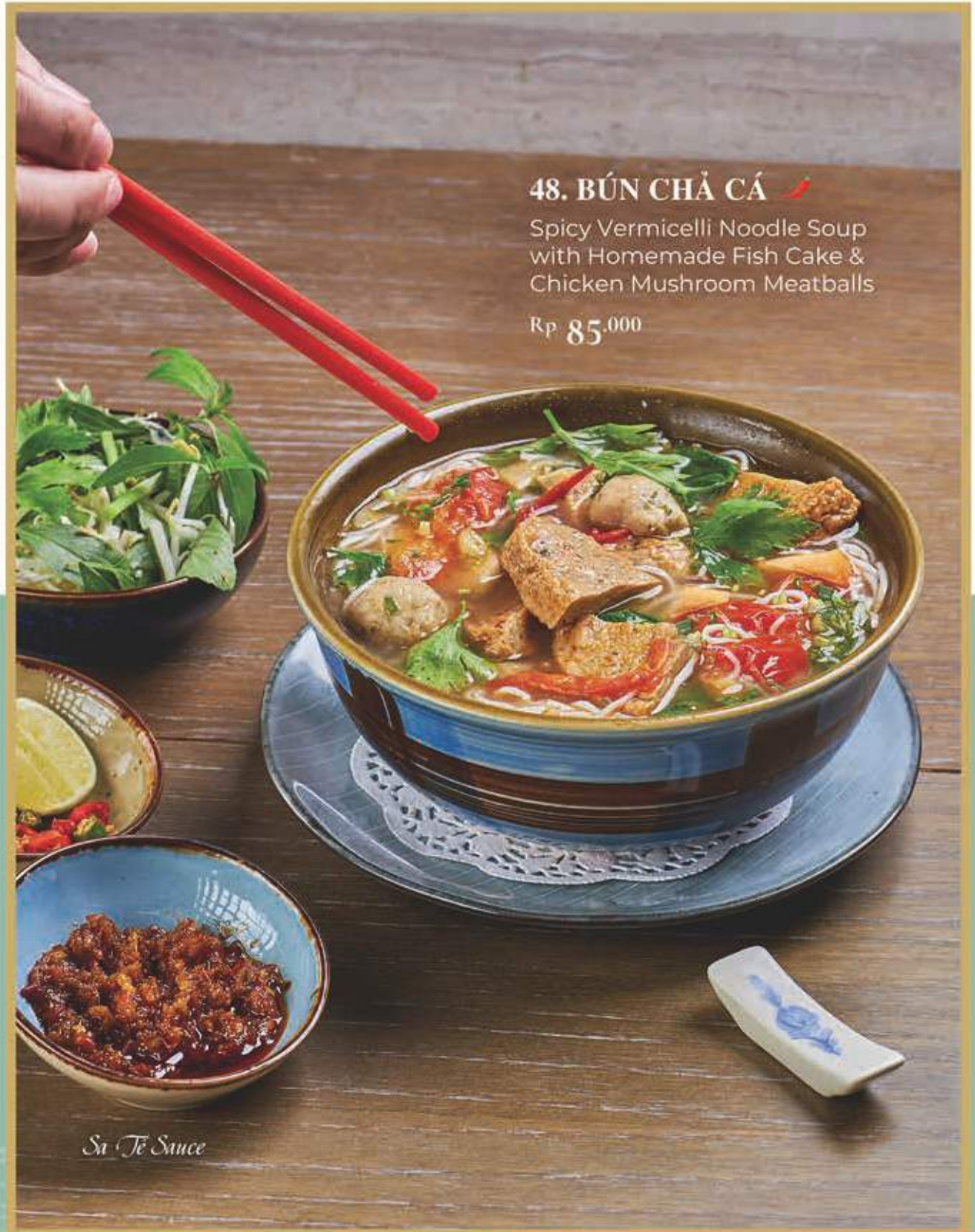
Rp 190.000



SPECIAL

BÚN SOUP

VERMICELLI NOODLE SOUP



48. BÚN CHẢ CÁ 🌶️

Spicy Vermicelli Noodle Soup
with Homemade Fish Cake &
Chicken Mushroom Meatballs

Rp 85.000

Sà Tê Sauce



49. BÚN MĂNG GÀ

Vermicelli Noodle Soup with
Chicken, Chicken Mushroom
Meatball & Bamboo Shoot

Rp 85.000

50. BÚN CANH CHUA CÁ

Southern Sweet & Sour
Vermicelli Fish Noodle Soup
with Pineapple, Taro Stems,
Tomato & Okra

Rp 85.000

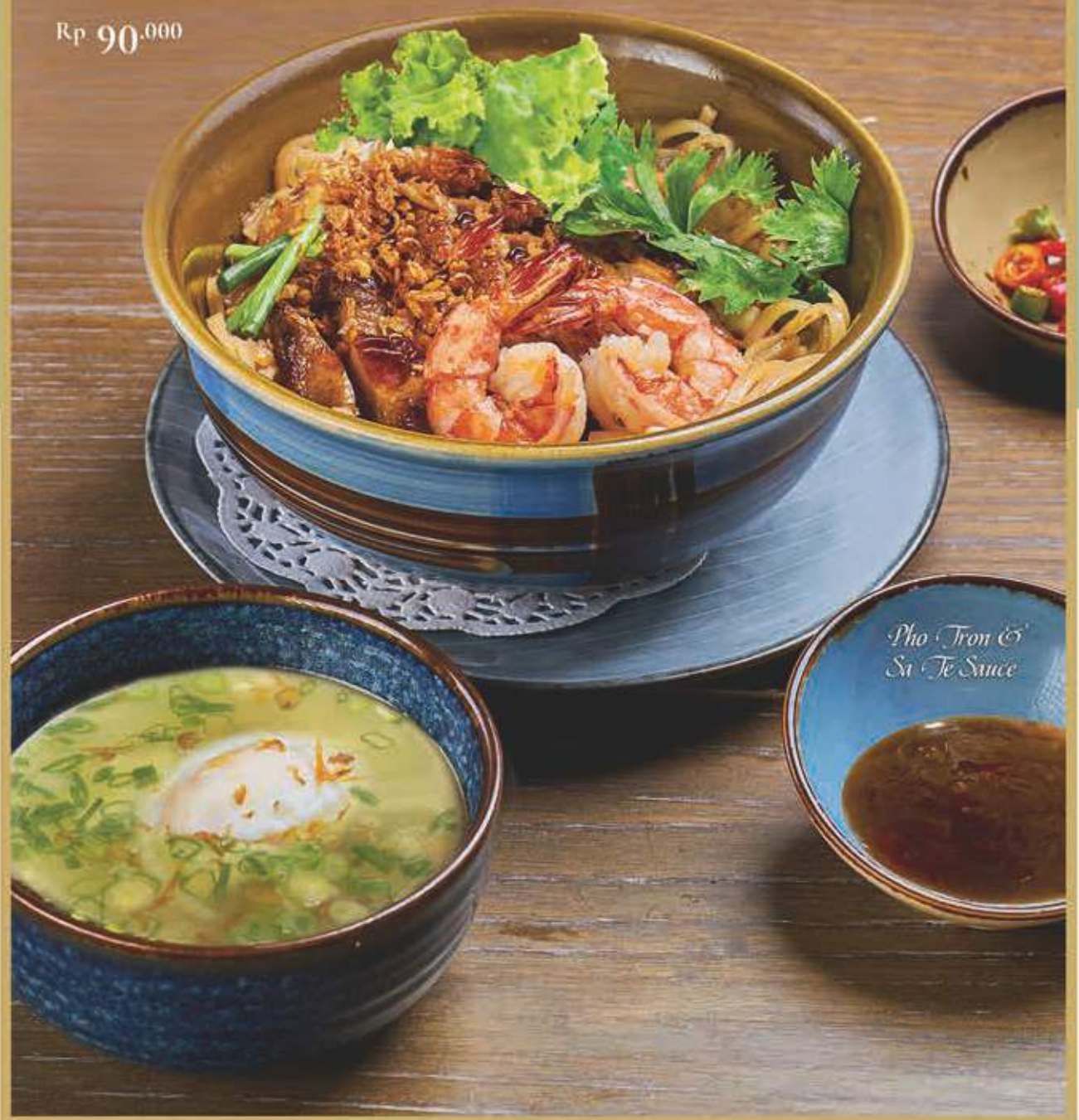


HỦ TIẾU KWETIAU

51. HỦ TIẾU SAIGON

Tossed Kwetiau with Grilled Shrimp, Honey BBQ Chicken, Lettuce, Bean Sprouts, Chives, Celery & Special Sauce.
Served with Poach Egg Soup On The Side

Rp 90.000



52. HỦ TIẾU CÁ

Shrimp Broth Kwetiau with Seabass Fish & Chicken Mushroom Meatballs. Served with Hot Sauce
(Choice of: Dry - Soup on The Side)

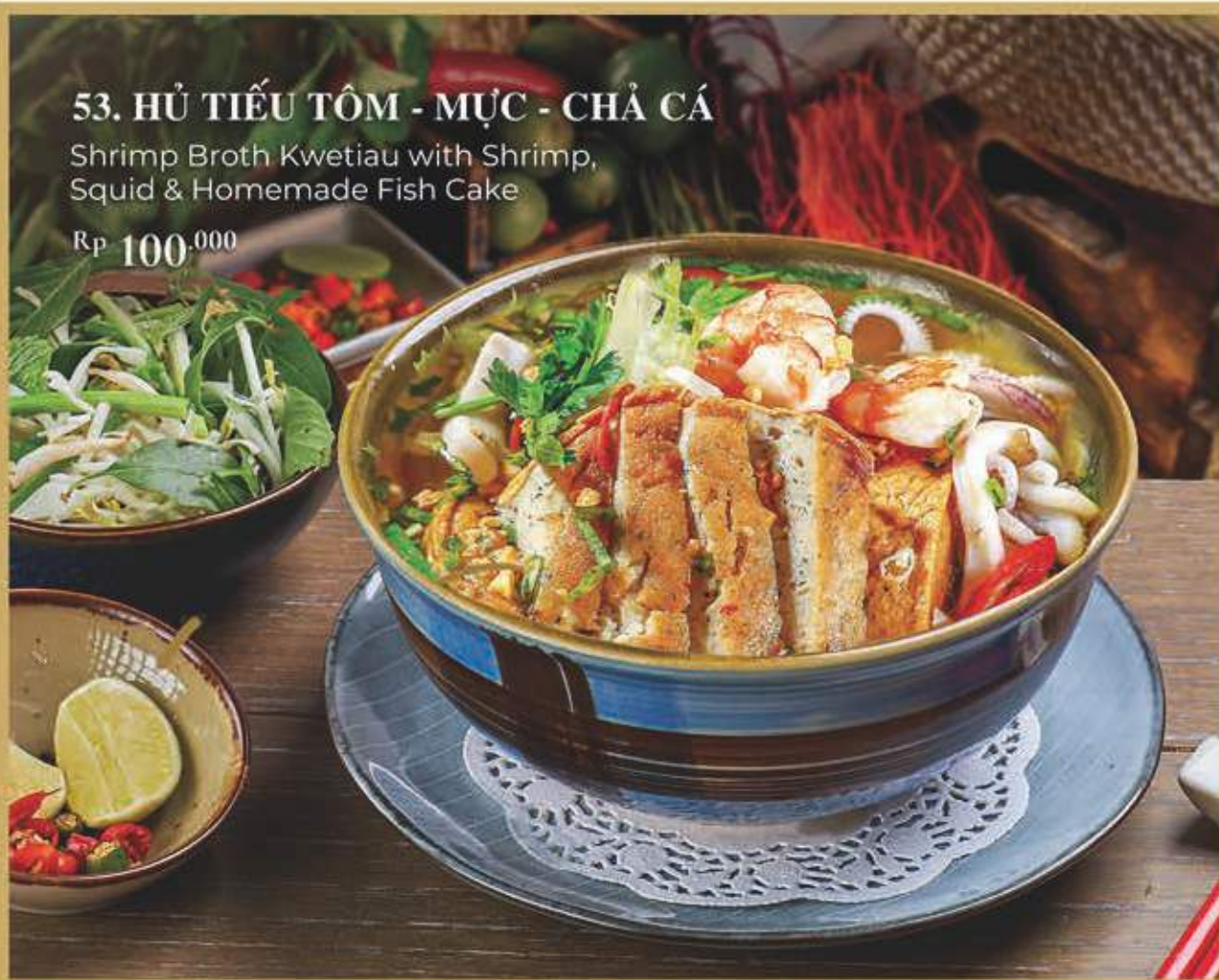
Rp 90.000



53. HỦ TIẾU TÔM - MỰC - CHẢ CÁ

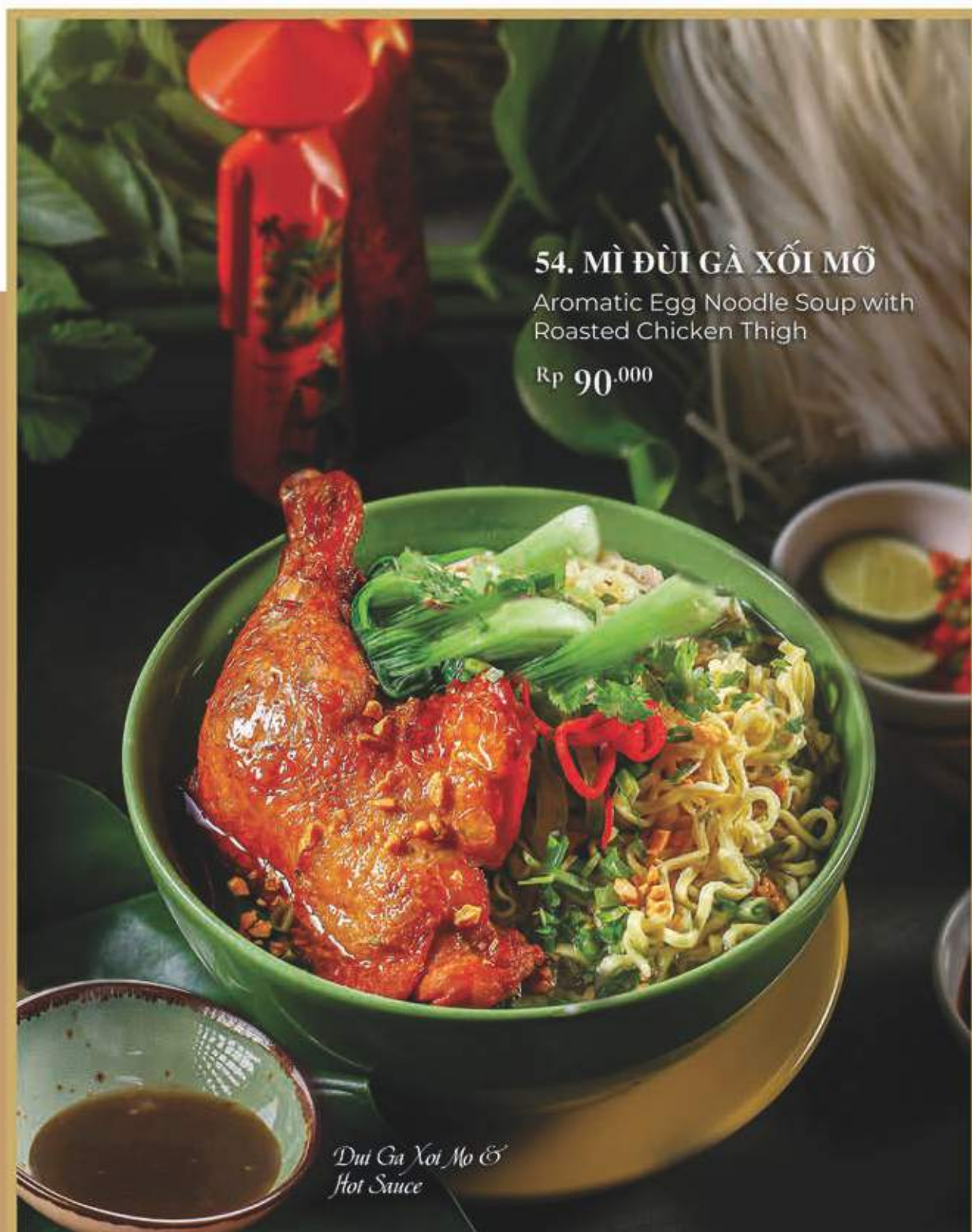
Shrimp Broth Kwetiau with Shrimp, Squid & Homemade Fish Cake

Rp 100.000



MÌ

EGG NOODLE



54. MÌ ĐÙI GÀ XỐI MỠ

Aromatic Egg Noodle Soup with
Roasted Chicken Thigh

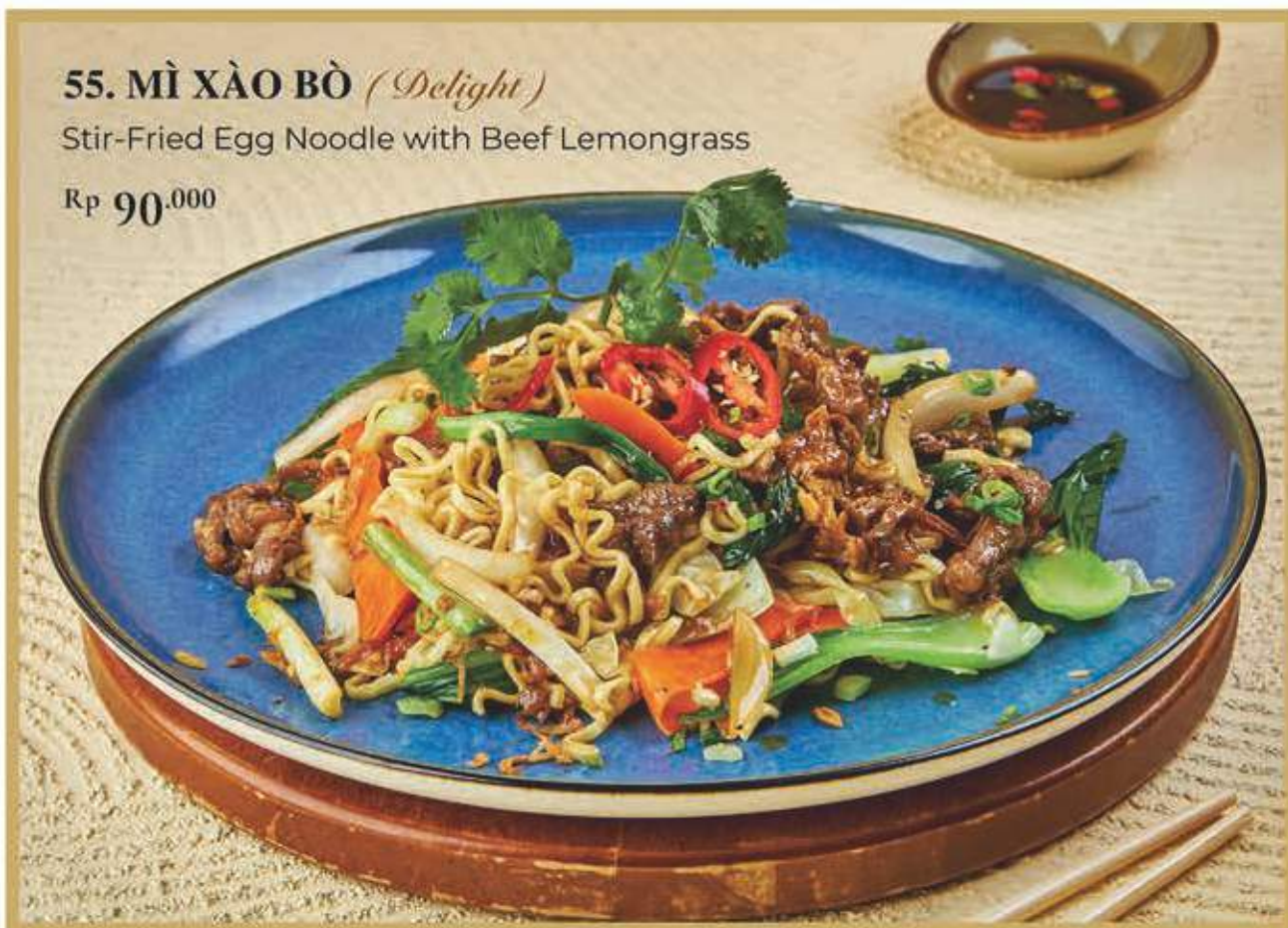
Rp 90.000

*Đùi Gà Xối Mỡ &
Hot Sauce*

55. MÌ XÀO BÒ (*Delight*)

Stir-Fried Egg Noodle with Beef Lemongrass

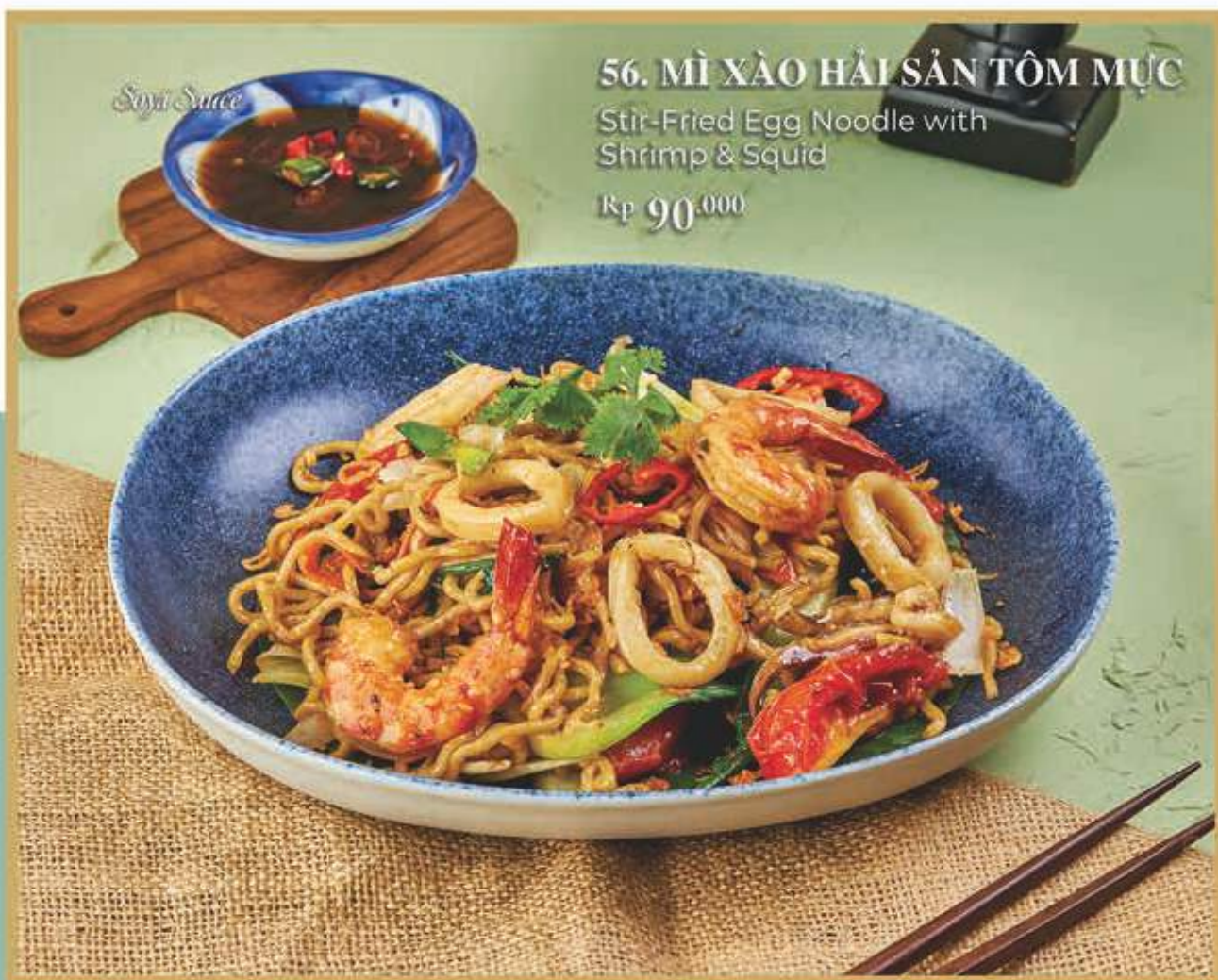
Rp 90.000



56. MÌ XÀO HẢI SẢN TÔM MỰC

Stir-Fried Egg Noodle with
Shrimp & Squid

Rp 90.000



PHỞ (Noodle Soup)

"Phở" is a traditional dish and arguably the most famous icon of Vietnamese cuisine originating from Hanoi and Nam Dinh in the north. Over time variations of Phở can be found from different parts of Vietnam, all incorporating little twists that personify each region.

The main ingredients of "Phở" are pho noodles and broth along with thinly sliced beef or chicken. Phở in Vietnam is usually served at breakfast in the morning or dinner at night; But in big cities, this dish can be enjoyed all day. "Phở" is presented with a plate of herbs such as onions, bean sprouts, and the leaves of coriander and basil, in which coriander is the typical leaf of Phở

At Saigon Delight restaurants, our chefs always try to bring this unique presentation of Vietnamese cuisine in as authentic and delicious flavor as possible. We take efforts to ensure a healthy product by following the traditional process of a 12 hour broth for beef broth, a 4 hour broth for chicken broth while our vegan broth utilizes 9 different fresh vegetables to make a delicious vegan broth.

We also organically plant our delicious and healthy fresh Vietnamese herbs which is an essential accompaniment to any authentic Phở.



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 Vietnam.

NGÒ 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 our organically grown Vietnamese herbs with our food

PHỞ TRUYỀN THỐNG

VIETNAMESE TRADITIONAL
NOODLE SOUP

57. PHỞ ĐẶC BIỆT *Special*

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

Rp 120.000

SPECIAL



Extra Gakwe
✦ Rp10.000

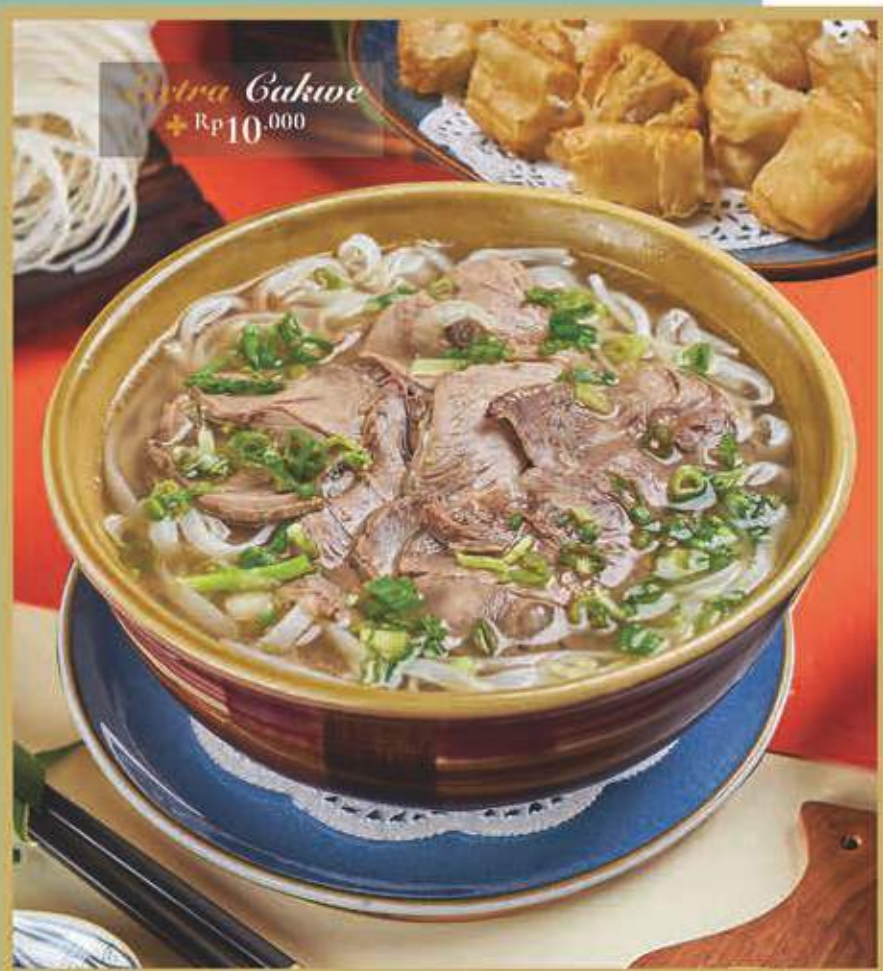
58. PHỞ BÒ TÁI (*Delight*)

(Noodle Soup dengan Irisan Daging Sapi)

Phở with Sliced Ribeye Beef

Rp 95.000

Extra Gakwe
+ Rp10.000

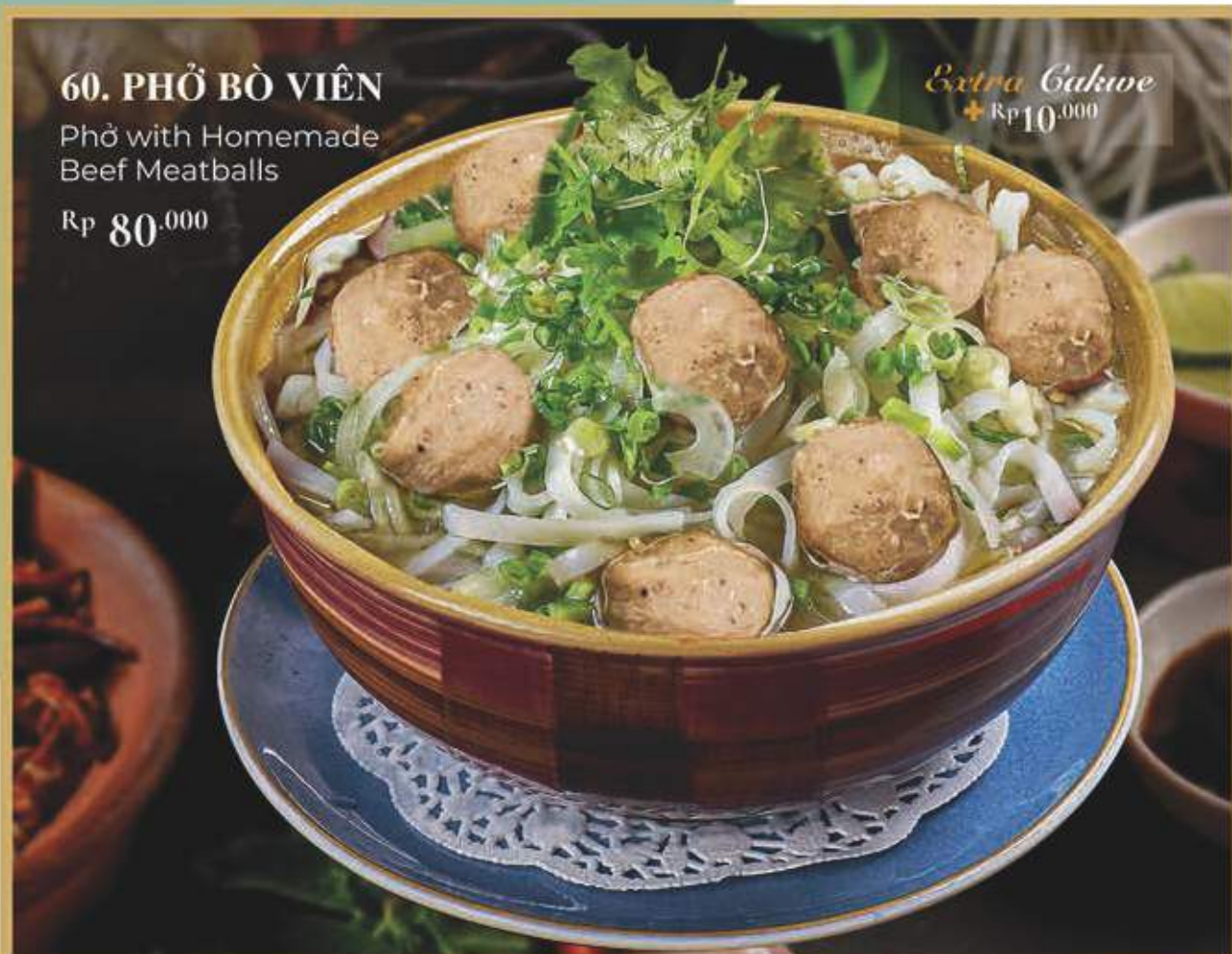


59. PHỞ BÒ CHÍN

(Delight)

Phở with Well Done
Beef Shank

Rp 95.000



60. PHỞ BÒ VIÊN

Phở with Homemade
Beef Meatballs

Rp 80.000

Extra Gakwe
+ Rp10.000



61. PHỞ BÒ OXTAIL

Signature Phở with Oxtail, Sliced Ribeye Beef. Served in Hot Bowl

Rp 190.000



Extra Gakwe
+ Rp10.000



Extra Gakwe
★ Rp10.000

SPECIAL

62. PHỞ SUỒN BÒ

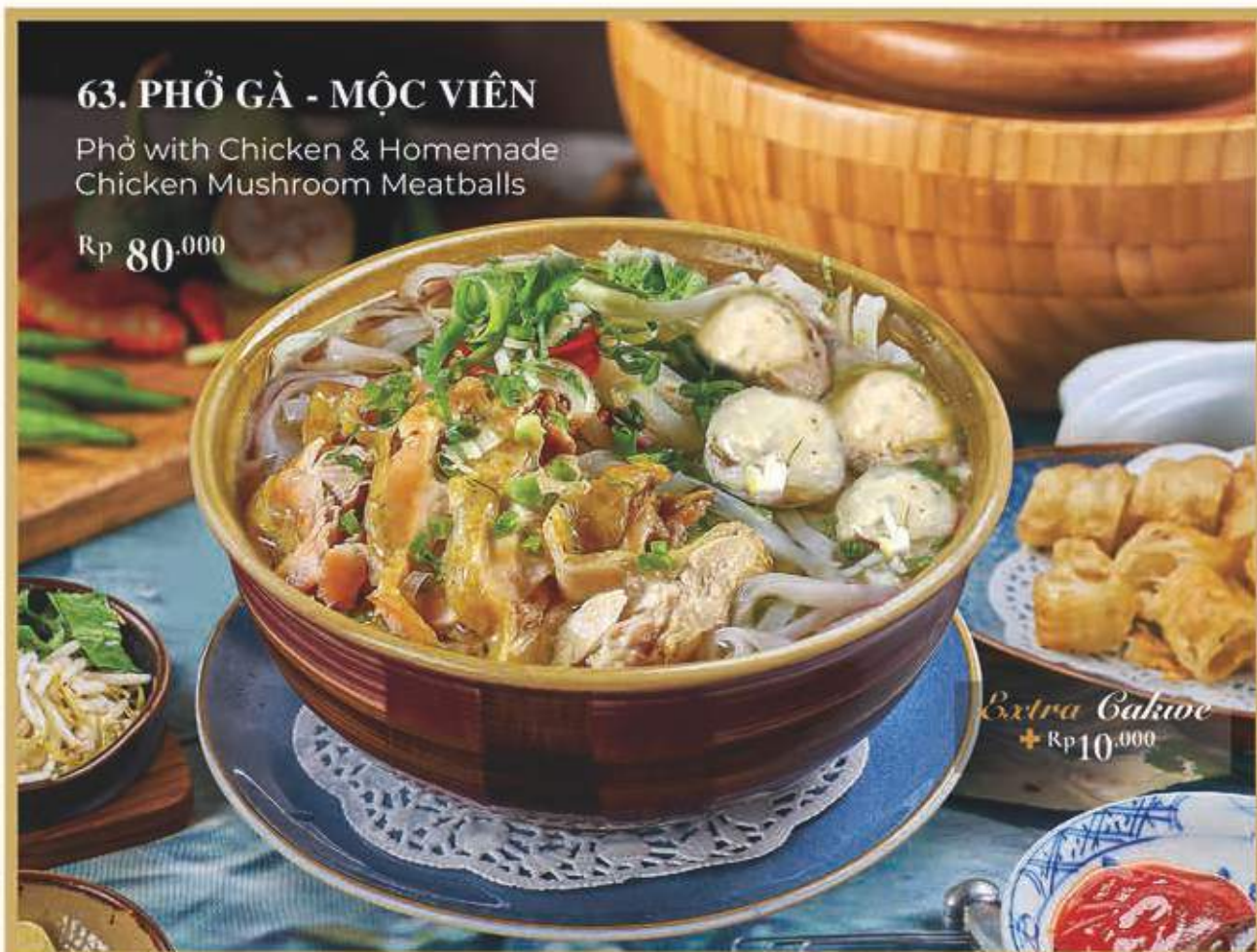
Special Phở with Beef Rib, Sliced Ribeye Beef.
Served in Hot Bowl

Rp 199.000

63. PHỞ GÀ - MỘC VIÊN

Phở with Chicken & Homemade
Chicken Mushroom Meatballs

Rp 80.000



Extra Gakwe
+ Rp10.000

64. PHỞ ĐÙI GÀ XỐI MỠ

Aromatic Phở with Fried Chicken Thigh

Rp 90.000



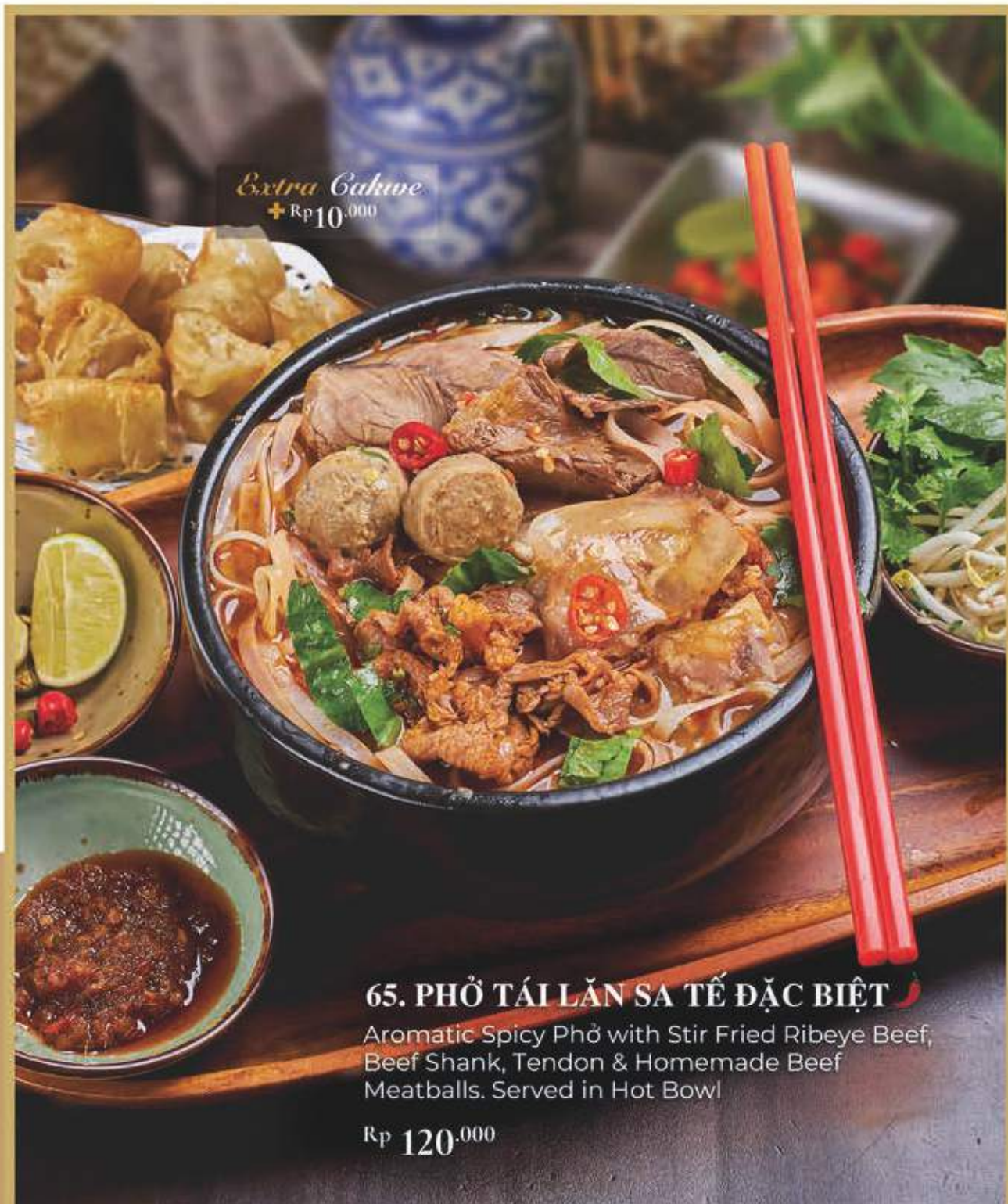
Extra Gakwe
+ Rp10.000

Đùi Gà Xối Mỡ Sauce

PHỞ TÁI LẦN

(NOODLE SOUP PEDAS)

AROMATIC SPICY NOODLE SOUP



65. PHỞ TÁI LẦN SA TẾ ĐẶC BIỆT

Aromatic Spicy Phở with Stir Fried Ribeye Beef, Beef Shank, Tendon & Homemade Beef Meatballs. Served in Hot Bowl

Rp 120.000



66. PHỞ TÁI LĂN SA TẾ TÁI (*Delight*) 🌶️

Aromatic Spicy Phở with Stir Fried Ribeye Beef

Rp 95.000

EXTRA



AUSTRALIAN
RIBEYE BEEF

BEEF PHỞ



01. Bò Viên
(Beef Meatballs) - 8 pcs Rp 40.000



02. Bò Tái
(Ribeye Sliced) Rp 30.000



03. Bò Chín
(Beef Shank) Rp 30.000

04. Gân Bò
(Beef Tendon) Rp 30.000

05. Đuôi Bò
(Beef Oxtail) Rp 120.000

06. Sườn Bò
(Beef Rib) Rp 130.000

BEEF

07. Bò Xào (50g)
(Sautéed Lemongrass Beef) Rp 30.000

08. Bò Lúc Lắc
(Beef Luc Lac) Rp 70.000

09. Giò Bò
(Beef Ham) Rp 10.000

10. Beef Steak
(Beef Steak) Rp 120.000

11. Bò Lá Lốt
(Beef Wrapped in Vine Leaves) Rp 27.000

SEAFOOD

12. Chả Cá
(Fish Cake) Rp 20.000

13. Tôm
(Shrimp - Udang) - 1 Ekor Rp 15.000

14. Mực
(Squid - Cumi) - 50 Gr Rp 25.000

15. Cá Chém
(Seabass Fish - Ikan) - 1 Porsi Rp 40.000

CHICKEN

16. Đùi Gà Nướng Mật Ong
(Honey BBQ Chicken Thigh) Rp 45.000

17. Đùi Gà Xối Mỡ
(Crispy Aromatic Chicken Thigh) Rp 50.000

18. Mọc Gà
(Chicken Mushroom Meatballs) - 8 pcs Rp 30.000

19. Gà Phở
(Chicken Julienne) - 1 Porsi Rp 30.000

20. Chả Chiên
(Fried Chicken Ham) - 1 Porsi Rp 10.000

21. Chả Huế
(Steamed Chicken Ham) - 1 Pcs Rp 15.000

22. Chả Trứng
(Egg Meatloaf) - 1 Pcs Rp 15.000

23. Lạp Xưởng Gà
(Chinese Chicken Sausage) Rp 20.000

OTHER

24. Chicken Pate
(Chicken Pate) Rp 10.000

25. Mayonnaise
(Mayo) Rp 5.000

26. Bánh Phồng Tôm
(Cracker - Kerupuk Udang) - 10 pcs Rp 10.000

27. Trứng
(Fried/Poached Egg - Telur) Rp 8.000

28. Cơm
(Steamed Rice - Nasi) Rp 10.000

29. Cơm Chiên Tỏi
(Butter Garlic Rice) Rp 30.000

30. Xôi Trắng
(Steam Sticky Rice) Rp 20.000

31. Mushroom & Tofu
(Filling Vegan) Rp 25.000

NOODLE & BROTH

32. Cakwe
(Cakwe) Rp 10.000

33. Noodle Only
(Kwetiau polos) Rp 15.000

34. Beef Broth Only
(Kuah Pho - 150 ml) Rp 25.000

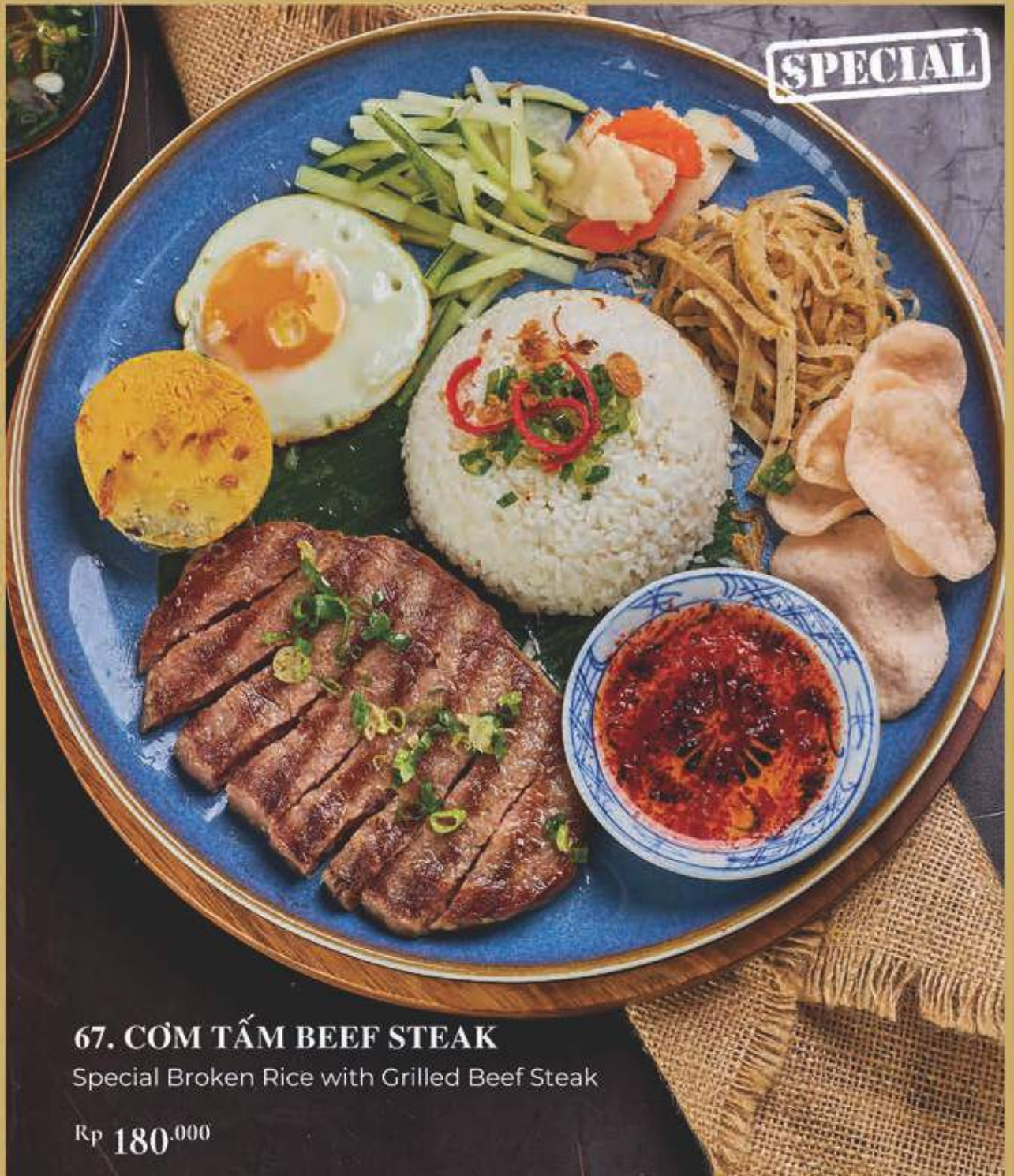
35. Noodle with Beef Broth
(Kwetiau + Kuah Pho - 500 ml) Rp 50.000

CƠM TẮM NASI CAMPUR VIETNAM

Vietnamese Broken Rice

*In Vietnam, broken rice or cơm tấm is arguably the most iconic Saigon street food.
The word "cơm" refers to cooked rice while "tấm" refers to broken rice grains.*

All Cơm Tấm Topping with Cucumber, Pickle, Egg Meatloaf, Chicken Ham & Egg



67. CƠM TẮM BEEF STEAK

Special Broken Rice with Grilled Beef Steak

Rp 180.000



68. CƠM TẮM BÒ XÀO (*Delight*)

(*Nasi Campur Vietnam
dengan daging
Sapi Serai*)

Broken Rice with
Sautéed Lemongrass
Ribeye Beef

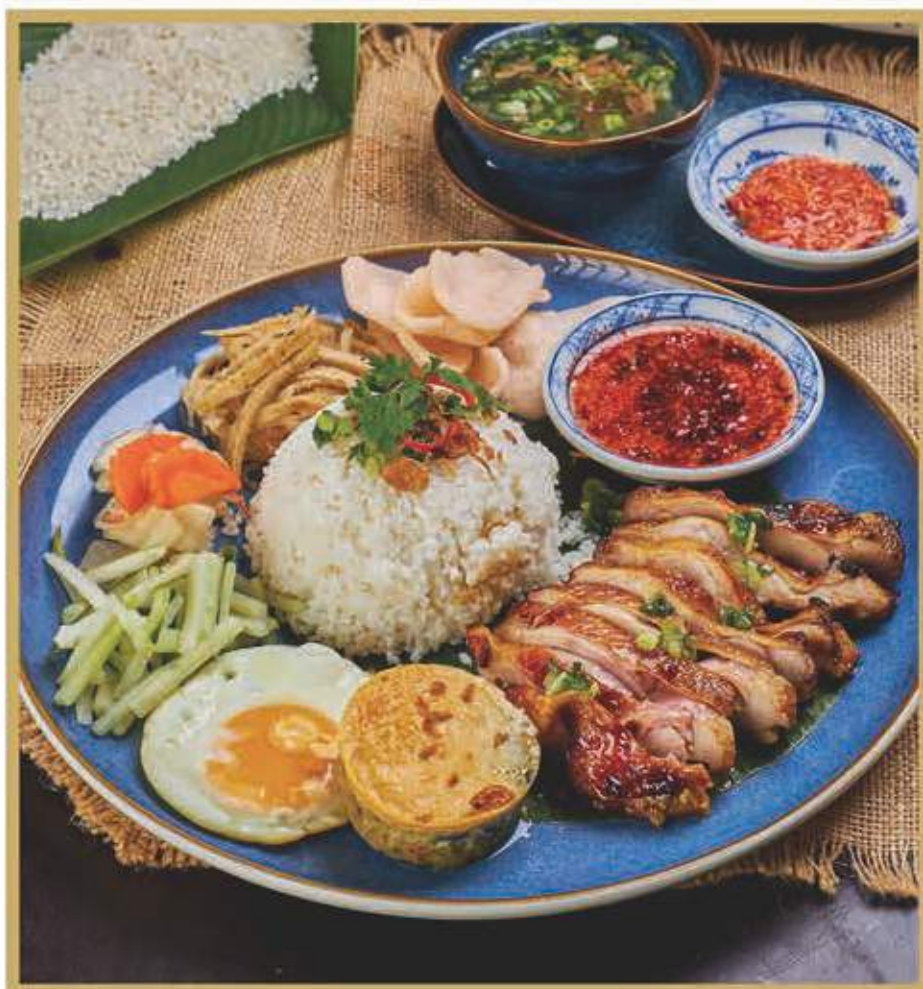
Rp 99.000

69. CƠM TẮM GÀ NƯỚNG MẬT ONG

(*Nasi Campur Vietnam
dengan daging
Ayam Panggang*)

Broken Rice with
Honey BBQ Boneless
Chicken Thigh

Rp 90.000



70. CƠM TẤM COMBO

Broken Rice with Sautéed Lemongrass Ribeye Beef &
Honey BBQ Boneless Chicken Thigh &
Grilled Chicken Patty Skewer

Rp 110.000/2 Pax



CƠM CHIÊN

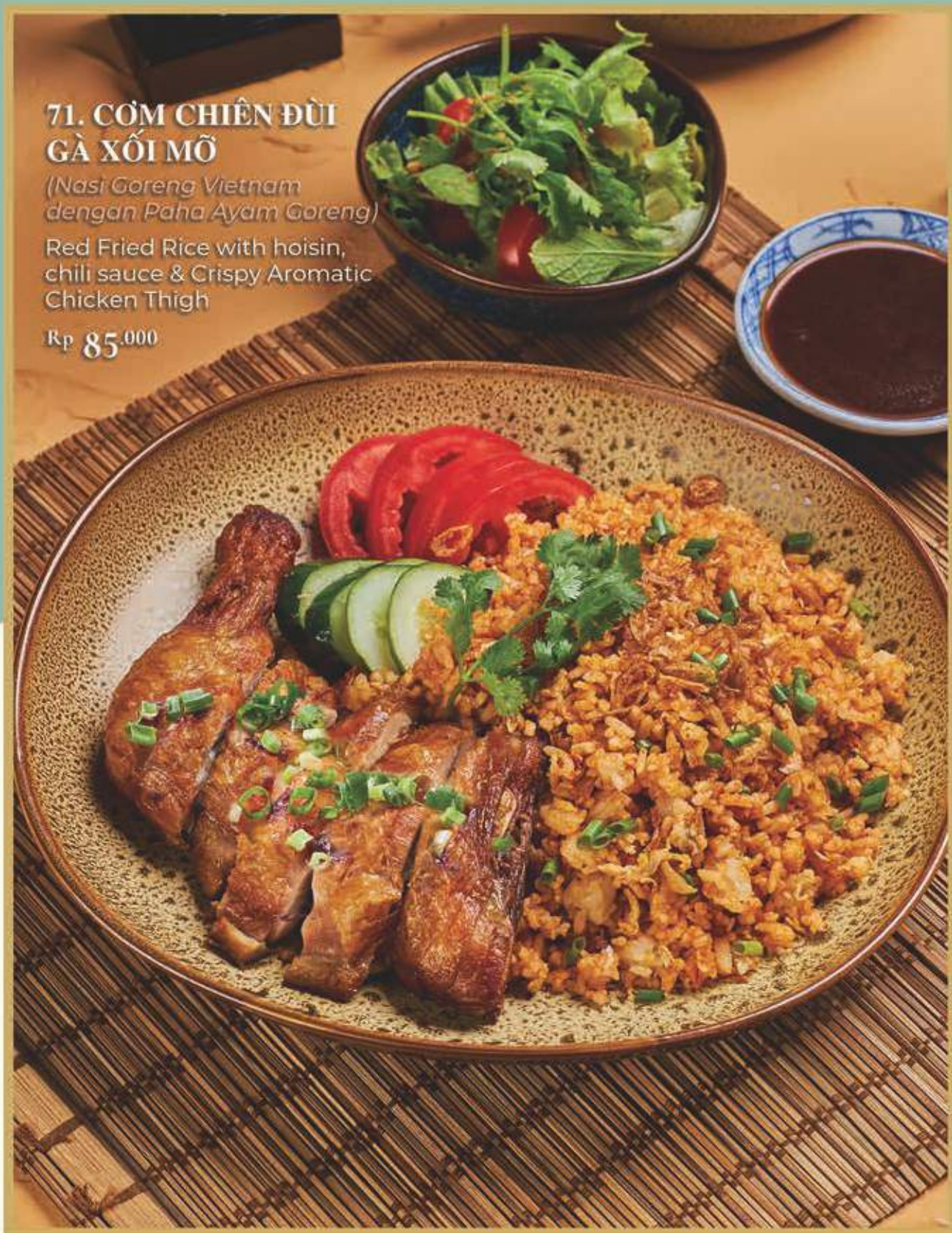
Vietnamese Fried Rice

71. CƠM CHIÊN ĐÙI GÀ XỐI MỠ

*(Nasi Goreng Vietnam
dengan Paha Ayam Goreng)*

Red Fried Rice with hoisin,
chili sauce & Crispy Aromatic
Chicken Thigh

Rp 85.000





72. CƠM CHIÊN BÒ BEEF STEAK

(Nasi Goreng Vietnam dengan Daging Sapi)

Red Fried Rice with hoisin, chili sauce with BBQ Beef Steak

Rp 165,000



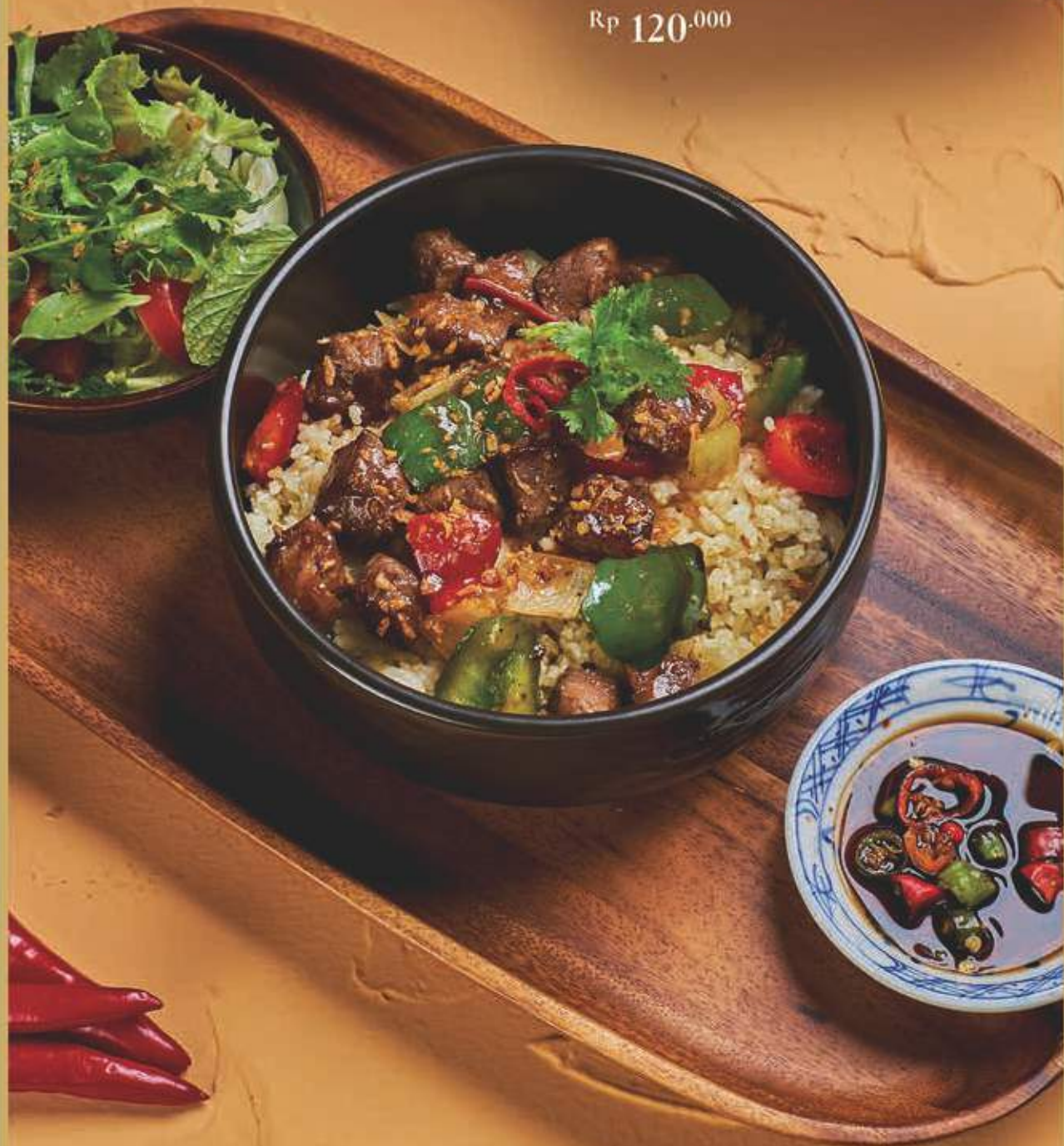
**BEST
SELLER**

73. CƠM BÒ LÚC LẮC

*(Nasi Goreng Vietnam
dengan Daging Sapi Saikoro)*

Vietnamese Shaking Saikoro
Beef with Onion, Paprika &
Butter Garlic Fried Rice

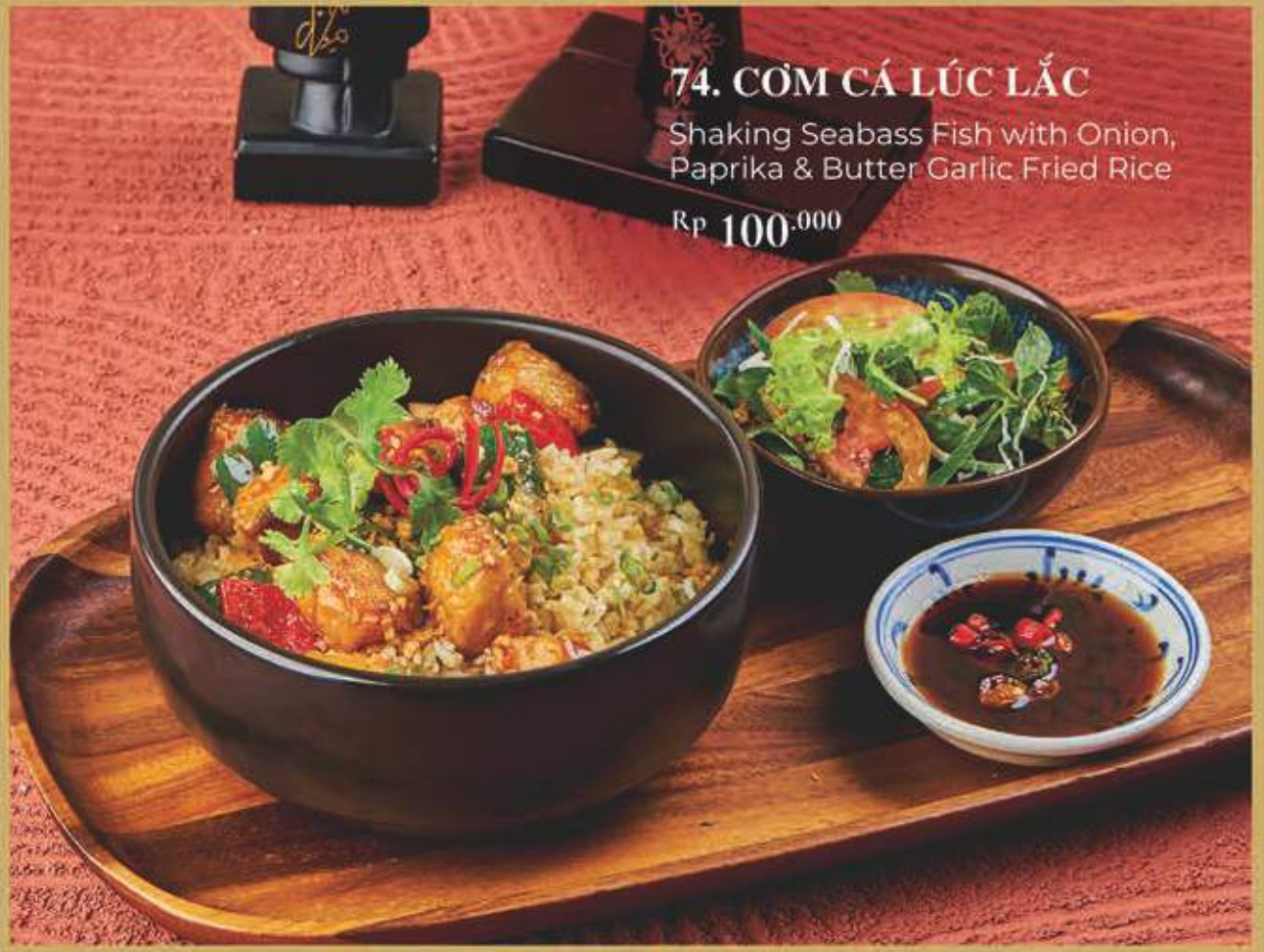
Rp 120.000



74. CƠM CÁ LÚC LẮC

Shaking Seabass Fish with Onion,
Paprika & Butter Garlic Fried Rice

Rp 100.000



75. CƠM CHIÊN XANH HẢI SẢN - CHẢ CÁ

Green Spinach Fried Rice with Shrimp, Squid
& Homemade Fish Cake

Rp 95.000





76. CƠM CHIÊN XANH TÔM

Green Spinach Fried Rice with Shrimp

Rp 100.000



77. CƠM TAY CÀM GÀ

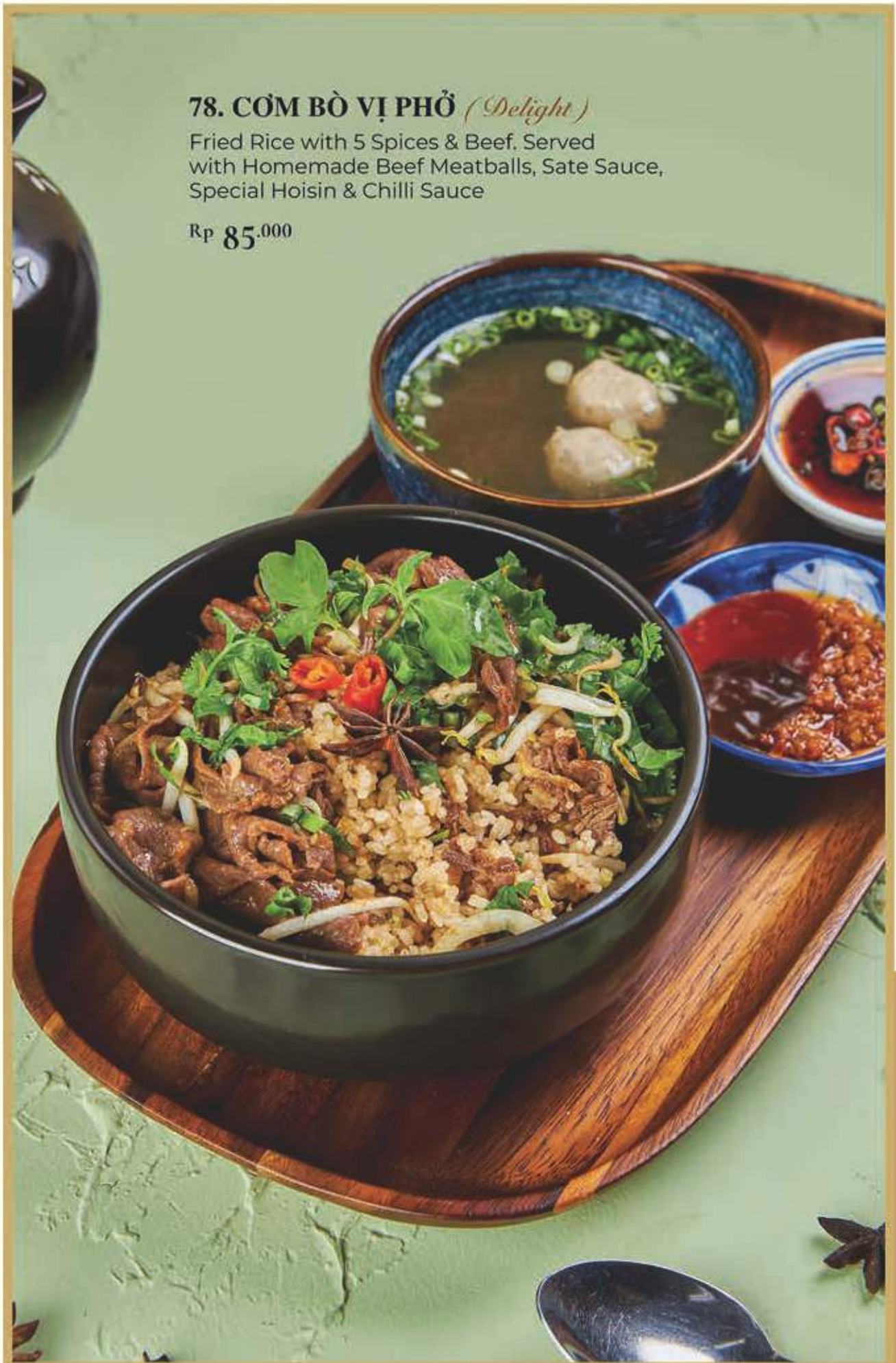
Claypot Chicken Rice with Chinese Chicken Sausage,
Bamboo Shoot, Mushroom, Onion & Ginger

Rp 100.000

78. CƠM BÒ VỊ PHỞ (*Delight*)

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

Rp 85.000



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



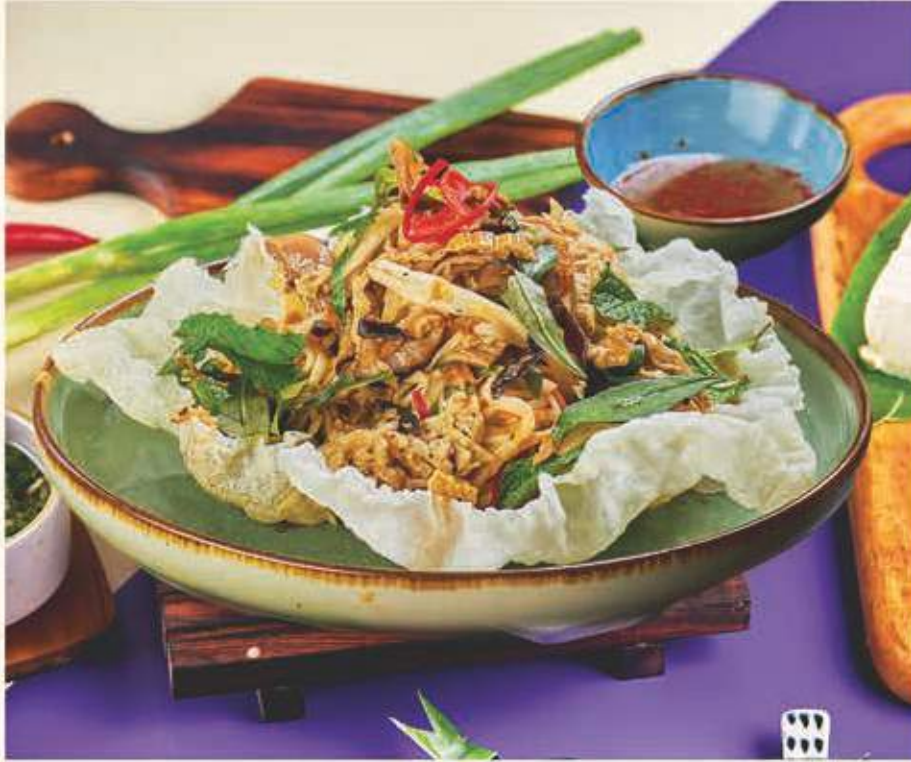
2 Rolls

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

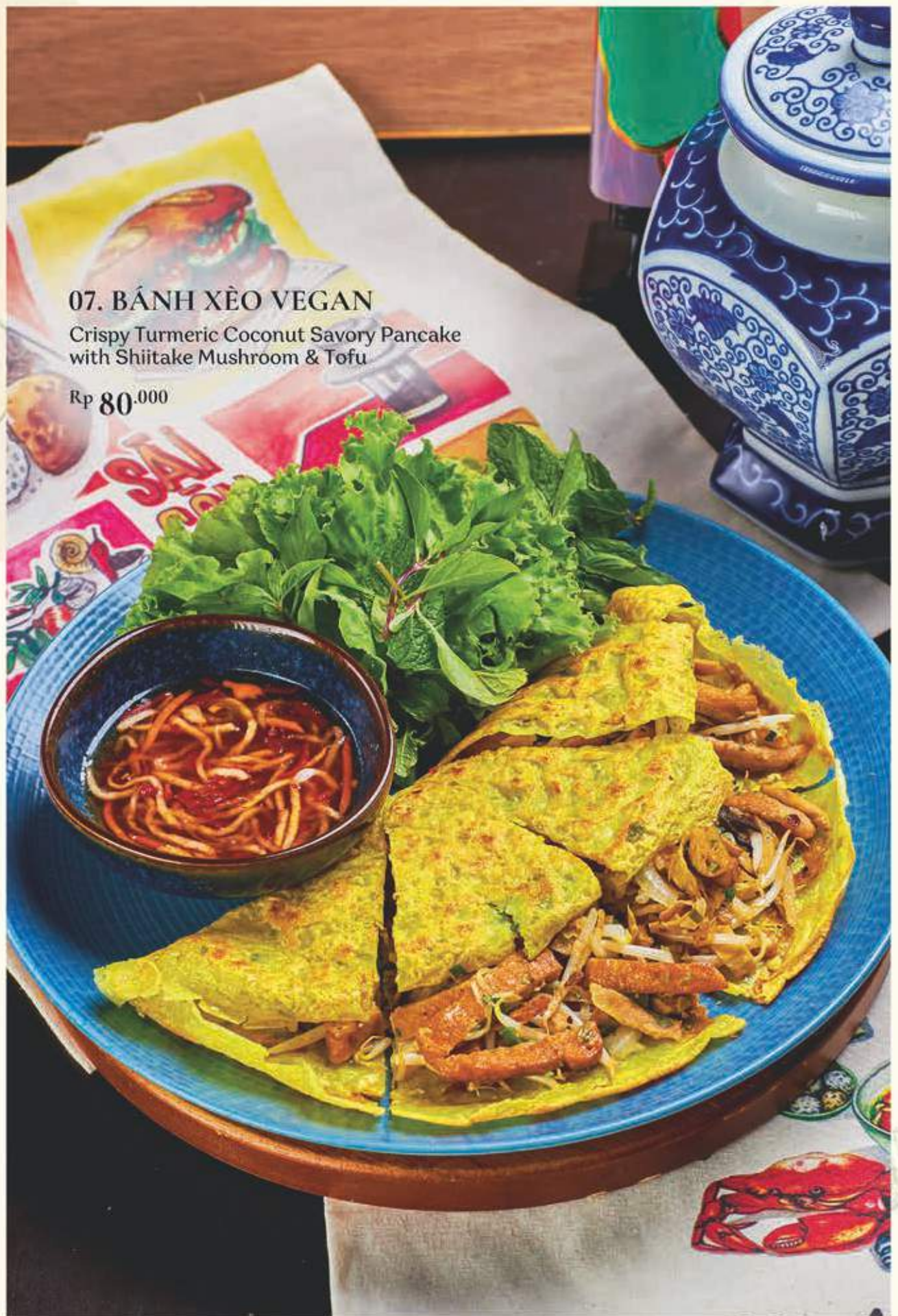
"HÀ NỘI" Steamed Rice Rolls
Stuffed with Minced Shiitake
Mushroom & Tofu

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 & 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

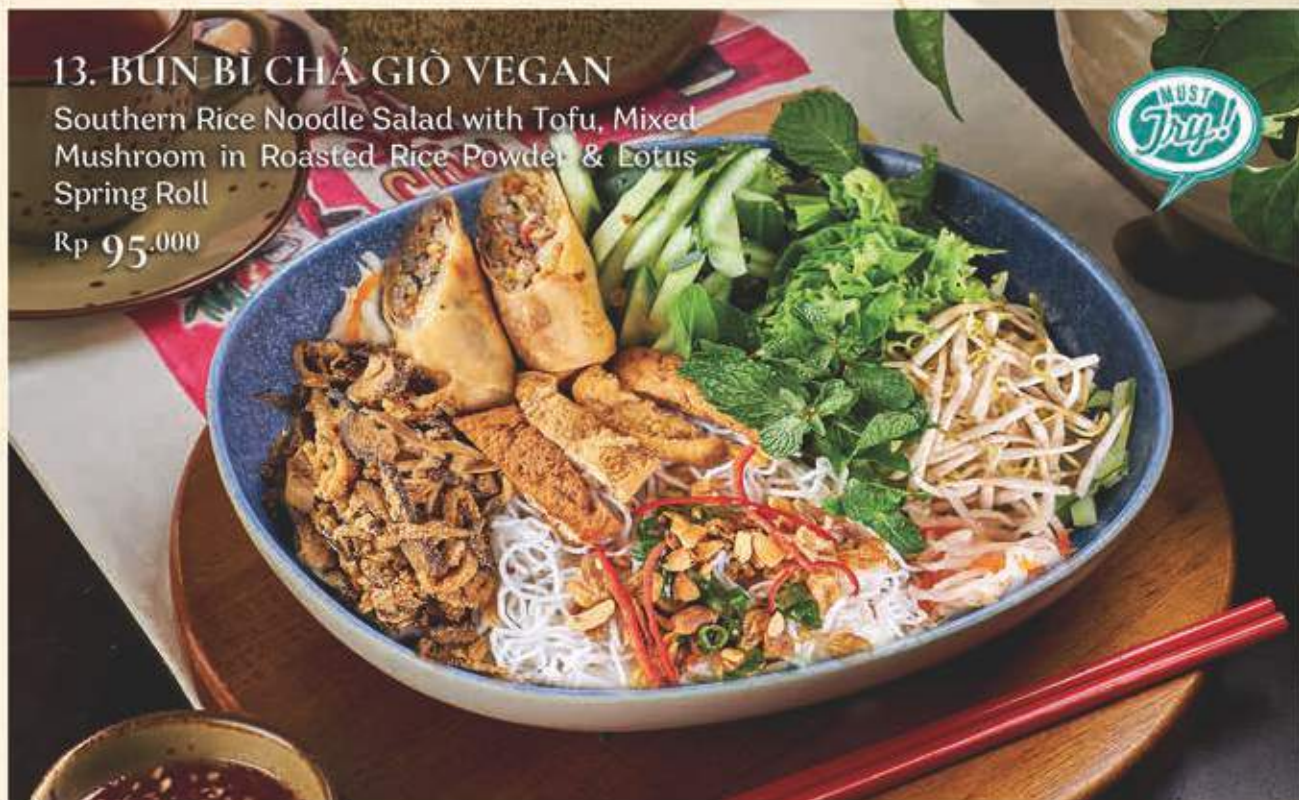
BÚN

Vegan Vermicelli

13. BÚN BÌ CHÁ GIÒ VEGAN

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

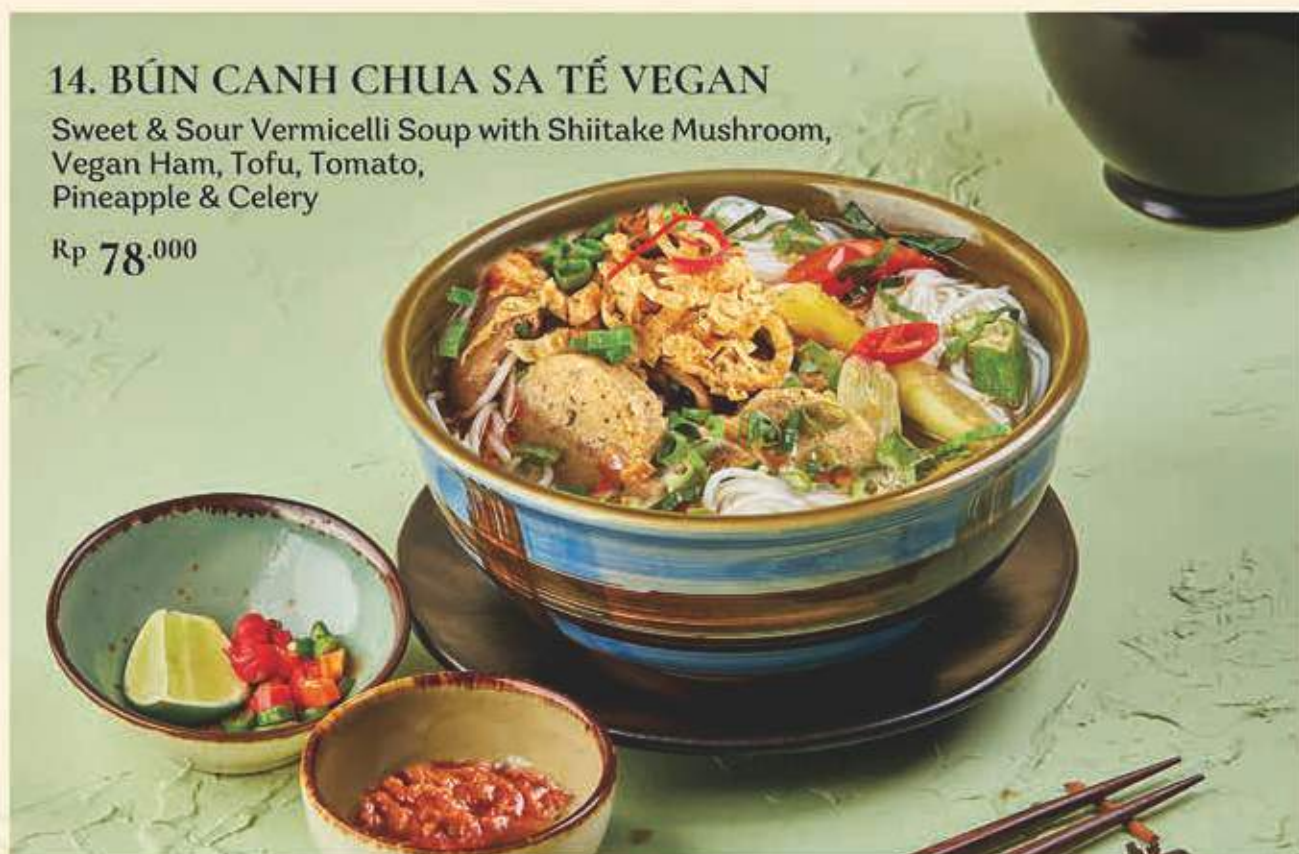
Rp 95.000



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



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 and OMNI 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

CƠM CHIÊN Vegan Broken Rice

17. CƠM CHIÊN XANH VEGAN

Green Spinach Fried Rice with Shiitake
Mushroom & Tofu

Rp 90.000





18. CƠM TAY CẦM 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

02. Lychee Smoothie

Rp45.000

03. Peach & Pineapple Jam Smoothie

Rp45.000

04. Longan Pandan Smoothie

Rp40.000

05. Vietnamese Sweet Basil Smoothie

Fresh Vietnamese Basil Smoothie

Rp40.000

06. Lemon Coriander Cooler

Ice Blended Lemon & Coriander Juice

Rp40.000



Fresh Drinks

07. Fresh Kumquat

Rp 30.000

08. Fresh Kedondong Juice

Rp 30.000

09. Fresh Orange Juice

Rp 40.000

10. Fresh Coconut Whole

Rp 45.000



Vietnamese Drinks

11. Aloe Vera Selasih

Rp 30.000

12. Aloe Vera Pandan

Rp 30.000

13. Pandan Ginger

Rp 30.000

ICED / HOT

14. Ginger Lover

Ginger with Palm Sugar

Rp 30.000

ICED / HOT



Vietnamese Drinks

15. Honey Kumquat Lemongrass

Rp 35.000



16. Honey Lime Lemongrass

Rp 35.000



17. Sô Đa Chanh Đường

Vietnamese Club
Soda with Lime

Rp 35.000

18. Rau Má Đậu Xanh

Fresh Pennywort
Juice with
Mung Bean

*Mung Bean by Request

Rp 35.000



Extra | HONEY Rp 5.000

Vietnamese Tea Pot

Imported from Vietnam

19. Jasmine Tea 20. Lotus Tea

Rp 40.000

Rp 40.000

21. Lipton Tea

Rp 30.000

22. Lemongrass Tea

Rp 35.000

23. Fresh Ginger Tea

Rp 40.000



Vietnamese Ice Tea

24. Vietnamese Iced
Lime Tea
Rp 30.000

27. Thai Green
Milk Tea Jelly
Rp 35.000

30. Lipton Tea
Rp 25.000

25. Iced
Lychee Tea
Rp 30.000

28. Thai Milk
Tea Jelly
Rp 35.000

26. Iced Kumquat Tea
(Trà Tắc)
Rp 30.000

29. Lemongrass Tea
Rp 30.000



Vietnamese Tea

Share it 3 - 4 people

31. Peach, Lemongrass & Orange Tea (1 Liter)

Rp 80.000



32. Lotus, Lemongrass & Mint Tea (1 Liter)

Rp 80.000

**33. Peach, Lemongrass
& Orange Tea**

Rp 40.000

**34. Lotus, Lemongrass
& Mint Tea**

Rp 40.000

**35. Iced Longan
Lotus Tea**

Rp 40.000

**36. Iced Longan
Jasmine Tea**

Rp 40.000



Extra

CONDENSED MILK Rp 5.000

BLACK JELLY Rp 5.000

Vietnamese Coffee

37. Cà Phê Đen Đá

Vietnamese Black Drip
Coffee with Ice

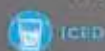
Rp 35.000



38. Cà Phê Sữa Đá

Vietnamese White
Drip Coffee with
Condensed Milk &
Ice

Rp 35.000



37A. Cà Phê Đen Nóng

Vietnamese Black Drip Hot Coffee

Rp 35.000



38A. Cà Phê Sữa Nóng

Vietnamese White Drip Hot Coffee with
Condensed Milk

Rp 35.000



Extra |

CONDENSED MILK Rp 5.000 |

BLACK JELLY Rp 5.000

Vietnamese Coffee

39. **Cà Phê Muối**
Coffee with Salt &
Whipped Cream
Rp 45.000

41. **Cà Phê Sữa Dừa**
Vietnamese Coffee
with Coconut Milk
Rp 45.000

40. **Cà Phê Trứng**
Vietnamese Egg Coffee
Rp 45.000



42. **Cà Phê Jelly**
Vietnamese Coffee
with Cream & Jelly
Rp 40.000



Extra

CONDENSED MILK Rp 5.000

BLACK JELLY Rp 5.000

Mineral & Soft Drink

43. Aqua Reflection

Rp 25.000

43



44. Coca-Cola

Rp 25.000

44



45. Soda Water

Rp 25.000

45



Beer

46. Beer Bintang

Rp 45.000

47. Beer Bintang Bucket

Rp 120.000

46



47



Taste of Vietnam
SAIGON
BEER



48

48. Saigon Beer
Rp 45.000

49. Saigon Beer Bucket
Rp 160.000



49

Flan Cake

01. Flan Cake

Caramel Pudding

Rp 25.000

03. Matcha Flan Cake

Matcha Pudding

Rp 28.000

02. Thai Milk Tea Flan

Thai Milk Tea Pudding

Rp 28.000



Sweet Soup

04. Chè Khoai Môn

Taro Sweet Soup with
Pandan Sticky Rice &
Coconut Milk

Rp 25.000

06. Chuối Chiên

Banana Fritters with
Coconut Milk

Rp 28.000

05. Chè Khoai Dẻo

Sweet Potato & Taro
Soup with Coconut Milk

Rp 30.000



Vietnamese Dessert

07



07. Sâm Bồ Lượng

Vietnamese Dessert Drink
with Dried Longan, Dried
Apple & Lotus Seed

Rp 35.000

08. Chè Ba Màu

Three Color Dessert
(Cendol Vietnam)

Rp 35.000

08



09

09. Flan Coconut Jelly

Caramel Pudding with
Black Jelly & Peanut

Rp 35.000

