

# HƯƠNG VỊ NGON

Taste of Vietnam

## 01 • BÁNH XÈO NGON

Signature Fried Pancake From The South with Pork, Shrimp, Bean Sprouts, Onion & Coconut Heart

Rp 90.000



01





## 02 • NEM RÁN NGON (small)

Saigon Ngon Fried Pork  
Spring Rolls

Rp 60.000 / 2 rolls

## 03 • NEM RÁN NGON (big)

Saigon Ngon Fried Pork  
Spring Rolls

Rp 110.000 / 4 rolls





## 04 • KHAY NGON

Special Platter Saigon Style with Fried Pork Spring Rolls, Pork & Shrimp Summer Rolls, Phở Rolls with Grilled Pork, Minced Pork Wrapped In Vines Leaves & Pork Coconut Heart Salad

Rp 180.000 (FOR 3-4 PAX)





# MÓN CUỐN

Rolls



## 05 • GỎI CUỐN THỊT HEO - TÔM

Summer Rolls with Shrimp & Pork.  
Served With Peanut Sauce

Rp 80.000

05



## 06 • GỎI CUỐN NGON

Special Saigon Summer Rolls  
with Grilled Pork Belly &  
Shredded Pork Skin Roasted  
Rice Powder. Served with  
Nước Mắm Fish Sauce

Rp 80.000

06



## 07 • BÁNH PHỞ CUỐN NGON

Hà Nội Phở Rolls with Grilled Pork,  
Chicken Ham & Sesame Seeds.  
Served with Nước Mắm Fish Sauce

Rp 75.000





# GỎI Salad



## COCONUT HEART SALAD

a popular salad in Vietnamese cuisine. It features the tender inner core of heart of coconut palm which is thinly sliced and mixed with a variety of fresh Vietnamese herbs, vegetables, seafood or meat.



### 08 • GỎI CÙ HỦ DỪA THỊT HEO - TÔM

Coconut Heart Salad with Steamed Pork Belly & Shrimp

Rp 95.000





## 09 • GỎI XOÀI CỐC THỊT HEO NƯỚNG

Young Mango & Ambarella  
Fruit with Grilled Pork

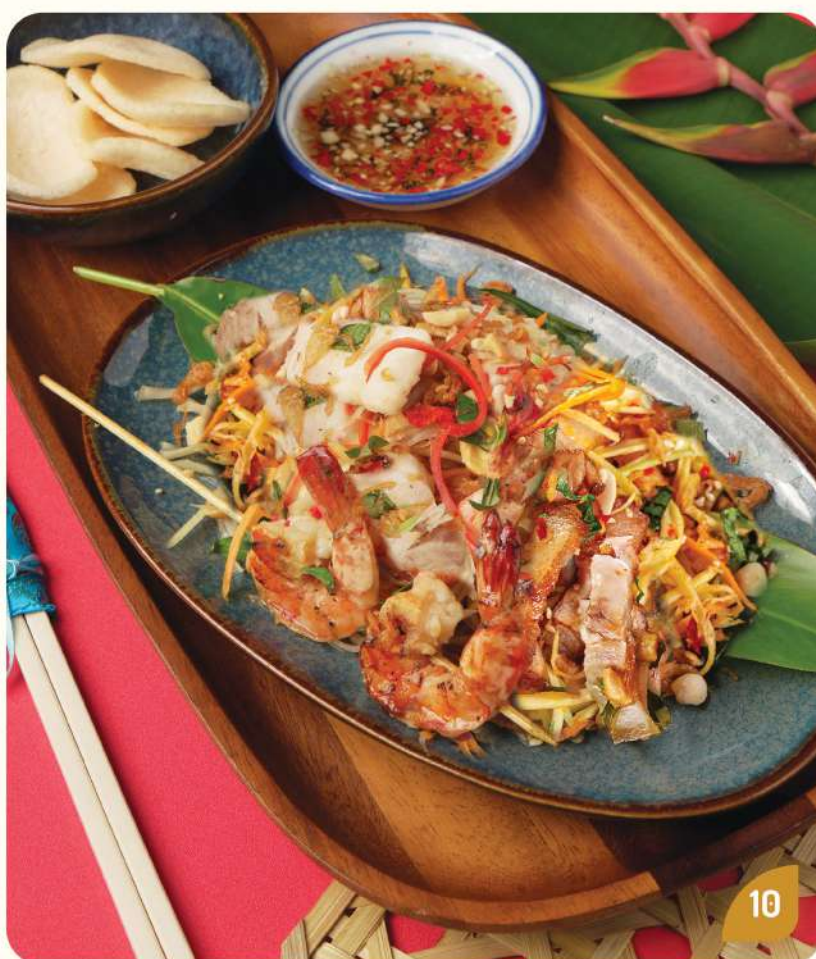
Rp 80.000

09

## 10 • GỎI XOÀI CỐC THỊT HEO - TÔM NƯỚNG

Young Mango & Ambarella  
Fruit with Pork  
& Grilled Shrimp

Rp 95.000



10



### 11 • GỎI BƯỞI THỊT HEO - TÔM

Pomelo & Young Mango Salad with  
Steamed Pork & Shrimp

Rp 95.000



### 12 • BA RỊ LẮC SẢ TẮC

Pork Belly with Lemongrass &  
Kumquat Dressing

Rp 95.000





# BÁNH MÌ

## Vietnamese Baguette



*The French introduced Vietnam to the baguette in the 1860s. Translated, 'Bánh' means 'baked goods', and 'Mì' refers to 'wheat'.*

*Bánh Mì is a legacy of French colonial influence on Vietnamese cuisine. The baguette is light, airy, and crispy on the outside, yet soft and fluffy on the inside. Filled with a variety of ingredients that create a delicious balance of tastes and textures.*



### OUR BÁNH MÌ SERVED WITH:



Chicken Pate



Mayonnaise



Pickle



Cucumber



Chicken  
Ham



Shredded  
Chicken



### 13 • BÁNH MÌ ĐẶC BIỆT NGON

Baguette with Grilled Pork, Grilled Pork Meatballs, Shredded Chicken & Chicken Ham

Rp 85.000



13



## 14 • BÁNH MÌ BA RỌI CHIÊN GIÒN

Baguette with Crispy Pork Belly, Chicken Ham & Sesame Sauce

Rp 80.000



14

## 15 • BÁNH MÌ THỊT HEO HÀ NỘI

Hà Nội Baguette with Grilled Pork Belly, Shredded Chicken & Chicken Ham

Rp 85.000



15



# BÁNH HỎI

Vermicelli Sheet

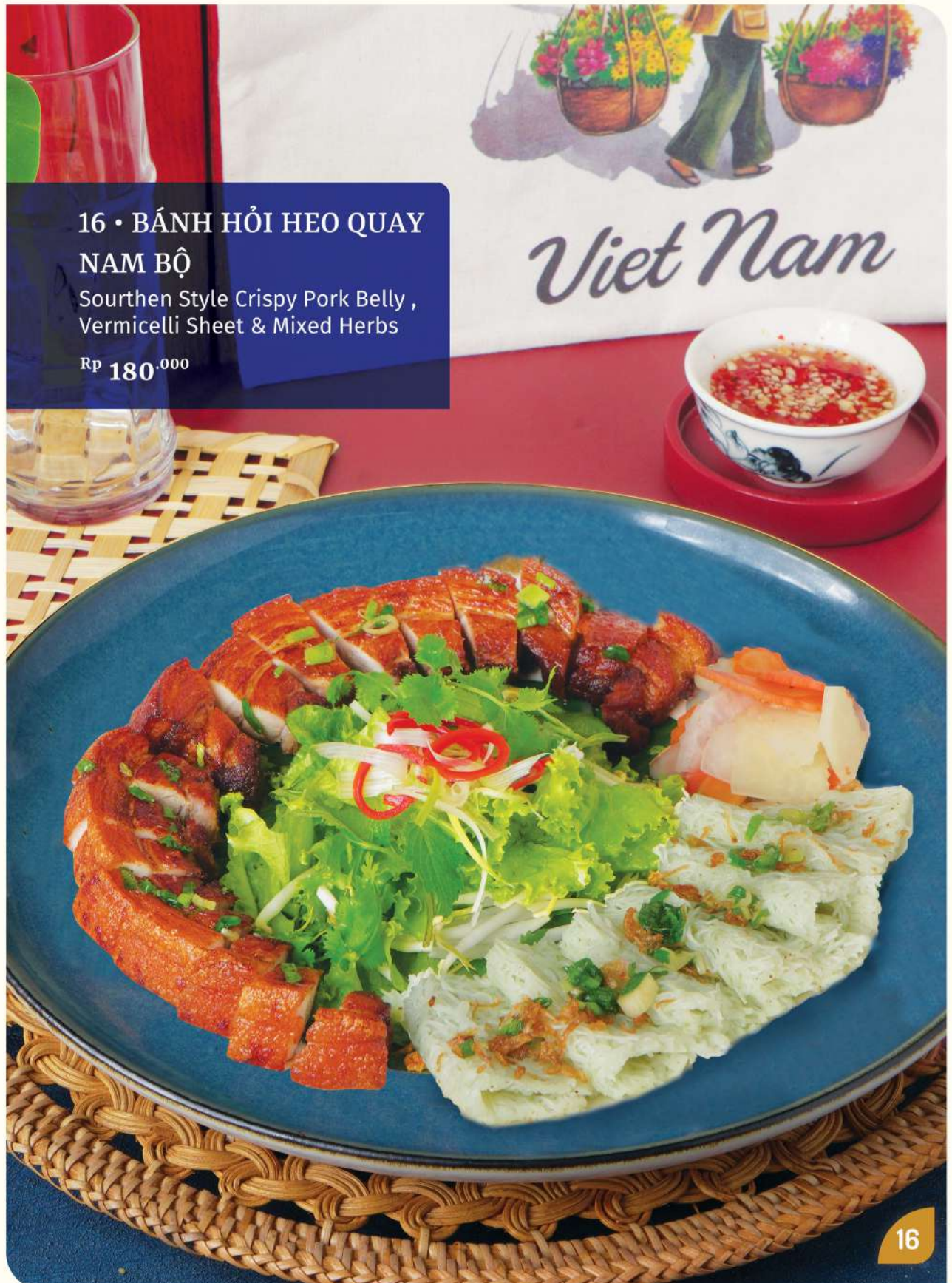


## 16 • BÁNH HỎI HEO QUAY NAM BỘ

Sourthen Style Crispy Pork Belly ,  
Vermicelli Sheet & Mixed Herbs

Rp 180.000

*Viet Nam*



16



## 17 • BÁNH HỎI COMBO NGON

Saigon Ngon Style Vermicelli Sheet Platter with Crispy Pork Belly, Minced Pork Wrapped In Vine Leaves, Fried Pork Spring Rolls, Pork Skewers & Mixed Herbs

Rp 180.000



17



# BÚN

Vermicelli Salad



## 18 • BÚN THỊT HEO LỤI – TÔM NƯỚNG - NEM RÁN

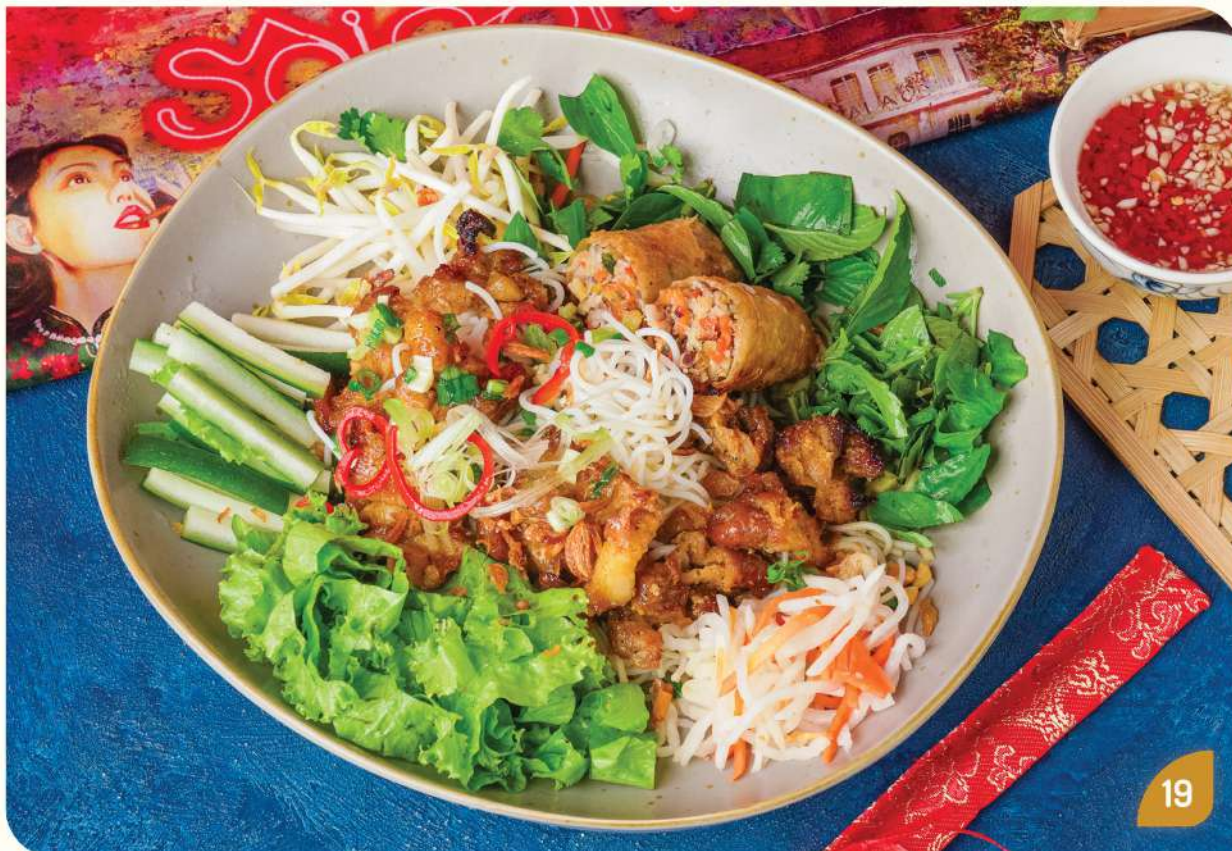
Rice Vermicelli Salad with BBQ Pork Skewers, Grilled Shrimp & Fried Pork Spring Rolls, Mixed Herbs, Bean Sprouts, Peanut & Fried Onion

Rp 130.000



18





19

## 19 • BÚN THỊT HEO NƯỚNG - NEM RÁN

Rice Vermicelli Salad with Grilled Pork, Fried Pork Spring Rolls

Rp 90.000

## 20 • BÚN HEO CUỐN LÁ LỐT - NEM RÁN

Rice Vermicelli Salad with Minced Pork Wrapped In Vine Leaves, Fried Pork Spring Rolls

Rp 90.000



20



## 21 • BÚN CHẢ NGON

Hà Nội Famous Rice Vermicelli with BBQ Pork Skewers, Grilled Pork Patty, Crispy Pork Spring Rolls. Served with Fish Sauce & Papaya Pickle

Rp 150.000



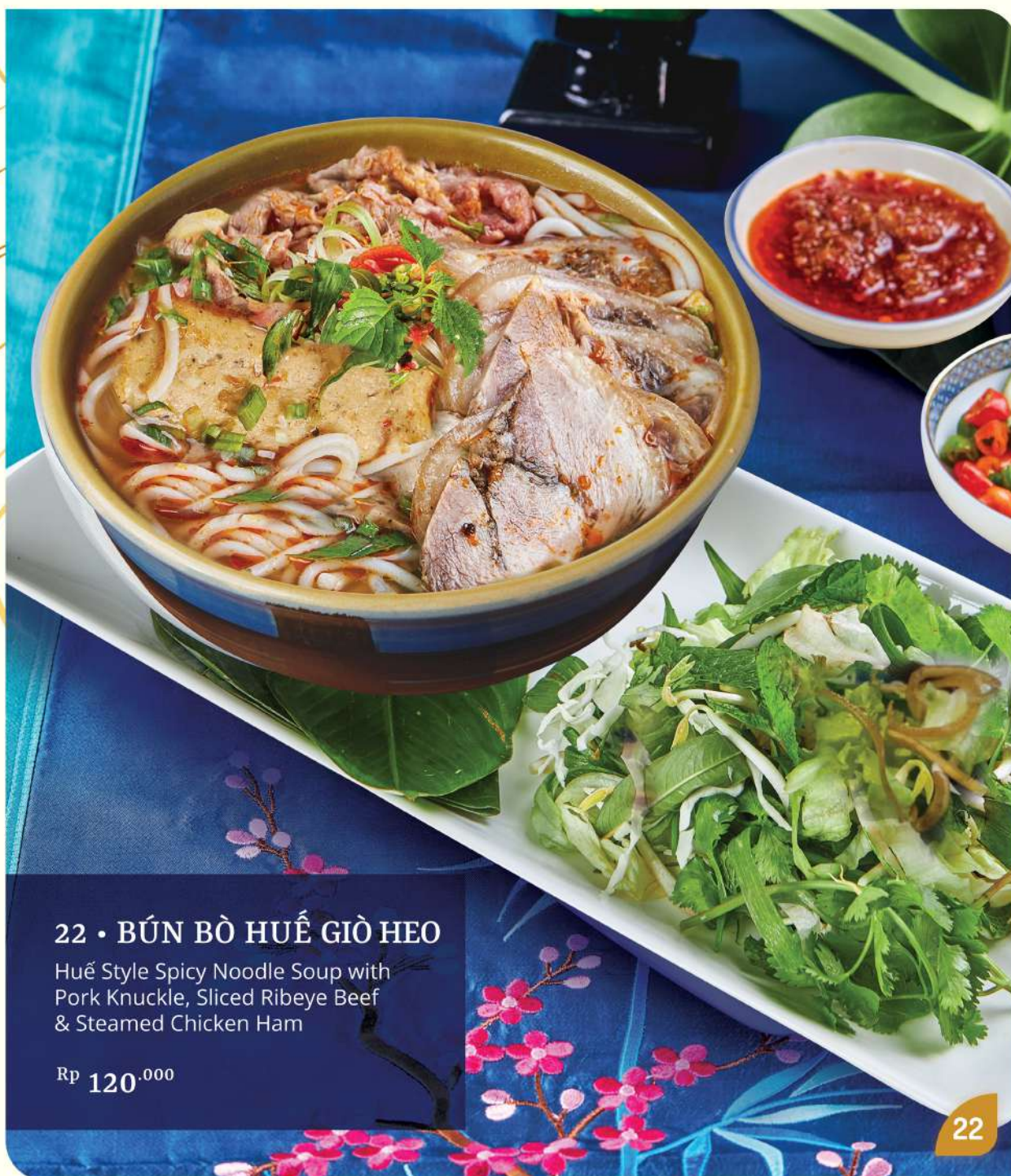


# BÚN BÒ HUẾ

## 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.



### 22 • BÚN BÒ HUẾ GIÒ HEO

Huế Style Spicy Noodle Soup with  
Pork Knuckle, Sliced Ribeye Beef  
& Steamed Chicken Ham

Rp 120.000

22



## 23 • BÚN BÒ HUẾ BA RỌI CUỘN

Huế Style Spicy Noodle Soup with Steamed Pork Belly Roll,  
Sliced Ribeye Beef & Steamed Chicken Ham

Rp 120.000



23



# BÁNH ĐA Flat Noodle

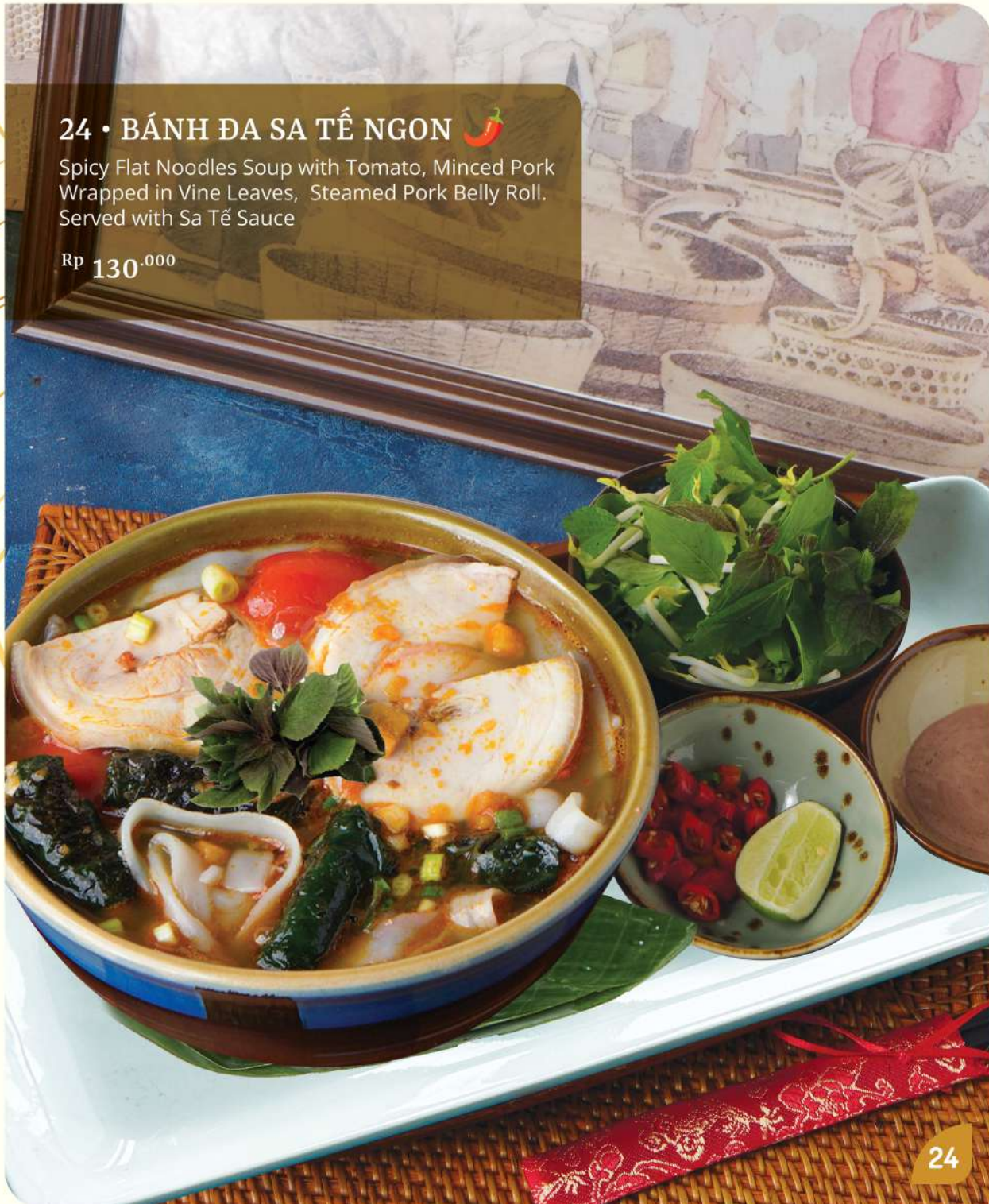


Bánh Đa is a traditional Vietnamese flat rice noodle, typically brown in color due to the inclusion of molasses or natural food coloring. These chewy and flavorful noodles are commonly used in regional dishes like noodle soup from Hải Phòng, or served stir-fried with vegetables and proteins. Bánh Đa is celebrated for its distinct texture and rich taste, making it a beloved staple in Vietnamese cuisine.

## 24 • BÁNH ĐA SA TẾ NGON 🌶️

Spicy Flat Noodles Soup with Tomato, Minced Pork Wrapped in Vine Leaves, Steamed Pork Belly Roll. Served with Sa Tế Sauce

Rp 130.000



24



# HỦ TIẾU

Rice Noodle Soup



## 25 • HỦ TIẾU GIÒ HEO

Kwetiau Noodle Soup with Sliced Pork Knuckle, Shrimp & Poached Egg. Served with Hot Sauce & Green Sauce

Rp 120.000

25



## 26 • HỦ TIẾU BA RỌI CUỘN

Kwetiau Noodle Soup with Sliced Pork Belly Roll, Shrimp & Poached Egg. Served with Hot Sauce & Green Sauce

Rp 120.000

26



# PHỞ TRUYỀN THỐNG

Vietnamese Traditional Noodle Soup



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 Phở uses imported beef, family recipe, homemade beef meatballs & 12 hour beef broth. Served with imported hoisin & chilli sauce, lime, fresh chilli cut & Vietnamese herbs

*Enjoy organically grown Vietnamese herbs with our Phở*

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 Phở with*



Hoisin Sauce & Chilli Sauce



Herbs Condiment



Homemade Cakwe

## 27 • PHỞ GIÒ HEO - BÒ VIÊN

Phở with Sliced Pork Knuckle & Beef Meatballs

Rp 130.000



27





## 28 • PHỞ BA RỌI CUỘN BÒ VIÊN

Phở with Steamed Pork Belly Roll & Beef Meatballs

Rp 130.000

28

### EXTRA ADD ON

Egg (Fried / Poached)	Rp 8.000	Lạp Xưởng Heo	Rp 25.000
Noodle Only	Rp 15.000	Chinese Pork Sausage	
Noodle with Beef Broth	Rp 50.000	Thịt Heo Lụi	Rp 20.000
Steamed Rice	Rp 15.000	BBQ Pork Skewer	
Cakwe	Rp 10.000	Heo Cuốn Lá Lốt	Rp 20.000
Chả Huế	Rp 15.000	Pork Wrapped in Vines Leaves	
Xôi Chiên	Rp 20.000	Sườn Cốt Lết	Rp 100.000
Xôi Chiên Phồng	Rp 30.000	BBQ Pork Chop	
		Sườn Chìa	Rp 80.000
		BBQ Pork Ribs	
		Ba Rọi Xào	Rp 30.000
		Stir-Fried Pork Belly	
		Thịt Heo Viên	Rp 30.000
		Pork Meatballs	



## 29 • PHỞ ĐẶC BIỆT NGON

Special Ngon Phở with Sliced  
Pork Knuckle, Ribeye Beef & Beef Meatballs

Rp 160.000



29



# MÓN CHÍNH

Main Course - **PORK BELLY**



## 30 • BA RỌI ĐẶC BIỆT CHIÊN GIÒN - BÁNH HỎI

Special Crispy Pork Belly with Vermicelli Sheet, Fried Onion Papaya Pickle & Mixed Herbs

Rp 160.000



30



# MÓN CHÍNH

Main Course

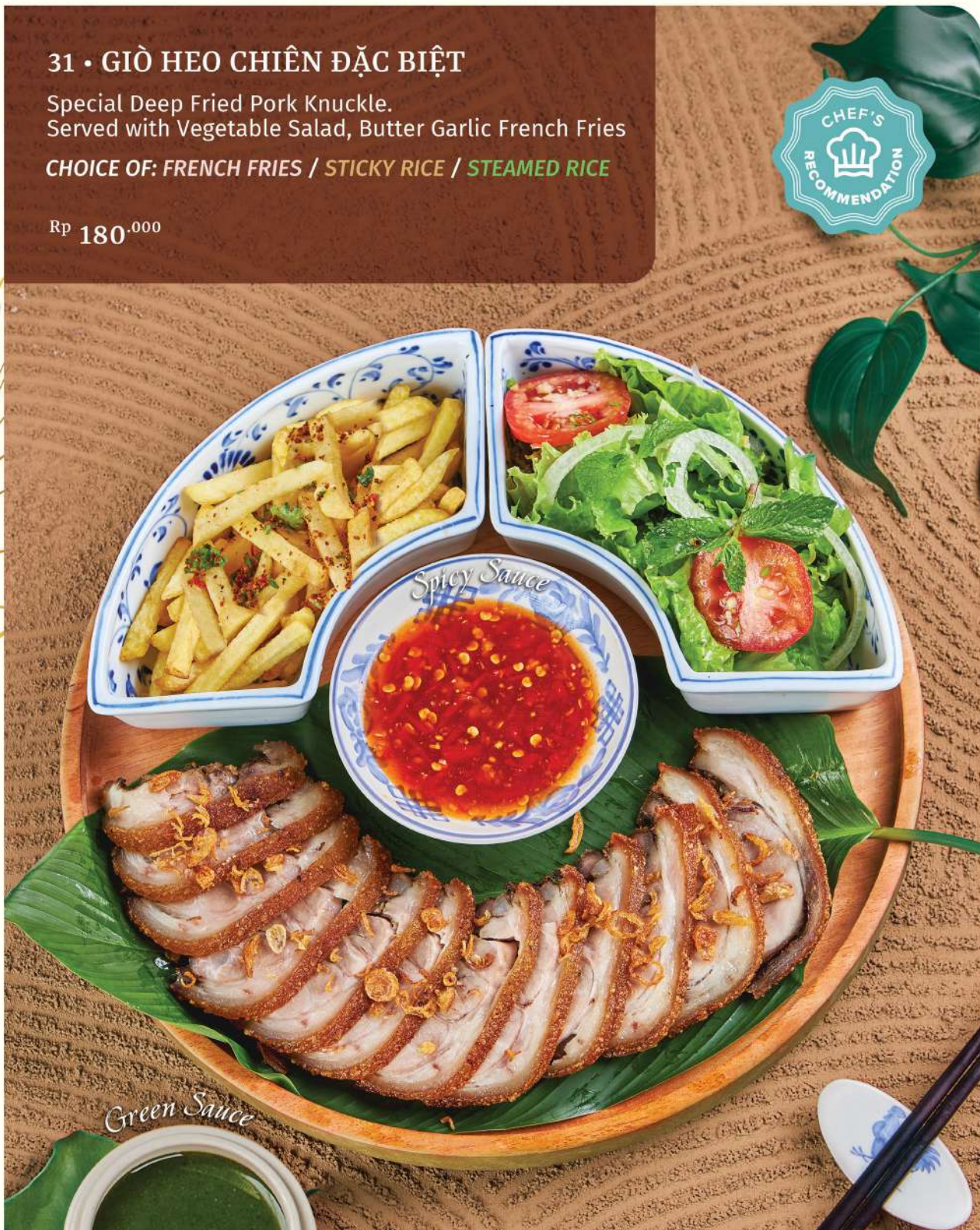


## 31 • GIÒ HEO CHIÊN ĐẶC BIỆT

Special Deep Fried Pork Knuckle.  
Served with Vegetable Salad, Butter Garlic French Fries

CHOICE OF: FRENCH FRIES / STICKY RICE / STEAMED RICE

Rp 180.000

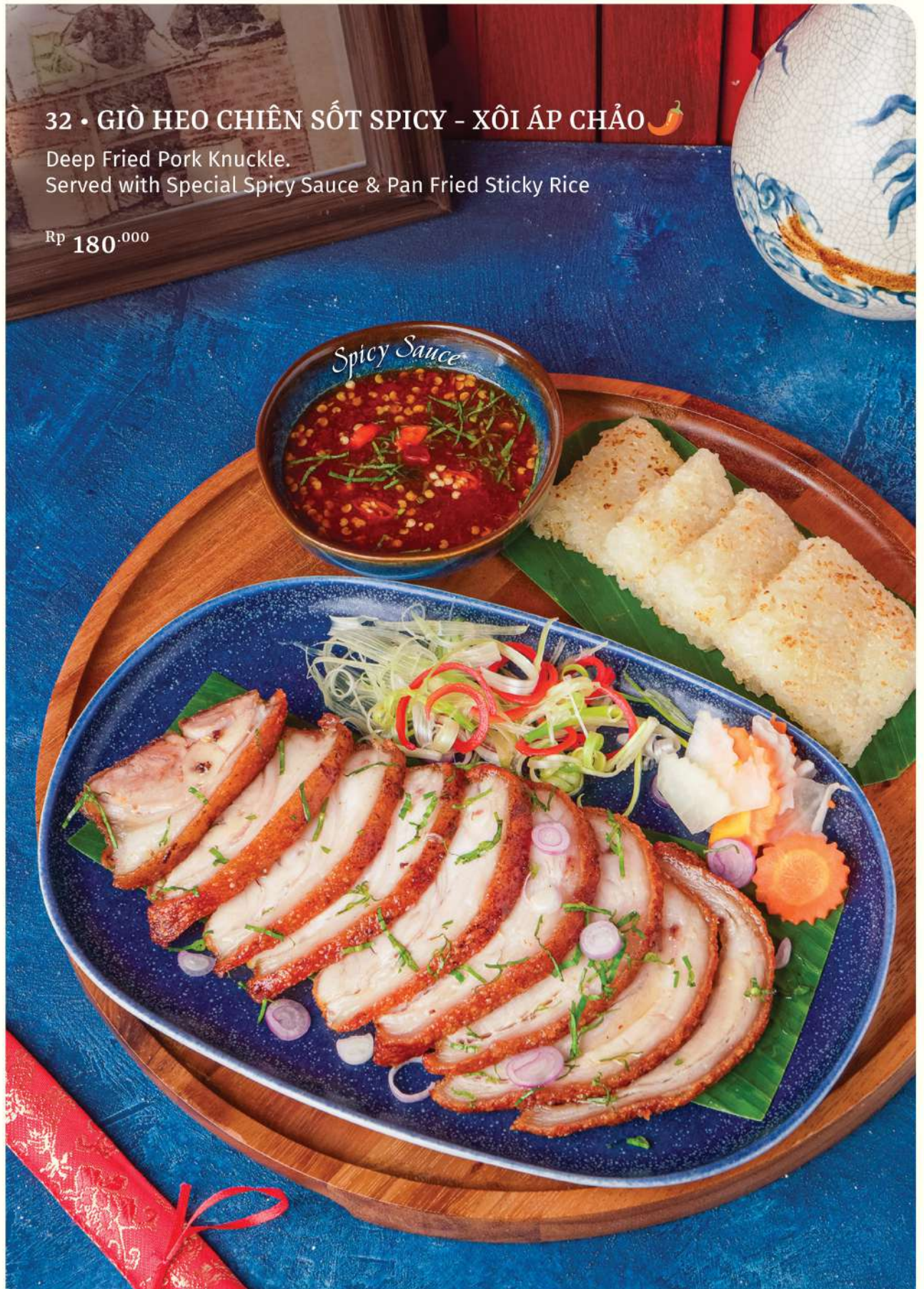




32 • GIÒ HEO CHIÊN SỐT SPICY - XÔI ÁP CHẢO 🌶️

Deep Fried Pork Knuckle.  
Served with Special Spicy Sauce & Pan Fried Sticky Rice

Rp 180.000





# MÓN CHÍNH

Main Course



## 33 • SƯỜN CỐT - LẾT NƯỚNG - KHOAI TÂY BƠ TỎI

BBQ Pork Chop with French Fries & Vegetable Salad. Served with Spicy Sauce

Rp 170.000



34 • SƯỜN CHÌA NƯỚNG MẬT ONG -  
XÔI CHIÊN PHỒNG (2PCS)

BBQ Pork Ribs with Honey.  
Served with Fried Sticky Rice Cake

Rp 190.000





### 35 • HEO QUAY NGON

Crispy Pork Belly. Served with  
2 kind of Sauce

**CHOICE OF:**  
PAN FRIED STICKY RICE  
STEAMED RICE

Rp 180.000



35

### 36 • THỊT HEO LỤI - XÔI CHIÊN PHỒNG - MẮM ME

BBQ Pork Skewers & Sticky Rice Cake. Served with Tamarind Sauce

Rp 130.000



36



# MÓN CHÍNH

Main Course





### 39 • SÚP SƯỜN HEO LÁ GIANG 🌶️ (SOUP)

Pork Ribs Soup with Vietnamese Sour Giang Leaf & Chili.  
Served with Steamed Rice or Vermicelli

Rp 150.000



39



# CƠM TẮM Vietnamese Broken Rice



*Our Broken Rice Served with Egg Meatloaf, Chinese Pork Sausage,  
Shredded Pork Skin Roasted Rice Powder, Chicken Ham & Fried Egg*



## 40 • CƠM TẮM HEO **COMBO**

Broken Rice with BBQ Pork Skewers Grilled  
& Pork Patty

Rp 150<sup>000</sup>

40





#### 41 • CƠM TẤM SƯỜN CỐT - LẾT

Signature Ngon Broken Rice with  
BBQ Pork Chop

Rp 170.000

#### 42 • CƠM TẤM SƯỜN CHÌA

Signature Saigon Ngon Broken Rice with  
BBQ Pork Ribs

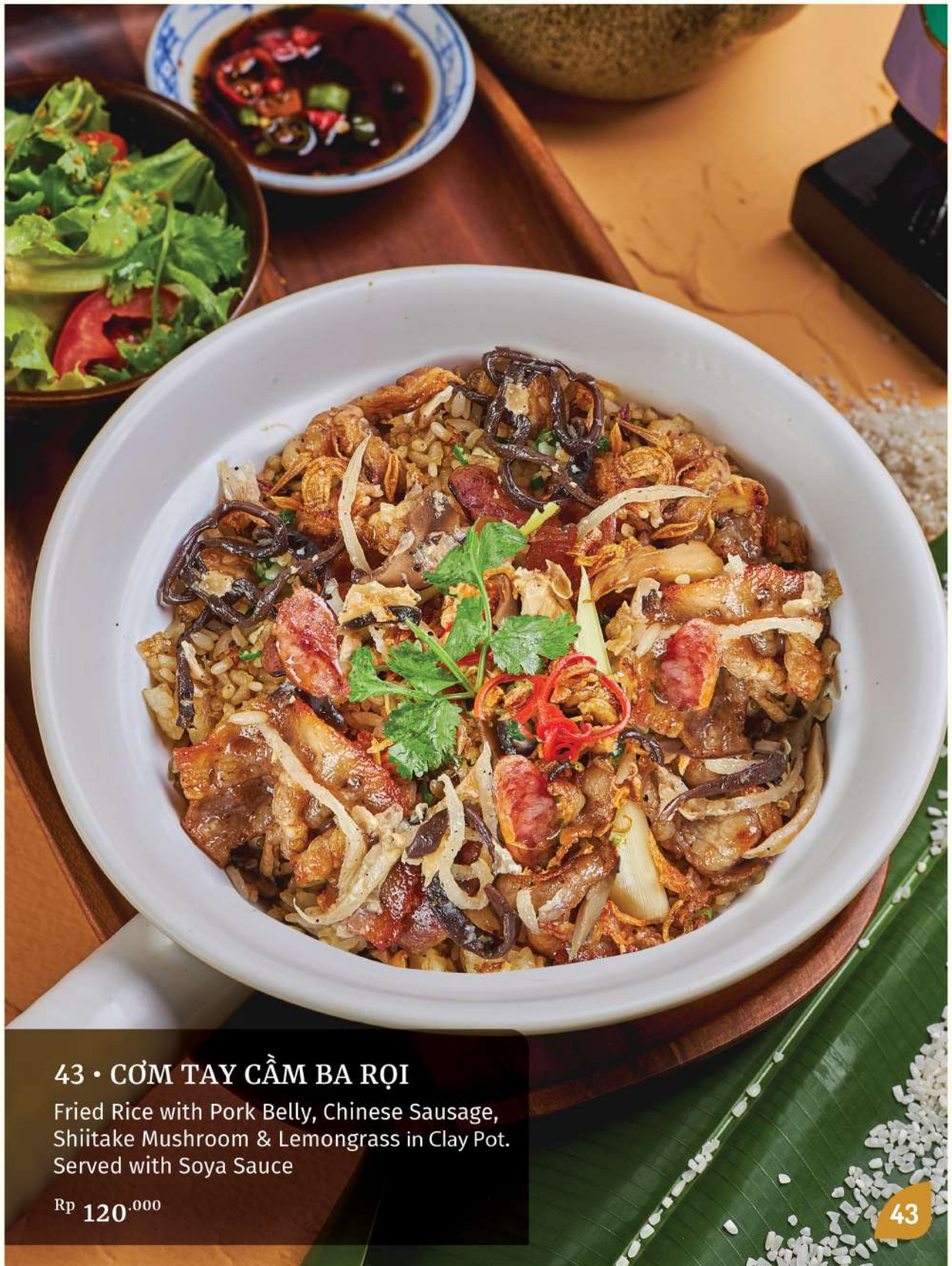
Rp 140.000





# CƠM CHIÊN

Vietnamese Fried Rice



## 43 • CƠM TAY CẦM BA RỢI

Fried Rice with Pork Belly, Chinese Sausage,  
Shiitake Mushroom & Lemongrass in Clay Pot.  
Served with Soya Sauce

Rp 120.000

43



## 44 • CƠM CHIÊN MUỐI ỚT SƯỜN CỐT LẾT 🌶️

Fried Rice with Homemade Spicy Salt  
& Chilli Sauce with BBQ Pork Chop &  
Chinese Sausage in Clay Pot

Rp 170.000



44



# CƠM VIỆT NAM

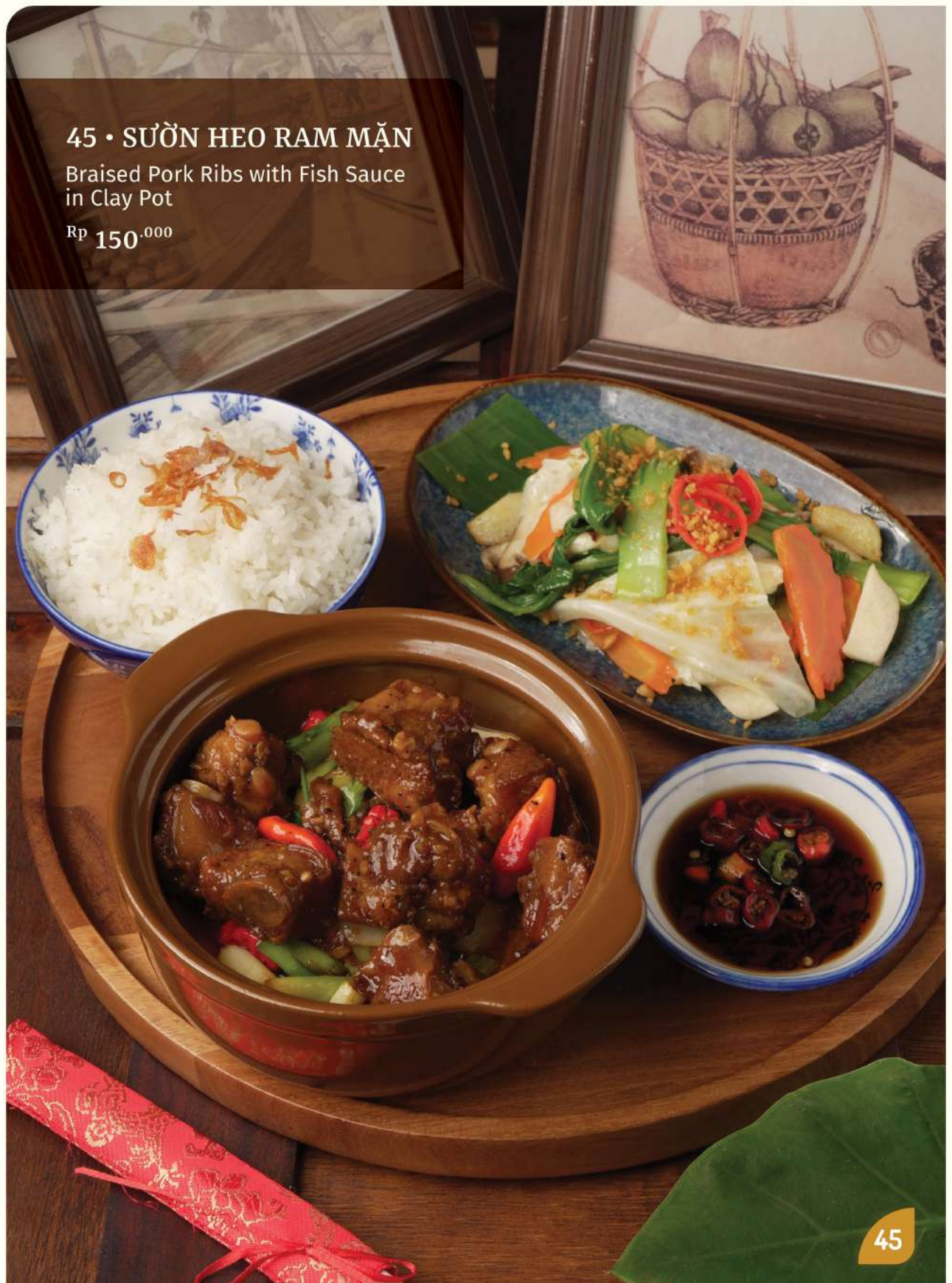
## MÓN MẶN



### 45 • SƯỜN HEO RAM MẶN

Braised Pork Ribs with Fish Sauce  
in Clay Pot

Rp 150.000



45





#### 46 • THỊT HEO KHO TIÊU

Caramelized Braised Pork with Black Pepper in Clay Pot

Rp 150.000

46



#### 47 • TÔM RIM THỊT BA RỌI

Simmered Shrimp & Pork Belly in Clay Pot

Rp 160.000

47





**48 • BA RỊI XÀO  
MẮM RUỐC**  
Sautéed Pork Belly with  
Fermented Shrimp Sauce  
in Clay Pot  
Rp 160.000

**49 • BA RỊI ĐẶC BIỆT  
KHO SẢ ỚT**  
Braised Pork Belly with  
Lemongrass & Chili  
in Clay Pot  
Rp 150.000

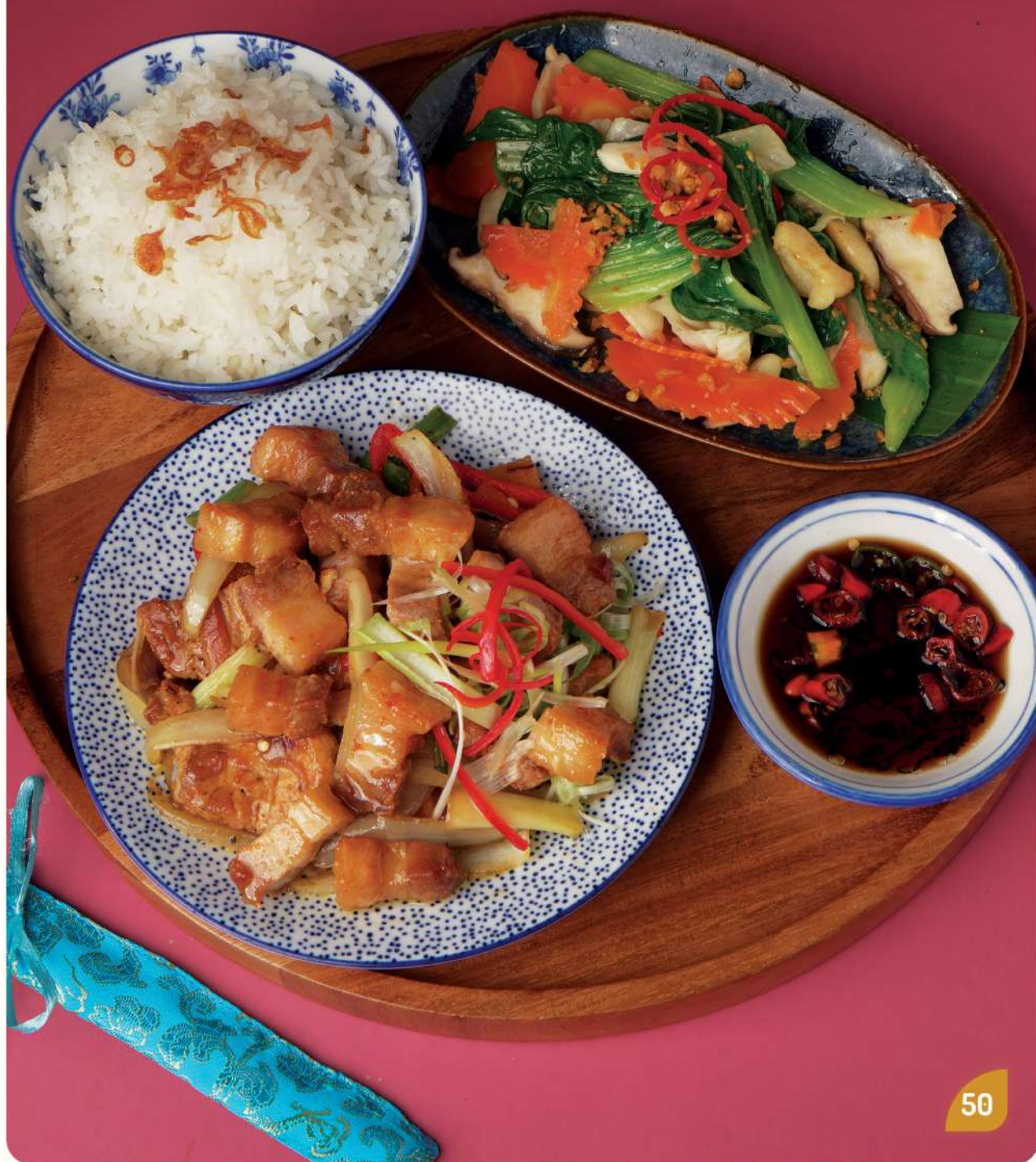




50 • BA RỌI ĐẶC BIỆT  
XỐC NƯỚC MẮM

Tossed Pork Belly with  
Fish Sauce

Rp 150.000



50



# MÓN RAU

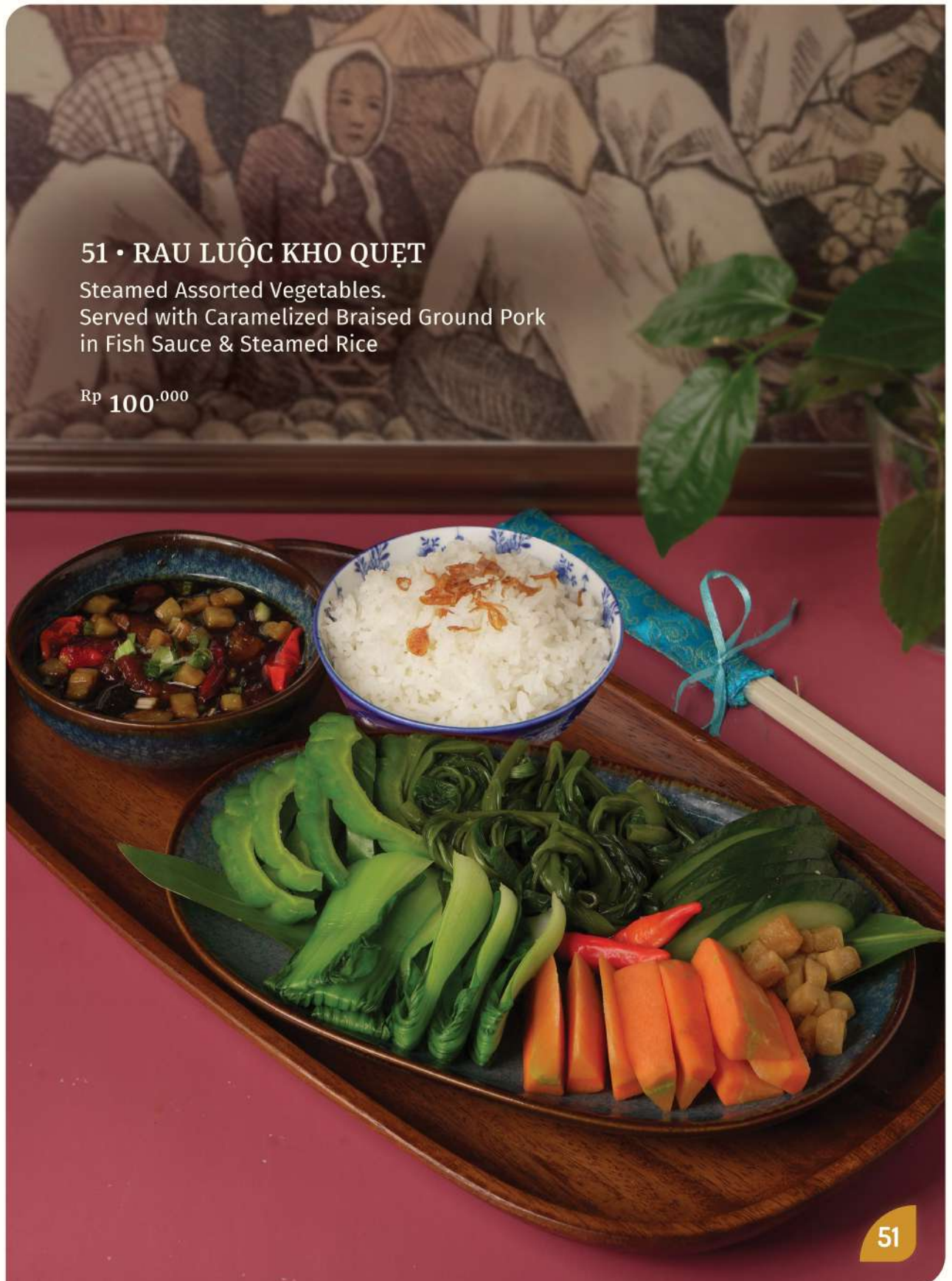
## VEGETABLES



### 51 • RAU LUỘC KHO QUỆT

Steamed Assorted Vegetables.  
Served with Caramelized Braised Ground Pork  
in Fish Sauce & Steamed Rice

Rp 100.000



51



# CƠM VIỆT NAM

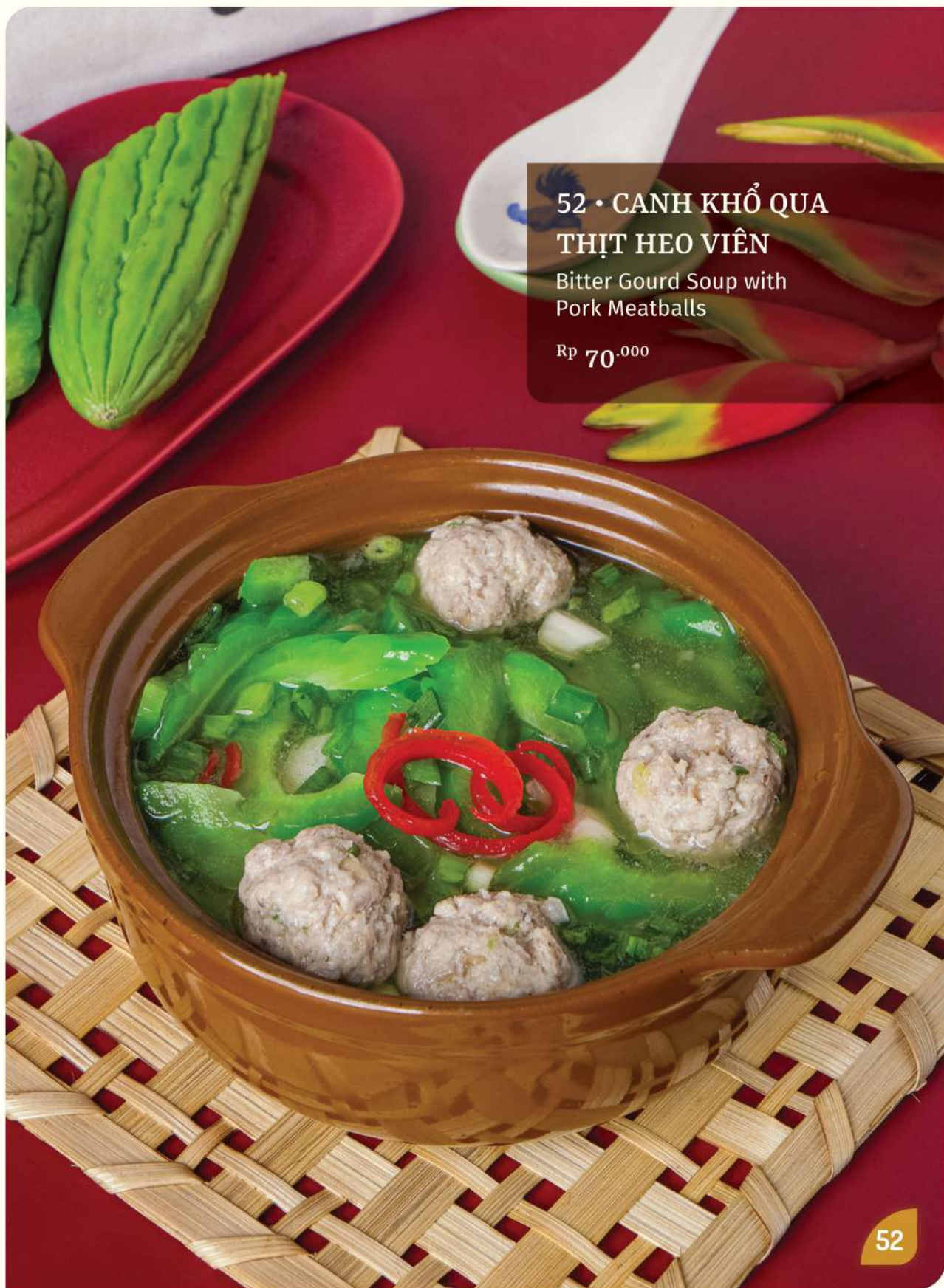
## MÓN CANH



### 52 • CANH KHỔ QUA THỊT HEO VIÊN

Bitter Gourd Soup with  
Pork Meatballs

Rp 70.000



52