

All Time Favorite Dishes



AT1. GỎI CUỐN TÔM
 Summer rolls with shrimp & homemade chicken ham. Served with peanut sauce
Lumpia segar isi udang & otak-otak ayam. Disajikan dengan saus kacang
 Rp 80,000



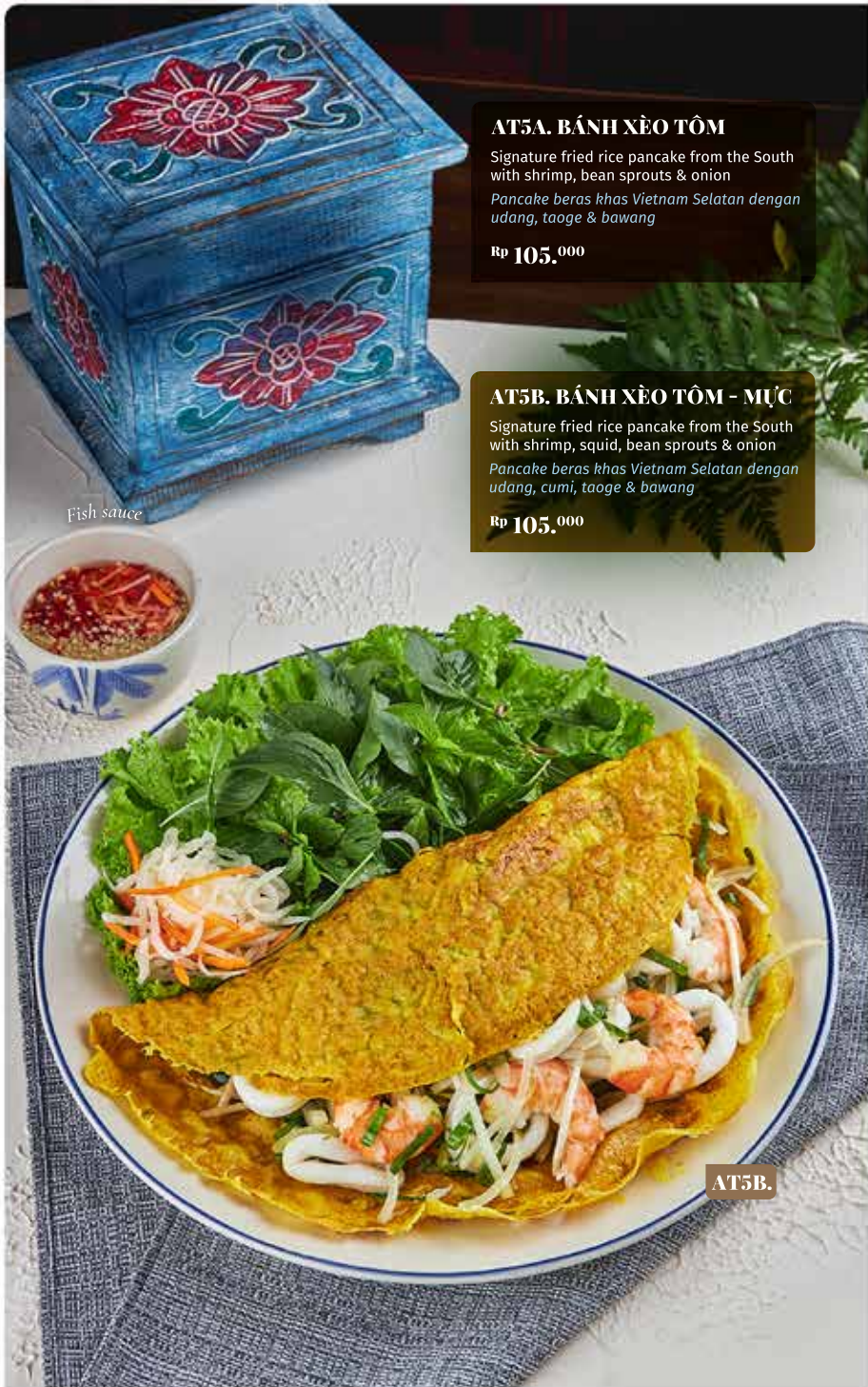
AT2. CHẢ GIÒ TÔM
 Signature Saigon fried spring rolls with shrimp & chicken
Lumpia goreng isi udang & ayam
 Rp 60,000



AT3. BÁNH PHỞ CUỐN NEM BÒ
 Steamed "phở" rolls with grilled beef patty
Lumpia kukus dengan patty sapi
 Rp 60,000



AT4. KHOAI TÂY CHIÊN BÒ TỎI
 French fries with garlic butter
Kentang goreng dengan mentega & bawang putih
 Rp 50,000



AT5A. BÁNH XÈO TÔM

Signature fried rice pancake from the South with shrimp, bean sprouts & onion
Pancake beras khas Vietnam Selatan dengan udang, taoge & bawang

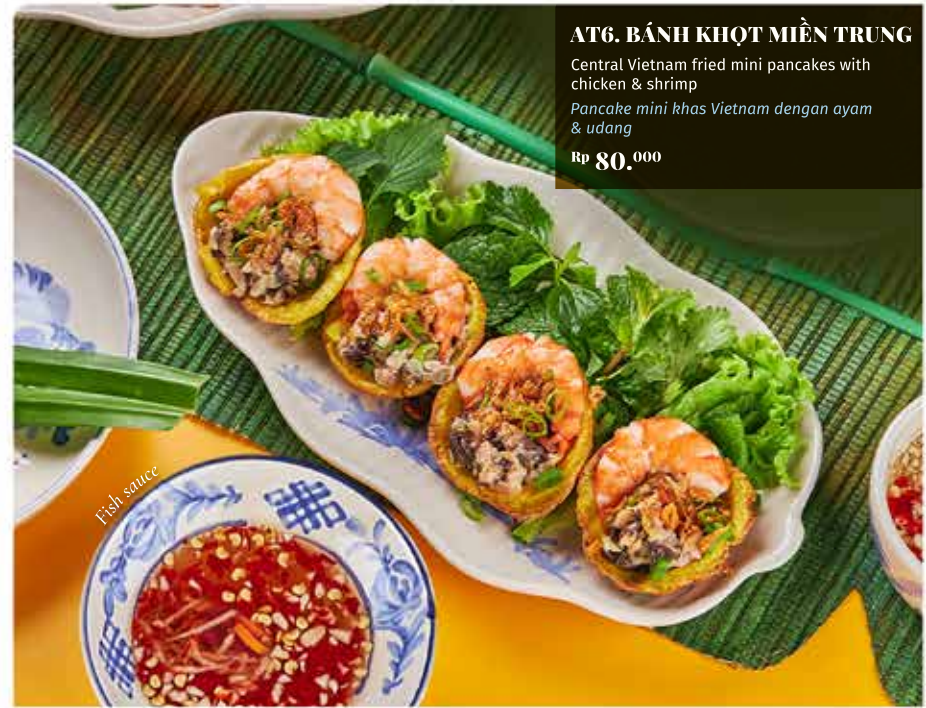
Rp 105.000

AT5B. BÁNH XÈO TÔM - MỰC

Signature fried rice pancake from the South with shrimp, squid, bean sprouts & onion
Pancake beras khas Vietnam Selatan dengan udang, cumi, taoge & bawang

Rp 105.000

AT5B.



AT6. BÁNH KHỐT MIỀN TRUNG

Central Vietnam fried mini pancakes with chicken & shrimp
Pancake mini khas Vietnam dengan ayam & udang

Rp 80.000



AT7. BÁNH MÌ SIGNATURE

Signature baguette with pate, mayonnaise, stir-fried beef, grilled chicken, homemade chicken ham & beef cold cuts
Baguette isi pate, mayones, tumis daging sapi, ayam panggang, chicken ham, otak-otak ayam & otak-otak sapi

Rp 90.000



AT8. BÁNH MÌ GÀ NƯỚNG MẬT ONG

Baguette with pate, mayonnaise, grilled chicken & homemade chicken ham

Baguette isi pate, mayones, ayam panggang & otak-otak ayam

Rp 80,000



AT9. BÁNH MÌ BÒ NƯỚNG

Baguette with pate, mayonnaise, grilled beef & homemade beef cold cuts

Baguette isi pate, mayones, daging sapi panggang & otak-otak sapi

Rp 98,000



AT10. BÚN BÒ XÀO - TÔM NƯỚNG - CHẢ GIÒ TÔM

Rice vermicelli salad with stir-fried beef, grilled shrimp, crispy chicken & shrimp spring rolls, mixed herbs, bean sprouts, peanuts & fried onion

Salad bihun dengan tumis sapi, udang panggang, lumpia goreng ayam udang, sayuran segar, kacang & bawang goreng

Rp 115,000

Cơm Tấm

Vietnamese Broken Rice

Cơm Tấm is a beloved Vietnamese comfort dish made with fragrant broken rice, traditionally served with grilled meats, a fried egg, pickled vegetables, and fresh herbs. Known for its perfect balance of savory, sweet, and tangy flavors, it's finished with a signature fish sauce dressing that brings everything together. Simple yet deeply satisfying, Cơm Tấm is a true taste of everyday Saigon cuisine.

Our Cơm Tấm is served with chicken egg meatloaf, Chinese chicken sausage, shirataki in roasted rice powder, fried egg, pickle & chicken broth

AT11. CƠM TẤM COMBO

Signature broken rice with grilled honey chicken, sauteed beef & beef patty

Nasi campur Vietnam dengan ayam panggang, tumis sapi & patty sapi

Rp 120.000



AT12. CƠM TẤM GÀ NƯỚNG MẬT ONG

Vietnamese broken rice with honey BBQ boneless chicken thigh

Nasi campur Vietnam dengan paha ayam BBQ madu

Rp 110.000



AT13. CƠM TẤM BÒ NƯỚNG

Vietnamese broken rice with grilled ribeye beef

Nasi campur Vietnam dengan daging sapi panggang

Rp 110.000



Chef Recommendation

Our Signature Dish

Lovingly hand crafted in our kitchens using carefully selected soybeans to create pure, fresh soy milk. This soy milk is then blended with farm fresh eggs and rich creamy milk resulting in a silky smooth, fragrant and naturally delicious homemade egg tofu. Each piece offers a lightly creamy and delicate texture that melts in your mouth - refreshing, wholesome, and pure. No preservatives, no additives only the authentic taste of quality soybeans and eggs.

Signature
DISH



CRI4. DẬU HỦ LƯỢT VÂN

Fried tofu. Served with shrimp paste sauce & kinh giói herbs

Tahu goreng dengan saus terasi udang & daun kinh giói

Rp 70.000

Our Signature Dish

Homemade Egg Tofu



1. Selected soybeans are soaked to awaken their natural sweetness



2. Finely ground and filtered to obtain smooth, pure soy milk.



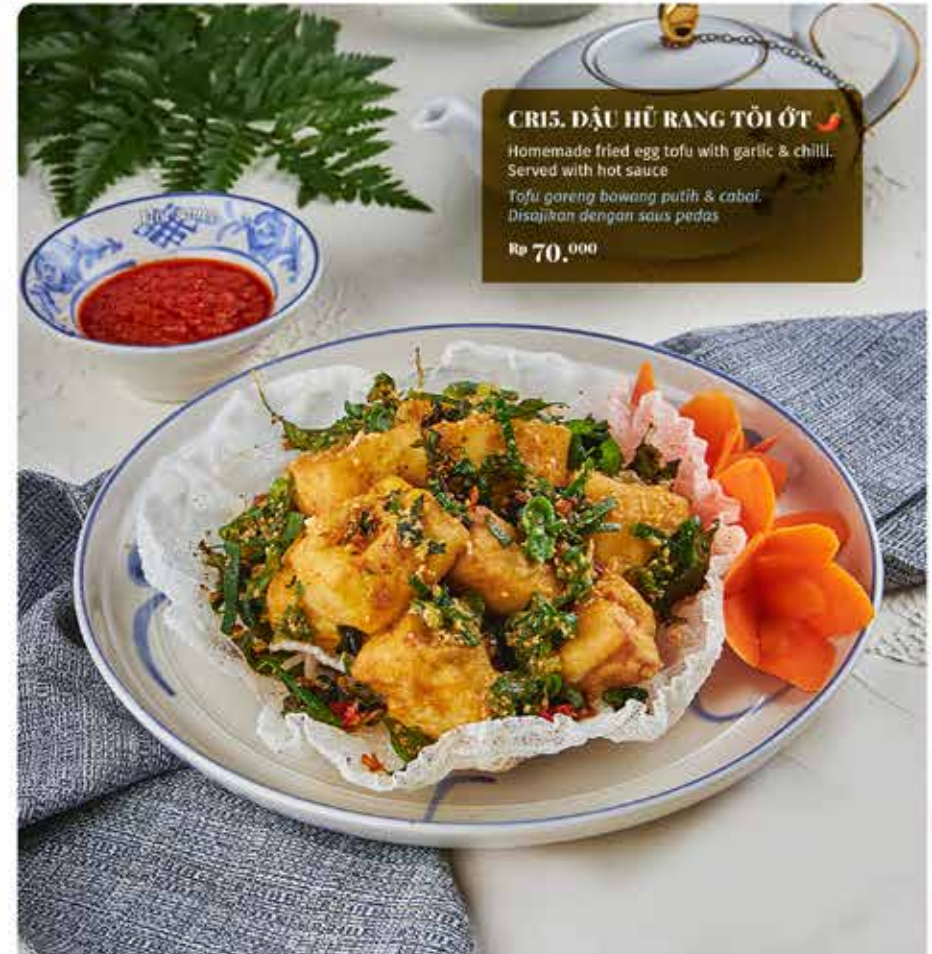
3. A perfect blend of soy, eggs, and milk - the heart of our egg tofu.



4. Delicately soft, pure, and made with love - our signature Homemade Egg Tofu.

Hidangan Andalan Kami

Dibuat dengan penuh ketelitian di dapur kami, menggunakan biji kedelai pilihan untuk menghasilkan susu kedelai murni dan segar. Susu kedelai ini kemudian dipadukan dengan telur segar dan susu hoya krim, menciptakan tahu telur buatan sendiri yang lembut, harum, dan alami. Setiap potongannya menghadirkan tekstur halus dan creamy yang meleleh di mulut - menyegarkan, bergizi, dan murni. Tanpa pengawet, tanpa tambahan bahan kimia - hanya cita rasa otentik dari kedelai dan telur berkualitas.



CRI5. DẬU HỦ RANG TỎI ỚT

Homemade fried egg tofu with garlic & chilli. Served with hot sauce

Tahu goreng bawang putih & cabai. Disajikan dengan saus pedas

Rp 70.000

CR16. NEM CUA BÈ

Hải Phòng crab spring rolls with chicken, shrimp, crab meat, mushroom, carrot & jicama

Lumpia kepiting khas Hải Phòng isi ayam, udang, daging kepiting, jamur, wortel & bengkuang

Rp 110.000



CR17. BÁNH HỎI CHẠO TÔM

Grilled shrimp paste on sugarcane.
Served with vermicelli sheet & mixed herbs

Bihun halus dengan udang gulung tebu

Rp 100.000





CR18. BÚN CHẢ HÀ NỘI

Hà Nội style combination vermicelli salad with beef patty; deep fried square spring roll with chicken, crab meat & mushroom; grilled beef & grilled chicken skewer

Bihun khas Hanoi dengan patty sapi, lumpia kotak ayam & kepiting, daging sapi panggang & sate ayam

Rp 170.000

Beef patty

Deep fried square spring roll with chicken, crab meat & mushroom

Grilled chicken skewer

Grilled beef



CR19. CÀ RI GÀ NAM BỘ
 Southern Vietnamese style chicken curry with lemongrass, sweet potato & coconut milk
Kari ayam khas Vietnam Selatan dengan serai, ubi & santan
 Rp 110.000

Hot sauce

choice of served with:



Plain Bánh Mì



Steamed Rice (Com)



Fresh Vermicelli (Bún tươi)

CR20. GÀ SÓT ME HẠT ĐIỀU

Fried chicken with sweet - sour tamarind sauce & cashew nuts. Served with steamed rice
Ayam goreng dengan saus asam manis & kacang mete. Disajikan dengan nasi putih

Rp 110.000



Tamarind fish sauce

CR21. BÒ LÚC LẮC - KHOAI TÂY CHIÊN

Sauteed beef cubes with onion & paprika. Served with french fries
Daging sapi tumis dengan bawang bombay & paprika. Disajikan dengan kentang goreng

Rp 180.000

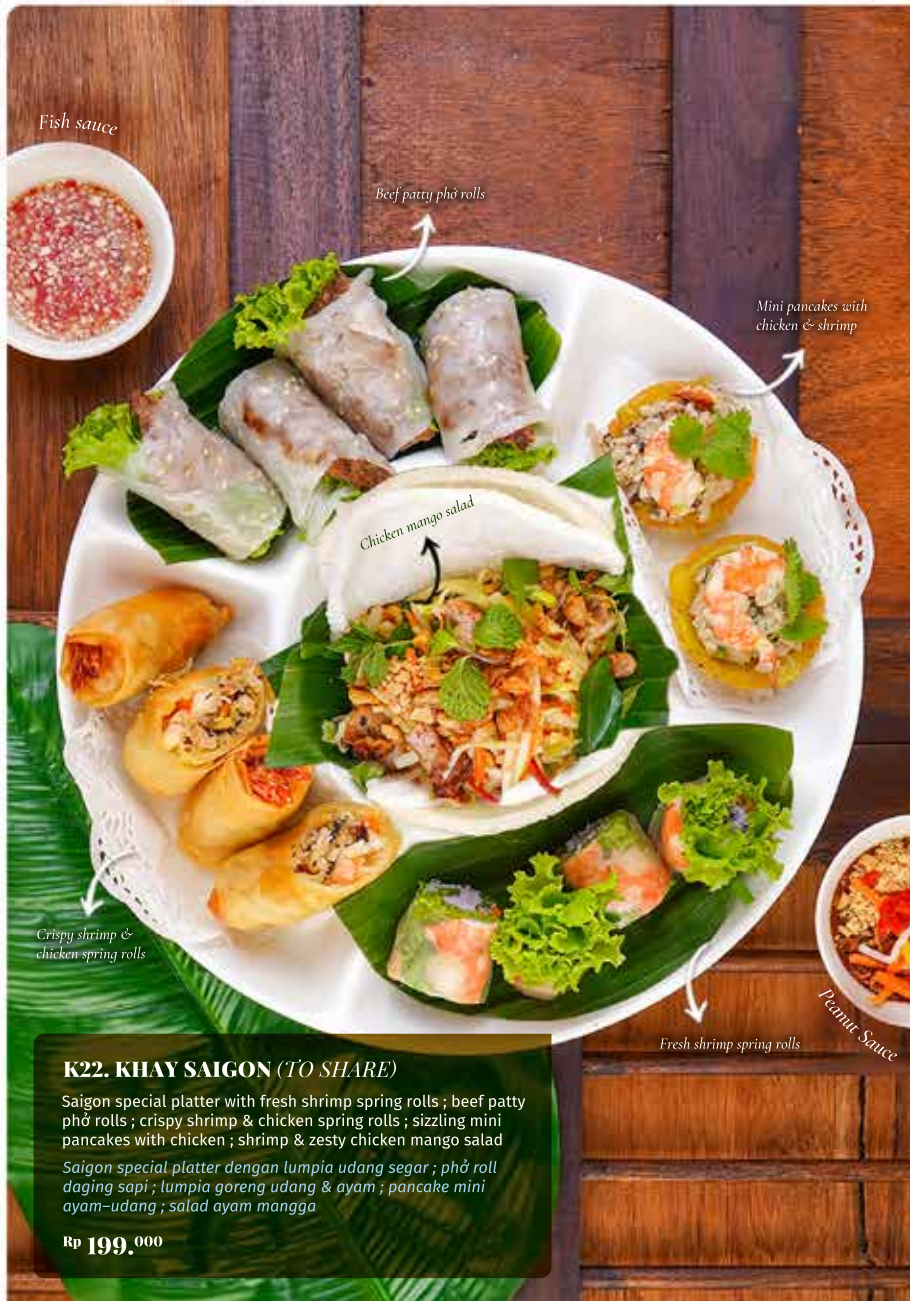


Hot sauce

Soya sauce

Khay

Vietnamese Platter



Gỏi

Salad

SA24. GỎI XOÀI TÔM NƯỚNG

Young mango & ambarella salad with grilled shrimp

Salad mangga muda & kedondong dengan udang bakar

Rp 95.000

SA25. GỎI XOÀI TÔM - MỰC

Young mango & ambarella salad with shrimp & squid

Salad mangga muda & kedondong dengan udang & cumi

Rp 105.000



SA26. GỎI BƯỞI TÔM NƯỚNG

Pomelo, young mango & ambarella salad with grilled shrimp

Salad jeruk bali, mangga muda & kedondong dengan udang bakar

Rp 120.000



SA27.

SA27. GỎI BƯỞI TÔM - MỰC

Pomelo, young mango & ambarella salad with shrimp & squid

Salad jeruk bali, mangga muda & kedondong dengan udang & cumi

Rp 130.000

SA28. GỎI Gà RAU RẪM

Classic Vietnamese salad with shredded chicken thigh with onion, scallion & fragrant Vietnamese coriander

Salad Vietnam khasih dengan ayam suwir, bawang bombay, daun bawang & daun ketambar Vietnam

Rp 80.000



Bún Soup Vermicelli Soup

BS29. BÚN BÒ HUẾ SIGNATURE

Huế style spicy beef noodle soup with beef shank, sliced beef ribeye, tendon & steamed chicken ham. Served with shrimp sa tế sauce

Bihun kuah pedas khas Huế dengan sangkel, ribeye, urat & atak-atak ayam. Disediakan dengan saus sa tế udang

Rp 130.000



BS30. BÚN BÒ HUẾ TÁI

Huế style spicy beef noodle soup with sliced ribeye beef & steamed chicken ham

Bihun kuah pedas khas Huế dengan daging ribeye & atak-atak ayam

Rp 110.000

BS31. BÚN CÁ THÌ LÀ HÀ NỘI

Hà Nội vermicelli soup with fish & dill

Bihun kuah khas Hà Nội dengan ikan & daun dill

Rp 110.000



BS32. HỦ TIÊU TÔM - MỰC - CHẢ CÁ

Kwetiau noodle soup with shrimp, squid & fish cake in savory broth

Kwetiau kuah dengan udang, cumi & otak-otak ikan

Rp 130.000



Cơm Chiên

Fried Rice



BS33. CƠM TAY CẦM GÀ

Signature Saigon claypot rice with chicken, Chinese chicken sausage, shiitake mushroom & ginger fish sauce

Nasi claypot khas Saigon dengan daging ayam, sosis ayam China, jamur shiitake & saus ikan jahe

Rp 120.000



BS 34. CƠM CHIÊN BÒ LÚC LẮC

Sauteed beef cubes with onion, paprika & garlic butter rice

Daging sapi tumis dengan bawang bombay, paprika & nasi mentega bawang putih

Rp 190.000

BS35. CƠM CHIÊN CHẢ CÁ LÃ VỌNG

Fried rice with pan fried seabass fish in turmeric - galangal sauce & dill
Nasi goreng dengan ikan dalam saus kunyit-galangal & daun dill

Rp 120,000



BS36. CƠM CHIÊN MUỐI ỚT TÔM - MỰC

Signature homemade spicy chili salt sauce fried rice with shrimp & squid
Nasi goreng saus cabai pedas dengan udang & cumi

Rp 120,000

Mâm Cơm Việt Nam

Vietnamese Set Meal

SET FOR 2

SC37. SET CƠM GÀ KHO GỪNG

Home dining rice set featuring stewed ginger chicken, fried fish cake, soup of the day, sauteed vegetables of the day, pickle choy sum, sauteed minced chicken with shrimp paste

Set nasi dengan ayam rebus jahe, otak-otak ikan goreng, sup, tumis sayur, acar casim & tumis ayam cincang saus terasi

Rp 190,000 (for 2 pax)



SET FOR 2

SC38. SET GÖM BÒ KHO SẢ ÖT

Home dining rice set featuring stewed beef with lemongrass & chili, fried fish cake, soup of the day, sauteed vegetables of the day, pickle choy sum, sauteed minced chicken with shrimp paste

Set nasi dengan semur daging sapi, atah-atah ikan, sup, tumis sayur, acar caisim & tumis ayam cincang saus terasi

Rp 220.000



FREE 2 ICED TEA



SET FOR 2

SC39. SET GÖM CÁ KHO TÖ

Home dining rice set featuring caramelized braised fish in claypot, fried fish cake, soup of the day, sauteed vegetables of the day, pickle choy sum, sauteed minced chicken with shrimp paste

Set nasi dengan ikan hecop claypot, atah-atah ikan, sup, tumis sayur, acar caisim & tumis ayam cincang saus terasi

Rp 190.000

CANH

Vietnamese Soup

CA40. CANH CHUA CÁ NAM BỘ

Southern sweet - sour fish soup with pineapple, taro stems, tomato, okra, bean sprouts & Vietnamese herbs

Sup ikan seabass asam manis khas Vietnam Selatan dengan nanas, batang talas, tomat, okra, taugé & rempah Vietnam

Rp 90,000

CA41. CANH CHUA TÔM NAM BỘ

Southern sweet - sour shrimp soup with pineapple, taro stems, tomato, okra, bean sprouts & Vietnamese herbs

Sup udang asam manis khas Vietnam Selatan dengan nanas, batang talas, tomat, okra, taugé & rempah Vietnam

Rp 99,000



CA42. CANH CÁ CHUA CAY

Sour & spicy fish soup with tomato & fresh herb

Sup ikan asam pedas dengan tomat & rempah segar

Rp 99,000



CA43. CANH KHỔ QUẢ CHÁ CÁ

Bitter melon & fish cake soup

Sup pare & otak - otak ikan

Rp 60,000



CA40.

Rau

Vegetable



RA44. RAU MUỐNG XÀO TỎI

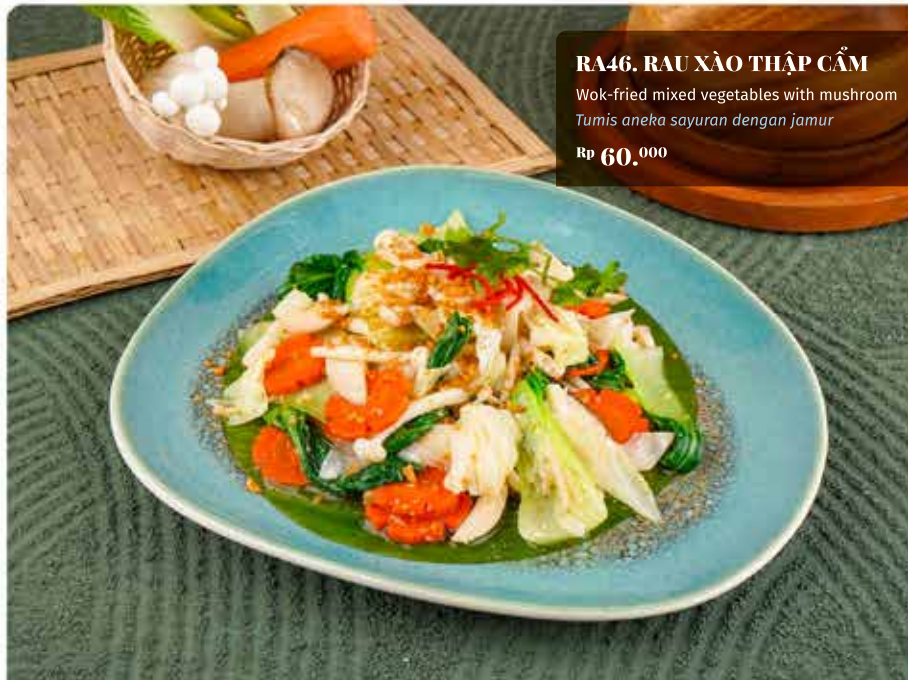
Stir-fried morning glory with garlic
Tumis kangkung dengan bawang putih

Rp 50.000

RA45. RAU MUỐNG XÀO BÒ

Stir-fried morning glory with beef
Tumis kangkung dengan daging sapi

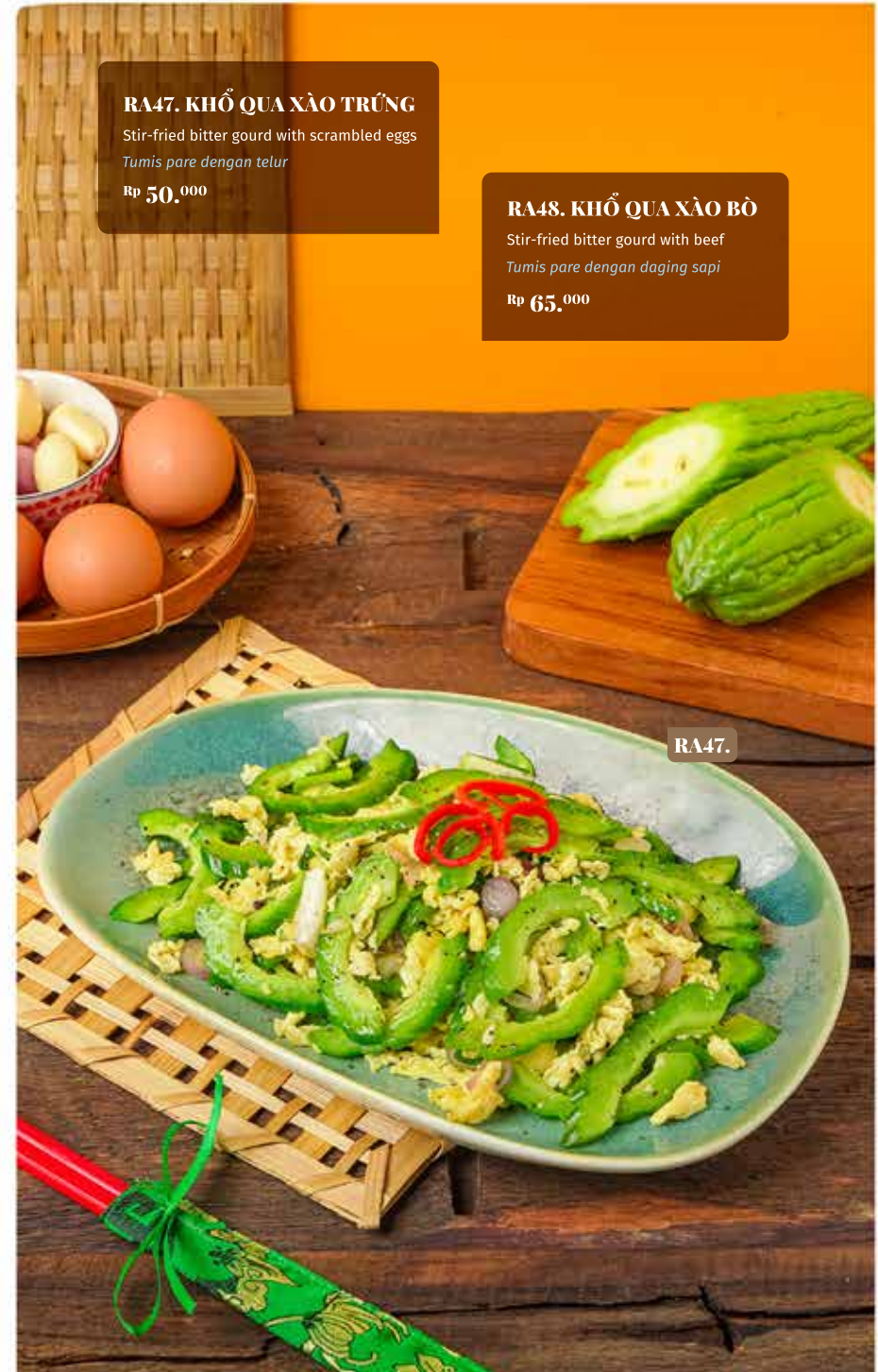
Rp 65.000



RA46. RAU XÀO THẬP CẨM

Wok-fried mixed vegetables with mushroom
Tumis aneka sayuran dengan jamur

Rp 60.000



RA47. KHỔ QUA XÀO TRỨNG

Stir-fried bitter melon with scrambled eggs
Tumis pare dengan telur

Rp 50.000

RA48. KHỔ QUA XÀO BÒ

Stir-fried bitter melon with beef
Tumis pare dengan daging sapi

Rp 65.000

Phở

Phở Hà Nội

Hanoi Phở is the soul of Vietnamese cuisine.

Its signature lies in its clear, light, non-greasy broth, slowly simmered from beef bones for hours and gently seasoned to highlight the natural flavors of its ingredients.

Hanoi Phở is not just a dish — it is a culture, a memory, and a source of pride for the Vietnamese people.

PH49. PHỞ HÀ NỘI TÁI LÃN

Hà Nội - style phở with wok seared ribeye with garlic & ginger

Phở Hà Nội dengan ribeye tumis wok, bawang putih, dan jahe

Rp 120.000



Phở Hanoi adalah jiwa dari kuliner Vietnam.

Ciri khasnya terletak pada kuah yang bening, ringan, tidak berminyak, dimasak perlahan dari tulang sapi selama berjam-jam dan dibumbui dengan lembut untuk menonjolkan cita rasa alami dari setiap bahan.

Phở Hanoi bukan sekadar hidangan — melainkan budaya, kenangan, dan kebanggaan masyarakat Vietnam.

PH50. PHỞ HÀ NỘI TÁI RIBEYE

Hà Nội style phở with clear broth & beef slices

Phở khas Hà Nội dengan kuah bening & daging sapi iris

Rp 110.000





PH51. PHỞ HÀ NỘI OXTAIL TÔ ĐÁ

Hà Nội style stone bowl phở with clear broth, oxtail & brisket

Phở mangkuk batu khas Hà Nội dengan kuah bening, buntut sapi & sengkkel

Rp 170.000



PH52. PHỞ HÀ NỘI CHÍN

Hà Nội style phở with clear broth & brisket

Phở khas Hà Nội dengan kuah bening & daging sengkkel

Rp 110.000



PH53. PHỞ HÀ NỘI DÙI GÀ

Hà Nội style chicken phở with clear broth & shredded chicken thigh

Phở ayam khas Hà Nội dengan kuah bening & paha ayam suwir

Rp 100.000

Phở Saigon

Phở Saigon is known for its warm, rich aroma that comes from a slow-simmered beef broth infused with roasted onions, ginger, and spices like star anise and cinnamon. The fragrance is deep, slightly sweet, and comforting, making it instantly inviting.

The broth is made from carefully selected beef bones, cooked for hours to create a full-bodied flavor, then paired with tender beef, smooth rice noodles, and Vietnamese herbs. This combination gives Phở Saigon its signature balance of richness and freshness.



PS54. PHỞ SAIGON SIGNATURE

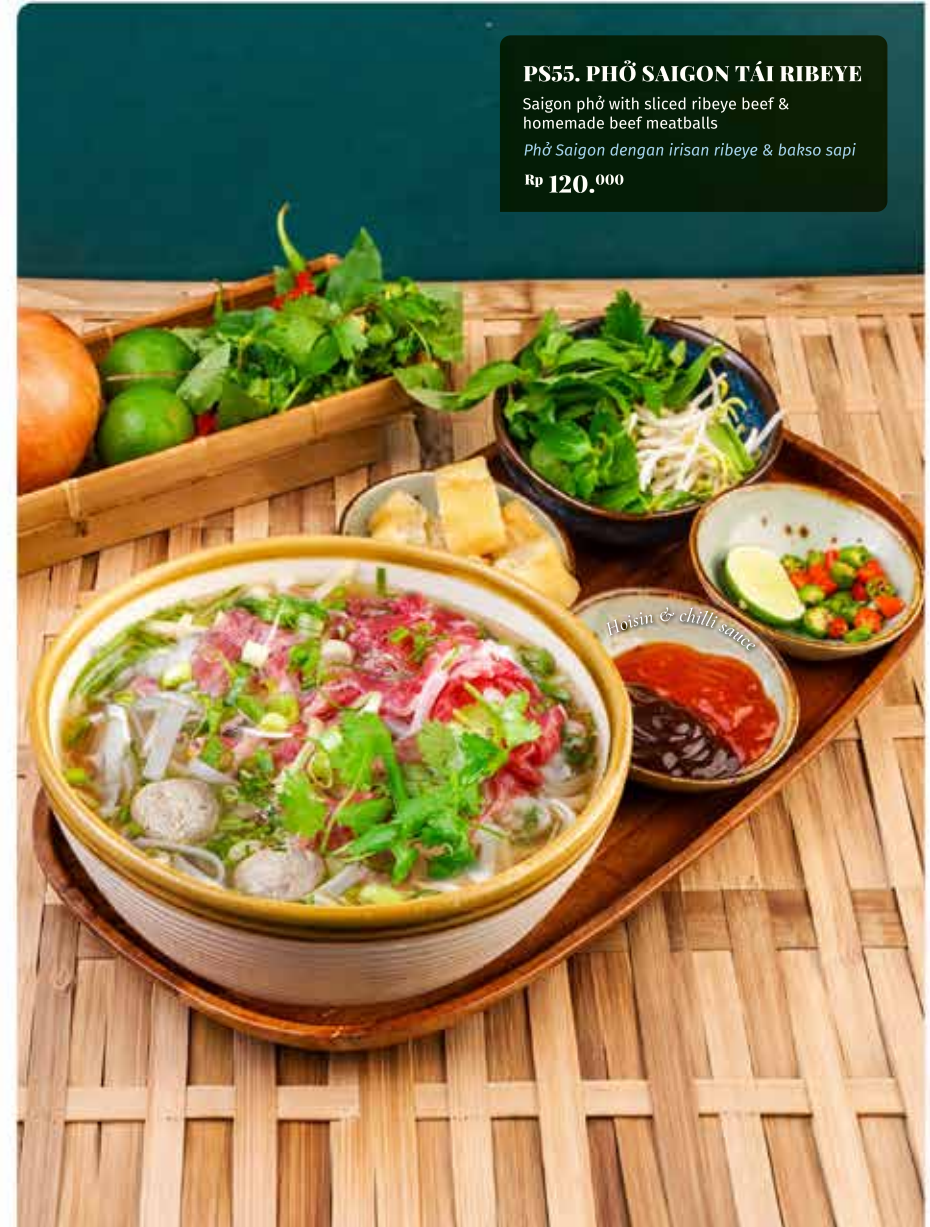
Saigon phở with sliced ribeye beef, beef shank, tendon & homemade beef meatballs. Served with hot bowl

Phở Saigon dengan irisan ribeye, sengel sapi, urat & bakso sapi. Disajikan dalam mangkuk panas

Rp 130.000

Phở Saigon dikenal dengan aroma hangat dan kaya yang berasal dari kuah sapi yang dimasak perlahan, dipadukan dengan bawang bombay dan jahe panggang, serta rempah seperti bunga lawang dan kayu manis. Aromanya dalam, sedikit manis, dan menenangkan, sehingga terasa begitu menggugah selera sejak pertama kali disajikan.

Kuahnya dibuat dari tulang sapi pilihan yang dimasak selama berjam-jam untuk menghasilkan rasa yang penuh dan kaya, kemudian dipadukan dengan irisan daging sapi yang lembut, mi beras yang halus, serta aneka rempah dan herbal khas Vietnam. Perpaduan inilah yang menghadirkan keseimbangan khas Phở Saigon antara cita rasa gurih yang kaya dan kesegaran.



PS55. PHỞ SAIGON TÁI RIBEYE

Saigon phở with sliced ribeye beef & homemade beef meatballs

Phở Saigon dengan irisan ribeye & bakso sapi

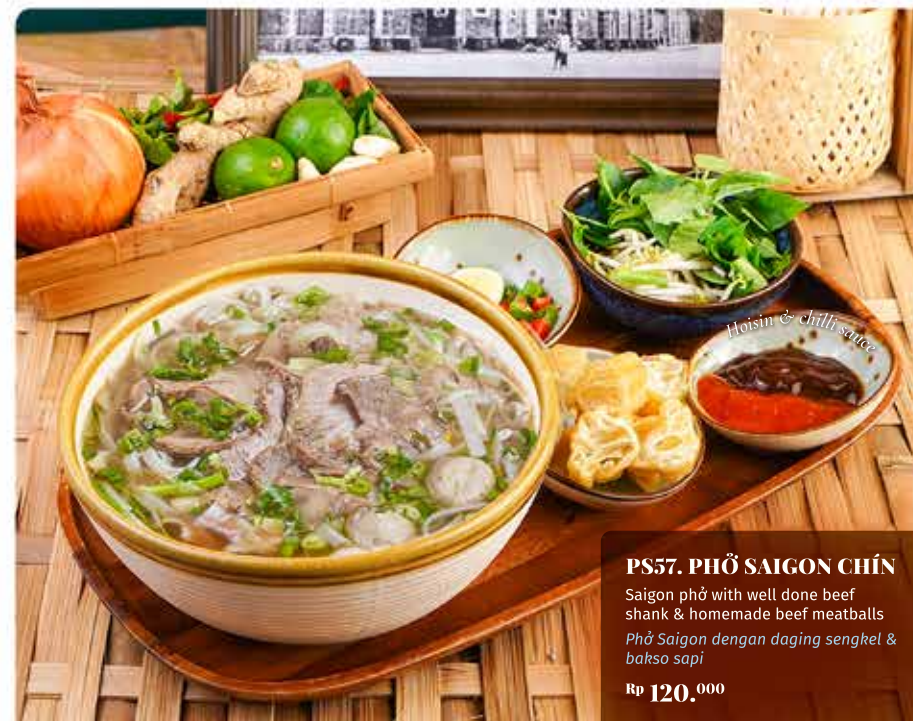
Rp 120.000



PS56. PHỞ SAIGON OXTAIL TÔ ĐÁ

Saigon phở with oxtail, sliced beef ribeye & homemade beef meatballs. Served in hot stone bowl
Phở Saigon dengan buntut sapi, daging sapi iris & bakso sapi. Disajikan dalam mangkuk batu panas

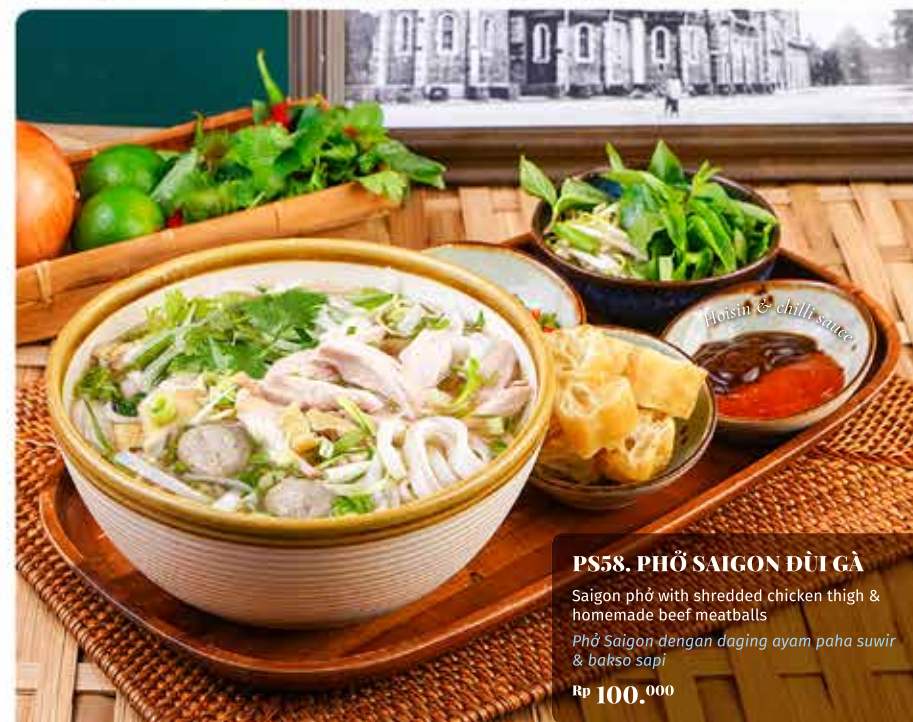
Rp **180.000**



PS57. PHỞ SAIGON CHÍN

Saigon phở with well done beef shank & homemade beef meatballs
Phở Saigon dengan daging sengkel & bakso sapi

Rp **120.000**



PS58. PHỞ SAIGON DÙI GÀ

Saigon phở with shredded chicken thigh & homemade beef meatballs
Phở Saigon dengan daging ayam paha suwir & bakso sapi

Rp **100.000**



PS59. PHỞ BÒ KHO

Vietnamese beef stew phở
Phở sup daging sapi khas
Vietnam

Rp 140.000

EXTRA + ADD ON

Egg (Fried / Poached)	Rp 8.000	Bò Viên (Homemade Beef Meatballs 5 pcs)	Rp 40.000
Noodle Only	Rp 18.000	Bò Tái (Ribeye Beef Slice)	Rp 40.000
Noodle with Beef Broth	Rp 30.000	Bò Chín (Beef Shank)	Rp 40.000
Steamed Rice	Rp 15.000	Bò Xào (Lemongrass Ribeye Beef)	Rp 40.000
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 - 4pcs)	Rp 30.000
Lạp Xưởng Gà (Chinese Chicken Sausage)	Rp 20.000		
Mộc Gà (Chicken Mushrooms Meatballs 5 pcs)	Rp 30.000		

All Time Favorite Dishes



PAT1. GỎI CUỐN THỊT HEO CAO LẦU – TÔM

Summer rolls with braised pork belly & shrimp. Served with peanut sauce
Lumpia segar isi daging babi & udang. Disajikan dengan saus kacang

Rp 90.000



PAT2. BÌ CUỐN THỊT HEO NƯỚNG

Special Saigon summer rolls with grilled pork belly & shirataki in roasted rice powder.
Served with sweet - sour fish sauce
Lumpia khas Saigon dengan babi panggang & shirataki dengan bubuk beras sangrai

Rp 75.000



PAT3. NEM RÁN NGON

Saigon Ngon fried pork spring rolls
Lumpia goreng Saigon Ngon isi daging babi

Rp 60.000



PAT4. BÁNH PHỞ CUỐN THỊT HEO LỤI

Hâ Nôi phở rolls with grilled pork skewer & sesame seeds.
Served with sweet - sour fish sauce

Phở gulung khas Hà Nội dengan daging babi panggang & wijen

Rp 60.000



PAT5. BÁNH XÈO NGON - TÔM

Signature fried pancake from the South with pork, shrimp, bean sprout & onion

Pancake goreng khas Vietnam dengan daging babi, udang, taoge & bawang

Rp 115.000



Fish sauce



PAT6. BÁNH MÌ ĐẶC BIỆT NGON

Baguette with mayonnaise, braised pork belly, grilled pork meatballs & chicken ham

Baguette dengan mayonaise, daging babi panggang, bakso babi panggang & otak-otak ayam

Rp 110.000



PAT7. BÁNH MÌ HEO QUAY

Bánh mì with roasted pork belly

Baguette daging perut babi panggang

Rp 100.000

Hot sauce



PATS. BÁNH MÌ BÌ – THỊT HEO NƯỚNG
 Baguette with grilled pork belly & shirataki in roasted rice powder
Baguette daging perut babi bakar & shirataki dengan bubuk beras sangrai
Rp 90.000



PAT9. BÚN THỊT HEO LỤI - TÔM NƯỚNG - NEM RÁN
 Rice vermicelli salad with BBQ pork skewer, grilled shrimp & fried pork spring rolls, mixed herbs, bean sprouts, peanut & fried onion
Salad bihun dengan sate babi BBQ, udang panggang & lumpia goreng isi babi
Rp 130.000

Fish sauce

Pork spring rolls

BBQ pork skewer

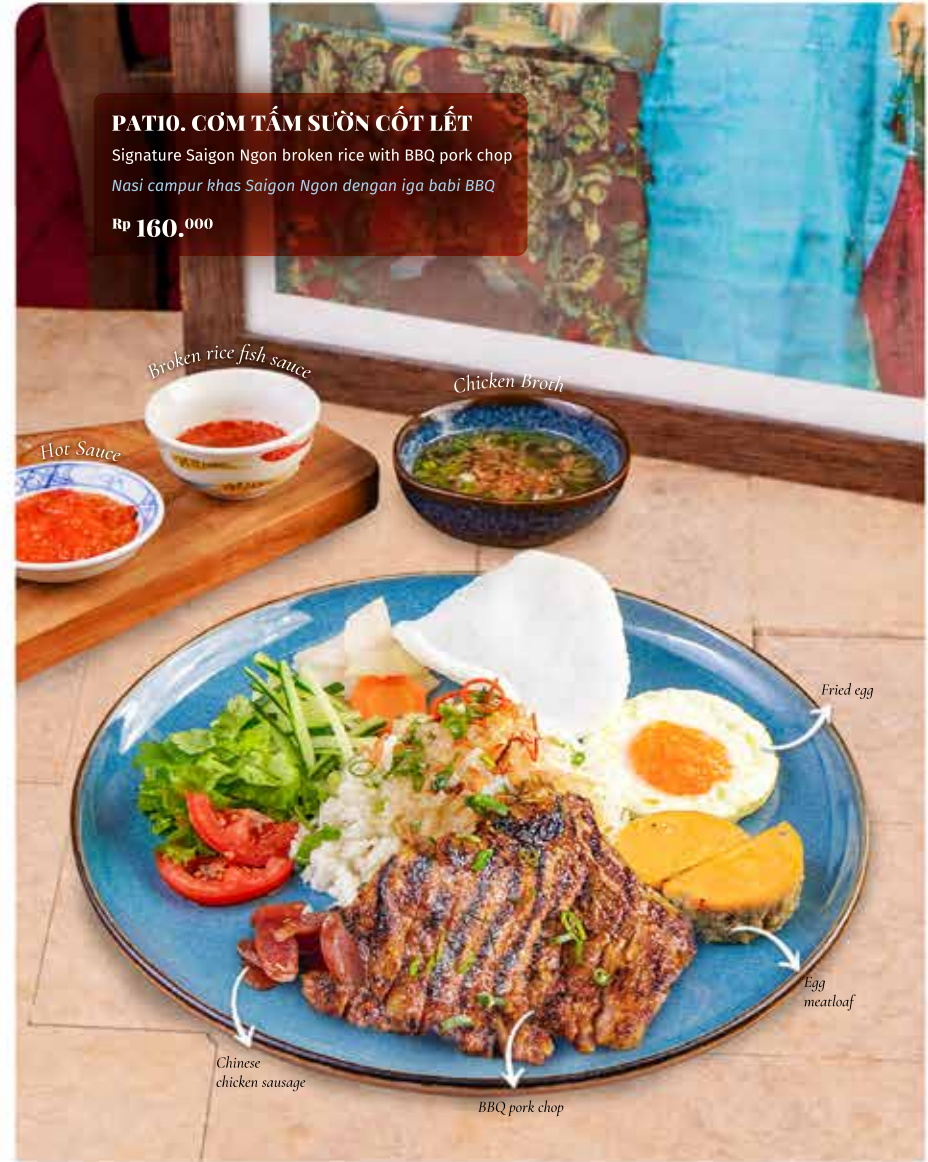
Grilled shrimp

Cơm Tấm

Vietnamese Broken Rice

Cơm Tấm is a beloved Vietnamese comfort dish made with fragrant broken rice, traditionally served with grilled meats, a fried egg, pickled vegetables, and fresh herbs. Known for its perfect balance of savory, sweet, and tangy flavors, it's finished with a signature fish sauce dressing that brings everything together. Simple yet deeply satisfying, Cơm Tấm is a true taste of everyday Saigon cuisine.

Our Cơm Tấm is served with chicken egg meatloaf, Chinese chicken sausage, shirataki in roasted rice powder, fried egg, pickle & chicken broth



PATIO. CƠM TẤM SƯỜN CỐT LẾT
 Signature Saigon Ngon broken rice with BBQ pork chop
Nasi campur khas Saigon Ngon dengan iga babi BBQ
Rp 160.000

Broken rice fish sauce

Chicken broth

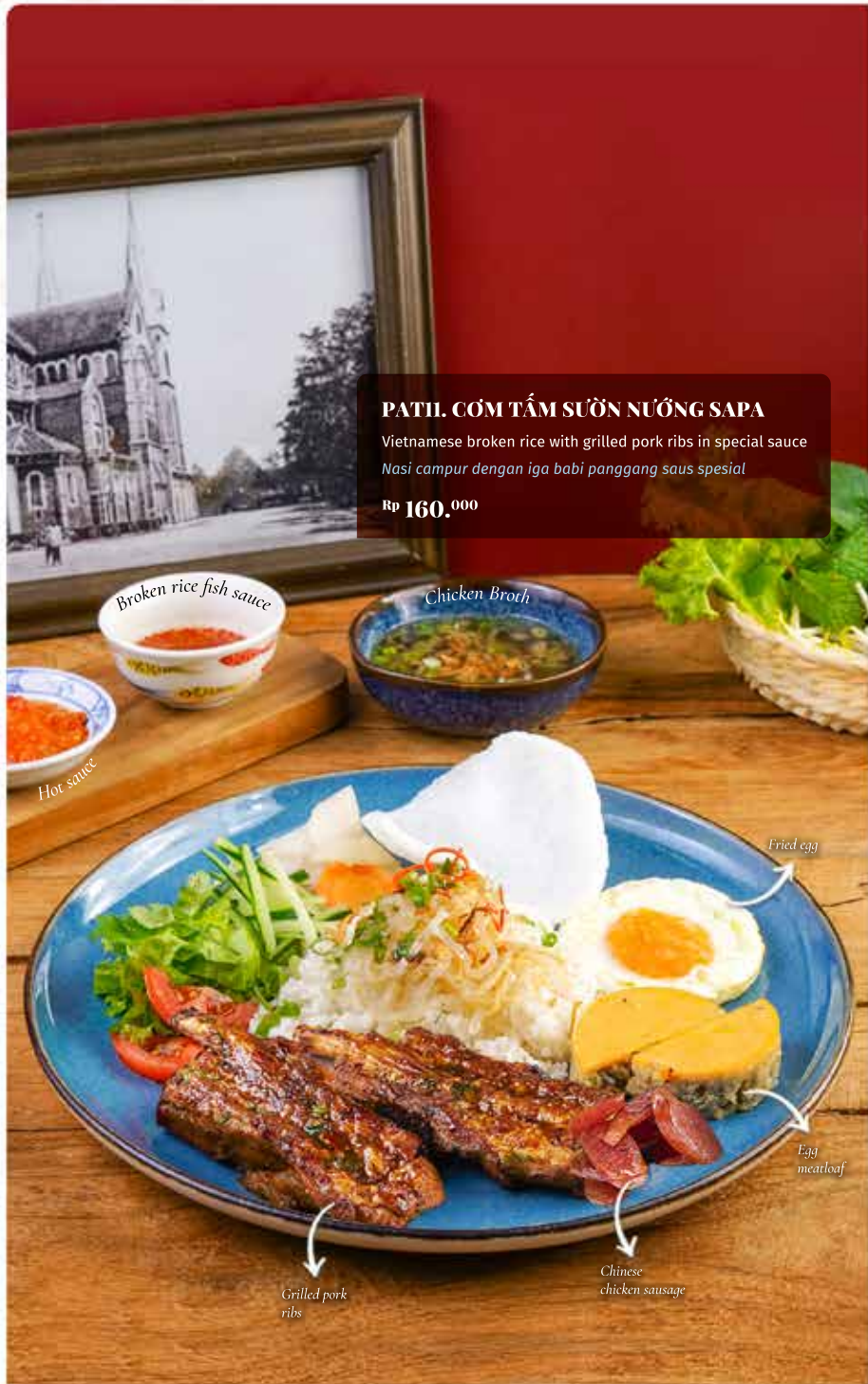
Hot Sauce

Fried egg

Egg meatloaf

Chinese chicken sausage

BBQ pork chop



PATIL. CƠM TẤM SUWON NƯỚNG SAPA

Vietnamese broken rice with grilled pork ribs in special sauce
Nasi campur dengan iga babi panggang saus spesial

Rp 160.000



PATIL. CƠM TẤM HEO QUAY

Vietnamese broken rice with roasted pork belly
Nasi campur khas Vietnam dengan daging perut babi panggang

Rp 140.000



Chef Recommendation



PCR13. BÁNH HỦI THỊT HEO LỤI – CHÁO TÔM - NEM RÁN

Saigon Ngon vermicelli sheet platter with grilled pork skewer, shrimp paste on sugarcane & crispy pork spring rolls. Served with sweet - sour fish sauce & mixed herb

Platter lembaran bihun dengan sate babi panggang, udang pasta tebu & lumpia goreng babi. Disajikan dengan saus ikan asam manis & aneka rempah

Rp 140.000

Bún Chả Hà Nội is one of Vietnam's most iconic dishes, originating from the heart of Hanoi. It features juicy charcoal-grilled pork served with fresh rice vermicelli, fragrant herbs, and a light sweet-savory dipping sauce. The perfect balance of smoky, fresh, and refreshing flavors makes Bún Chả a timeless Vietnamese favorite



PCR14. BÚN CHẢ NGON

Hà Nội famous rice vermicelli with BBQ pork skewers, grilled pork patty, grilled pork belly, crispy pork spring rolls. Served with sweet - sour fish sauce & papaya pickle

Bihun khas Hà Nội dengan BBQ sate babi, patty babi panggang, daging perut babi panggang & lumpia goreng babi. Disajikan dengan saus ikan & acar pepaya

Rp 170.000

PCR15. UDON CAO LẦU HỘI AN

Signature udon noodle of Hội An, served with braised pork belly, quail egg, crispy cracker & herb
Udon khas Hội An dengan perut babi rebus, telur puyuh, kerupuk renyah & rempah segar

Rp 140,000



Khay Ngon

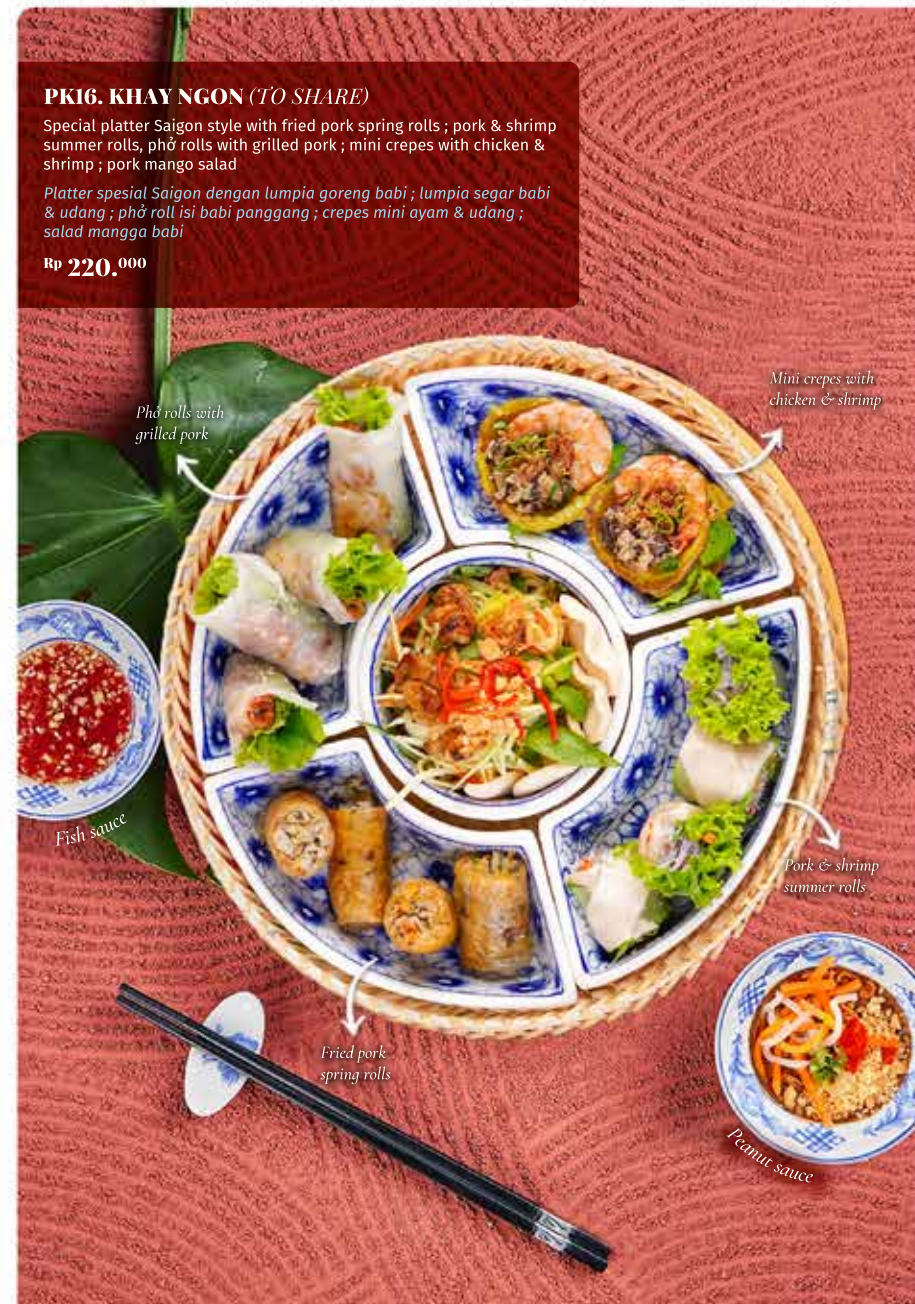
Vietnamese Platter

PK16. KHAY NGON (TO SHARE)

Special platter Saigon style with fried pork spring rolls ; pork & shrimp summer rolls, phở rolls with grilled pork ; mini crepes with chicken & shrimp ; pork mango salad

Platter spesial Saigon dengan lumpia goreng babi ; lumpia segar babi & udang ; phở roll isi babi panggang ; crepes mini ayam & udang ; salad mangga babi

Rp 220,000



PK17. MÂM BÁNH HỎI NGON (TO SHARE)

Signature vermicelli sheets with roasted pork belly ; pork spring rolls ; grilled pork skewer & shrimp paste on sugarcane. Served with sweet & sour fish sauce & fermented shrimp sauce

Lembaran bihun dengan perut babi panggang ; lumpia basah isi daging babi ; sate babi panggang, dan udang pasta tebu. Disajikan dengan saus ikan asam manis & saus udang fermentasi

Rp 240,000 (for 2 pax)



PK18. BÚN ĐẬU MẮM TÒM NGON (TO SHARE)

Hà Nội style – rice vermicelli with sliced pork belly ; roasted pork belly ; fried homemade tofu & fried fish cake. Served with fermented shrimp sauce

Bihun khas Hà Nội dengan irisan perut babi ; daging perut babi panggang ; tahu goreng & otak-otak ikan goreng. Disajikan dengan saus udang fermentasi

Rp 230,000 (for 2 pax)



Gỏi

Salad



PSA19. GỎI XOÀI THỊT HEO NƯỚNG

Young mango & amarella salad with grilled pork
Salad mangga muda & kedondong dengan daging babi bakar

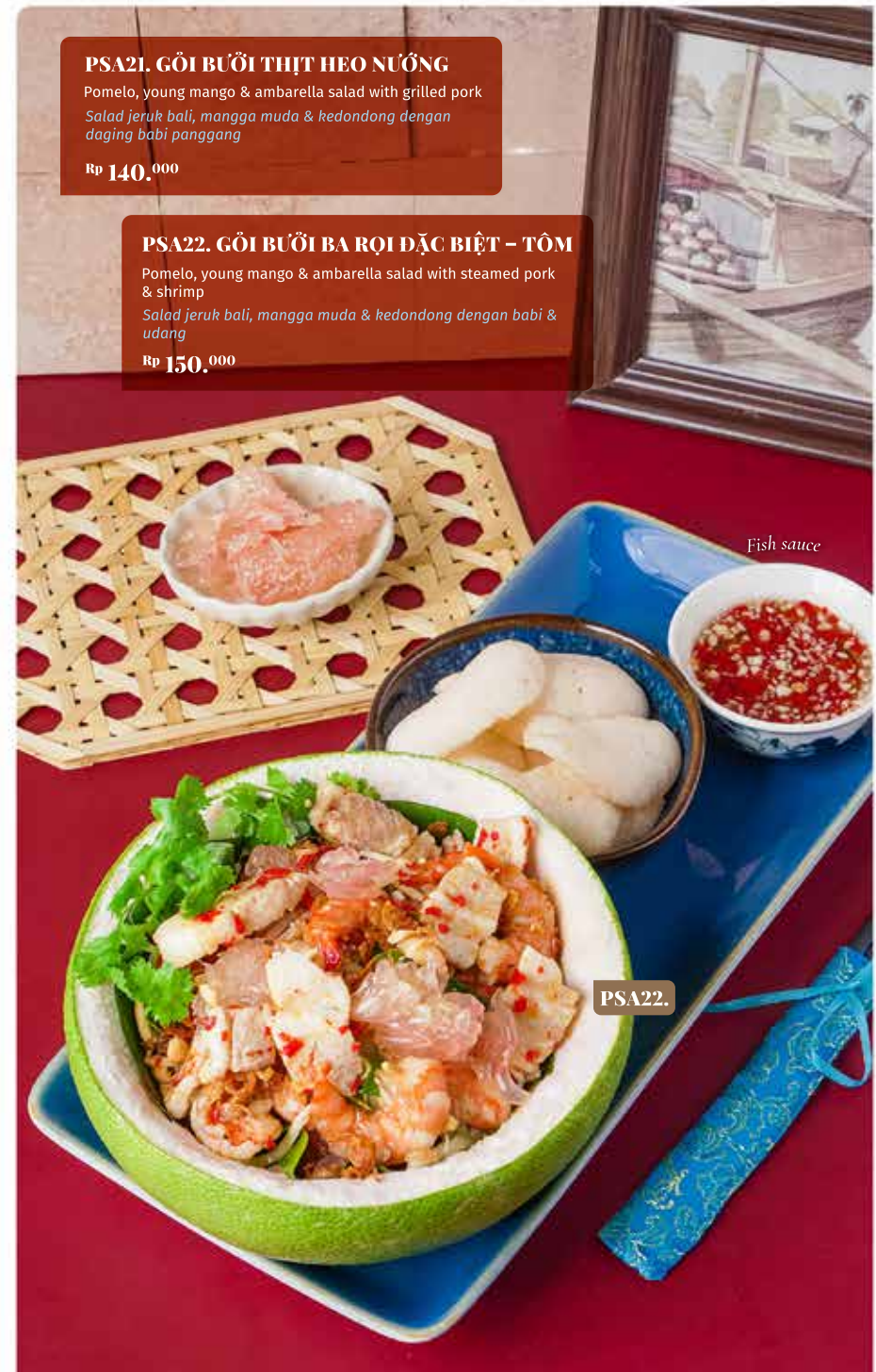
Rp 110.000



PSA20. GỎI XOÀI BA RỌI ĐẶC BIỆT - TÔM

Young mango & amarella salad with steamed pork & grilled shrimp
Salad mangga muda & kedondong dengan babi & udang bakar

Rp 120.000



PSA21. GỎI BUỒI THỊT HEO NƯỚNG

Pomelo, young mango & amarella salad with grilled pork
Salad jeruk bali, mangga muda & kedondong dengan daging babi panggang

Rp 140.000

PSA22. GỎI BUỒI BA RỌI ĐẶC BIỆT - TÔM

Pomelo, young mango & amarella salad with steamed pork & shrimp
Salad jeruk bali, mangga muda & kedondong dengan babi & udang

Rp 150.000

Món Chính

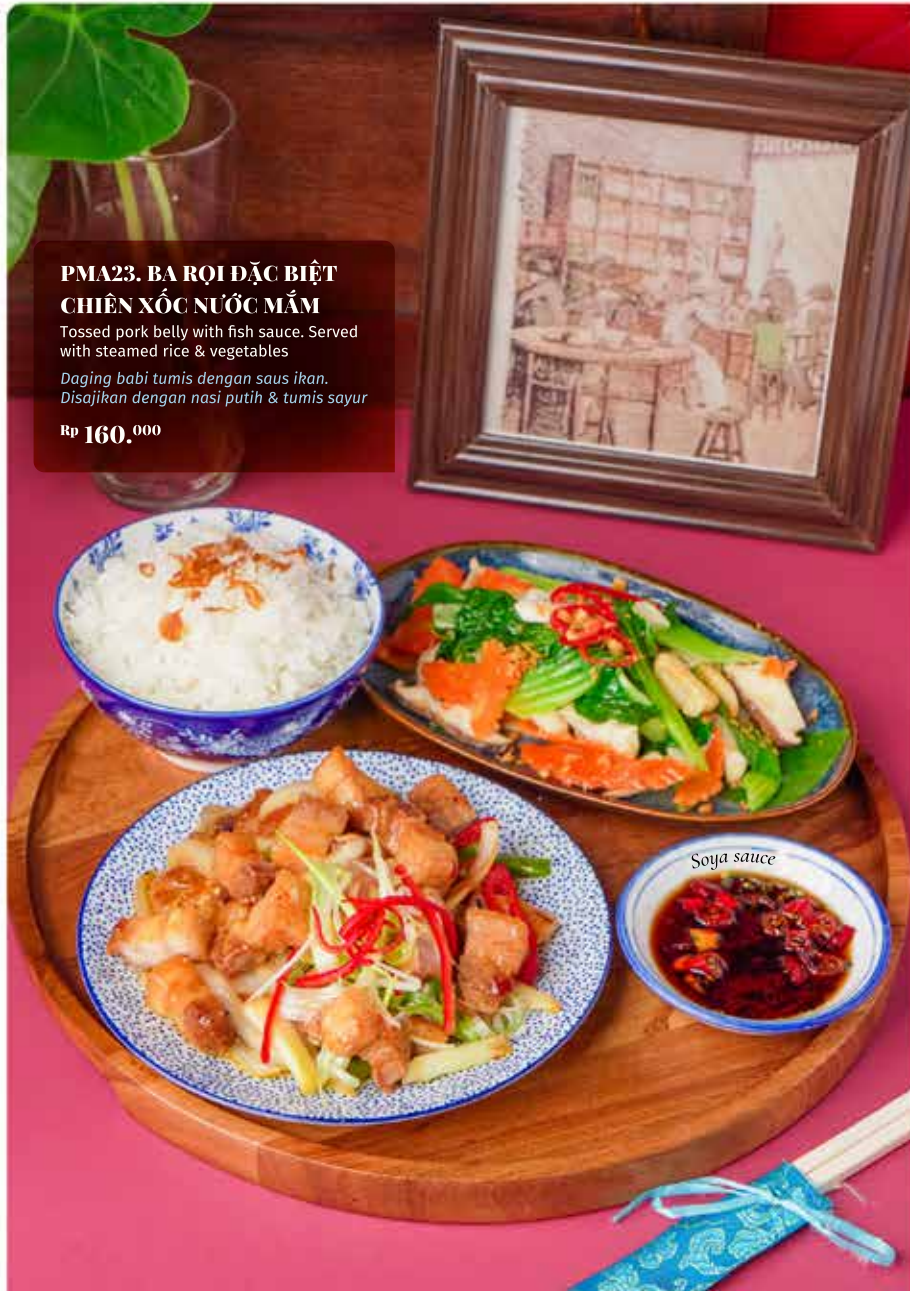
Main Course

PMA23. BA RỌI ĐẶC BIỆT CHIÊN XỐC NƯỚC MẮM

Tossed pork belly with fish sauce. Served with steamed rice & vegetables

Daging babi tumis dengan saus ikan. Disajikan dengan nasi putih & tumis sayur

Rp 160.000



PMA24. GIÒ HEO ĐẶC BIỆT CHIÊN GIÒN

Deep fried pork knuckle with homemade spicy sauce. Served with french fries, vegetables salad & spicy sauce

Kaki babi goreng dengan saus pedas. Disajikan dengan kentang goreng, salad sayur & saus pedas

Rp 185.000





PMA25. GIÒ HEO ĐẶC BIỆT XÓC NƯỚC MẮM

Tossed pork knuckle with fish sauce. Served with steamed rice
Kaki babi goreng dengan saus ikan. Disajikan dengan nasi putih

Rp 185.000



PMA26. THỊT HEO LỤI MUỐI ỚT - XÔI CHIÊN PHỒNG

BBQ pork skewer & fried sticky rice cake. Served with spicy sauce
Sate babi & kue ketan goreng. Disajikan dengan saus pedas

Rp 180.000



PMA27. HEO QUAY NAM BỘ - BÁNH HỎI

Southern style crispy pork belly & vermicelli sheet & mixed herbs
Lembaran bihun dengan daging babi garing & mix herb

Rp 198.000



Bún Soup & Hủ Tiếu

Vermicelli Soup & Kwetiau



PBS30. BÚN BÒ HUẾ GIÒ HEO CUỘN

Huế style spicy noodle soup with pork knuckle, sliced beef ribeye & steamed chicken ham
Bihun kuah pedas Huế dengan daging babi, irisan daging sapi & otah-otah ayam kukus.

Rp 120,000



PBS31. BÚN BÒ HUẾ BA RỌI CUỘN

Huế style spicy noodle soup with steamed pork belly roll, sliced ribeye beef & steamed chicken ham

Bihun kuah pedas khas Huế dengan daging babi hulus, ribeye & ham ayam

Rp 120,000

PBS32. BÚN BÒ HUẾ SƯỜN HEO

Huế style spicy noodle soup with pork ribs & steamed chicken ham
Bihun kuah pedas Huế dengan sgu bada & otah-otah ayam kukus

Rp 140,000





PBS33. BÚN SƯỜN HEO CHUA CAY

Sour & spicy noodle soup with pork ribs & tomato
Bihun luah asam pedas dengan iga babi & tomat

Rp 140,000



PBS34. HỦ TIẾU NAM VANG

Kwetiau noodle soup with sliced pork belly roll, minced pork meat, shrimp & quail eggs

Kwetiau luah dengan daging perut babi gulung, daging babi cincang, udang & telur puyuh

Rp 125,000

Cơm Chiên

Fried Rice



PBS35. CƠM TAY CẨM NGON

Fried rice with pork belly, Chinese chicken sausage, shiitake mushroom & lemongrass in clay pot. Served with soya sauce
Nasi goreng claypot dengan daging babi, sosis Cina, shiitake & serai. Disajikan dengan kecap asin

Rp 140,000

PBS36. CƠM CHIÊN HEO QUAY LÁ QUẾ

Roasted pork belly fried rice with Vietnamese basil leaves

Nasi goreng dengan daging babi panggang & daun kemang Vietnam

Rp 120.000



PBS37. CƠM CHIÊN MUỐI ỚT SƯỜN CỐT LẾT

Fried rice BBQ pork chop with homemade spicy salt chilli sauce & Chinese chicken sausage. Served in claypot

Nasi goreng iga babi BBQ dengan saus cabai garam pedas & sosis ayam Cina. Disajikan dalam claypot

Rp 160.000



Mâm Cơm Việt Nam

Vietnamese Set Meal

PSC38. SET CƠM THỊT HEO KHO TIÊU

Home dining rice set featuring braised pork belly with pepper in clay pot, fried fish cake, soup of the day, sauteed vegetables of the day, pickle choy sum, sauteed minced chicken with shrimp paste

Set nasi rumahan dengan daging babi semur lada di claypot, perkedel ikan goreng, sup & sayuran harian, choy sum acar, serta tumis ayam cincang terasi

Rp 200.000 (for 2 pax)

SET FOR 2



PSC39. SƯỜN HEO RAM MẶN

Home dining rice set featuring caramelized pork ribs in fish sauce, fried fish cake, soup of the day, sauteed vegetables of the day, pickle choy sum, sauteed minced chicken with shrimp paste

Set nasi rumahan dengan iga babi kecap ikan, otak-otak ikan goreng, sup & sayuran harian, choy sum acar, serta tumis ayam cincang terasi

Rp 200,000 (for 2 pax)

SET FOR 2



Phở

Vietnamese Noodle Soup



Choice of:

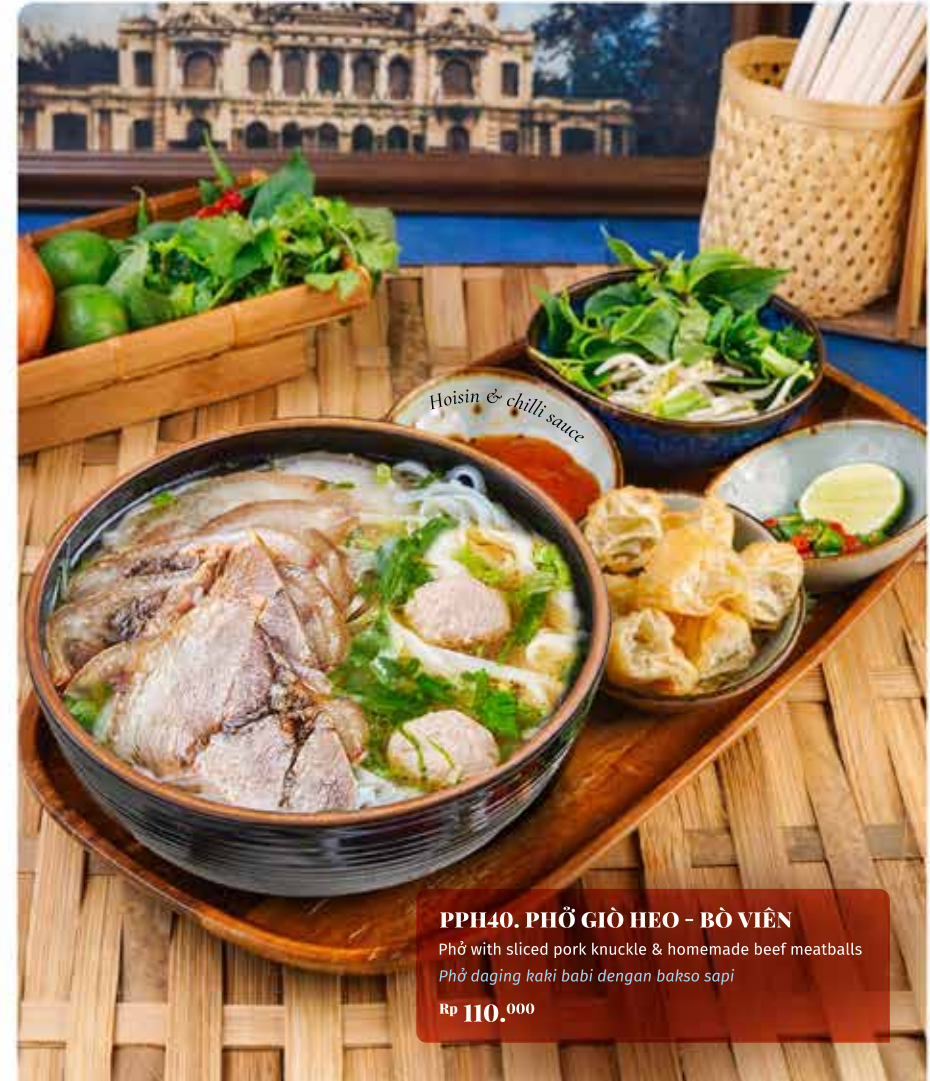
Broth Hà Nội

Savory & Clear



Broth Saigon

Sweet & Aromatic



PPH40. PHỞ GIÒ HEO - BÒ VIÊN

Phở with sliced pork knuckle & homemade beef meatballs

Phở daging raki babi dengan bakso sapi

Rp 110,000



PPH41. PHỞ BA RỌI CUỘN - BÒ VIÊN

Phở with sliced pork belly roll & homemade beef meatballs

Phở dengan daging perut babi gulung kukus & bakso sapi

Rp 110.000

Hoisin & chilli sauce

EXTRA ADD ON

Egg (Fried / Poached)	Rp 8.000	Xôi Chiên Phồng (4pcs)	Rp 30.000
Noodle Only	Rp 18.000	Sticky Rice Cake	
Noodle with Beef Broth (500ml)	Rp 30.000	Thịt Heo Lụi (1 skewer)	Rp 25.000
Steamed Rice	Rp 15.000	BBQ Pork Skewer	
Cakwe	Rp 10.000	Sườn Cốt Lết	Rp 100.000
Grilled Pork Patty (Bun Cha Ngon 1pcs)	Rp 10.000	BBQ Pork Chop	
Chả Huế	Rp 15.000	Sườn Chìa	Rp 80.000
Steamed Chicken Ham		BBQ Pork Ribs - 2pcs	
Xôi Chiên	Rp 20.000	Ba Rọi Nướng	Rp 30.000
Fried Sticky Rice		Grilled Pork Belly	
		Thịt Heo Viên (4pcs)	Rp 40.000
		Pork Meatballs	



PPH42. PHỞ SƯỜN HEO

Phở with pork ribs

Phở dengan daging iga babi

Rp 150.000

Hoisin & chilli sauce



PPH43. PHỞ HEO QUAY SA TẾ

Spicy pho with roasted pork belly & homemade sauce sa tế

Phở dengan daging babi panggang & saus sa tế

Rp 150.000