

DINNER MENU

TUESDAY TO SATURDAY FROM 6PM

ĂN CHƠI - ROLLS + CRACKERS

ROLLS ARE SERVED WITH A DIPPING SAUCE

NEM THỊT HÀ NỘI £7.50
CRISPY HANOI STYLE PORK SPRING ROLLS

NEM CHAY HÀ NỘI (V) £7.00
CRISPY HANOI STYLE TOFU SPRING ROLLS

NEM CUỐN TƯƠI (V) £6.50
FRESH RICE PAPER SUMMER ROLLS WITH MANGO, EGG, VERMICELLI NOODLES + FRESH HERBS

GỎI XOÀI HOÀNH THÁNH (V) £7.50
SPICY GREEN MANGO + POMEGRANATE SALAD WITH AVOCADO ON HOÀNH THÁNH CRACKERS

GỎI XOÀI VỚI TÔM £8.50
SPICY GREEN MANGO + POMEGRANATE SALAD SERVED ON PRAWN CRACKERS WITH KING PRAWN

BÁNH PHỒNG TÔM £3.00
PRAWN CRACKERS WITH A SWEET CHILI SAUCE

SALADS, VEGETABLES + RICE

GỎI XOÀI (V) £7.00
SPICY GREEN MANGO + POMEGRANATE SALAD

NỘM SU HÀO (V) £7.00
KOHLRABI SALAD WITH CARROTS, MINT, CORIANDER, TOSSED IN A ZESTY DRESSING

RAU XÀO THEO MÙA (V) £5.50
STIR-FRIED VEGETABLES WITH SOY SAUCE, GARLIC + GINGER

CƠM TRẮNG (V) £2.50
FRAGRANT JASMINE STEAMED RICE

CƠM CHIÊN TỎI (V) £5.00
GARLIC FRIED RICE WITH EGG

CƠM BÌNH DÂN - COMBO DISHES

ALL DISHES BELOW ARE SERVED WITH JASMINE STEAMED RICE + A VIETNAMESE SALAD

THỊT HEO KHO SU HÀO £19.50
SLOW-COOKED BRAISED PORK WITH KOHLRABI, IN A CARAMELISED SAUCE OF TAMARIND, SOY SAUCE, GARLIC + COCONUT MILK

GÀ XÀO SẢ ỚT £19.50
STIR-FRIED CHICKEN THIGHS WITH LEMONGRASS, CHILI, GINGER, LIME LEAF, GARLIC, + SWEET PEPPERS

ĐẬU PHỤ SỐT CÀ CHUA (V) £17.50
TOFU IN A SPICY BRAISED TOMATO SAUCE GARNISHED WITH DILL + SPRING ONIONS

ALL ABOUT NOODLES

VERMICELLI NOODLES ARE SERVED AT ROOM TEMPERATURE

BÚN BÒ NAM BỘ £17.50
STIR-FRIED FILLET BEEF OVER VERMICELLI NOODLES WITH FRESH HERBS, BEANSPOUTS, PEANUTS IN A TANGY SWEET-N-SOUR DRESSING

BÚN CHẢ HÀ NỘI £17.00
CARAMELISED PORK MEATBALLS + BBQ PORK BELLY SERVED IN A TANGY SWEET-N-SOUR BROTH WITH VERMICELLI NOODLES + FRESH HERBS

BÚN BÒ HUẾ PHƯƠNG CÁT £17.00
A SPICY, AROMATIC BEEF + PORK RICE NOODLE SOUP WITH LEMON GRASS, PINEAPPLE + FRESH HERBS
CONTAINS SHRIMP PASTE

CHẢ CÁ LÃ VỌNG £17.50
TURMERIC-MARINATED GRILLED FISH OVER VERMICELLI NOODLES WITH FRESH HERBS, PEANUTS IN A TANGY SWEET-N-SOUR DRESSING

BÚN HUẾ CHAY (V) £13.50
A SPICY HUẾ STYLE RICE NOODLE SOUP WITH TOFU, MUSHROOMS, PINEAPPLE + FRESH HERBS

PHỞ XÀO HÀNH NẤM HƯƠNG (V) £14.00
STIR-FRIED RICE NOODLES WITH TOFU PAK CHOI, MUSHROOMS IN A GARLIC, GINGER + SOY SAUCE

CHEF'S CORNER

BÒ KHO BÁNH MÌ £17.50
MEKONG STYLE STEWED BEEF STEW WITH LEMONGRASS, GARLIC + STAR ANISE. SERVED WITH A CRISPY BAGUETTE

CÁ SỐT NƯỚC ME £17.00
PAN-FRIED FISH FILLETS SERVED WITH A CARAMELISED TAMARIND SAUCE WITH GINGER + DILL

TÔM SỐT CÀ CHUA £17.00
KING PRAWNS IN A SPICY BRAISED TOMATO SAUCE, GARNISHED WITH DILL + SPRING ONIONS

CHILDREN'S DISHES

STIR-FRIED NOODLES OR RICE WITH A CHOICE OF VEGETABLES, CHICKEN, FISH OR PRAWN £8.50

PHỞ HÀ NỘI
SERVED ONLY ON SUNDAY
A TRADITIONAL HANOI BEEF
PHỞ NOODLE SOUP
THE PERFECT HANGOVER CURE

IF YOU HAVE ANY ALLERGIES PLEASE INFORM A MEMBER OF STAFF AS NOT ALL INGREDIENTS ARE LISTED

GIFT VOUCHERS AVAILABLE | FOLLOW US ON INSTAGRAM

THE SAIGON KITCHEN ISN'T JUST SOMEWHERE TO EAT. IT'S A PLACE FOR COOKING CLASSES, INTIMATE SUPPER CLUBS + EVENTS