

THE SAIGON KITCHEN

SUPPER CLUBS

Sample Supper Club Tasting Menu

Gỏi Hàu Wasabi

Steamed oysters in lemon grass and Saigon beer topped with vibrant Vietnamese herbs, crunchy peanuts, and drizzled with a tangy wasabi dressing

Mực Ống Chua Ngọt

Fresh squid rings, caught locally in Devon by TT and tossed in a vibrant sweet and sour sauce on a bed of asparagus

Bò Cuốn Lá Cải Với Sốt Wasabi

Tender stir-fried fillet beef, marinated in a blend of soy sauce, shallot, ginger and garlic, then self wrapped in rice paper with fresh herbs, mango, plantain, and apple. Served with a beef dripping and wasabi dipping sauce

Nộm Hoa Chuối - Banana Flower Salad

A light and refreshing salad made with banana flower, cucumber, roasted peanuts and a zesty dressing that's perfectly balanced with sweet, salty and sour notes

Cá Nướng Lá Chuối

Baked tender cod fillets marinated with a fragrant blend of vermicelli noodles, fragrant Vietnamese mushrooms, shallots, chili, garlic, ginger, and galangal, then wrapped in banana leaves

Xôi Mỡ Hành

Fragrant Vietnamese sticky rice, perfectly steamed and topped with a savoury spring onion and shallot dressing

Bánh Chuối Nước Cốt Dừa

Soft, steamed rice and tapioca flour-banana-cake, topped with coconut cream and a sprinkle of roasted peanuts

paired with sparkling, white and red wine