



## TAKEAWAY

### STREET FOODS

#### HANOI CRISPY SPRING ROLLS – 8

Traditional fried Pork & Prawn spring rolls, served with salad, fresh herbs and Nuoc Cham.

#### FISH CAKES – 7.5

Fish cakes blended with curry powder and dill, served with crispy rice flakes and mango salsa.

#### SAIGON PRAWN SUMMER ROLLS – 7.5

King Prawns, vermicelli, fresh herbs and salad wrapped in soft rice paper, accompanied with peanut sauce.

#### SALT AND PEPPER CHICKEN – 7

Deep-fried chicken, coated in Dad's secret seasoning and lime wedge.

#### PAPAYA JERKY BEEF SALAD – 9

Green papaya, homemade mild-spicy jerky beef, pickled lotus stem, carrots, sweet basil, peanut and prawn crackers.

### HOME COMFORT

#### PHỞ – 15

Our signature Beef combo with pho broth cooked for 8 hours, rice noodle and fresh herbs.

#### STIR-FRY CHICKEN PHỞ – 14

Stir-Fry soft rice noodles with Chicken, pak choi, beansprouts, peppers, carrots topped with fried shallots and coriander.

#### VERMICELLI SALAD BOWL WITH GRILLED PORK AND SPRING ROLLS – 15

Room temperature vermicelli noodles, fresh herb salad topped with grilled Pork, crispy spring rolls, peanut sauce and Nuoc Cham.

#### LANTERN CONFIT DUCK CURRY – 17

A rich and aromatic Viet curry dish of Confit Duck, taro, sweet potato, lotus root in Hoi An style.

#### CARAMELISED COCONUT PORK BELLY AND EGG – 17

Caramelised and braised Pork belly and Egg in coconut water, topped with spring onions.

#### CHILLI AND LEMONGRASS CHICKEN – 16

Medium spicy, stir-fry dish of crispy Chicken, roasted chilli, sweet onions, mixed peppers with a fragrant lemongrass sauce., topped with toasted sesame seeds.

## VEGAN & VEGETARIAN

### VEGETABLE SPRING ROLLS – 6.8

Deep-fried rolls of mixed vegetables and vermicelli, served with sweet chilli sauce.

### SAIGON AVOCADO SUMMER ROLLS – 7

Avocado, vermicelli, fresh herbs and salad wrapped in soft rice paper, served with peanut sauce.

### SALT AND PEPPER TOFU – 7

Deep-fry tofu, coated in Dad's secret seasoning and lime wedge.

### PAPAYA SALAD – 8

Green papaya, carrot, pickled lotus stem, sweet basil, peanut and sesame crackers.

### LANTERN VEGETABLE CURRY – 14.5

A rich and aromatic Viet curry dish of taro, sweet potato, lotus root, tofu and broccoli in Hoi An style.

### CHILLI AND LEMONGRASS TOFU – 14.5

Medium spicy, stir-fry dish of crispy tofu, roasted chilli, sweet onions, mixed peppers with a fragrant lemongrass sauce, topped with toasted sesame seeds.

### WOK TOSSED PAK CHOI – 12

Wok tossed pak choi with garlic and vegan oyster sauce.

### STIR-FRY VEGETABLE PHỞ – 13

Stir-fry soft rice noodles with tofu, pak choi, beansprouts, carrots, mixed peppers topped with crispy shallots and coriander.

## SIDES

Fragrant Jasmine Boiled Rice – 2.5

Egg Fried Rice – 3

Stir-fry Noodles – 3.5

Mixed Salad – 2.5

Prawn Crackers – 2

Extra Sauces (Nuoc Cham, Peanut, Sweet Chilli, Siracha, Hoisin) – 0.5

## DRINKS

Bottle of Coke / Diet Coke 330ml – 2.5

Vietnamese Lemon Green Tea 550ml – 3.9

Saigon Ice Coffee – 3.9

## DESSERT

VIET COFFEE FLAN – 4.5

Served with Tropical Fruit Salad

Che – 5.5

Traditional Vietnamese Sweet Pudding (V)

Should you have any specific dietary requirement (gluten free, lactose free, vegetarian or allergies), please contact the restaurant manager who can advise on a selection of suitable dishes.