

APPETIZERS—KHAI VỊ

- A1. Shrimp, pork summer roll—Gỏi cuốn tôm thịt (2 rolls).....5.95**
 Fresh roll with shrimp, pork, rice vermicelli, salad and mints rolled with rice paper served with hoisin sauce topped with crushed **peanuts**.
- A2. Vegetarian summer roll—Gỏi cuốn chay.....5.00**
 Fresh roll with bean curd, rice vermicelli, salad and mints rolled with rice paper served with hoisin sauce topped with crushed **peanuts**.
- A3. Charcoal broiled pork meatball—Nem nướng.....11.50**
 Topped with peanuts, fried shallot served with rice paper, rice vermicelli, salad, cucumber, mints and dipping sauce.
- A4. Shrimp paste on sugar cane—Chạo tôm.....14.45**
 Topped with crushed **peanuts**, fried shallot served with rice paper, rice vermicelli, salad, cucumber, mints and dipping sauce.
- A5. Vietnamese spring roll—Chả giò (2 rolls).....5.00**
 Fried roll—Rice paper wrapped with minced pork, shrimp paste, crab meat, clear noodle, chopped onion and shredded taro root. Served with lettuce leaves and mints to wrap it with and dipping sauce.
- A6. Vietnamese crepe—Bánh xèo.....10.50**
 Topped with shrimp, pork and bean sprouts served with lettuce leaves and mints to wrap it with and dipping sauce.
- A7. Rice cake—Bánh bèo tôm chấy.....9.50**
 Steam rice cakes topped with dried minced shrimp and fried shallot served with sauce.
- A8. Vietnamese chicken salad.....10.50**
 Sliced steam chicken mixed with shredded cabbage, herbs, vinegar, sauce topped with fried shallot and peanuts.
- A9. Steam rice crepe with Vietnamese ham—Bánh ướt chả lụa.....10.50**
 Topped with fried shallot, scallion and served with special fish sauce.
- A10. Steam rice crepe with grilled pork—Bánh ướt thịt nướng.....11.00**
 Topped with fried shallot, scallion served with special fish sauce.
- A11. Fried shrimps and spring rolls plate.....10.95**
 Shrimp, wonton, chicken, spring roll served with dipping sauce.
- A12. Crab meat soup with asparagus, mushroom and egg —Súp măng cua.....(S) 5.50...(L)10.00**
- A13. Steam rice crepe with dried ground shrimp—Bánh ướt tôm chấy.....10.50**
 Topped fried shallot served with sauce.
- A14. Shrimp, chicken summer roll—Gỏi cuốn tôm, gà (2 rolls).....5.95**
 Fresh roll with shrimp, chicken, rice vermicelli, salad and mints rolled with rice paper served with hoisin sauce topped with crushed **peanuts**.
- A15. Grilled beef salad—Gỏi bò nướng.....11.50**
 Shredded cabbage, herbs, sliced onion, vinegar, sauce and topped with **peanuts**.
- A16. Steamed pork and shrimp salad—Gỏi tôm thịt.....12.00**
 Shredded cabbage, herbs, sliced onion, vinegar, sauce and topped with **peanuts**.
- A17. Vegetarian cucumber, tofu salad—Gỏi chay.....10.50**
 Shredded cabbage, herbs, sliced onion, soy sauce base and topped with **peanuts**.
- A18. Fresh homemade rice noodle crab meat & shrimp soup—Bánh canh tôm, cua (S)7.00 (L) 12.00**
- A19. Clams or mussels in black bean sauce—Nghêu hoặc chêm chếp xào tàu xì.....14.95**
- A20. Fried soft tofu—Đậu hủ chiên giòn.....6.95**
- A21. Fried marinated quail—Chim cút chiên giòn.....8.50**

NOODLE SAIGON'S SPECIALS

- D1. Grilled Salmon with lemon grass flavor sauce—Cá nướng xả.....** 15.50
Served with white rice topped with fried shallots and scallion.
- D2. Steamed fish with ginger and scallion—Cá hấp gừng hành.....** 16.95
Served with steamed rice topped with fried shallots and scallion.
- D3. Pan fried fish with tomato and fish sauce—Cá chiên sốt cà.....** 16.95
Served with steamed rice topped with fried shallots and scallion.
- D4. NY Steak.....** 15.50
Grilled to your taste and served with our own steak sauce and steamed rice topped with fried shallots and scallion.
- D5. Fish simmered in caramel sauce—Cá kho tộ.....(S)12.50.....(L)16.50**
Served with steamed rice topped with fried shallots and scallion..
- D6. Tamarind fish or shrimp soup—Canh chua cá hoặc tôm.....(S)12.50.....(L)16.50**
Served with steamed rice topped with fried shallots and scallion.
- D7. Pan fried fish topped with garlic, ginger fish sauce—Cá chiên mỡ gừng.....** 16.95
Served with steamed rice topped with fried shallots and scallion.
- D8. Simmered Florida pink shrimp with head and shell on with garlic sauce—Tôm rim.....** 17.95
Served with steamed rice topped with fried shallots and scallion.
- D9. Stir fried lemon grass chicken with chili (spicy) - Gà xào xả ớt.....** 11.95
Served with steamed rice topped with fried shallots and scallion.
- D10. Stir fried chicken egg noodle with mixed vegetables—Mì xào mềm gà.....** 12.50
- D11. Stir fried beef egg noodle with mixed vegetables—Mì xào mềm bò.....** 14.50
- D12. Stir fried seafood egg noodle with mixed vegetables—Mì xào mềm đồ biển.....** 16.50
- D13. Crispy egg noodle with chicken and mixed vegetables—Mì xào giòn gà.....** 12.50
- D14. Crispy egg noodle with beef and mixed vegetables—Mì xào giòn bò.....** 14.50
- D15. Crispy egg noodle with seafood and mixed vegetables—Mì xào giòn đồ biển.....** 16.50
- D16. Combination fried rice—Cơm chiên Dương Châu.....** 12.50
with shrimp, beef, Chinese sausage and chicken
- D17. Beef chunk steak with tomato rice—Cơm bò lúc lắc.....** 16.95
- D18. Vegetables fried rice.....** 10.50
- D19. Stir fried chicken and mixed vegetables with flat rice noodle—Hủ tiếu xào gà.....** 12.50
- D20. Stir fried beef and mixed vegetables with flat rice noodle—Hủ tiếu xào bò.....** 14.50
- D21. Stir fried seafood and mixed vegetables with flat rice noodle—Hủ tiếu xào đồ biển.....** 16.50

RICE NOODLE SALAD BOWLS—BÚN

All grilled salad bowl dishes come with shredded salad, bean sprouts, some nappa cabbage pickle, topped with crushed peanuts and dried shallots and two kinds of 'dressing' sauce one with fish sauce base and the other with soy sauce base. Please let our server knows if you like your sauce to be on side.
Stir fried salad bowl dishes come with shredded salad.

S1. Spring rolls—Bún chả giò.....	9.50
S2. Stir fried lemon grass chicken—Bún gà xào xả.....	10.50
S3. Grilled lemon grass flavor breast chicken—Bún gà nướng xả.....	10.50
S4. Curry Chicken—Bún gà xào cà-ri.....	10.50
S5. Grilled lemon grass flavor shrimp—Bún tôm nướng.....	11.50
S6. Shrimp paste on sugar cane—Bún chạo tôm.....	13.50
S7. Stir fried lemon grass shrimp —Bún tôm xào rau.....	11.50
S8. Grilled lemon grass flavor pork—Bún thịt nướng.....	10.50
S9. Grilled sliced pork meatball—Bún nem nướng.....	12.50
S10. Grilled beef with lemon grass flavor—Bún bò nướng.....	10.50
S11. Vegetarian stir fried tofu with tomato—Bún đậu hủ xào cà.....	10.50
S12. Grilled lemon grass flavor pork and shrimp—Bún tôm thịt nướng.....	13.00
S13. Grilled lemon grass flavor pork and spring roll.....	12.50
S14. Stir fried lemon grass flavor beef—Bún bò xào rau.....	11.50
S15. Grilled lemon grass flavor beef and spring roll—Bún bò nướng, chả giò.....	13.00
S16. Grilled lemon grass flavor beef with shrimp—Bún bò nướng, tôm.....	13.00
S17. Curry Beef—Bún bò xào cà-ri.....	11.50
S18. Curry Shrimp—Bún tôm cà-ri.....	11.50
S19. Vegetarian curry tofu—Đậu hủ xào cà-ri.....	10.50

NOODLES SOUP BOWL—PHỞ, BÚN, MÌ

We'd like to assure you that we brew our own broth with no chemicals. There are 3 kinds of broth we brew: beef, chicken and vegetables.

In Vietnamese the word Phở means both flavor which is combination of dried herbs, and small flat rice noodle. In our restaurant we use beef base broth and vegetables base broth for phở and rice vermicelli soup, chicken base broth for egg noodle soup.

PHỞ noodle soup

comes with a side of bean sprouts, piece of lime and basil leaves. Please add some hoisin sauce and chili sauce to your taste.

- P1. Beef noodle soup with eye round steak—Phở tái.....(S)8.50.....(L)10.50
P2. Beef noodle soup with brisket—Phở chín nạm.....(S)8.50.....(L)10.50
P3. Beef noodle soup with meatballs—Phở bò viên.....(S)8.50.....(L)10.50
P4. Beef noodle soup special—Phở đặc biệt.....(S)10.50.....(L)12.50
With eye round steak, brisket, meatball and tendon.
P5. Chicken noodle soup—Phở gà.....(S)8.00.....(L) 9.50
P6. Beef noodle soup with roasted beef—Phở bò thui.....(S)10.50.....(L)12.50
P7. Beef noodle soup with seafood—Phở đồ biển.....(S)10.50.....(L)12.50
P8. **Vegetarian noodle soup—Phở chay**.....(S)8.50.....(L)10.50

Rice vermicelli soup—Bún

(mild, hot)

- P9. Lemon grass flavor beef soup with chicken —Bún bo ga.....(S)8.00.....(L)9.50
P10. Lemon grass flavor beef soup with beef brisket—Bún bò nam.....(S)8.50.....(L)10.50
P11. Lemon grass flavor beef soup with eye round steak—Bún bò tái.....(S)8.50.....(L)10.50
P12. Lemon grass flavor beef soup with shrimp paste—Bún bò chả tôm.....(S)8.50.....(L)10.50
P13. Lemon grass flavor beef soup special—Bún bò đặc biệt.....(S)10.50.....(L) 12.50
With eye round steak, beef shank and shrimp paste.
P14. Lemon grass flavor beef soup with seafood—Bún bò đồ biển.....(S)10.50.....(L)12.50
P15. **Vegetarian lemon grass flavor soup with tofu—Bún chay**.....(S)8.50.....(L)10.50

Egg noodle or glass noodle chicken soup—Mì

- P16. Chicken soup—Mì gà.....(S) 8.00.....(L) 9.50
P17. Roasted pork soup—Mì xá xíu.....(S)8.50.....(L)10.50
P18. Shrimp soup—Mì tôm.....(S)8.50.....(L)10.50
P20. Seafood soup —Mì đồ biển.....(S)10.50.....(L) 12.50

RICE PLATES—CƠM DĨA

Served with steam rice topped with dried shallots and scallion.

All grilled dishes come with cucumber slices, tomato slices, some napa cabbage pickle, topped with crushed peanuts and dried shallots and two kinds of 'dressing' sauce one with fish sauce base and the other with soy sauce base. Please let our server know if you like your sauce to be on side.

C1. Grilled lemon grass flavor chicken and spring roll—Cơm gà nướng xả, chả giò.....	12.50
C2. Grilled lemon grass flavor chicken—Cơm gà nướng xả.....	10.50
C3. Curry chicken—Cơm gà cà-ri.....	10.50
C4. Steamed chicken with ginger, garlic fish sauce—Cơm gà mắm gừng.....	10.00
C5. Stir fried chicken with mixed vegetables—Cơm gà xào rau.....	10.50
C6. Grilled lemon grass flavor pork—Cơm thịt nướng.....	10.50
C7. Grilled lemon grass flavor pork with spring roll—Cơm thịt nướng chả giò.....	12.50
C8. Grilled lemon grass flavor pork chop—Cơm sườn nướng xả.....	11.50
C9. Grilled beef with lemon grass flavor—Cơm bò nướng xả.....	11.00
C10. Grilled beef with lemon grass flavor and spring roll—Cơm bò nướng xả, chả giò.....	13.00
C11. Stir fried beef with mixed vegetables—Cơm bò xào rau.....	11.50
C12. Grilled lemon grass flavor shrimp—Cơm tôm nướng.....	11.50
C13. Stir fried shrimp with mixed vegetables—Cơm tôm xào rau.....	11.50
C14. Vegetarian stir fried tofu with mixed vegetables—Cơm đậu hũ xào rau.....	10.50
C15. Vegetarian stir fried tofu with tomato—Cơm đậu hũ xào cà.....	10.50
C16. Stir fried roasted pork with mixed vegetables—Cơm xá xíu xào rau.....	10.50
C17. Curry beef—Cơm bò cà-ri.....	11.50
C18. Curry shrimp—Cơm tôm cà-ri.....	11.50
C19. Vegetarian curry with tofu—Đậu hũ xào cà-ri.....	10.50

DESSERTS & DRINK—GIẢI KHÁT

Soft beverages—pepsi, diet pepsi, lemonade, ice tea, mountain dew, sierra mist (1 free refill)....	1.95
Thai tea.....	3.00
Coffee.....	1.95
Vietnamese hot/ice coffee.....	3.00
Dried longan—Nhân nhục.....	3.50
Fresh squeezed limeade or fresh squeezed orange juice—Chanh/Cam vắt.....	4.00
Fresh coconut juice—Dừa tươi.....	3.00
Smoothies avocado, durian fruit, soursop—Sinh tố.....	3.50
Banana flavor fried ice cream or tartufo or coconut ice cream.....	4.00
Mixed beans with coconut milk—Chè thập cẩm.....	3.50