

## Something To – Nibble on –

Not quite a meal, more than a snack. Dishes that are inspired by the boisterous 'Bia Hoi' or beer halls of Hanoi.

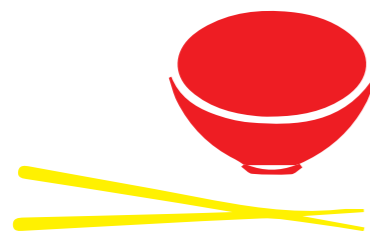
Crab dressed with coconut, chilli & lime, coconut crackers for dipping	65
Mahi mahi & scallop ceviche, sweet mango, lime & chilli, crisped rice paper	80
Green rice fried tiger prawns, chilli & lime <i>nuoc cham</i> , lettuce wraps, fragrant herbs and pickled papaya (per piece, min 3)	35
Sugar cane prawn mixed rice paddy herbs, leaves, pineapple (per piece, min 3) (P)	35
Toasted sesame rice papers with smoky spiced eggplant (V)	40
<i>Pok pok</i> chicken wings, crispy fried with sweet chilli	60

Betel leaves, loved the world over and called 'la lot' in Vietnam, these peppery leaves are the perfect vehicle for spicy wraps, we offer a selection both grilled and fresh

La lot leaf wrap with slow cooked octopus, pomelo, cucumber, kaffir lime & salmon caviar (price per piece, minimum 3)	27
La lot leaf with caramelized minced pork & cashews, (P) pineapple & rambutan, hot mint (price per piece, minimum 3)	27
<i>Bo La Lot</i> grilled minced beef in betel leaves with Mrs T's magical sauce (price per piece, minimum 3)	27
<i>Ga La Lot</i> with minced chicken, ginger & a sweet spicy yellow bean sauce (price per piece, minimum 3)	27

Pho is a true fusion dish, influenced by the French and Chinese, quintessentially Vietnamese. The name, pronounced 'FIR' comes from the French feu (fire), as in the dish pot-au-feu. All soups are served in mini serves allowing you to enjoy a taste as part of a shared meal.

<i>Pho Bo</i> beef pho with raw sirloin, braised brisket, tail	50
<i>Pho Ga</i> chicken pho with a soft cooked egg	50
Tofu & assorted mushrooms broth with lily bud, (V) saw tooth coriander	50
Roast duck, star anise & ginger broth with (G) lemongrass & Thai basil	50



# SaiGón

## Street

Not quite fine dining, more fun dining, our menu takes classic and regional Vietnamese dishes and gives them a modern spin.

A rich and diverse cuisine that exhibits a wonderfully intoxicating combination of the raw and the cooked, the hot and the cold, the sweet and sour. Light, fresh and healthy, dishes to be savoured and dishes to be shared.

From the ethnic hill tribes of Sapa to the mean streets of Saigon. From the rivers to the deltas, from the mountains to the sea. From the Purple Forbidden City of Hue to the lusty coconut grills on the virgin beaches of Phu Quoc, we have scoured the country to bring you dishes never before seen in Bali.

## SALADS

Clean crisp salads, tossed with fragrant herbs. Spicy dressings with lime juice and Nuoc Mam or Fish Sauce, which was invented by the Vietnamese. Starter sized portions that can be upgraded to a main meal.

Steamed shredded chicken with Vietnamese slaw, <i>nuoc cham</i>	60
Zucchini flower salad with crisped lotus root, choko & coriander, coconut & lime dressing (V)	65
Crab meat with avocado, spearmint, chilli & lime juice	70
Crispy duck salad, with heart of palm, wing bean & banana blossom, citrus, sesame & hot mint.	75
<i>Bun Cha</i> , honey glazed pork, soft house-made (P) bun noodles, crisp lettuce, pickled papaya, rice paddy herbs & cashew nuts	80

## WRAP & ROLL BAR

Our spin on rice paper rolls, in a myriad of varieties. Most fresh 'summer rolls', but also hot dishes, and lettuce wraps.

Perfect to share and sample a few. Wrap it, roll it, dip it and eat it.

Raw salmon & flying fish caviar roll with shredded Fuji apple & ponzu dipping sauce (G)	80
Soft shell crab & avocado roll with Mrs T's magical sauce	85
Coconut roast rock lobster roll with rambutan & Thai basil	100
Tuna tartare, wasabi leaf & pickled ginger roll, soy, yuzu (G) dip & wasabi tobiko	80
Tiger prawn spring rolls, with ginger <i>nuoc cham</i> (price per piece, minimum 3)	35
Nem Ran, crispy fried with pork & prawn, carrot, jimica (P) taro, lettuce wrap, <i>nuoc cham</i> dip	85
Buddha roll, zucchini flower stuffed with tofu & jimica, a spicy sauce of mung bean, coconut water (G)(V)	60
Enoki, shimiji & oyster mushroom with brown rice paper (V) & sesame sauce	60
Chinese sausage, school prawn, chive omelet, & yam bean roll, chive flower (P)	60
Peking duck spring onion & cucumber, rice paper roll with hoi sin (G)	85
Babi guling and urutan sausage rice paper roll with crispy skin cucumber & roasted nut relish (P)	90
<i>Banh Xeo</i> , a sizzling pancake with pork, prawn & bean sprouts eaten with a lettuce & herb wrap (P)	95
Chicken and shrimp summer roll with tapioca noodles, herbs and leaves	65
Wrap and Roll Sampler: Salmon & fuji apple, soft shell crab & avocado, peking duck & buddha roll (G)	100



## CURRIES WET DISHES & WOKS

Viet curries are spicy but lighter and cleaner than say Thai or Indian curries, often involving the deft use of tart fruit like pineapple or green papaya. Generally served with a crispy light baguette and coconut rice, to mop up the delicious fragrant sauce.

Dalat curry of roast pumpkin & eggplant curry with basil (V) & cashew	110
Vietnamese fisherman's stew with seafood catch of the day, tomato and lobster stock	190
Wok fried black pepper crab with spring onion and coriander	175
Duck braised in mandarin juice & star anise with chilli, ginger & holy basil	160
Coconut braised goat with red date & goji berries, quail egg & daikon	150
Pork belly, simmered with caramel & black pepper, in a clay pot (P)	175

## CoCoNUT GRILL

Our grills are fired with coconut, coffee and cinnamon wood for the meats and with mango, jackfruit and tamarind for the seafood. All dishes served with noodles, dipping sauces and a table salad with leaves and fragrant herbs for wrapping.

Please ask your waiter for today's selection of specials from the grill

Whole king prawns with whole chillis & lime leaves	230
Whole baby barramundi, scented mango & avocado leaves	170
BBQ quail with hoi sin, watermelon & spearmint salad with watercress, fried shallot, <i>nuoc mam</i> salt (G)	100
Milk and longan honey marinated chicken grilled with lemon leaves, lemongrass, ginger & cumquat	140
400g Australian Black Angus rib eye steak with Vietnamese sweet potato fries	350
Mixed grill for two: Please ask your waiter for today's options	500

## Side Dishes

Lotus leaf wrapped fried rice with coconut & vegetables (V)	65
Wok fried lettuce & chives with oyster sauce (V)	35
Claypot of smoked eggplant, black vinegar, (V) spring onion, chilli	60
Sweet potato fries with Vietnamese five spice salt, (V) spiced mayo	50
Steamed rice or <i>Bun</i> noodle (V)	20
Grilled sweet corn with coriander and chili butter (V)	25

All prices shown are in thousand Rupiah and are subject to 10% Government Tax & 7% Service Charge

(P) Contains Pork (G) Contains Gluten (V) Vegetarian