



# Saigon

## A LA CARTE MENU

### STARTERS

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<b>Vietnamese Pancake</b>		R 55.00
<b>Prawn Skewers</b>	R60	
Coconut prawn with chilli plum dipping sauce		
<b>Golden Spring Rolls</b>		
Crispy fried in rice paper served with lettuce leaves, aromatic herbs and soya or fish dipping sauce		
- Chicken		R 47.00
- Duck		R 50.00
- Meat		R 49.00
- Vegetable		R 46.00
<b>Crystal Salad Rolls</b>		
Fresh mint, basil leaves, vermicelli, rice paper, peanut-black bean sauce		
- Vegetable		R 45.00
- Prawn		R 48.00
<b>Char-Grilled Skewers</b>		
Green leaves, herbs, lemon-pepper dipping sauce		
- Chicken		R 47.00
- Beef		R 50.00
<b>Mekong Combo</b>		
Combinations of starters, crispy vegetables roll, crispy chicken roll, crystal prawn roll, beef skewer		
- 2 person		R 115.00
- 3 person		R 176.00
- 4 person		R 220.00
<b>Prawn Toast with Sesame Seeds</b>	R62	
Sweet chilli, garlic dipping sauce		
<b>Indochine Dumplings</b>		
Steamed pork, <i>water chestnuts</i>	R59	
Steamed pork and prawn, <i>water chestnuts</i>	R60	
Steamed spinach, garlic, chives, cream cheese (V)	R55	
Pan-fried minced pork, <i>Japanese pot stickers</i>	R59	
Pan-fried spicy lamb, <i>Japanese pot stickers</i>	R60	
<b>Box of Calamari</b>		R 60.00
Deep-fried calamari, spicy cilantro or hoisin dipping sauce		
<b>Wrap Sensation</b>		R 52.00
Wrap your own spinach cone and fill with a combination of ginger, lemon, chilli, nuts, onion, lemongrass topped with roasted coconut and chef's secret sauce		

<b>Beef Shitake</b>	R 78.00
Beef fillet with Chinese mushrooms served with ginger dipping sauce	

## SOUPS

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<b>Spicy Prawn Soups ,tom yum style,</b> lemongrass soup	R 60.00
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<b>Hot &amp; Sour Prawn Soups</b>	R 60.00
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<b>Pho Bo</b>	
Traditional Vietnamese clear broth beef noodles soup	
<b>Asian style – large bowl</b>	R 79.00
<b>Western style – medium bowl</b>	R 55.00

<b>Butternut Soup (v)</b>	R 47.00
Coconut cream,butternut, ginger	

## SALADS

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<b>Rare Beef Salad</b>	R 65.00
Fresh herbs, peppers, celery, nuts, chilli-lime dressing	
<b>Woodear Mushroom Salad (V)</b>	R 57.00
Woodear mushrooms, cashew nuts, ginger-soya dressing	
<b>Duck Salad</b>	R 65.00
Shredded roast duck, cabbage, chilli-ginger dressing	
<b>Chicken Salad</b>	R 55.00
Chicken, fresh herbs, peppers,celery,chilli – lime, fish sauce	

## CURRIES

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<b>Chicken Yellow Curry</b>	R 102.00
Coconut milk, sweet potato, lemon-chilli condiment	
<b>Prawn Litchi Green Curry</b>	R 135.00
Coconut milk, vegetables, basil, green chilli	
<b>Duck Buttenut Red Curry</b>	R 140.00
Coconut milk, bamboo-shoots, butternut, peppers, red chilli	
<b>Buddhist Sweet Potato Pumpkin Curry</b>	R 82.00
Sweet potato, pumpkin peanuts, fresh herbs, woodear mushroom, yellow curry	
<b>Ostrich Fruit Curry</b>	R 140.00
Cubes of ostrich fillet, seasonal fruits, mild Asian curry spices	

## POULTRY

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<b>Chicken Cashew Nut</b>	R102.00
Stir-fried chicken and cashew nut	
<b>Chicken, Chilli &amp; Lemon Grass</b>	R 102.00
Stir-fried chicken, chilli and lemon grass	
<b>Chicken, Chilli &amp; Ginger</b>	R 102.00
Stir-fried chicken, chilli and ginger	
<b>Sweet &amp; Sour Chicken</b>	R 102.00
Stir-fried sweet and sour chicken with pineapple	
<b>Vietnamese Chicken</b>	R102.00
Pieces of tender chicken, stirfried in an oyster and fish sauce	
<b>Barbeque Duck</b>	R 140.00
Barbeque duck with five spice, BBQ or plum or orange sauce	
<b>Angry Duck</b>	R 140.00
Stir-fried duck breast, extravaganza of Asian spices	
<b>Half Roast Duck</b>	R 195.00
Slow roast duck, BBQ or plum or orange sauce	
<b>Ostrich Hot Plate</b>	R 148.00
Wok-charred ostrich fillet, five spices, greens	

## MEAT

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<b>Saigon Wok Beef</b>	R 140.00
Wok-charred beef cubes, black pepper, lettuce, tomato	
<b>Beef Oyster Sauce</b>	R 105.00
Stir-fried beef, green and red peppers	
<b>Beef, Basil, Chilli</b>	R 105.00
Stir-fried beef, basil, chilli (NO GARLIC)	
<b>Beef Mushroom</b>	R 105.00
Stir-fried beef, shitake mushrooms, sun-dried chilli, black been, garlic	
<b>Beef Chilli Hot Plate</b>	R130.00
Sizzling beef, chilli, sesame seeds, sake-soya dipping sauce	
<b>Colony Beef</b>	R 150.00
Pan-seared fillet, Asian greens, trio of soya sauce	

## PORK

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<b>Sweet &amp; Sour Pork</b>	R 102.00
Stir-fried pork, pineapple	
<b>Caramelised Pepper Pork and Egg ( Traditional )</b>	R 102.00
Stir-fried pork in Vietnamese caramel and pepper sauce	
<b>Pork Ribs and Honey</b>	R 102.00
Roasted spare – ribs with honey sauce	
<b>Imperial Palace Pork</b>	R102.00
Wok-braised pork, bamboo shoots, sun-dried chilli	
<b>Pork Lemongrass</b>	R 102.00
Sizzling pork chilli, lemongrass and black peppercorns	

## SEAFOOD

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<b>Saigon Fish</b>	R 145.00
Pan-fried fish of the day, lemongrass, spinach	
<b>Saigon Fish</b>	R 145.00
Pan-fried fish of the day, lemongrass, spinach	
<b>Peppered Prawns</b>	R 145.00
Lightly battered, red pepper, chilli, pickled vegetables	
<b>Tamarind Prawns</b>	R 145.00
Stir-fried prawns, tamarind, peppers, pineapple	
<b>Tempura Prawns (portion of 4)</b>	R 170.00
Crispy lightly battered queen size prawns	
<b>Crispy Ginger Fish</b>	R 140.00
Crispy fish fillet, ginger, chili, fish sauce	
<b>Steamed Fish</b>	R 140.00
Steamed fish of the day, ginger, soya, spring onion	
<b>Chilli Pepper Fish</b>	R 140.00
Crispy kingklip fillet, black pepper, chili, garlic, fish sauce	
<b>Seafood Hot Plate</b>	R 155.00
Flambéed mixed seafood, mild peanut-coconut curry	
<b>Sweet &amp; Sour Fish</b>	R 140.00
Stir-fried kingklip, peppers, pineapple	
<b>Sweet &amp; Sour Prawns</b>	R 145.00
Stir-fried prawn, peppers, pineapple	
<b>Ginger Prawns</b>	R 145.00
Crispy prawns, ginger, chilli, fish sauce	
<b>Pangasius Fish</b>	R 140.00
In clay pot, served with a caramel sauce ( Traditional )	

## VEGETARIAN

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<b>Tofu &amp; Lemon Grass</b>	R 65.00
Stir-fried fresh vegetables, chilli, tofu and lemon grass	
<b>Yellow Vegetable Curry</b>	R 77.00
Mixed seasonal vegetables, coconut, sweet potato	
<b>Vegetable Noodles</b>	R 77.00
Stir-fried noodle with seasonal vegetables in a mild curry sauce	
<b>Spicy Tofu</b>	R 77.00
Spicy tofu, shitake mushroom, chilli, black bean sauce	
<b>Stir-Fried Black Bean Tofu</b>	R 65.00
Tofu, green beans, garlic, black bean sauce	
<b>Stir-Fried Chinese Mushrooms</b>	R 77.00
Chinese mushrooms, green beans, soya sauce	
<b>Sautéed Spinach</b>	R 65.00
Spinach, black bean sauce or garlic and spring onion	
<b>Crunchy Seasonal Vegetables</b>	R 65.00
Stir-fried vegetables, oyster or soya sauce	
<b>Tempura Vegetables</b>	R 65.00
Crispy battered sliced vegetables	

## RICE & NOODLES

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<b>Steamed Fragrant Rice</b>	R 22.00
Portion	
<b>Garlic &amp; Egg Fried Rice</b>	R 30.00
Portion	
<b>Plain Noodles</b>	R 32.00
<b>Smokey Bean Sprout Noodles</b>	R 34.00
<b>Spicy Seafood Noodles</b>	R 96.00
Assorted seafood, crunchy vegetables, pepper, chilli	
<b>Spicy Beef Noodles</b>	R 90.00
Crunchy vegetables, pepper, chilli	

## DESSERTS

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<b>Pavlova</b>	R 48.00
<b>Deep-Fried Banana with Ice Cream ( Flambé rum or honey )</b>	R 52.00
<b>Indochine Chocolate Mousse</b>	R 52.00
<b>Vietnamese Coconut Flan</b>	R 46.00
<b>Vanilla Ice Cream</b>	R 40.00
<b>Deep-Fried Ice Cream</b>	R 52.00
<b>Chefs Platter for Two</b>	R 105.00
<b>Chefs Platter for Two</b>	
<b>Trio / Gelato Fusion</b>	<b>R49.00</b>

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### **SET MENUS**

**REGULAR MENU (2 person)**  
**R180.00 per person**

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#### **STARTERS**

**Crystal Vegetable Spring Rolls**  
**Grilled Chicken**

#### **MAINS**

**Chicken Cashew**  
**Wok Beef**  
**Two Portion of Rice**

#### **DESSERT**

**Two fried Banana & Ice Cream**

**REGULAR MENU (4 person)**  
**R 205.00 per person**

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#### **STARTERS**

**Crystal Vegetable Spring rolls**  
**Crystal Prawn Spring Rolls**  
**Grilled Chicken**  
**Woodear Salad**

#### **MAINS**

**Chicken Curry**  
**Caramelised Fish**  
**Sweet & Sour Pork**  
**Wok beef**  
**Two Portion of Rice**  
**Noodle Bean Sprout**

**DESSERT**

Four fried Banana & Ice Cream

**DELUXE MENU (2 person)**  
**R 230.00 per person**

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**STARTERS**

Two Prawn Soups

One Woodear Salad

**MAINS**

Pepper Prawns

Sweet & Sour Pork

Two Portion of Rice

**DESSERT**

Two Indochine chocolate mousse

**DELUXE MENU (4 person)**  
**R 275.00 per person**

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**STARTERS**

Beef Salad

Grilled Chicken

Crystal Vegetable Spring Rolls

Crystal Prawn Spring Rolls

**SOUP**

Prawn Soups

**MAINS**

BBQ Duck

Peppered Prawns

Chicken Ginger

Wok Beef

Assorted Vegetables

Two Portion of Rice

**DESSERT**

Four Indochine Mousse

**CORKAGE**

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Local Wine - 750ml

R 55.00

Champagne - 750ml

R 75.00