



VIETNAMESE CUISINE



NEW SPECIALITY DISHERS

STARTERS- KHAI VI

CRISPY SEAFOOD SPRING ROLLS- CHA GIO HAI SAN	53
LEMON LEAF GRILLED CHICKEN SKEWER- GA NUONG LA CHANH	58
PRAWN SALAD- GOI TOM	73
VIETNAMESE CHICKEN SOUP- SUP GA	37
VIETNAMESE SEAFOOD SOUP- SUP HA SAI	47

MAIN COURSE- MON CHINH

SEAFOOD CHARMAINE- COM RANG HAI SAN	63
PEPPERED KING PRAWNS IN SHELL-TOM BO TOI Spring onion, onion and pepper	189
STEAMED MEDALLIONS OF KINGKLIP, LEMON, GARLIC & CHILLI CA HAP CHANH & TOI	146



MILD



MEDIUM



HOT



VEGETARIAN

Please ask your waitron for our daily specials



VIETNAMESE CUISINE

STARTERS- KHA I VI

VIETNAMESE PANCAKE- BANH XEO 58
Pancake wrap with pork, prawns, mushrooms, bean sprouts. Served with Chef's secret sauce

PRAWN SKEWERS- TOM XIEN TAM BOT CHIEN  63
Coconut Prawn with mild chilli-plum dipping sauce

GOLDEN SPRING ROLLS- CHA GIO
Crispy frid in rice paper, green leaves, herbs, soya or fish dipping sauce

CHICKEN- CHA GIO GA 49

PORK- CHA GIO HEO 51

VEGETABLE- CHA GIO RAU  48

DUCK CRISPY SPRING ROLLS- CHA GIO VIT 53
Spring roll pastry served with a bbq sauce on the side

CRYSTAL SALAD ROLLS- GOI CUON
Fresh mint, basil leaves, vermicelli, rice paper and peanut-black bean sauce

VEGETABLE- CHA GIO RAU 47

PRAWN- GOI CUON TOM 50

CHAR-GRILLED SKEWERS- XIEN NUONG
Green leaves, herbs and lemon-pepper dipping sauce

CHICKEN- GA 50

BEEF- BO 52

MEKONG COMBO- COMBINATION OF STARTERS
Crispy Vegetable roll, crispy chicken roll, crystal prawn roll and beef skewers

2 PERSONS 120

3 PERSONS 184

4 PERSONS 230

PRAWN TOAST- BANH MI NHAN TOM 65
Sweet- Chilli and garlic dipping sauce


INDOCHINE DUMPLINGS- HA CAO 62
STEAMED PORK water chestnuts- HEO HAP


STEAMED PORK AND PRAWN water chestnuts- HEO & TOM HAP 63

STEAMED SPINACH garlic, chives, cream cheese- RAU BINA HAP 58

PAN FRIED MINCED PORK Japanese pot stickers- HEO CHIEN 62

PAN FRIED SPICY LAMB Japanese pot stickers- CUU CHIEN 63

BOX OF CALAMARI- MUC TAM GIA VI CHIEN GION  57
Deep frid calamari, spicy cilantro or hoisin dipping sauce

WRAP SENSATION- MON CUON CAM GIAC  55
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

BEEF SHITAKE- BO XIEN NAM NUONG 82
Beef fillet, with shitake mushrooms, served with ginger dipping sauce

SOUP- SUP

SPICY TOM YUM SOUP- SUP TOM CAY  or  63

HOT AND SOUR PRAWN SOUP 63


PHO BO- ASIAN STYLE- PHO BO GA - TO LON 83
Traditional Vietnamese clear broth beef noodle soup

PHO BO-WESTERN STYLE- PHO BO GA - TO NHO 58

BUTTERNUT SOUP- SUP BI DO  49
Coconut cream, buternut and ginger

SALAD- GOI

RARE BEEF SALAD- GOI BO 68
Fresh herbs, peppers, celery, nuts and chilli-lime dressing

WOODEAR MUSHROOM SALAD- GOI MOC NHI  60
Woodear Mushrooms, cashew nuts and ginger-soya dressing

DUCK SALAD- GOI VIT 68
Shredded roast duck, cabbage and chilli-ginger dressing

CHICKEN SALAD- GOI GA 58
Chicken, fesh herbs, peppers, celery, chilli-lime, fish sauce, salt, sugarar, peanut, lettuce and cucumber



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VIETNAMESE CUISINE

MAINS- MON CHINH

CURRIES- CA RI

- CHICKEN YELLOW CURRY- GARI GA**
Coconut milk, sweet potato and lemon-chilli condiment 107
- PRAWN LITCHI GREEN- TOM CA RI XANH**  or 
Coconut milk, vegetables, basil and green chilli 142
- DUCK BUTTERNUT RED- VIT CAR RI DO**  or 
Coconut milk, bamboo-shoots, butternut, peppers and red chilli 147
- BUDDIST SWEET POTATO- CA RI CHAY**
Sweet potato, butternut, peas, fresh herbs, wood ear mushrooms and yellow curry 86
- OSTRICH FRUIT CURRY- DA DIEU TRAI CAY** 
Cubes of ostrich fillet, seasonal fruits and mild Asian spices 148

POULTRY- GIA CAM CO CANH

- CHICKEN CASHEW NUTS- GA XAO HAT DIEU**
Stir-fried chicken and cashew nuts 107
- CHICKEN CHILLI LEMONGRASS- GA XAO XA OT** 
Stir-fried chicken with chilli and lemongrass 107
- CHICKEN CHILLI GINGER- GA XAO TIEU GUNG** 
Stir-fried chicken, chilli and ginger 107
- SWEET AND SOUR CHICKEN- GA CHUA NGOT**
Stir-fried chicken, peppers and pineapple 107
- CHICKEN BASIL CHILLI- GA RAU THOM**  or 
Stir-fried chicken, basil and fresh chilli 107
- VIETNAMESE CHICKEN- GA NUONG LA CHANH**
Pieces of tender chicken deep fried in sunflower oil & served with onions on a sizzling hot skillet 101
- BARBEQUE DUCK- VIT NUONG SAIGON**
Duck breast prepared in five spices, deep fried served on a bed of spinach with a choice of either barbeque, plum, orange or angry sauce  147
- ANGRY DUCK- VIT XAO CAY KIEU THAI** 
Stir-fried shredded duck breast with an extravaganza of Asian spices 147
- HALF ROAST DUCK- VIT QUAY DAC BIET** 
Slow roast duck, barbeque or plum or orange or angry sauce 205
- OSTRICH HOT PLATE- DA DIEU LUC LAC**
Wok-charred ostrich fillet, five spices and greens 155

BEEF- THIT BO

- SAIGON WOK BEEF- BO LUC LAC**
Wok-charred beef cubes, black pepper, lettuce and omato 145
- BEEF OYSTER SAUCE- BO XAO XOT DAU HAO**
Stir-fried beef, green and red peppers 110
- BEEF BASIL CHILLI- BO RAU THOM**  or 
Stir-fried beef, basil with fresh chilli 110
- BEEF MUSHROOM- BO XAO NAM** 
Stir-fried beef, shitake mushrooms, sun-dried chilli, black beans and garlic 110
- BEEF CHILLI HOT PLATE- BO TIEU CAY**  or 
Wok-charred beef slices, with separate garlic chilli dipping sauce 136
- COLONY BEEF- BO THAN CHUOT NUONG**
Pan-seared fillet, Asian greens with trio of soya sauce 157

PORK- CHA GIO HEO

- SWEET AND SOUR- HEO CHUA NGOT**
Stir-fried pork, peppers and pineapple 107
- CARAMELISED PORK AND EGG (traditional)**  **- HEO KHO TIEU**
Stir-fried pork with Vietnamese caramel-pepper sauce and egg 107
- RIBS IN HONEY- SUON GOI HEO SOT MAT ONG**
Roasted spare-ribs with honey sauce 107
- PORK LEMONGRASS- HEO XAO XA**
Sizzling pork, chilli, lemongrass and black peppercorn 107
- IMPERIAL PALACE PORK- HEO KHO MANG**
Wok-braised pork, bamboo shoots and sun-dried chilli 107



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VIETNAMESE CUISINE

SEAFOOD- HAI SAN

GRILLED PRAWNS ON SKEWERS- TOM NUONG MUOI OT  Prawns, chilli, salt and sugar garlic 152

CARAMELIZED FISH (traditional)  **-** CA KHO TO Kingklip simmered in clay pot, served in caramel-pepper sauce 146

SAIGON FISH- CA CHIEN SAI GON Pan-fried fish of the day, lemon grass and spinach 146

PEPPERED PRAWNS- TOM RANG MUOI OT  Lightly battered, pepper, chilli with spring onion 150

TAMARIND PRAWNS- TOM RANG ME Stir-fried prawns, tamarind, peppers and pineapple 150

TEMPURA PRAWNS- TOM TAM BOT CHIEN Crispy lightly battered queen size prawns 179

CRISPY GINGER FISH- CA CHIEN GION SOT GUNG  Pieces of lightly battered and deep fried kingklip in fish sauce. Chilli and stir-fried in ginger sauce 146

STEAM FISH- CA HAP Steamed fish of the day, ginger, soya and spring onion 146

CHILLI PEPPER FISH- CA RANG MUOI OT  Crispy kingklip fillet, black pepper, chilli, garlic and fish sauce 146

SEAFOOD HOT PLATE- HAI SAN THAP CAM DAC BIET Flambéed mixed seafood and mild peanut-coconut curry 162

SWEET AND SOUR FISH- CA CHUA NGOT Stir-fried kingklip, onion and spring onion 146

SWEET AND SOUR PRAWN- TOM CHUA NGOT Stir-fried prawns, peppers and pineapple 150

GINGER PRAWNS- TOM SOT GUNG  Crispy prawns, ginger, chilli and fish sauce 150

SALMON TERIYAKI- CA HOI NUONG SOT TERIYAKI Grilled salmon served with ginger, spinach noodles and teriyaki sauce 173

VEGETARIAN- MON CHAY SAN

TOFU AND LEMONGRASS- DAU PHU KHO XA  Stir-fried fresh vegetables, chilli, tofu and lemon grass 68

YELLOW VEGETABLE CURRY- CARRI DO/ XANH  or  Mixed seasonal vegetables and coconut 81

VEGETABLE NOODLE- PHO XAO CHAY Stir-fried noodle with seasonal vegetables 81

SPICY TOFU- DAU PHU XOT CAY Spicy tofu, shitake mushroom, chilli and black bean sauce 81

BLACK BEAN TOFU- DAU PHU NAU TUONG BAN  Tofu, green beans, garlic and black bean sauce 81

CHINESE MUSHROOMS- NAM HUONG XAO Chinese mushrooms, green beans and soya sauce 81

SAUTEED SPINACH- RAU BINA XAO TOI Spinach in a black bean sauce or garlic and spring onion 68

CRUNCHY VEGETABLES- RAU XAO THAP CAM Stir-fried vegetables, oyster or soya sauce 68

TEMPURA VEGETABLES- RAU CU TAM BOT CHIEN Crispy battered sliced vegetables 68





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VIETNAMESE CUISINE

RICE AND NOODLES- COM & PHO

STEAMED FRAGRANT JASMINE RICE- COM TRANG	23
GARLIC EGG FRIED RICE- COM CHIEN TRUNG	32
PLAIN NOODLES- PHO XAO	34
BEAN SPROUT NOODLES- PHO SPROUT NOODLES	36
SPICY SEAFOOD NOODLE- PHO XAO HAI SAN 	100
<i>Assorted seafood, crunchy vegetables, peppers and chilli</i>	
SPICY BEEF OR CHICKEN NOODLE- MI XAO BO / GA 	95
<i>Crunchy vegetables, peppers and chilli</i>	

DESSERT- TRANG MIENG

PAVLOVA- BANH PAVLOVA	50
DEEP FRIED BANANA- CHUOI TAM BOT CHIEN <i>Flambe rum or honey</i>	55
CHOCOLATE MOUSE- CHOCOLATE DEN & TRANG <i>Smooth and silky indocrine</i>	55
COCONUT FLAN- BANH FLAN	48
VANILLA ICE CREAM- KEM VINILLA	42
DEEP FRIED ICE CREAM- KEM CHIEN	55
CHEFS PLATTER FOR 2- COMBO CHO 2 NGUOI	110
TRIO/ GELATO FUSION- KEM GUNG	51



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VIETNAMESE CUISINE

SET MENU'S- (Price per person each)

★ **REGULAR-** (2 persons) R189 each

STARTERS

- Crystal vegetable spring rolls
- Grilled Chicken

MAIN

- Chicken cashew
- Wok beef
- 2 Portions of rice

DESSERT

- 2 Fried banana & ice cream

★ **REGULAR-** (4 persons) R262 each

STARTERS

- Crystal vegetable spring rolls
- Crystal prawn spring rolls
- Grilled Chicken
- Wood ear salad

MAIN

- Chicken curry
- Caramelised fish
- Sweet & Sour pork
- Wok beef
- Noodle bean sprouts
- 2 Portions of rice

DESSERT

- 4 Fried banana & ice cream

★ **DELUXE-** (2 persons) R240 each

STARTERS

- 2 x Crispy vegetable springroll
- 2x beef skewer
- 1x butternut soup

MAIN

- Pepper prawns
- Sweet & Sour pork
- 2 Portions of rice

DESSERT

- 2 Indochine chocolate mouse

★ **DELUXE-** (4 persons) R283 each

STARTERS

- Beef Salad
- Grilled chicken
- Crispy vegetable spring rolls
- Crystal prawn spring rolls

SOUP

- Prawn soups

MAIN

- Barbeque duck
- Peppered prawns
- Chicken ginger
- Wok beef
- Assorted vegetables
- 2 Portions of rice

DESSERT

- 4 Indochine chocolate mouse

★ SET MENU A STARTER COMBO

A selection of:

CRYSTAL VEGETABLE SPRING ROLLS

Bean sprouts, vermicelli and aromatic herbs tightly wrapped in imported Vietnamese rice paper served with chef's black bean sauce

CRISPY FRIED CHICKEN SPRING ROLLS

Minced chicken crispy fried in imported Vietnamese rice paper served with lettuce leaves, aromatic herbs and soya or fish sauce for dipping

INDOCHINE DUMPLINGS

Steamed spinach, garlic, chives & cream cheese

BEEF ON SKEWERS

Beef marinated with lemongrass and spices, grilled on skewers. Served with lettuce leaves, aromatic herbs, lemon and pepper dipping sauce

SOUP

TRADITIONAL BEEF NOODLE SOUP

PUMPKIN COCONUT SOUP

MAIN

WOK BEEF

Wok Charred beef cubes of tenderness with black pepper served on a bed of watercress and tomato with soya dipping sauce

BARBEQUE DUCK

Barbeque duck with 5 spices served with chef's sauce

CHICKEN CASHEW NUT

Stir fried chicken with cashew nuts

PEPPERED PRAWNS

Stir fried prawns, lightly bbaered and dusted with pepper and chilli

STEAMED RICE / GARLIC RICE / PLAIN NOODLES

DESSERT

Pavlova

Chocolate mousse

R299 per person



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VIETNAMESE CUISINE

★ SET MENU B

STARTER COMBO

A selection of:

CRYSTAL VEGETABLE SPRING ROLLS

Bean sprouts, vermicelli and aromatic herbs tightly wrapped in imported Vietnamese rice paper served with chef's black bean sauce

CRISPY FRIED CHICKEN SPRING ROLLS

Minced chicken crispy fried in imported Vietnamese rice paper served with lettuce leaves, aromatic herbs and soya or fish sauce for dipping

INDOCHINE DUMPLINGS

Steamed pork and prawn with water chestnuts

BEEF ON SKEWERS

Beef marinated with lemongrass and spices, grilled on skewers. Served with lettuce leaves, aromatic herbs, lemon and pepper dipping sauce

SOUP

TRADITIONAL BEEF NOODLE SOUP

HOT AND SOUR PRAWN SOUP

MAIN

CHICKEN CURRY

A mild chicken, coconut and sweet potato curry served with a separate traditional lemon and chilli condiments

CARAMELIZED PORK WITH PEPPER

Stir fried pork in Vietnamese caramel and pepper sauce

BEEF IN OYSTER SAUCE

Stir fried beef, greens and red peppers

PEPPERED PRAWNS

Stir fried prawns, lightly battered and dusted with pepper and chilli

STEAMED RICE / GARLIC RICE / PLAIN NOODLES

DESSERT

Chocolate mousse

-incl soup R278 per person

-excl soup R246 per person

★ SET MENU C

STARTER COMBO

A selection of:

CRISPY VEGETARIAN SPRING ROLLS

Sliced vegetables fried crispy in imported Vietnamese rice paper served with lettuce leaves and aromatic herbs and soya or fish sauce for dipping

CRYSTAL PRAWN SPRING ROLLS

Prawn, bean sprouts, vermicelli and aromatic herbs tightly wrapped in imported Vietnamese rice paper served with chef's black bean sauce

INDOCHINE DUMPLINGS

Steamed pork with water chestnuts

GRILLED CHICKEN ON SKEWERS

Chicken marinated with lime leaves and spices, grilled on skewers served with lettuce leaves, aromatic herbs, lemon and pepper dipping sauce

MAIN

CHICKEN, CHILLI AND GINGER

Stir fried chicken, chilli and ginger

SWEET AND SOUR PORK

Stir fried sweet and sour pork with pineapple

SAIGON WOK BEEF

Wok charred beef cubes of tenderness with black pepper served on a bed of watercress and tomato with soya dipping sauce

SAIGON FISH

Pan fried kingklip with lemongrass seasoning served on a bed of spinach

STEAMED RICE / GARLIC RICE

DESSERT

Banana flambe with rum and vanilla ice-cream

R252 per person



MILD



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HOT



VEGETARIAN

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