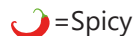


Saigon Café

APPETIZERS

Cha Gio GF	8	Goi Ga GF	10
Fried pork spring rolls Rice paper, carrots, mushrooms, taro, cellophane noodles, fish sauce (4 rolls)		Chicken & mint salad Shredded cabbage, fried shallots, crushed peanuts, fish sauce	
Cha Gio Chay GF	8	Goi Tom Thit	12
Fried vegetable spring rolls Rice paper, tofu, carrots, mushrooms, taro, cellophane noodles, fish sauce (4 rolls)		Shrimp & pork salad Shredded cabbage, fried shallots, crushed peanuts, fish sauce	
Goi Cuon	8	Goi Du Du	12
Fresh summer rolls Rice paper, shrimp, pork, lettuce, mint, bean sprouts, vermicelli noodles, peanut sauce (2 rolls)		Green papaya salad Shrimp, pork, fried shallots, crushed peanuts, fish sauce	
**Vegetarians may substitute w/ fried tofu		Mesclun Salad	8
Bi Cuon	8	Tossed in our ginger flower vinaigrette & olive oil	
Fresh shredded pork rolls Rice paper, toasted rice, pork, lettuce, vermicelli noodles, fish sauce (2 rolls)		Mango Salad GF	10
Curry Chicken Puffs	6	Mangos, bell peppers, cucumbers, pineapples, ginger flower vinaigrette	
Puff pastry, chicken & potato curry (2 pcs)		Tofu Soup GF	6
Satay Ga GF	10	Tofu, Napa cabbage, homemade chicken broth	
Grilled satay chicken Malaysian marinated chicken breast, peanut sauce (5 skewers)		Banh Tet GF	8
Mussel Xao La Que -	14	New year's cake Pan-fried sweetened sticky rice, homemade mung bean paste, pork belly (2 pcs)	
Sauteed basil mussels Basil white wine sauce		Banh Gio	5
Fried Chicken Wings GF	10	Steamed rice flour dumpling w/ pork Stuffed w/ ground pork & mushroom	
Fish sauce, onion, garlic glaze (5 pcs)		Shrimp Chips GF	5

GF = Gluten Free



=Spicy

*Please inform us of any food allergies prior to ordering

\$10 for each sharing plate

Saigon Café

SIGNATURE ENTREES

Shrimp Curry Acorn Squash GF 	22
Steamed string beans, carrots, broccoli	
Rendang Bo Hay Ga GF 	18
Rendang beef or chicken Malaysian coconut lemongrass stew	
Banh Xeo GF	18
Saigon Crepe Turmeric coconut milk crepe, pork, shrimp, onions, scallions, bean sprouts, mung beans **Vegetarians may substitute w/ fried tofu	
Grilled Lean Pork Special GF	18
Mesclun salad, coconut sticky rice	
Gilled Beef Short Ribs	22
Hoisin lemongrass marinade, mesclun salad	
Muc Don Thit	20
Stuffed Calamari Young calamari, ground pork, mushrooms, onions, cellophane noodles, sweet soy glaze, steamed vegetables	
Thit Kho Tieu GF	18
Claypot Pork Lean pork, cracked Vietnamese peppercorn, caramelized soy anchovy gravy, apple salad	
Thit Kho Trung GF	18
Braised Pork Pork shoulder, hard boiled egg, tofu, coconut water & anchovy broth, bean sprout salad	
House Fried Rice	16
Home-style fried rice with Chinese sausage, eggs, peas, carrots, onions, fish sauce, & soy sauce Served w/ mesclun salad	

SUBSTITUTIONS

Brown Rice	2
Sweet Sticky Coconut Rice	3

GF = Gluten Free
 = Spicy

*Please inform us of any food allergies prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.
\$10 for each sharing plate

Saigon Café

NOODLE ENTREE

Bun

Rice vermicelli noodles

Vietnamese vermicelli noodles, bean sprouts, ground peanuts, fried shallots, cucumbers, shredded green leaf lettuce, mint, pickled carrots & daikon, fish sauce

Choose One:

Bun Cha Gio Hay Cha Gio Chay **GF** 15
Pork or vegetable spring rolls

Bun Thit Nuong **GF** 17
Grilled sliced marinated lean pork

Bun Cha Gio Thit Nuong **GF** 19
Grilled sliced marinated lean pork
w/ 2 spring rolls

Bun Bo Lui 17
Grilled sesame beef w/ jicama radish

Bun Bo Xao 17
Sauteed sliced beef w/ onions & lemongrass

Bun Nem Nuong **GF** 17
Grilled pork meatballs

Bun Ga Nuong **GF** 17
Grilled marinated chicken thigh

Bun Tom Nuong 18
Charbroiled shrimp

Bun Thit Khia 21
Candied pork belly

Banh Hoi

Fused rice vermicelli noodles

Squares of vermicelli noodles, green leaf lettuce, mint, ground peanuts, fried shallots, cucumbers, pickled carrots & daikon, fish sauce

Choose One:

Banh Hoi Bo Lui 18
Grilled sesame beef w/ jicama radish

Banh Hoi Thit Khia 21
Candied Pork Belly

Banh Hoi Nem Nuong **GF** 18
Grilled pork meatballs

Banh Hoi Thit Nuong **GF** 18
Grilled sliced marinated lean pork

Banh Hoi Tom Nuong 20
Charbroiled shrimp

Banh Hoi Tofu **GF** 16
Sliced fried tofu

Banh Hoi Ga Nuong **GF** 18
Grilled marinated chicken

Mi Hay Hu Tieu Xao

Deep fried egg or stir fried rice noodles

Broccoli, carrots, baby corn, bell pepper, string beans, snow peas, onions

Choose One:

Thap Cam - Combination special 21
(chicken, pork, & seafood)

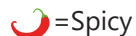
Do Bien - Seafood 20
(shrimp, squid, fish cake, & surimi)

Bo - Beef 18

Ga - Chicken 17

Dau Hu - Tofu 17

GF = Gluten Free






=Spicy

*Please inform us of any food allergies prior to ordering

\$10 for each sharing plate

Saigon Café


SOUP ENTREE

Ca Ri Kho GF 		Pho Bo GF	15
Claypot curry		Vietnamese beef soup	
Spicy coconut curry chicken broth, green onions, fried shallots		Beef broth, rice noodles, eye of round beef, beef brisket, sliced onions, green onions, cilantro	
Add Vegetables - 3		Add beef meatballs:	+2
Do Bien - Mixed seafood & potatoes	22		
Tom - Shrimp & potatoes	18	Hu Tieu Do Bien GF	16
Ca - Salmon filet & potatoes	18	Seafood rice noodle soup	
Dau Hu - Tofu & mixed vegetables	16	Shrimp, fish cake, surimi, squid, rice noodles, chicken broth, homemade shrimp cracker, green onions, cilantro, fried shallots	
Ga Vien - Chicken meatball & vegetables	18	Add roasted pork:	+2
Ga - Chicken & potatoes	16		
		Banh Canh Do Bien	16
Canh Chua GF		Seafood udon noodle soup	
Tamarind soup		Shrimp, fish cake, surimi, squid, chicken broth, Japanese udon noodles, ginger, dill, homemade shrimp cracker, green onions, cilantro, fried shallots	
Vietnamese sweet & sour soup, pineapples, bean sprouts, tomatoes, okra, taro plant			
Ca - Salmon	18	Pho Ga GF	15
Tom - Shrimp	18	Rice noodle chicken soup	
Ga - Chicken	16	Homemade chicken broth, green onions, cilantro fried shallots	
Dau Hu - Tofu	16	Add chicken meatballs:	+2
Bun Ga Ca Ri Thai GF 	17	Mien Ga GF	15
Thai curry chicken soup		Cellophane noodle chicken soup	
Shredded chicken breast, curry soup, vermicelli noodles, shredded lettuce, bean sprouts, green onions, fried shallots		Homemade chicken broth, green onions, cilantro, fried shallots	
		Add chicken meatballs:	+2
Tom Ca Ri Mi 	21		
Egg noodle shrimp curry		Pho Ga Vien GF	15
Shrimp, egg noodles, bean sprouts, curry soup, green onions, fried shallots		Chicken meatball soup	
		Homemade chicken meatballs, rice noodles, chicken broth, green onions, cilantro, fried shallots	
Bo Hay Ga Ca Chua Kho GF	17	Pork Meatball Soup	16
Beef or chicken tomato stew		Chinese-style sausage, egg noodles, yu choy, chicken broth, green onions, cilantro, fried shallots	
Vietnamese tomato stew, potatoes, carrots, red kidney beans, fried shallots, rice noodles			
Canh Rau Cai GF	15		
Asian vegetable soup			
Chicken broth, baby corn, carrots, cabbage, snow peas, broccoli, rice noodles, green onion, fried shallots			
Chao Ga GF	15		
Chicken porridge			
Vietnamese -rice porridge, ginger, shredded chicken breast, green onions, fried shallots			

SUBSTITUTIONS

Brown Rice	2
Sweet Sticky Coconut Rice	3

GF = Gluten Free

 = Spicy

*Please inform us of any food allergies prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

\$10 for each sharing plate

Saigon Café

SEAFOOD

Grilled Salmon w/ Yellow ginger sauce GF Tumeric ginger sauce, coconut milk, broccoli, carrots, string beans	22	Black & Blue Yellow Fin Tuna GF House Cajun spices, mesclun salad, wasabi & soy sauce	22
Banana Leaf Rainbow Trout GF Ginger, onion, garlic, bell pepper, fish sauce, mango salad	22	Muc Chien Don Peppercorn squid Deep fried corn-battered squid, peppercorn, jalapenos, bell peppers, onions	18
Tom Kho To Claypot shrimp Jumbo shrimp, caramelized anchovy onion gravy, bell peppers, mesclun salad	22	Com Chien Cua Crab meat fried rice Blue crab meat, eggs, peas, carrots, onions, fish sauce, & soy sauce	21
Ca Kho To Claypot salmon Salmon, caramelized anchovy onion gravy, bell peppers, mesclun salad	22	Com Chien Tom Shrimp fried rice Shrimp, eggs, peas, carrots, onions, fish sauce, soy sauce, & mesclun salad	18
Grilled Wild Caught Shrimp Mesclun salad	22	Tom Rang Me Corn-battered shrimp w/ tamarind sauce	18
Grilled Mahi Mahi GF Ginger, onion, garlic, bell pepper, fish sauce, mango salad	22	Tom Rang Muoi Corn-battered peppercorn shrimp	18
Blackened Mahi Mahi GF Cajun seasoned mahi mahi, mesclun salad	22	Tom Xao Thap Cam GF Sauteed shrimp & mixed vegetables	18
		Muc Xao Thap Cam GF Sauteed squid & vegetables	18
		Muc Xao Sa Ot  Sauteed squid w/ lemongrass sauce, bell pepper, onion	18

SUBSTITUTIONS

Brown Rice	2
Sweet Sticky Coconut Rice	3

GF = Gluten Free
 = Spicy

*Please inform us of any food allergies prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

\$10 for each sharing plate

Saigon Café

CHICKEN

Com Ga Nuong GF Grilled marinated de-boned chicken quarter leg	16
Ga Xao Thap Cam Sauteed chicken & mixed vegetables	16
Ga Xao Ca Ri  Sauteed yellow curry, chicken, onions, carrots	16
Ga Xao Gung Sauteed chicken, ginger, onions	16
Ga Xao Sa Ot  Sauteed chicken w/ spicy lemongrass sauce, bell peppers, onions	16
Com Chien Ga Chicken fried rice Chicken, eggs, peas, carrots, onions, fish sauce, soy sauce, & mesclun salad	17

BEEF

Bo Xao Thap Camp Sauteed beef & mixed vegetables	17
Bo Xao Ca Chua Sauteed beef & fresh tomatoes	17
Bo Xao Sa Ot  Sauteed beef w/ spicy lemongrass sauce, bell peppers, onions	17
Bo Luc Lac Sauteed beef cubes, red wine & hoisin sauce, mixed greens	18

PORK

Com Nem Nuong GF Grilled marinated pork meatballs	17
Com Thit Nuong GF Grilled sliced marinated pork	16
Com Suon Bi Trung GF Grilled bone-in pork chop, shredded pork, two sunny side eggs	18
Banh Dap	18
Prawn chip pork Grilled sliced marinated lean pork, shrimp crackers, green leaf lettuce, cucumbers, mint, pickled carrots	

VEGETARIAN

Do Chay Xao Sauteed mixed vegetables & onions w/ brown sauce	16
Dau Hu Xao Rau Cai Sauteed tofu, vegetables w/ brown sauce	16
Dau Hu Xao Sa Ot  Sauteed tofu w/ spicy lemongrass sauce, bell peppers, onions	16
Dau Hu Xao Ca Ri  Sauteed tofu w/ yellow curry sauce, onions	16
Cai Xao Dau Hao Steamed yu choy w/ oyster sauce	15
Com Chien Rau Cai Vegetable fried rice Mixed vegetables, eggs, peas, carrots, onions, soy sauce, mesclun salad	17

SUBSTITUTIONS

Brown Rice	2
Sweet Sticky Coconut Rice	3

GF = Gluten Free
 = Spicy

*Please inform us of any food allergies prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

\$10 for each sharing plate

Saigon Café

BEVERAGES

Voss Still Water	5
Saratoga Sparkling Water	4
Club Soda	3
Canned Coke, Diet Coke, Sprite, Ginger Ale	3
Fresh Homemade Lemonade	5
Fresh Homemade Lemonade Soda	5
Salty Pickled Lemonade	5
Salty Pickled Plum Soda	5
Fresh Lemon Iced Tea	5
Homemade Tamarind Soda	5
Tea w/ Condensed Milk (Iced/Hot)	5
Hot Black Tea w/ Sliced Ginger	5
Hot Tea By The Pot	5
Jasmine, Green, Rose,	
Chrysanthemum, Black or Oolong	
Vietnamese Espresso (Iced / Hot)	5
Black or w/ sweetened condensed milk	
All Natural Fruit Shakes	6
Avocado, strawberry, mango,	
durian, guava, jackfruit	

DESSERTS

Purple Yam Dumplings	5
Purple yam rice flour dough filled with mung beans simmered in a coconut broth Topped w/ coconut milk & sesame seeds	
Sweet Taro Dumplings	5
Taro rice flour dumplings simmered in a coconut broth Topped w/ sesame seeds	
Steamed Sticky Rice & Bananas	5
Sweetened sticky rice, red beans, & asian bananas wrapped in banana leaves Served w/ crushed peanuts	
Banana Bread Pudding	5
Topped w/ coconut milk	
Steamed Banana Cake	5
Topped w/ coconut milk & crushed peanuts	
Steamed Pandan Cake	5
Topped w/ coconut milk	
Mung Bean Dumplings	5
Rice flour dough filled w/ mung beans simmered in a ginger brown sugar broth Topped w/ coconut milk & crushed peanuts	
Sweet Sticky Rice Pudding w/ Taro	5
Topped w/ coconut milk	
Coconut Rice Pudding	5
Banana Tapioca Pudding	5
Topped w/ coconut milk & crushed peanuts	
Three Yam Tapioca Pudding	5
Yucca, sweet potato, & taro Topped w/ coconut milk	

*Please inform us of any food allergies prior to ordering
\$10 for each sharing plate