vietnamese chicken nibbles* (6), caramelise savoury UR sauce, crispy garlic, sesame	14
homemade pork spring rolls *(4), "nuoc cham" sauce/	10
saigon summer rolls (2)* lettuce, pickles, vermicelli wrapped in rice paper, 'nuoc cham' sauce. Options: prawns and barbecue pork grilled chicken wok tossed tofu	10
crispy calamari, side chilli mayo sauce	16
crispy chicken, side chilli mayo sauce	16
soy glazed crispy tofu (4) (V), topped with crispy kale, roasted sesame seeds	15
chargrilled whole tiger prawns* (2), chilli & garlic	10
chargrilled green lipped mussels* (6) with roasted peanut, scallion oil & 'nuoc cham' sauce	16
prawn twisters (4), sweet and sour sauce	15
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BRING

### seafood platter \$80

grilled tiger prawns\* (2), baby clam\*, prawn crackers, grilled musels\* (4), crispy calamari, batter fish, prawn spring roll (4)

# light dishes

spicy beef salad*, seared beef, pickled carrot & cabbage, peanuts, fried garlic & mix greens	23
wok tossed vegetables* (V), carrot, celery, mushroom, kale, broccoli, onion	22
<b>bun thit nuong*,</b> grilled pork, spring rolls, lettuce, pickles, cucumber, vermicelli & "nuoc cham' sauce	25
banh xeo (vietnamese pancake)*, crispy rice flour crepe filled with prawns, barbecue pork, onion, sprouts & "nuoc cham" sauce.	24

### Set Menu \$62 pp (min 4 people)

Prawn Crackers With Chilli Jam

**Prawn Twisters Chicken And Mushroom Soup** chicken, mushroom, eggs cloud in savoury broth Chilli Salted And Pepper Crispy Squid scallion, garlic, chilli prawns salt Lemongrass And Chilli Chicken, chicken, onion, lemongrass, curly Kale **Braised Beef Stew** 

4 Hours Slow Cooked Tender Beef Brisket, carrots **House Salad Jasmine Rice** 

pho | noodle soup



Extra large + 3

chicken seafood

\* Sprouts and herbs available

vietnamese chicken nibbles* (12), caramelise savoury sauce, crispy garlic, sesame
lemongrass and chilli chicken*, wok tossed with onior and curly kale
<b>chicken curry*,</b> celery, carrot & mushroom in creamy coconut milk
chicken veggies and cashew nut*, celery, carrot, mushroom, broccoli in oyster sauce
chargrilled chicken thigh*, mixed green & viet pickles
chargrilled caramelised pork chop*, mixed green, golden fried egg and viet pickles
<b>shaking beef*,</b> wok tossed Angus beef, onion, tomato scallion on bed of watercress
<b>braised beef stew*,</b> 4 hours slow cooked tender beef brisket, carrots
seafood

grilled salt and chilli fish fillet\*, lemongrass, chilli oil Hmong styled crispy whole fish, mixed herbs, peanuts, scallion oil, coriander sauce **Market Price** chilli salted and pepper crispy squid, onion, scallion, 28 garlic, chilli prawns salt chef signature fish, light battered fish fillet, homemade seafood XO sauce 30 chargilled whole tiger prawns (8)\*, garlic oil, chilli, mixed herbs 36

(\*) NO GLUTEN ADDED (V) VEGETERIAN / VEGAN (2) QUANTITY PER DISH

All Dishes May Include Traces Of Egg, Nut, Gluten & Diary Please Let Our Friendly Team Member Know Of Any Food Allergies

### fried noodle & fried rice

saigon vermicelli\*, wok tossed with bbg pork, prawns, onion and julienne carrot, vermicelli noodle

YOUR CHOICE OF BEEF, CHICKEN OR VEGS & TOFU	
saigon fried rice*, corn, pea, carrot, eggs	22
lemongrass & chilli rice noodle*, carrot, onion, sprouts	23
fried egg noodle, carrot, onion, sprouts, egg noodle	23
wok tossed lemongrass vermicelli*, with lettuce cucumber, viet pickles topped with roasted peanut 'nuoc cham' sauce	25
Upgrade To Prawn Or Seafood +8	

## vegan

22

vermicelli wrapped in rice paper with soy sauce soy glazed crispy tofu (4)* topped with crispy kale, roasted sesame seeds tofu salad* crispy tofu, mesclun, lettuce, pickle, peanuts, house dressing panh xeo chay (vegan pancake)*, crispy crepe filled with seasonal veggies and tofu with vegan sauce vegan noodle soup, seasonal veggies and tofu* Extra large + 3  temongrass and chilli tofu*, onion, curly kale vegan coconut milk curry*, seasonal veggies & tofu	vegan spring rolls (6), vegan sauce	10			
roasted sesame seeds  tofu salad* crispy tofu, mesclun, lettuce, pickle, peanuts, house dressing  banh xeo chay (vegan pancake)*, crispy crepe filled with seasonal veggies and tofu with vegan sauce  vegan noodle soup, seasonal veggies and tofu*  Extra large + 3  emongrass and chilli tofu*, onion, curly kale vegan coconut milk curry*, seasonal veggies & tofu	tofu summer rolls (2)*, iceberg lettuce, pickle veggies, vermicelli wrapped in rice paper with soy sauce				
coeanuts, house dressing  coanh xeo chay (vegan pancake)*, crispy crepe filled with seasonal veggies and tofu with vegan sauce  vegan noodle soup, seasonal veggies and tofu*  Extra large + 3  emongrass and chilli tofu*, onion, curly kale  vegan coconut milk curry*, seasonal veggies & tofu	soy glazed crispy tofu (4)* topped with crispy kale, roasted sesame seeds	15			
with seasonal veggies and tofu with vegan sauce vegan noodle soup, seasonal veggies and tofu* Extra large + 3  emongrass and chilli tofu*, onion, curly kale vegan coconut milk curry*, seasonal veggies & tofu	<b>tofu salad</b> * crispy tofu, mesclun, lettuce, pickle, peanuts, house dressing	23			
Extra large + 3  emongrass and chilli tofu*, onion, curly kale vegan coconut milk curry*, seasonal veggies & tofu	banh xeo chay (vegan pancake)*, crispy crepe filled with seasonal veggies and tofu with vegan sauce	24			
vegan coconut milk curry*, seasonal veggies & tofu	vegan noodle soup, seasonal veggies and tofu*  Extra large + 3	20			
<u> </u>	lemongrass and chilli tofu*, onion, curly kale	25			
re near to five and very size and account *	vegan coconut milk curry*, seasonal veggies & tofu	27			
vegan foru and veggies casnew nut	vegan tofu and veggies cashew nut*	27			

### sides

steamed jasmine rice *	small 3		medium 5	large 7	,
veggies and eggs fried r	ice *		medium 11	large 1	.7
viet pickles   prawn crack	ers				5
house salad   steam vegg	jies			8	
fries				1	0
addons	meat 5	V	eggies <b>5</b>   se	eafood	8

### desserts

crispy coconut banana, fried banana, ice-cream 15 deep fried ice-cream, panko crusted vanilla ice-cream 15 sundae ice-cream, 2 scoops of ice cream, peanuts 10

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