TAPAS COLLECTION

3 DISHES 125 KR / 5 DISHES 185 KR / 7 DISHES 235KR

Summer roll with pork, salad, basil and cucumber

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Bao sandwich with marinated pork and kimchi

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Bao sandwich with avocado, crispy vietnamese salad and sesame sauce

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Mixed salad with rice noodles, carrot and cabbage in fish sauce

*

Wok fried broccoli with oyster sauce and garlic

*

Crispy homemade spring rolls with vegetables

*

Wontons with shrimps and pork

*

Vietnamese sweet marinated chicken wings

*

Grilled spicy shrimp with salad

*

Fried Tofu stick with Goma sesame sauce

*

May we suggest a Tapas Menu with traditional Vietnamese Flavors

Banh Bao with pork, summer roll, crispy spring rolls, wontons, noodle salad and PHO soup 279 kr.



MAIN DISHES

Choose as an add on to your tapas collection or a single main dish

PHO soup with beef and rice noodles Add on 89 kr. / Main dish 165 kr.

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Chicken coconut curry with Jasmine rice Add on 89 kr. / Main dish 165 kr.

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Vermicelli noodle salad with pork sticks Add on 89 kr. / Main dish 165 kr. Veggie option available

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Tofu in coconut curry with Jasmine rice Add on 89 kr. / Main dish 165 kr.

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Giant shrimps in wok with vegetables and passionfruit sauce with

Jasmine rice

Add on 119 kr. / Main dish 220 kr.

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Dish of the day - Ask your host/hostess 165 kr.

DESSERT

Fried rice balls with sesame and custard with fried pineapple 55kr

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Seasonal dessert 75kr



SAIGONER BISTRO TASTING MENU 395,-



A fresh starter ...

Summer roll with crispy salad, cucumber, mint, pork and hoisin

Crispy "finger licking" snack plate

Seafood spring roll with shrimps and squid and crispy wontons with pork and sweet chili sauce

Not your everyday salad

Five color delight salad with marinated beef in fish sauce dressing

The bird who can't fly!

Grilled marinated chicken breast - tender and juicy with fried broccoli, Saigoner secret dressing and Jasmine rice

Yes, you will ask for more

Homemade panna cotta with rose and strawberry sauce

COCKTAIL MENU

CLASSIC COCKTAILS	
Gin & Tonic	110,-
Majita	115,-
Espresso Martini	115,-
Aperol Spritz	115,-
Old Fashioned	115,-
SIGNATURE COCKTAILS	
The Saigoneer	115,-
Rum, coconut, lime, grenadine, sparkling water	400
Lit-My-Chi	120,-
Smokey Whiskey, lyche, lemon, Angostura, ginger ale The Kim Chili .	115,-
Gin, cucumber, lime, egg white, sweet & salty chili rim	110,
Red Ocean sour	120,-
Vodka, Cherry syrup, lime & thyme foam	
White Rose	115,-
Rum, condensed milk, rose water, lemon, sp. water, cinnamon	115
Mangito Dark rum, mango, fresh mint, lime, sugar, sparklin water	115,-
The C-Vitamin Boost	120,-
Rum, egg whites, lime, qumquat syrup, coconut, limoncello, Prosecco	ILO,
Tequila Sunset	115,-
Tequila, coconut, lime, grape tonic, Curacao Bleu	
Woke Irish Coffee	115,-
Whiskey, coffee, salty caramel, cream	
NON-ALCOHOLIC COCKTAILS	
Passionate Saigoneer	75,-
Passionfruit syrup, lime, grape tonic, sparkling water	
Fresh & Young	75,-
Watermelon syrup, lime, mint, still water Lemonade with a Twist	60
Lime, sugar syrup, kefir leafs, chili, lemongrass - choose sparkling or still water	60,-
Just Call Me	85,-
Non alcoholic spiced rum, elderflower syrup, lemon , ginger ale	,
S àigòner	
Bistro	