

## 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

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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

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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.

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## 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 start in a nutshell***

Grilled scallop with garlic butter, chili salsa and peanuts

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***Tender and delicious in  
a crispy wrap***

Vegetable spring rolls with sweet potato, glass noodle and black mushroom

Crispy wontons with chicken  
and sweet chili sauce

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***It should be your everyday soup***

Asparagus soup with chicken broth crab, spring onions,  
black pepper and cilantro.

***This piggy went to heaven***

Grilled marinated pork with garlic, soya sauce and coconut rice.

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***A “sunny” surprise in dark times***

Homemade mango mousse with mango topping and mint