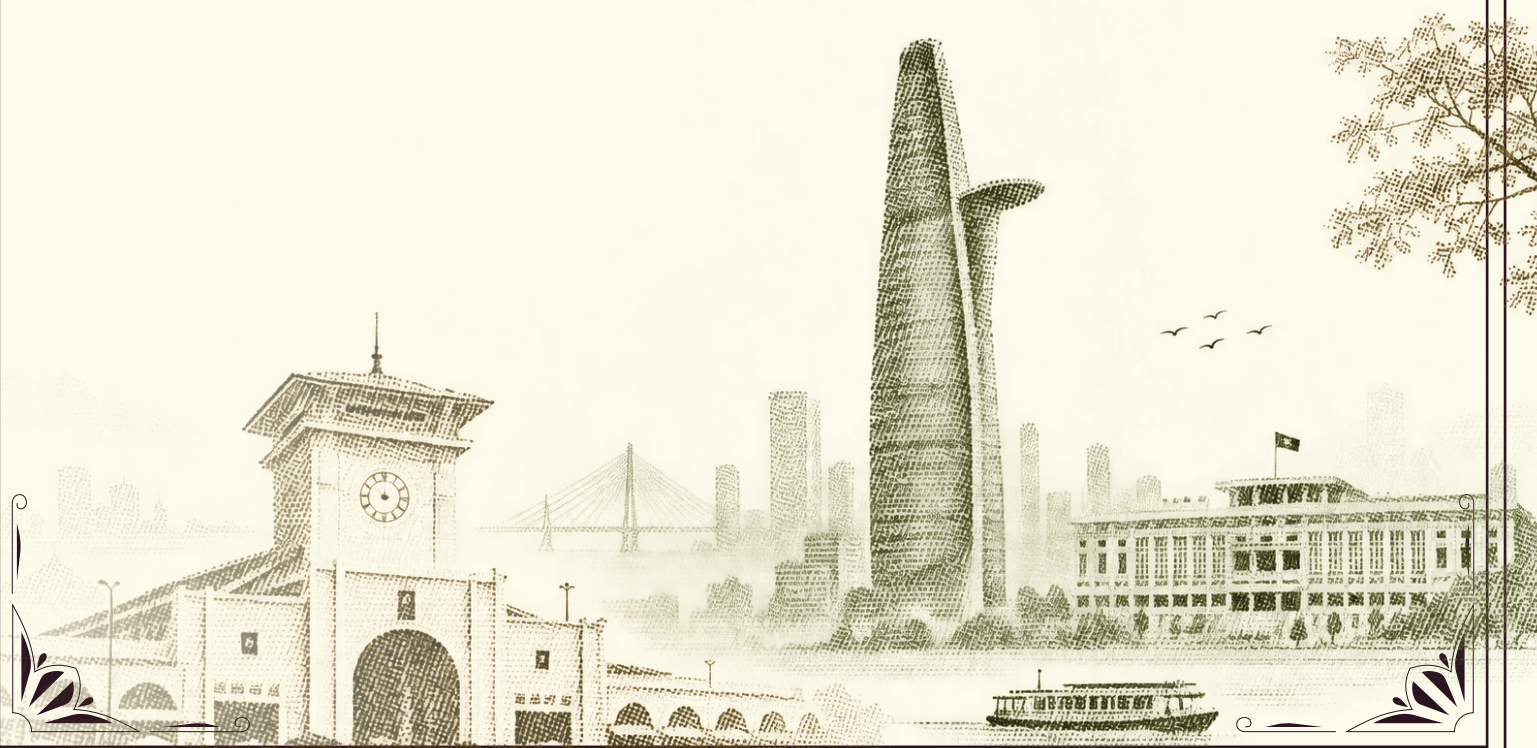




S.Saigon

Modern Flavors, Rooted in Vietnam

MENU





À LA CARTE

(Dinner & Bar | 6:00 PM – 11:00 PM)



FRESH FROM THE GARDEN / CHÚT XANH TỪ VƯỜN

- ♦ **Gỏi Nấm Đà Lạt & Táo Xanh** 140.000 VNĐ
DA LAT MUSHROOM & GREEN APPLE SALAD
Green Apple • Vietnamese Herbs • Citrus Dressing
- ♦ **Cá Hồi Bóp Thính Cao Nguyên** 190.000 VNĐ
TOASTED RICE SALMON
Green Apple • Vietnamese Herbs • Citrus Dressing
- ♦ **Gỏi Tai Heo Giòn & Ngó Sen** 160.000 VNĐ
CRISPY PIG EAR & LOTUS STEM SALAD
Crispy Pig Ear • Lotus Stem • Herbs • Sweet Fish Sauce
- ♦ **Gỏi Mực & Bưởi Năm Roi** ★ 160.000 VNĐ
CALAMARI & NAM ROI POMELO SALAD
Calamari • Nam Roi Pomelo • Herbs • Kumquat Dressing
- ♦ **Phô Mai Tươi Nhà Làm & Dâu Đà Lạt** ★ 230.000 VNĐ
FRESH STRACCIATELLA & DA LAT STRAWBERRY
Fresh Stracciatella • Strawberry • Mint Honey • Toasted Seeds

HERITAGE STAPLES / RICE • NOODLES • PASTA

- ♦ **Mì Đen & Bisque Tôm Đại** ★ 210.000 VNĐ
SQUID INK LINGUINE & JUMBO PRAWN BISQUE
Jumbo Prawn • Squid Ink Pasta • Prawn Bisque
- ♦ **Pappardelle Má Bò Hầm** 360.000 VNĐ
BEEF CHEEK PAPPARDELLE
Pappardelle • Braised Beef Cheek • Beef Jus • Parmesan
- ♦ **Cơm Đen Hải Sản & Lá É** ★ 210.000 VNĐ
BLACK SEAFOOD RICE & LA E
Prawns & Squid • Black Rice • La E • Fish Sauce
- ♦ **Miến Tay Cầm Tôm Đại Sốt XO** 250.000 VNĐ
XO GLASS NOODLES & JUMBO PRAWN
Jumbo Prawns • Glass Noodles • XO Sauce • Greens
- ♦ **Cá Tuyết Đen Niêu Đất** ★ 280.000 VNĐ
CLAYPOT BLACK COD WITH RICE
Black Cod • Miso Fish Sauce • Salmon Roe • Rice
- ♦ **Xôi Điện Biên Giòn & Cua Cà Mau** 180.000 VNĐ
CRISPY DIEN BIEN STICKY RICE & CA MAU CRAB
Điện Biên Sticky Rice • Cà Mau Crab • Scallion Oil • Crab Jus
- ♦ **Má Heo Ngũ Vị & Cơm Bơ Tỏi** 220.000 VNĐ
FIVE-SPICE PORK JOWL & GARLIC BUTTER RICE
Pork Jowl • Garlic Butter Rice • House Pickles

GIÁ CHƯA BAO GỒM VAT
PRICES ARE SUBJECT TO VAT



CHEF'S SIGNATURES / MODERN VIETNAMESE MAINS

- ♦ **Má Bò Hầm Tiêu Phú Quốc ★** 440.000 VNĐ

BRAISED BEEF CHEEK WITH PHU QUOC PEPPER
Beef Cheek • Phu Quoc Pepper • House Bread • Herbs
- ♦ **Cà Ri Vịt & Rau Củ Vườn** 370.000 VNĐ

DUCK CURRY & GARDEN VEGETABLES
Grilled Duck Breast • Green Curry • Garden Greens • Steamed Rice
- ♦ **Bò Angus Lá Lốt & Bánh Tiêu Giòn** 310.000 VNĐ

WOK-TOSSED ANGUS BEEF FILLET & BETEL LEAVES WITH CRISPY BANH TIEU
Angus Tenderloin • Betel Leaves • Crispy Pastry • Lotus Seed Purée
- ♦ **Tôm Sốt Ớt Rim Phố Hội & Bánh Mì Nướng** 280.000 VNĐ

BLAZING GARLIC PRAWNS & HOI AN CHILI JAM
Tiger Prawns • Hoi An Chili Jam • Prawn Bisque • Crispy Baguette

GRILLED DISHES

- ♦ **Nạm Bò Wagyu Nướng & Sốt Tiêu Rừng** 490.000 VNĐ

CHARGRILLED WAGYU FLANK STEAK & WILD PEPPER JUS
Wagyu Flank • Wild Pepper Jus • Sweet Potato Mash • Crispy Garlic
- ♦ **Tôm Đại Sốt Me & Salad Thơm** 430.000 VNĐ

CHARGRILLED JUMBO PRAWN WITH PINEAPPLE SALAD
Jumbo Prawns • Tamarind Glaze • Cashew Crème • Pineapple Salsa
- ♦ **Mực Nướng & Rau Thơm Địa Phương** 360.000 VNĐ

CHARGRILLED SQUID WITH HERB CHIMICHURRI & MANGO SALSA
Calamari • Herb Chimichurri • Kumquat Glaze • Mango Salsa
- ♦ **Cá Chẻm Nướng Muối Ớt Xanh ★** 450.000 VNĐ

GRILLED BARRAMUNDI WITH GREEN CHILI SALT
Barramundi • Green Chili Aioli • Pepper Relish • Pickled Bamboo
- ♦ **Gà Nướng Rô-ti & Thố Cơm Trộn ★** 290.000 VNĐ

VIETNAMESE SPICED ROAST CHICKEN & CLAYPOT RICE
Chicken • Ro-ti Glaze • Claypot Rice
- ♦ **Vịt Ủ Khô 14 Ngày & Sốt Quả Rừng** 420.000 VNĐ

14-DAY DRY-AGED DUCK BREAST & WILD BERRY JUS
Duck • Wild Berry Jus • Sweet Potato Mash • Bamboo Shoots



SIDE DISHES & VEGETABLES

- ♦ **Măng Rừng Nướng** 70.000 VNĐ
Chargrilled Wild Bamboo Shoots
- ♦ **Đậu Rồng Nướng** 60.000 VNĐ
Chargrilled Winged Beans
- ♦ **Bắp Xào Mỡ Hành Bacon & Tép** 80.000 VNĐ
SAIGON STREET-STYLE SWEET CORN WITH BACON
Sweet Corn • Smoked Bacon • Dried Baby Shrimp • Scallion Oil
- ♦ **Đậu Xào Sốt XO** 60.000 VNĐ
WOK-TOSSED DUO BEANS IN XO SAUCE
Yardlong Beans • Green Flat Beans • House-Made XO Sauce
- ♦ **Nấm Bào Ngự Nướng** 60.000 VNĐ
Grilled Oyster Mushrooms

SWEET ENDING / ĐIỂM CHẠM CUỐI CÙNG

- ♦ **Chuối Chiên Top Chef & Lava Quế** 150.000 VNĐ
TOP CHEF CRISPY BANANA & CINNAMON LAVA
Caramelized Banana • Cinnamon Chocolate Lava • Vanilla Ice Cream
- ♦ **Dừa Côn Đảo - Bún dừa & Thốt Nốt ★** 150.000 VNĐ
CON DAO COCONUT ICE CREAM & PALM SUGAR
Coconut Noodles • Coconut Ice Cream • Palm Sugar Crumble
- ♦ **Thức Quà Của Mẹ** 120.000 VNĐ
MOTHER'S TREAT
Mango Pudding • Milk • Tapioca Pearls
- ♦ **Flan Caramel & Cà Phê Việt ★** 100.000 VNĐ
CARAMEL FLAN & VIETNAMESE COFFEE
Caramel Flan • Coffee • Coffee Caramel
- ♦ **Kem Xoài Xanh, Mắm & Ớt ★** 120.000 VNĐ
GREEN MANGO ICE CREAM & CHILI FISH SAUCE
Palm Sugar Caramel • Chili Salt • Sweet Rice Paper



TAPAS BAR



SMALL DISCOVERIES / MIẾNG NHỎ ĐIỀU ĐÀ

- ♦ **Taco Bánh Xèo Cá Ngừ Hai Vị** ★ 140.000 VNĐ
TWO-WAY TUNA BANH XEO TACO
Yellowfin Tuna • Coconut Heart • Aromatic Herbs • Fish Sauce
- ♦ **Cá Giòn Muối Lá É Phú Yên** 140.000 VNĐ
CRISPY FISH & PHU YEN LA E SALT
Crispy Fish • La E • Sea Salt • Lime
- ♦ **Ba Chi Heo Cuộn Giò Cây (Weekend Special)** 110.000 VNĐ
GALANGAL-SPICED ROLLED PORK BELLY
Pork Belly Roll • Galangal Glaze • Pickles • Vietnamese Herbs
- ♦ **Cơm Cháy, Cà Tím Nướng & Heo Giòn** ★ 110.000 VNĐ
CRISPY RICE & CHARRED EGGPLANT WITH PORK CRACKLING
Crispy Rice • Smoky Eggplant • Pork • Fermented Chili
- ♦ **Hàu Nhật 2 Vị** 180.000 VNĐ
JAPANESE OYSTERS TWO WAYS
Fresh Oysters • Passion Fruit Fish Sauce • Chili Dressing
- ♦ **Sò Điệp Nhật Cháy Cạnh & Bánh Bèo** 195.000 VNĐ
SEARED JAPANESE SCALLOPS & STEAMED RICE CAKES
Seared Scallops • Steamed Rice Cakes • Fish Sauce
- ♦ **Ô Liu Ướp Gia Vị Việt** 🌿 99.000 VNĐ
VIETNAMESE-SPICED MARINATED OLIVES
Olives • Garlic Confit • Aromatic Herbs • Vietnamese Spices
- ♦ **Đậu Hũ Nhà S & Trứng Bạch Thảo** ★ 140.000 VNĐ
S SAIGON TOFU & CENTURY EGG
House-Made Tofu • Century Egg • Pork Floss • Scallion Oil • House Sauce
- ♦ **Cánh Gà Nhồi Tôm Một Nắng** ★ 190.000 VNĐ
SUN-DRIED PRAWN-STUFFED CHICKEN WINGS
Stuffed Wings • Southern Herbs • House Pickles
- ♦ **Bò Tartare & Bánh Tráng Nướng** 230.000 VNĐ
BEEF FILLET TARTARE & CRISPY RICE CRACKER
Beef Tenderloin • Gherkins • Local Herbs • Crispy Rice Paper
- ♦ **Bí Nụ Tempura Chấm Đậu Hũ Mắm Tôm** 90.000 VNĐ
CRISPY BABY PUMPKIN TEMPURA
Pumpkin Buds • Tofu Shrimp Paste Dip • Lemongrass Oil





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THANK YOU

