

# Saigon At Stanley

## APPERTIZER

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| <b>6700</b> | <b>Saigon Combination Platter</b> 越式拼盤   | <b>\$108</b> |
|             | Fresh Rice Paper Roll, Shrimp Mousse, Grilled Chicken w/ Citrus Leave, Grilled Beef in La Lot Leave, Prawn & Prawn Spring Roll, Shredded Chicken & Cabbage Salad |              |
| <b>6701</b> | <b>Shrimp Mousse On Sugar Cane (2pc)</b> 蔗蝦  | <b>\$58</b>  |
| <b>6702</b> | <b>Fresh Rice Paper Rolls w/ Pork &amp; Prawn</b> 蝦仁豬肉卷  | <b>\$55</b>  |
| <b>6703</b> | <b>Vegetarian Fried Spring Rolls (3pc)</b> 齋春卷   | <b>\$48</b>  |
| <b>6704</b> | <b>Grilled Chicken Skewer w/ Peanut Sauce (3pc)</b> 串燒雞  | <b>\$48</b>  |
| <b>6705</b> | <b>Steamed Vietnamese Pork Salami</b> 蒸扎肉  | <b>\$58</b>  |
| <b>6706</b> | <b>Pork &amp; Prawn Imperial Spring Roll (3pcs)</b> 春卷   | <b>\$58</b>  |
| <b>6707</b> | <b>Steamed Pork &amp; Black Mushroom Ravioli</b> 蒸粉卷   | <b>\$58</b>  |
| <b>6708</b> | <b>Braised Tofu w/ Toamto &amp; Herb Sauce</b> 香草蕃茄燴豆腐   | <b>\$45</b>  |
| <b>6709</b> | <b>Fresh Rice Paper Roll w/ Rare Tuna &amp; Avocado</b> 吞拿魚凍卷  | <b>\$58</b>  |
| <b>6710</b> | <b>Grilled Beef in La Lot Leave</b> 牛肉卷  | <b>\$52</b>  |

## SOUP

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| <b>6711</b> | <b>Hot &amp; Sour Fish Soup</b> 鮮魚酸湯        | <b>\$40</b> |
| <b>6712</b> | <b>Hanoi Beef Noodle Soup</b> 生牛肉湯河         | <b>\$52</b> |
| <b>6713</b> | <b>Saigon Chicken Rice Noodle Soup</b> 雞絲湯河 | <b>\$52</b> |
| <b>6714</b> | <b>Danang Style Prawn Noodle Soup</b> 酸辣蝦湯河 | <b>\$88</b> |

## **SALAD**

<b>6719</b>	<b>Baby Lotus Root Prawn &amp; Sesame Salad</b> 蓮花沙律	<b>\$68</b>
<b>6720</b>	<b>Green Papaya &amp; Beef Salad</b> 青木瓜牛肉沙律	<b>\$65</b>
<b>6721</b>	<b>Pomelo Salad w/ Dried Shrimps &amp; Herbs</b> 柚子乾蝦沙律	<b>\$65</b>
<b>6722</b>	<b>Banana Flower &amp; Shredded Chicken Salad</b> 香蕉花雞絲沙律	<b>\$65</b>

## **VEGETABLE**

<b>6726</b>	<b>Roasted Eggplant w/ Spring Onion &amp; Shallots</b> 燒茄子	<b>\$62</b>
<b>6727</b>	<b>Wok sautéed Mixed Vegetables</b> 炒什菜	<b>\$58</b>
<b>6728</b>	<b>Lemongrass Vegetable Curry</b> 香茅咖喱什菜	<b>\$78</b>
<b>6729</b>	<b>Wok sautéed Baby Cabbage Sprout</b> 越式椰菜苗	<b>\$70</b>
<b>6730</b>	<b>Wok Fried Kai Lan w/ Salted Fish or Ma Lay Chan</b> 咸魚炒芥蘭	<b>\$62</b>
<b>6733</b>	<b>Seasoned Crispy Soft Shell Crab</b> 椒鹽軟殼蟹	<b>\$118</b>

## **MAIN(SEAFOOD)**

<b>6734</b>	<b>Sauteed Prawns w/ Herbs &amp; Black Pepper</b> 黑椒香草大蝦	<b>\$128</b>
<b>6735</b>	<b>Baked Seabass w/ Garlic &amp; Herb Sauce</b> 醬燒鱸魚	<b>\$138</b>
<b>6736</b>	<b>Fried Mud Crab / King Prawn w/ Yellow Curry</b> 黃咖喱炒蟹/蝦	<b>\$268</b>
<b>6737</b>	<b>Baked Tiger Prawn w/ Onion, Garlic &amp; Lemongrass</b> 香茅大蝦	<b>\$218</b>
<b>6738</b>	<b>Lemongrass Seafood Curry w/ French Bread</b> 香茅咖喱海鮮	<b>\$118</b>
<b>6739</b>	<b>Spicy Lemongrass Chicken w/ Onion &amp; Coconut</b> 香辣椰皇雞	<b>\$72</b>

## **MAIN(MEAT& POLTRY)**

<b>6740</b>	<b>Wok Braised Beef w/ Tomato &amp; Herbs</b> 牛柳粒	<b>\$108</b>
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<b>6741</b>	<b>Roasted Duck in Red Curry Sauce</b> 紅咖喱燴鴨	<b>\$98</b>
<b>6742</b>	<b>Grain Fed Pork Chop w/ Lemongrass</b> 越式豬仔扒	<b>\$138</b>
<b>6743</b>	<b>Lemongrass Chicken Curry w/ French Bread</b> 香茅咖喱雞	<b>\$98</b>
<b>6744</b>	<b>Roasted Chicken w/ Nam Yu Sauce</b> 南乳燒雞	<b>\$128</b>
<b>6745</b>	<b>Pan Fried Lamb Chops w/ Herbs (3pcs)</b> 越式煎羊扒	<b>\$158</b>
<b>6749</b>	<b>Traditional Vietnamese Cold Vermicelli</b> 越式乾檬	<b>\$68</b>
<b>6750</b>	<b>Southern Vietnamese Noodles w/ Pork &amp; Shrimps</b> 炒金邊粉	<b>\$72</b>
<b>6751</b>	<b>Stir Fried Glass Vermicelli</b> 越式炒粉絲	<b>\$78</b>

### **RICE & NOODLES**

<b>6752</b>	<b>Lemongrass Shrimp &amp; Pork Salami Fried Rice</b> 蝦仁扎肉炒飯	<b>\$78</b>
<b>6753</b>	<b>Lemongrass Vegetable Fried Rice</b> 什菜炒飯	<b>\$68</b>
<b>6754</b>	<b>Steamed Rice</b> 絲苗白飯	<b>\$15</b>
<b>6755</b>	<b>Coconut Rice</b> 椰子飯	<b>\$20</b>

### **DESSERTS**

<b>6759</b>	<b>Cinnamon Rice Pudding w/ Mango &amp; Honey</b> 蜜汁芒果布丁	<b>\$42</b>
<b>6760</b>	<b>Orange Vanilla Cream Caramel w/ Fruit</b> 香橙焦糖燉蛋	<b>\$42</b>

### **New Set Menus 套餐**

<b>6761</b>	<b>Set A (For One)</b>	<b>\$140</b>
	Green Papaya & Beef Salad 青木瓜牛肉沙律	
	Grilled Beef in La Lot Leave 牛肉卷	
	Spicy Lemongrass Chicken w/ Onion & Coconut 香辣椰皇雞	
	Wok sautéed Mixed Vegetables 炒什菜	

Coconut Rice 椰子飯

**6762 Set B (For One) \$160**

Banana Flower & Shredded Chicken Salad 香蕉花雞絲沙律

Fresh Rice Paper Rolls w/ Pork & Prawn 蝦仁豬肉卷

Lemongrass Chicken Curry w/ French Bread 香茅咖喱雞

Wok sautéed Mixed Vegetables 炒什菜

Coconut Rice 椰子飯

**6763 Set C (For Two) \$290**

Green Papaya & Beef Salad 青木瓜牛肉沙律

Roasted Eggplant w/ Spring Onion & Shallots 燒茄子

Hot & Sour Prawn Soup 2 serves 鮮蝦酸湯兩客

Fresh Rice Paper Rolls w/ Pork & Prawn 蝦仁豬肉卷

Lemongrass Vegetable Curry 香茅咖喱什菜

Wok Braised Beef w/ Tomato & Herbs 牛柳粒

Coconut Rice 2 serves 椰子飯兩客

**WINE & BEVERAGES**

**6770 South Eastern Australia "Alice White" Shiraz \$160**

**6771 South Eastern Australia "Alice White" Chardonnay \$160**

**6772 La Vieille Ferme Cotes Du Ventoux 06 \$180**

**6773 La Vieille Ferme C. Du Luberon Blanc 06 \$180**

**6774 Lissa Sparking Water (500ML) \$35**

**6775 Fiji Natural Mineral Water(1L) \$55**

**6776 Saigon Beer \$25**

**6777 Vietnamese 33 Beer \$25**