



Saigon Cafe Vietnamese & Thai Cuisine

Hours:

Sun. - Thu.: 11:00 AM - 9:00 PM Fri. - Sat.: 11:00 AM - 10:00 PM

5000 Hudson Bend Rd, Suite B Austin, Texas 78734

512-547-6608

www.SaigonCafe620.com

Appetizers

A1. Vietnamese Egg Rolls (2) 4.35 Glass noodles, wood ear mushrooms, carrots, ground pork and shrimp wrapped and fried.

A2. Cheese Rolls (2) 4.35 Cream cheese, onions, and mushrooms wrapped and fried. Served with mustard sauce.

A3. Shrimp Egg Rolls (2) 4.75 Jumbo shrimp stuffed with glass noodles, wood ear mushrooms, and onions wrapped and fried.

A4. Summer Rolls (2) 4.75 Vermicelli noodles, fresh bean sprouts, pickled carrots and shredded lettuce with grilled pork or chicken wrapped in sesame seeds rice paper.

A5. Spring Rolls (2) 4.35 Vermicelli noodles, fresh bean sprouts, pickled carrots and shredded lettuce with poached shrimp or fried tofu wrapped in rice paper. Served with peanut sauce.

A6. Pork Patty Rolls (2) 5.35 Grilled house pork patty, chives, carrots, cucumber, lettuce, crunchy wonton rapped in rice paper. Served with nuoc cham.

A7. Crab Rangoon (6) 6.95 Shredded crab stick, cream cheese, and green onions stuffed in a wonton shell and fried. Served with sweet chili sauce.

A9. Pork Dumplings (6) 5.95 Pork and vegetable stuffed dumplings served either steamed or fried.

A10. Edamame 4.50 Whole soy beans steamed in the pod and lightly salted.

Xoi Ga 5.50 A11. Pan fried savory sticky rice mixed with minced chicken.

A12. Special Egg Rolls (8) 12.00 Traditional Vietnamese egg rolls. Served with lettuce, mints and nuoc cham.



Soups

T1. Tom Yum 🏓 🥹

Bowl: 6.95 Fire Pot: 13.50 Spicy and tangy Thai broth flavored with lemongrass, lime juice, Thai chili, onions, tomatoes, cilantro and mushrooms. Choice of chicken, pork, tofu or shrimp (add \$2.00 for shrimp)

T2. Tom Kha 🏄 🥹

Bowl: 7.25 Fire Pot: 14.00 Thai coconut soup flavored with lemongrass, lime juice, Thai chili, onions, cilantro and mushrooms. Choice of chicken, pork, tofu, or shrimp (add \$2.00 for shrimp)

T3. Po Taek 🏄 🥹



Fire Pot: 15.50

Mussels, squid, fish balls, shrimp, crab stick, tofu, basil, onions, cilantro, in a spicy and tangy lemongrass broth.

Lunch Combo

Served on Mon. - Fri. from 11:00 AM - 3:00 PM For Dine in guest only.

Two fried dumplings and jasmine iced tea. Please no changes or substitutions

L1. Pho Combo 12.00 Regular bowl of Pho, your choice of Pho #1-10

L2. Lemongrass Stir-fried Combo 12.00 Lunch portion lemongrass stir-fried with chicken, pork, veggies or tofu. Served with steamed rice.

L3. Fried Rice Combo 11.75 Lunch portion Fried Rice with chicken, pork or tofu.

L4. Tom Yum Combo 11.00 Bowl of Tom Yum soup with chicken, pork or tofu and side of steamed rice.

L5. Lo Mein Combo 12.00 Lunch portion Lo Mein with chicken, pork or tofu.

RICE PLATES

Served with white jasmine rice, cucumber, pickled carrots, lettuce, tomatoes, scallions and nuoc cham.

C1. Grilled Pork 11.25 Grilled lemongrass marinated pork

C2. Grilled Pork & Egg Roll 12.75 Grilled lemongrass marinated pork and egg roll.

C3. Grilled Chicken 11.25 Grilled lemongrass marinated chicken

C4. Grilled Chicken & Egg Roll 12.75 Grilled lemongrass marinated chicken and egg roll.

Vermicelli Bowls

Served with rice vermicelli, bean sprouts, pickled carrots, lettuce, scallions, roasted peanuts, and nuoc cham.

> **B1. Charcoal Pork** 11.50 Grilled lemongrass marinated pork

B2. Charcoal Pork & Shrimp 13.25 Grilled lemongrass marinated pork & shrimp

B3. Charcoal Pork & Egg Rolls Grilled lemongrass marinated pork and egg rolls

B4. Charcoal Chicken 11.50 Grilled lemongrass marinated chicken

B5. Spicy Lemongrass Shrimp 14.00 Wok tossed shrimp with lemongrass, dried chili, white and green onions.

B6. Spicy Lemongrass 12.50 Wok tossed chicken, tofu or Veggies with lemongrass, dried chili, white and green onions.

B7. Spicy Lemongrass Beef 13.75 Wok tossed beef with lemongrass, dried chili, white and green onions.

B10. Saigon Curry Bowl 13.00 Stir fried onions, assorted vegetables and coconut cream. Your choice of chicken, beef, shrimp or tofu. (Add \$2.00 for shrimp, Add \$1.00 for beef)



Pho — Vietnamese Noodle Soup 🤡





Producing a delicious bowl of Pho takes time and care and the process is very meticulous. The most important thing about Pho is the broth. This process starts with homemade stock from either chicken or beef that is simmered for hours. Flavors are then developed by adding the right amount and mix of dried and fresh spices. Pour that over rice noodles and topped with your choice of meat, accompanied by fresh raw bean sprouts, chili peppers, lime, basil and you have a bowl of Pho. Pho is considered an all-time dish, which can be savored at any time of the day, be it breakfast, lunch, dinner or "just feel like it" moments.

Regular Bowl: 11.00 Large Bowl 12.00

1. Pho Tai *

Noodle soup with rare eye round steak.

2. Pho Chin

Noodle soup with well done brisket.

3. Pho Tai Chin *

Noodle soup with rare eve round steak and well done brisket.

4. Pho Tai Nam *

Noodle soup with rare eye round steak and well done flank.

5. Pho Chin Bo Vien

Noodle soup with well done brisket and meat balls.

6. Pho Tai Bo Vien *

Noodle soup with rare eve round steak and meat balls.

7. Pho Ga

Noodle soup with chicken.

8. Pho Rau

Noodle soup with steamed assorted vegetables.

9. Pho Dau Hu

Noodle soup with fried tofu.

10. Pho Khong 9/10

Noodles and broth.

11. Pho Tom - 12.50/13.50 Noodle soup with shrimp.

12. Pho Hai San - Seafood Pho 13.50 Noodle soup with shrimp, squid, fish balls and crab stick.

OTHER DELICIOUS NOODLE SOUP

13. Mama's Tom Yum Noodles 13.50

Pho or Vermicelli noodles and your choice of chicken, pork, tofu or shrimp in a spicy & tangy Thai broth flavored with lemongrass, lime juice, Thai chili, onions, tomatoes and mushrooms.

(add 2.00 for shrimp)



CURRIES

D1. Pineapple Curry 12.25

Red curry with bamboo shoots, zucchini, bell peppers, carrots, tomato, pineapple in coconut milk and your choice of chicken, tofu or shrimp. (add \$2 for shrimp)

D2. Green Curry 12.25

Green curry with bamboo shoots, green bean, zucchini, bell peppers, eggplants in coconut milk and your choice of chicken, tofu or shrimp. (add \$2 for shrimp)

> D3. Saigon Curry 13.25

Yellow curry in coconut cream with mushrooms, carrots, broccoli, and onions. Your choice of chicken, pork, tofu or shrimp. (add \$2 for shrimp)

Please alert your server of any food allergies. Consuming raw foods or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.



Noodles

N1. Pad Thai 12.50

Pan fried rice noodles with egg, bean sprouts, green onions, cilantro, and your choice of chicken, beef, pork, shrimp or tofu.

Topped with crushed roasted peanuts.

(Add \$2.00 for shrimp. Add \$1.00 for beef)

N2. Pad See Eeu 12.50

Pan fried flat wide rice noodles with egg, broccoli, carrots, and your choice of beef, chicken, pork, shrimp or tofu. (Add \$2.00 for shrimp, Add \$1.00 for beef)

N3. Pad Kee Mao *12.50*

Pan fried flat wide rice noodles with basil, tomatoes, broccoli, bell peppers, mushrooms, chili and your choice of beef, chicken, pork, shrimp or tofu. (Add \$2.00 for shrimp, Add \$1.00 for beef)

N4. Pad Kua Kai 12.50

Pan fried flat wide rice noodles with egg, bean sprouts, scallion and your choice of pork, chicken, beef, shrimp or tofu. (Add \$2.00 for shrimp, Add \$1.00 for beef)

N5. Lo Mein 12.50

Wok tossed Lo Mein noodles with assorted vegetables and your choice of chicken, beef, pork, shrimp or tofu.

(Add \$2.00 for shrimp, Add \$1.00 for beef)

N6. Banh Hoi 14.50

Woven fine rice noodles with grilled pork, lettuce, cucumbers, pickled carrots, green onions, mints, and nuoc cham.

N7. Pan Fried Egg Noodle 12.50

Pan fried egg noodle with your choice of chicken, pork, beef, tofu or shrimp and assorted vegetables.

(Add \$2.00 for shrimp, Add \$1.00 for beef)

N8. Canary Nest 13.00

Crunchy egg noodle topped with stir-fried chicken, pork, beef, tofu or shrimp and assorted vegetables.

(Add \$2.00 for shrimp, Add \$1.00 for beef)



Fried Rice

R1. Classic Fried Rice 11.25

Fried rice with egg, peas and carrots and your choice of chicken, pork, beef, shrimp, tofu or vegetables. (Add \$2.00 for shrimp, Add \$1.00 for beef)

R2. Combination Fried Rice 13.25

Fried rice with egg, peas and carrots and a combination of chicken, pork and shrimp.

R3. Basil Fried Rice 12.75

Fried rice with egg, peas and carrots, basil, onions, broccoli, mushrooms, chili and your choice of chicken, pork, beef, shrimp or tofu. (Add \$2.00 for shrimp, Add \$1.00 for beef)

R4. Combination Basil Fried Rice 14.50 Fried rice with egg, peas and carrots, basil, onions, broccoli, mushrooms, chili and a combination of chicken, pork and shrimp.

R5. Pineapple Fried Rice 14.75 Fried rice with egg, peas and carrots, onions, pineapple, cashews, raisins, and a combination of chicken, pork and shrimp.



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Saigon Cafe Signatures

Served with white jasmine rice.

S1. Saigon Sautéed Beef & Shrimp # 14.50 Sliced beef and shrimp stir-fried with mushrooms, onions and chili.

S2. Shaken Beef 14.50

Diced beef wok tossed with mushrooms and onions. Served on a bed of lettuce, tomatoes.

S3. Num Tok - Steak Salad ## @ 14.50 Grilled beef mixed with onions, lemongrass, basil, mints leaves, cilantro, chili flakes, roasted rice powder and tossed in a chili lime dressing.

S4. Tornado Chicken 14.00 Stir-fried chicken with fresh shredded ginger, honey, lime juice and onions. Served on a sizzling hot plate.

S5. Thai Basil Chicken 12.75 Stir fried chicken with onions, Thai chili, broccoli, bell peppers, mushrooms and basil.

S6. Cashew Chicken 13.50 Stir fried chicken with broccoli, carrots, water chestnuts, onions, Thai chili, and cashews.

S7. Ginger Curry Chicken 13.50 Stir fried chicken with Thai Prik Khing curry, onions, chili, green beans, broccoli, and mushrooms.

S8. Rated R Shrimp / 15.50 Wok tossed shrimp with chili, onions, mushrooms, tomatoes, broccoli, zucchini and pineapple in a spicy and tangy tom yum sauce.

S9. Nature Symbols 16.00 Wok tossed shrimp, fish balls, green mussels, squid and crab stick with chili, onions, mushrooms, tomatoes, broccoli, zucchini, and pineapple in a spicy and tangy tom yum sauce.

S10. Sizzling Seafood Wok tossed shrimp, fish balls, mussels, squid, crab stick, and assorted vegetables. Served on a sizzling hot plate.

S11. Thai Curry Tilapia # 15.50

Fried battered tilapia fillet topped with mushrooms, bell peppers, zucchini, bamboo shoot, pineapple, tomato, and basil in a Thai red coconut curry sauce.

S12. Spicy Tamarind Tilapia 🥡 🕥 15.50 Fried battered tilapia fillet topped with mushroom, basil, onions, garlic, chili and shallot in a spicy tamarind sauce.

S13. Spicy Tamarind Shrimp 15.50 Stir fried shrimp, mushroom, basil, onions, garlic, chili and shallot in a spicy tamarind sauce.

S14. Sapa Feast 15.50

Stir fried pork, shrimp, squid, fish balls, crab stick and tofu with mushroom, broccoli, carrots, bell peppers, onions and chili. Served on a sizzling hot plate.

S15. Delightful Triangles # 13.50 Wok tossed tofu with tomatoes, broccoli, bell peppers, chili flakes, onions, and basil.

S16. VP & Two Ladies *>>>* 14.50 Sliced beef, chicken and shrimp sautéed with a sake sauce, garlic, broccoli, mushrooms, chili and onions.

S17. Teriyaki Beef 15.00

Grilled beef steak in a teriyaki glaze. Accompanied with sautéed vegetables and seaweed salad.

S18. Terivaki Chicken 14.00 Grilled chicken breast in a teriyaki glaze. Accompanied with sautéed vegetables and seaweed salad.

16.50 S19. Skirts on Fire Sliced flank steak and shrimps stir fried in a sake garlic sauce with broccoli, mushrooms and onions. Served on a sizzling hot plate.

S20. Basil Eggplant *>>>* 13.25 Stir-fried eggplant with mushrooms, bell peppers, tomatoes, onions, fresh basil and your choice of tofu, chicken or pork.

S21. Vegetables Lovers Assorted vegetables sautéed with teriyaki sauce.

Beer & Wine

Wine

House Wine	
Canyon Road Chardonnay - California	5/15
Canyon Road Cabernet Sauvignon California	
Red Wine	
Prophecy Pinot Noir - California	6.5/20
J. LOHR Cabernet Sauvignon Seven Oaks - California	8.5/26
Dark Horse Red Blend- California	6.5/20
White Wine	
Ecco Domani Pinot Grigio - Italia	7/21
William Hill Chardonnay - California	8/25
Oyster Bay Sauvignon Blanc - New Zealand	
Sake	
Sho Chiku Bai Sake NIGORI	15
Warm Sake	7.50

Beer

Domestic: 2.95

Bud Light Coors Light Miller Lite Lone Star

Domestic Premium: 3.50

Real Ale Shiner Bock Michelob Ultra





Jmport: 3.95

Sapporo, Kirin Ichiban, Asahi - Japan Blue Moon - Belgium Singha, Chang - Thai Heineken - Holland Dos Equis - Mexico Tiger - Singapore









Fruit Smoothies

Avocado	4.00
Mango	4.00
Strawberry	4.00
Strawberry Banana	4.00
Strawberry Apple	4.00
Strawberry Pineapple	4.00
Teas	
Thai Iced Tea	3.75
Kiwi Iced Tea	3.50
Mango Iced Tea	3.50
Cherry Iced Tea	3.50
Strawberry Iced Tea	3.50
Peach Iced Tea	3.50
Pomegranate Iced Tea	3.50
Watermelon Iced Tea	3.50
Drink Add Ons	
Tapioca Pearls	0.75
Basil Seeds	0.75
Popping Tapioca	0.75
Roverses	

Beverage

Vietnamese Black Coffee (Cafe Den)	3.50
Vietnamese Iced Coffee with Condensed Milk (Cafe Sua Da)	4.00
Jasmine Iced Tea (bottomless)	2.00
Hot Tea (Green, Jasmine)	2.00
Soft Drinks (Coke, Diet Coke, Dr. Pepper, Sprite)	1.75
Bottled Water	1.50

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Order online at: www.SaigonCafe620.com