**Salads**

- Green Mango (GF) (N) - 45
  - Crab, coriander, sesame oil, cashew nut
- Beef & Noodle Salad (N) - 58
  - Basil, mint, coriander, sweet and sour fish sauce
- Organic Herb Salad (GF) (V) - 34
  - Boston and frisée lettuce, cucumber, radish, basil, mint, cilantro, cherry tomato

**Vietnamese Noodle Soup**

- Lao Sashimi (GF) (served chilled) - 65
  - With Chef Ma’s secret sauce
- Tuna Bánh Tráng (served chilled) - 38
  - Spring onion, sesame seed, fried shallot, wasabi mayo
- Lemongrass Prawn Lollipops (GF) (N) - 43
  - Sesame oil served with chilli, tamarind sauce, peanuts
- Saigon Crêpes (V) - 35
  - Bean sprouts, turmeric, carrot, asparagus, tofu, capsicum, coriander, shimeji mushroom
- Steamed Rice Crêpes - 42
  - Chicken, prawn, fungi mushroom, red chili, garlic, shallot
- Hue Steamed Tapioca Ravioli - 43
  - Tapioca flour, prawn, fungi mushroom, red chilli, garlic, shallot

**Taste of Saigon**

**Welcome Drink**: Jade Saigon Aperitif Cocktail

**Appetizer**

- Bánh Tráng Trộn | Rice Paper Salad (N) - 218
  - Dried shrimp, green mango, laksa leaf, quail egg, tamarind sauce
- Com Chả Chì Bông | Scorched Rice
  - Chicken floss, spring onion, red chili
- Fruits and vegetables (GF) (N) - 188

**Salads**

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  - Basil, mint, coriander, sweet and sour fish sauce
- Organic Herb Salad (GF) (V) - 34
  - Boston and frisée lettuce, cucumber, radish, basil, mint, cilantro, cherry tomato

**Vietnamese Noodle Soup**

- Lao Sashimi (GF) (served chilled) - 65
  - With Chef Ma’s secret sauce
- Tuna Bánh Tráng (served chilled) - 38
  - Spring onion, sesame seed, fried shallot, wasabi mayo
- Lemongrass Prawn Lollipops (GF) (N) - 43
  - Sesame oil served with chilli, tamarind sauce, peanuts
- Saigon Crêpes (V) - 35
  - Bean sprouts, turmeric, carrot, asparagus, tofu, capsicum, coriander, shimeji mushroom
- Steamed Rice Crêpes - 42
  - Chicken, prawn, fungi mushroom, red chili, garlic, shallot
- Hue Steamed Tapioca Ravioli - 43
  - Tapioca flour, prawn, fungi mushroom, red chilli, garlic, shallot

**Signature Appetizer**

**Inclusive of special Aperitif Cocktail**

- Organic Herb Salad (GF) (V)
  - Boston and frisée lettuce, cucumber, radish, basil, mint, cilantro, cherry tomato
- Prawn Spring Roll (GF) (N)
  - Egg omelette, corn noodle, mix herbs, bean sprout, peanuts, spicy herbs sauce
- Traditional Hanoi Roll (GF)
  - Chicken, shrimp, glass noodle, mushrooms
- Lemongrass Prawn Lollipops (GF) (N)
  - Sesame oil served with chilli, tamarind sauce, peanuts
- Deep Fried Pillow Cake
  - Chicken, prawn, jelly mushroom, egg, vermicelli noodle, onion, bean sprout
- Crispy Crab Spring Roll (GF)
  - Crab meat, vermicelli, cabbage, carrot, shiitake mushroom
- Tuna Bánh Tráng (served chilled)
  - Spring onion, sesame seed, fried shallot, wasabi mayo

**Side Dishes**

- Traditional Hue Rice (N) - 65
  - Steamed rice, clam, chicken, mixed herbs, peanuts, chili sauce
- Fried Rice - 54
  - Chicken, prawn, carrot, asparagus, baby corn
- Stir Fried Noodles
  - Chicken, beef, carrot, jelly mushroom, pak choy, asparagus
- Vietnamese Lobster Noodles - 78
  - Asparagus, bean sprout, carrot, pak choy, spring onion, jelly mushroom
- Sticky Rice or Steamed Rice - 28
  - Broccoli
  - Leek with fried garlic
  - Pak Choy
  - Wok fried with garlic
  - Tofu and Eggplant (V)
  - In tomato sauce and shiso leaf
- Stir Fried Mixed Vegetables - 58
  - With oyster sauce

**Main Courses**

- Grilled Whole Seabass (GF) (N) - 218
  - (700-800g) Galangal, turmeric, lemongrass, peanuts, mustard, fried shallot, garlic, dill
- Fried Tiger Prawns (GF) - 218
  - Coconut milk, shrimp, mushroom, sesame seed
- Prawns Red Curry (GF) - 218
  - Tiger prawn, broccoli, baby corn, cherry tomato, button mushroom
- Seafood Platter (GF) (N) - 188
  - Prawn and shrimps, seabass, squid, coriander, tamarind sauce

**Poutry & Meat**

- Lamb Chops (GF) - 178
  - Crispy sticky rice, reduction of coriander sauce
- Wok Fried Beef Tenderloin
  - Chili, garlic, oyster sauce
  - Marinated in 5 spices, honey, tamarind sauce
- Duck Breast - 178
  - In tomato sauce, shiso leaf
  - Marinated in 5 spices, honey, garlic, oyster sauce
- Fried Chicken - 138
  - Marinated in 5 spices, honey, garlic, oyster sauce
- Fried Chicken (GF) - 128
  - Dried chili, peanuts, spicy sauce
- Chicken Red Curry
  - Red curry, broccoli, baby corn, cherry tomato, button mushroom

**Fish & Seafood**

- Grilled Whole Seabass (GF) (N) - 218
  - (700-800g) Galangal, turmeric, lemongrass, peanuts, mustard, fried shallot, garlic, dill
- Fried Tiger Prawns (GF) - 218
  - Coconut milk, shrimp, mushroom, sesame seed
- Prawns Red Curry (GF) - 218
  - Tiger prawn, broccoli, baby corn, cherry tomato, button mushroom
- Seafood Platter (GF) (N) - 188
  - Prawn and shrimps, seabass, squid, coriander, tamarind sauce