



MISS SAIGON



VIETNAMESE RESTAURANT & LOUNGE

RESTAURANT WEEK JANUARY 19TH - FEBRUARY 1ST 2025

DINNER 3-11PM **3 COURSES - \$40**

GF - gluten-free* - vegetarian option available

SMALL BITES	ENTRÉES	DESSERT
Chả Giò Spring Rolls <i>shrimp & pork or vegetarian</i>	Vegetarian Bánh Khọt <i>coconut cream, turmeric, garlic, mushroom, crispy tofu mini cakes</i>	Chuối Chiên <i>(fried banana) coconut, vanilla ice cream, sesame, peanut</i>
Saigon Grilled Skewers <i>choice of beef, chicken, pork, or tofu</i>	Bò Kho Beef Stew <i>beef short rib, carrots, fried potatoes, mini baguette</i>	Chè Ba Màu Tri-Colored Dessert <i>sweet red bean paste, yellow mung bean, pandan jelly, coconut sauce</i>
Gỏi Gà Salad GF <i>pulled chicken, peanuts, cabbage, onions, scallions, cilantro, Saigon vinaigrette, fried prawn crackers</i>	Soy Glazed Salmon GF <i>6oz salmon, seared baby bok choy, jasmine rice</i>	Ice Cream Trio <i>Lychee Sorbet</i>
	Cá Ri Gà Coconut Chicken Curry <i>chicken, lemongrass, kaffir lime leaf, carrot, potato, vermicelli noodles, thai basil</i>	<i>Bánh Bò Nướng (Pandan Cake) Ice Cream</i>
		<i>Thai Tea Ice Cream (No substitutions)</i>
COCKTAILS 16	FEATURED WINE	
Tây Ninh Tea <i>tay NIN</i> <i>Jim Beam Black bourbon, cinnamon vanilla syrup, coconut cream, thai tea</i>	Rubicone Sangiovese (NV) 12/48 <i>Alverdi • ITALY</i> <i>ripe plums balanced by light tannins and a crisp finish</i>	
Viet 75 <i>Roku gin, lemongrass syrup, lemon, prosecco</i>	Luján de Cuyo Sauvignon Blanc (NV) 12/48 <i>Astica • ARGENTINA</i> <i>fresh and tangy, fruit-filled palate</i>	

*Although the items above are marked gluten-free, the dipping sauce and hoisin sauce used for summer rolls and pho are not.

We cannot guarantee that our other menu items are gluten-free as there is always a possibility of trace amounts crossing over from our kitchen areas. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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VIETNAMESE RESTAURANT & LOUNGE

RESTAURANT WEEK JANUARY 19TH - FEBRUARY 1ST 2025

LUNCH 11:30AM - 3 PM **2 COURSES - \$20**

GF - gluten-free* - vegetarian option available

SMALL BITES

Chả Giò Spring Rolls

*shrimp & pork or
vegetarian*

Gỏi Cuốn Summer Rolls

*pork, shrimp, vermicelli
noodles, mint, peanut sauce
vegetarian option available*

ENTRÉES

Cơm Thịt Nướng Rice Bowl

*choice of beef or lemongrass:
chicken, pork, or tofu, pickled
radish, fried egg, jasmine rice*

Bún Thịt Nướng Vermicelli Bowl

*choice of beef or lemongrass:
chicken, pork, or tofu, pickled
radish, vermicelli noodles*

Bánh Mì

*choice of beef or lemongrass:
chicken, pork, or tofu, baguette,
butter aioli, cucumber, pickled
vegetables, jalapeño, cilantro,
side of fries*

Vegetarian Mushroom Phở GF

*vegetable broth, shiitake
mushrooms, daikon radish*

Chicken Phở GF

chicken broth, bone-in chicken

3 Beef Phở GF

*beef bone broth, brisket,
round eye, beef ball (bo vien)*

SIGNATURE COCKTAILS 16

Tây Ninh Tea *tay NIN*

*Jim Beam Black bourbon, cinnamon
vanilla syrup, coconut cream, thai tea*

Viet 75

*Roku gin, lemongrass syrup,
lemon, prosecco*

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