

# Viet Grill

## SET 2 COURSE LUNCH

11 per head

### SMALL PLATE

**Stir-fried water spinach**  
**Shredded brisket & green papaya salad**  
**Summer roll**  
**Chicken wings**  
**Imperial pork spring rolls**

### MAIN COURSE

**Saigon pork belly stew**  
**Mekong catfish**  
**Vegetable** or **Chicken curry** 🥜  
**Original** or **Chicken Pho**  
or  
**Large bowl**  
(see below)

## SAIGON CLASSIC LUNCH

8.5 per head (add side or drink for 1.5)

**Chilli pork chop**  
with five spice sea salt  
and steamed pak choy  
served over steamed rice

or

**Crispy chicken**  
marinated in Vietnamese  
spices and herbs and honey  
served over egg fried rice

## LARGE BOWLS

10 each

**Saigon Vermicelli bowl**  
stir fried lemongrass Beef, Chicken,  
Prawn or Tofu over noodle salad, perilla,  
Vietnamese balm, peanuts, nuoc cham

**Saigon Hawker rice\***  
charcoal pork steak, lemongrass,  
five spice honey glaze, daikon with fried egg  
over steamed rice

**Crispy ramen noodles**  
with pork, prawns, squid, crab meatballs  
stir-fried with Asian mushrooms,  
vegetables and broth

**Spicy sautéed aubergine**  
with perilla herb, tofu, spicy aromatic sauce,  
betel leaves, over jasmine rice

**Hanoi BBQ bowl\*** 🥜  
BBQ chargrilled pork noodle salad, pork  
shoulder, Vietnamese Herbs, rice vermicelli

## PHO – OUR SPECIALTY

All bowls 10 each

### BEEF PHO

**Original Pho**  
with steak and beef brisket for  
varied flavour and texture

**Saigon Pho**  
with steak, brisket, fatty  
flank, skirt flank for a hearty,  
rich taste

**Hanoi Garlicky Pho**  
flash fried hanger steak &  
whole garlic

### CHICKEN PHO

**Pulled Chicken Breast Pho**  
**Thigh and Drumstick Pho**

### REGIONAL PHO

**Beef Meat Ball Pho**  
from Saigon Chinatown, with  
beef meatball, tendon, tripe,  
sawleaf, dried radish

**Saigon Beef Brisket Pho**  
lemongrass, brisket,  
cinnamon, My Tho noodles

**Seafood Pho**  
king prawns, squid & vegetables  
in chicken broth

**Assorted Mushroom Pho**  
shiitake, hon shimeji, button  
mushrooms, kai choy

### OTHER NOODLE DISHES

**Bun Bo Hue**  
the spicy version of Pho  
from Hue, the old imperial  
capital. Spicy beef broth,  
scented with lemongrass,  
shrimp paste, served  
with either:

**Beef and pork hock**

**Corn-fed chicken**

**Saigon Dumpling Mee**  
shrimp & pork dumplings,  
charsiu, chives in chicken  
broth and al dente  
egg noodle

🥜 peanuts  
(optional)

🥜🥜 peanuts  
(can't be removed)

\*these dishes have a wait  
time of approx 20 mins