



SAIGON

Vietnamese Home Kitchen

Restaurant Saigon would like to welcome you and take you on a culinary journey to Vietnam, where food culture plays a special role in people's lives: every social occasion is used for eating and numerous specialty restaurants and typical street kitchens sell their homemade food.

We offer a wide selection of authentic dishes that give you the best insight of the vietnamese cuisine. In addition, we serve other well-known asian dishes as chop suey, satay and various curries that are refined and renewed but still with a traditional touch.

The food is guaranteed to be freshly prepared.

In case of allergies & intolerances our servicestaff will be happy to advise you!



Medium spicy



Spicy



Gluten-free, possible on request
(deviation from the original taste)



Vegan dishes



All vegetarian dishes
can be ordered “vegan”.
Please inform our employees!

Meat declaration:

Chicken / Switzerland, Brasil (only lunch buffet)

Beef / Switzerland

Wagyu / Australia

Pork / Switzerland

Fish / China - Indonesia - Vietnam

Cuttlefish / China

Duck / Thailand

Prawns / ASC Vietnam

At lunchtime the Saigon offers you a rich buffet with freshly prepared Asian dishes from CHF 18.50
All dishes can also be ordered as take out!

What are konjac noodles?

- Also known as Shirataki Noodles
- Made from the flour of the konjac root
- Almost calorie-free (8 per 100 grams)
- Fat-free
- Gluten-free
- Alkaline
- Zero usable carbs
- High fiber content

All prices in CHF incl. VAT.

WRAPS & ROLLS



CHA GIO		
Springrolls with prawns, chicken, salad & mint		15.50
CHA GIO VEGI	 	
Springrolls with vegetables, salad & mint		14.50
GOI CUON TOM		
Summer roll with prawns, chicken, salad & mint, homemade Hoi Sin sauce		8.50
GOI CUON BO		
Summer roll with seasoned lemongrass beef, peanuts, salad & mint		9.00
GOI CUON VIT		
Summer roll with crispy duck, orange, peanuts, salad & mint, homemade Hoi Sin sauce		9.50
GOI CUON VEGAN	 	
Summer roll with tofu-coconut & peanuts		8.50
CHA CA		
Crispy fish cakes		12.50
TOM CHIEN BOT		
Fried tempura prawns		15.00



BANH CUON
Steamed rice dumplings with

- | | |
|--|-------|
| . Prawns & black mushrooms,
vietnamese meatloaf | 16.50 |
| . Prawns, pork & black mushrooms,
vietnamese meatloaf | 17.00 |
| . Tofu & black mushrooms  | 15.50 |



BANH XEO (Waiting time 20-30 min)
Vietnamese pancake, sprouts, salad & mint

· Vegetables  	23.50
· Pork 	24.50
· Chicken	26.50
· Prawns 	25.50
· Beef	26.50
· Pork & prawns 	26.50

SPICY WAN TAN 
Steamed Ravioli Dumplings in spicy sauce

· Pork & prawns	15.50
· Tofu & vegetables 	15.00

WAN TAN CHIEN
Baked ravioli dumpling

· Pork & prawns	14.00
· Tofu & vegetables 	12.50

MIXED WRAPS & ROLLS (for 4 persons) 2 Banh Cuon prawns, 1 Goi Cuon, 1 Goi Cuon Vegi, 2 Cha Gio, 2 Cha Gio Vegi, 2 Wan Tan, 2 Cha Ca	46.50
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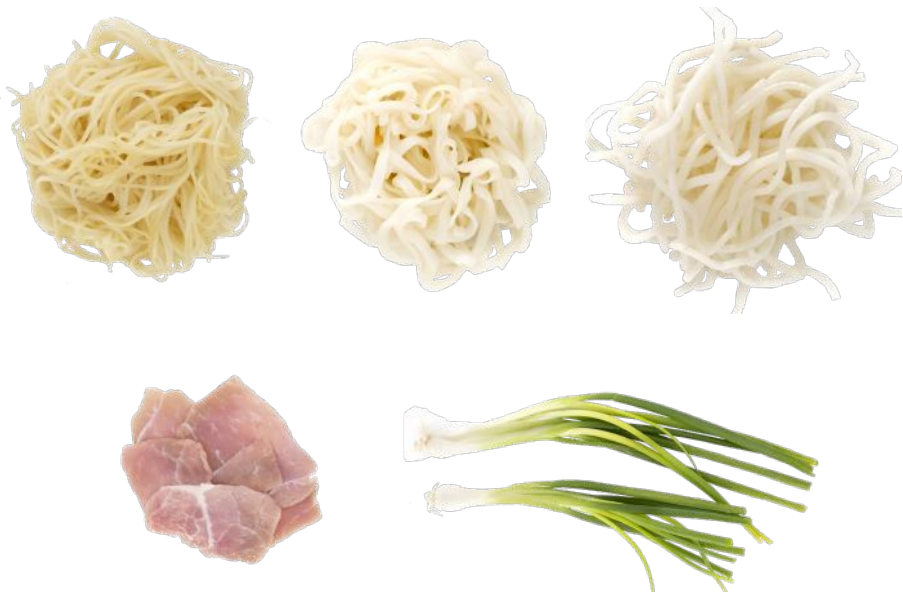
VIT BAM Finely chopped duck, served in a salad leaf with delicious homemade Hoi Sin sauce	17.50
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RAU CHIEN GION 
Vegetable tempura, mint yoghurt dip
16.50

NOODLES

with konjac noodles + 2.50 



MI XAO
Stir - fried egg noodles, egg & vegetables

· Beef	28.50
· Chicken	28.50
· Prawns	27.50
· Tofu 	25.50
· Cuttlefish	26.50

HU TIEU XAO 
Stir - fried rice noodles, egg, vegetables & peanuts

· Beef	28.50
· Chicken	28.50
· Prawns	27.50
· Tofu 	25.50
· Cuttlefish	26.50



MI XAO GION HAI SAN Chef's Special
Crispy fried egg noodles in tangy sauce with
prawns, cuttlefish, pork, black mushrooms
& vegetables

31.50

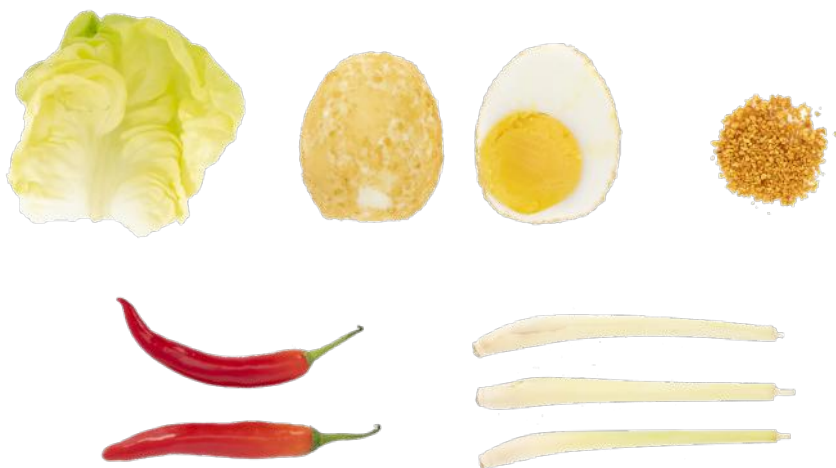
MIEN XAO

Stir- fried glass noodles, egg
& vegetables

· Beef	28.50
· Chicken	28.50
· Prawns	27.50
· Tofu 	25.50
· Cuttlefish	26.50



SALADS



LARB GAI

Minced chicken, onions, fresh beans,
coriander & mint, in a light lime sauce,
with rice

28.50



GOI SAIGON

Glass noodle salad, fresh herbs, celery, peanuts & pickled vegetables

· Chicken	27.50
· Beef	27.50
· Prawns	26.50
· Duck	29.50
· Tofu  	25.50

GOI PAPAYA

Papaya salad, fresh herbs, peanuts & chili

· Vegan 	20.50
· Beef	25.50
· Prawns	25.50
· Chicken	25.50

BUN CHA GIO

Rice noodle salad, spring rolls, mint, peanuts & mung bean sprouts

· Beef	28.50
· Prawns	27.50
· Tofu 	26.50
· Chicken	27.50

GOI VEGAN

Vegan superfood salad with quinoa, chickpeas, cabbage, green peas, cucumber, carrots, vegan summer rolls, lettuce, and a light olive oil dressing

25.00



SOUPS



SAIGON'S house specialty
Our broth is made fresh daily without additives

PHỞ

Rice noodle or glass noodle soup following the traditional southern Vietnamese recipe, coriander, spring onion and mung bean sprouts

- | | |
|---|-------|
| · Beef | 26.50 |
| · Chicken | 26.50 |
| · Prawns | 26.50 |
| · Tofu & vegetables (with vegetable broth on request)   | 25.50 |
| · Tilapia fish | 25.50 |

BUN BO HUE

Lemongrass soup with rice noodles, banana flowers, coriander & mung bean sprouts

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|--------------|-------|
| · Beef | 29.50 |
| · Wagyu-Beef | 38.50 |

BUN MANG VIT

Rice noodle soup with duck, bamboo sprouts, coriander & black mushrooms 29.50

SOUP MI

Egg noodle soup with chicken broth & coriander

- | | |
|---------------------|-------|
| · Chicken | 28.00 |
| · Prawns | 27.00 |
| · Tofu & vegetables | 26.00 |

SOUP WAN TAN MI

Egg noodle soup with Wan Tan ravioli, coriander & vegetable
Fillings: pork & prawns or tofu & vegetables

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|-----------|-------|
| · Small | 16.50 |
| · Regular | 25.50 |

MIEN GA

Glass noodle soup with chicken, dried bamboo, coriander & half egg 28.50

HU TIEU NAM VANG Chef's Special
Rice noodle soup with special marinated
pork, prawns & vegetables

28.50



PHO WAGYU BEEF
Beef broth with Wagyu-beef

36.50



mit konjac noodles
+ vegetables + 6.00

RICE DISHES



GA MAT ONG

Chicken thigh with honey sauce & vegetables

29.00

GA XA TRUNG

Roasted chicken with lemongrass, chilli & fried egg

30.50

GA CHIEN

Roasted chicken, spring onions & finely grated peanuts

28.50

HEO XA XIU

Marinated pork, vietnamese pickles & ginger rice

27.50

BO LUI

Beef skewers marinated with lemongrass, spring onions & finely grated peanuts

29.50

TOM TIEU

Prawns with pepper sauce & vegetables

27.50

BO XAO RAU MUNG

Beef with water spinach

29.50

TOFU RAU MUNG

Fried tofu with water spinach & egg

26.50

CARY CA/GA

Yellow curry with tilapia fish or chicken & potatoes

28.50

CA LA QUE

Baked tilapia fish with a sweet thai basil sauce & bell peppers

27.00

TOFU DAU

Fried tofu with soy bean sauce, egg, glass noodles & champignons

26.50

VIT CHIEN

Roasted duck breast with oyster sauce
& vegetables

30.50



BO BAM



Minced beef, champignons, vegetables
& chili

27.50

Each dish is served with Jasmine rice

On request:

- Fried rice - extra charge + 4.00
- Whole grain rice - extra charge + 2.00

ASIAN SPECIALS



SATAY SKEWERS



Chicken skewer with creamy peanut sauce

17.50

TOM KA GAI

Chicken soup with coconut milk, champignon, cabbage, tomatoes & kaffir lime leaves, rice

27.50

TOM YAM GUNG



Spicy prawns soup with vegetables & thai chili, rice

27.50

RED CURRY



Panang curry with vegetables, fish sauce & thai basil, rice

· Chicken	28.50
· Beef	28.50
· Prawns	27.50
· Tofu & mushrooms	26.50
· Duck	30.50

GREEN CURRY



Spicy curry with vegetables, fish sauce & Thai basil, rice

· Chicken	28.50
· Beef	28.50
· Prawns	27.50
· Tofu & mushrooms	26.50
· Duck	30.50

POULET SATAY

Mama Nhan's Sataysauce with chicken, leek & finely grated peanuts, rice

28.50

CASHEW



Spicy soybean sauce & roasted cashew nuts, rice

· Beef	28.50
· Chicken	28.50
· Tofu	26.50

BUTTER CHICKEN



Indian butter sauce with tender chicken thigh, rice

28.00



CHOP SUEY   
Spicy sauce with vegetables & thai chili, reis

· Chicken	28.50
· Beef	28.50
· Prawns	27.50
· Tofu 	26.50



FRIED RICE
Fried rice with
vegetables & egg

· Tofu 	24.50
· Chicken	26.50
· Prawns	25.50
· Beef	26.50

Whole - grain rice extra charge	2.00
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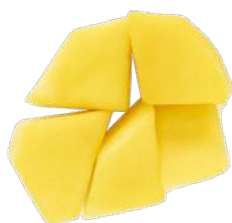
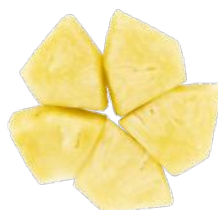
EXTRAS

only in combination with a main course



Fried egg	3.50
Asian seasonal vegetables	14.00
Canh, chicken broth with vegetables	12.50
Portion Fried Rice	8.50
RAU MUNG	
Vietnamese spinach with garlic & chili	15.50

DESSERTS



MANGO LASSI

Homemade

7.00

CHUOI CHIEN

Fried banana or mango bathed with vanilla ice cream

12.50

FRESH FRUITS



Pineapple or mango

8.50

CHÉ CHUOI



Banana tapioca with warm coconut milk and roasted peanuts

9.50

BAHN BAO CHI

Rice dumplings with sesame and peanuts

4.00

CHE DAU TRANG



Traditional dessert with white beans and coconut milk

9.00

MANGO STICKY RICE



Sticky Rice, fresh mango and coconut milk

15.50



KEM SAIGON 🌿
Vegan chocolate ice cream, fresh
mango

10.50

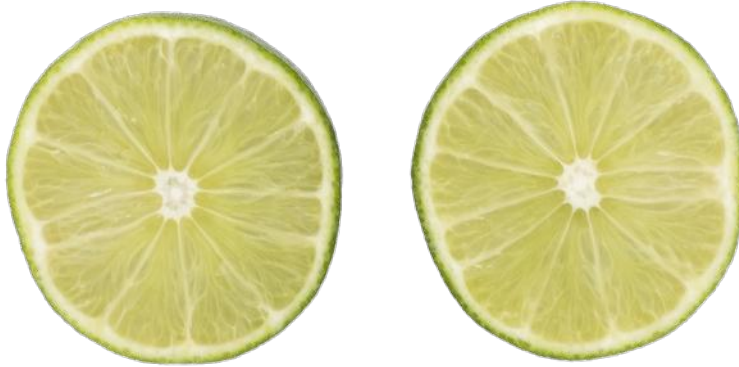


DESSERT VARIATION 🌿
Rice flour dumplings with sesame
and peanuts, two different Ché with
coconut milk, fresh pineapple

16.00

DRINKS

Incl. VAT



COFFEE & TEA

Green tea, jasmin tea, black tea	5.00
Ginger tea, mint tea	5.00
Café Sua, vietnamese Drip - coffee with condensed milk	6.50
Café Sua Da, vietnamese ice coffee	6.50
Café Crème, Espresso	5.00
Cappuccino, double espresso	5.50
Espresso macchiato	5.00
Latte m acchiato	6.00

NON-ALCOHOLIC DRINKS

Homemade lime juice	4.7dl	5.50
Homemade rosehip ice - tea	4.7dl	5.50
Homemade juice with passionfruit & apple	4.7dl	5.50
Homemade pandan tea, sugarfree	4.7dl	5.50
Coca Cola, Coca Cola Zero	3.3dl	5.00
Piz Sardona Still, Piz Sardona Sparkling	4dl	6.00
Tonic Fever Tree	2dl	5.00
Ginger Ale Fever Tree	2dl	5.00
Ginger Beer Fever Tree	2dl	5.00
Nycha Kombucha	3.3dl	6.00
Red Bull	2.5dl	5.50
Coconutwater	2.8dl	6.50
El Tony Mate	3.3dl	5.50
Rivella	3.3dl	5.00
Apfelschorle	3.3dl	5.00
ZH Wasser still	5dl	3.00
ZH Wasser still	10dl	6.00

BEER

Saigon Beer	3.3dl	7.00
Singha Beer	3.3dl	7.00
Chang Beer	3.3dl	7.00
Appenzeller Birra da Ris, ricebeer gluten free	3.3dl	6.00
Amboss Weissbier	5dl	8.00
Amboss non-alcoholic	3.3dl	6.50
Draft Amboss Blonde	3dl / 5.00	5dl / 8.00
Draft Amboss Amber	3dl / 5.50	5dl / 8.50

PROSECCO

Prosecco Treviso DOC Extra Dry (Italy)	1dl / 8.00	7.5dl / 55.00
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WHITE WINE

Sauvignon blanc AOC Valais, Médaille d'Or Gran Prix du Vin	1dl / 7.50	7.5dl / 50.00
Suisse Chardonnay AOC du Valais (Switzerland))	1dl / 7.50	7.5dl / 50.00
Riesling Kabinett (Germany)	1dl / 8.00	7.5dl / 55.00

ROSÉ

Delaire Rosé - 100% Cabernet Franc (South Africa)	1dl / 5.90	7.5dl / 41.00
Caves D'Esclans, Whispering Angel, Côtes de Provence AOC (FR)	1dl / 9.00	7.5dl / 63.00

RED WINE

Primitivo di Manduria, Contessa Carola (Italy)	1dl / 6.90	7.5dl / 49.00
Via Norte Infante, Ribera del Duero D.O. (Spain)	1dl / 6.90	7.5dl / 49.00
Valpolicella Class. Sup. DOC Ripasso (Italy)	1dl / 9.00	7.5dl / 63.00

DIGESTIFS & APERO

Ramazzotti	30%	4cl	8.00
Campari	23%	4cl	8.00
Cynar	16.5%	4cl	8.00
Averna	29%	4cl	8.00
Aperol	11%	4cl	8.00
Appenzeller	29%	2cl	6.00
Martini bianco & rosso	23%	4cl	8.00

LIQUORS

Amaretto	28%	4cl	8.00
Baileys	17%	4cl	8.00
Gin Bombay	40%	4cl	12.00
Gin Hendrick's	41.4%	4cl	12.00
Bacardi Superior	37.5%	4cl	12.00
Havana Club	40%	4cl	12.00
Vodka Absolut	40%	4cl	12.00
Pimm's No.1	25%	4cl	12.00
Johnnie Walker Black Label	40%	4cl	14.00
Remy Martin Cognac	40%	4cl	12.00
Grappa di Moscato	41%	4cl	12.00
Grappa di Brunello L'Anima di Vergani	42%	4cl	13.00
Grappa ELIGO dell'Ornellaia	40%	4cl	15.00
Mei Kuei Li Chiew, chin. Rosenschnaps	54%	4cl	12.00

DRINKS

SAIGON SPRITZ	
Passion fruit, apple juice, Prosecco	12.50
APÉROL SPRITZ	
Apérol, Prosecco	12.50
CAMPARI SPRITZ	
Campari, Prosecco	12.50
CAMPARI ORANGE	
Campari, orange juice	12.50
HUGO	
Prosecco, ederflower, mint, lime	12.50
MOSCOW MULE	
Vodka, Ginger Beer	14.50
White wine sour/sweet	9.50

ADDITIONAL DRINKS TO SPIRIT

Tonic Water, Ginger Ale, Coca Cola, Coca Cola Zero	3.50
Red Bull	5.00



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