



Saigon³ Street



FEASTING MENUS

Welcome to Saigon Street! Not quite fine dining, more fun dining, our menu takes classic and regional Vietnamese dishes and gives them a modern spin. A rich and diverse cuisine that exhibits a wonderfully intoxicating combination of the raw and the cooked, the hot and the cold, the sweet and sour. Light, fresh and healthy, dishes to be savoured and dishes to be shared.

We love large groups at Saigon Street and have prepared a selection of menus showcasing our delicious dining options. Whether you are hosting a family group of 12 guests or want to take over Saigon Street for the night, we are excited to deliver to you a menu that suits your event. We also have a purpose built private dining room with its own bar and kitchen, kind of like your own private restaurant.

Here are our dining options and beverage packages to choose from. Our very creative and talented kitchen team can also prepare a unique menu to suit your preferences.

Each menu offers vegetarian options (v) and also identifies dishes which contain gluten (G) and pork (P) for your convenience.

For further details please contact info@saigonstreetbali.com



Saigon Street
250,000++
Feasting menu

All our
menus are
designed
to share!

Something To Nibble on (Please choose 3)

Tuna tartare & wasabi leaf roll, soy yuzu dip and wasabi tobiko (G)

Pok pok chicken wings, crispy fried with sweet chilli

La lot leaf with roast pork belly and cashew nuts and pomelo, hot mint (P)

Snapper and prawn dumplings with a chau shu sauce served viet style in a lettuce cups

Asparagus, beetroot and radish rice paper roll with avocado and sweet corn, young coconut and spearmint nuoc cham (V)

Steamed shredded chicken with Vietnamese slaw, nuoc cham

Curries, Wet dishes and Grill (Please choose 3)

Dalat Curry of roast pumpkin & eggplant curry with basil and cashew (V)

Wok fried prawns with mountain spices, spring onion & bamboo shoots served in a coconut

Pork belly, simmered with caramel and black pepper, in a clay pot (P)

Mahi Mahi Cha Ca marinated with turmeric, spring onion and dill, wrapped in a banana leaf with noodles and grilled on our wood

Milk and longan honey marinated chicken grilled with lemon leaves, lemongrass, ginger and cumquat

Side dishes (all included)

Wok fried lettuce with black bean and ginger (V)

Morning glory stirfried with garlic, chilli and soy (V)

Steamed rice or Bun noodle (V)

Complimentary still water

(V) vegetarian, (P) contains pork, (G) contains gluten

Menu is subject to change without notice. Prices are subject to 10% government tax and 7% service charge



Saigon Street
350,000++
Feasting menu

All our
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Something To Nibble on (Please choose 4)

- San choy bao of mushrooms, water chestnuts & bamboo shoots, soy and ginger (V) (G)
- Tuna tartare & wasabi leaf roll, soy yuzu dip and wasabi tobiko (G)
- Green rice fried tiger prawns, chilli and lime nuoc cham, lettuce wraps, fragrant herbs and pickled papaya
- Bo La Lot, grilled minced wagyu beef in betel leaves with Mrs T's magical sauce
- Peking duck spring onion and cucumber, rice paper roll with hoi sin (G)
- Edamame, avocado and bean salad with green tea soba noodles, ponzu dressing and crispy black sesame rice crackers (V)

Curries, Wet dishes and Grill (Please choose 3)

- Dalat curry of roast pumpkin & eggplant curry with basil cash (V)
- Wok fried prawns with mountain spices, spring onion & bamboo shoots served in a coconut
- Rare chargrilled & sliced sirloin with tomatoes, watercress, fresh green peppercorns, a lemongrass, chili and lime dressing served with a side of sweet potato fries
- Mahi Mahi Cha Ca marinated with turmeric, spring onion and dill, wrapped in a banana leaf with noodles and grilled on our wood fired BBQ
- Milk and longan honey marinated chicken grilled with lemon leaves, lemongrass, ginger and cumquat

Side dishes (all included)

- Wok fried lettuce with black bean and ginger (V)
- Morning glory stirfried with garlic, chilli and soy (V)
- Sweet potato fries with Vietnamese five spice salt & spiced mayo (V)
- Stirfried wings bean and mushroom with ginger, spring onion and soy (V)
- Steamed rice or Bun noodle (V)

SWEET TREATS (all included)

- Coconut jam ball
- Sesame balls stuffed with bittersweet chocolate
- Coconut balls with salted caramel

Complimentary still water

(V) vegetarian, (P) contains pork, (G) contains gluten

Menu is subject to change without notice. Prices are subject to 10% government tax and 7% service charge

Coffee (Please choose on the day)

Vietnamese style drip filter coffee
Hanoi Style, a rich dark long black or Hoi An Style,
sweetened condensed milk, like an 'exotic latte'

Segafredo Coffee

Espresso or long black, Café Latte, macchiato, cappuccino



Saigon Street
450,000++
Feasting menu

All our
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designed to
share!

Something To Nibble on (Please choose 4)

- Betel leaf wrap with ceviche of mahi mahi, ginger flower, chili & lime, flying fish caviar
- Crispy pork belly steamed bun with pickled cucumber spring onion, coriander, sweet chilli, and baby romaine lettuce (P)
- Snapper and prawn dumplings with a chau shu sauce served viet style in a lettuce cups
- Coconut roast rock lobster roll with rambutan and Thai basil
- Peking duck, spring onion & cucumber, rice paper roll with hoi sin (G)
- Edamame, avocado and bean salad with green tea soba noodles, ponzu dressing and crispy black sesame rice cracker (V)
- Bo la lot, grilled minced beef in betel leaves, with Mrs T's magical sauce

Pho and friends (please choose on the day)

- Wagyu beef, with raw sirloin, braised brisket and tail
- Free range chicken pho with a soft cooked egg
- Sweet corn broth with nasturtium leaf 'dumplings' with sugar snap pea, baby corn, cherry tomatoes and mushrooms, green chilli herb sauce (V)

Curries, Wet dishes and Grill (Please choose 3)

- Rare chargrilled & sliced sirloin with tomatoes, watercress, fresh green peppercorns, a lemongrass, chili and lime dressing served with a side of sweet potato fries
- Dalat curry of roast pumpkin & eggplant curry with basil and cash (V)
- Pork belly, simmered with caramel and black pepper, in a clay pot (P)
- Grilled slipper lobster, brushed with Hoi An chilli sauce and served with mixed leaves and bun noodles
- Mahi Mahi Cha Ca marinated with turmeric, spring onion and dill, wrapped in a banana leaf with noodles and grilled on our wood fired BBQ
- Milk and longan honey marinated chicken grilled with lemon leaves, lemongrass, ginger and cumquat

Side dishes (all included)

- Special Vietnamese fried rice with toasted coconut, lotus seeds vegetables with or without chinese sausage (P)
- Wok fried lettuce with black bean and ginger (V)
- Morning glory stirfried with garlic, chilli and soy (V)
- Sweet potato fries with Vietnamese five spice salt, spicy mayo (V)
- Grilled sweet corn with coriander and chili butter (V)

DESSERTS (Served on a share platters)

- Banana spring rolls with passionfruit sorbet
- Coconut jam balls
- Sesame balls stuffed with bittersweet chocolate
- Coconut balls with salted caramel
- Meringue coated passionfruit sorbet with choc-mint icecream, mango sauce

Complimentary still water

(V) vegetarian, (P) contains pork, (G) contains gluten

Menu is subject to change without notice. Prices are subject to 10% government tax and 7% service charge

Coffee (Please choose on the day)

Vietnamese style drip filter coffee
Hanoi Style, a rich dark long black or
Hoi An Style, sweetened condensed milk,
like an "exotic latte"

Coffee

Espresso or long black, Café Latte,
macchiato, cappuccino



Saigon Street Starter Beverage Package

RP.440,000++ for 2 hours,
 RP.200,00++ for each
 hour after
 Includes: Choice of
 3 Cocktails

The following drinks are all included..

Beer

Bintang / San Miguel Light

Spirits selection (served with your choice of mixes)

Smirnoff Vodka

Gordon's Gin

Jose Cuervo Tequila

Bacardi Light

Johnnie Walker Red Label

Jim Beam Bourbon

Wine selection

Ventisquero Classico Sauvignon Blanc, Chile

2014 Ventisquero Reserva Cabernet Sauvignon, Valle del Maipo, Chile

Cocktails (Please choose 3)

CUCUMBER CRUSH

Cucumber & mint are muddled and shaken with Gordon's dry gin, triple sec, lime juice and served over crushed ice

VIETPOLITAN

Triplesec, vodka, red dragon fruit, mint and cranberry juice shaken and served martini style

WATERMELON MARGARITA

Jose' Cuervo Especial Silver tequilla, triple sec, fresh watermelon and lime are blended and served with a kaffir lime salted rim. Frozen or classic - you decide

HANOI HUSTLER

Bourbon, vanilla liqueur, grilled pineapple and local orange shaken and on the rocks

HOI AN HONEY SPRITZ

Vodka, triple sec, balinese honey, chia seeds, fresh basil are shaken with a squeeze of fresh lime and a dash of soda

SAIGON SAMMY

Light rum, fresh strawberries, lemon, basil, topped with Soda

COCO PANDAN MOJITO

White rum, coconut liqueur, coconut cream, mint, shaken and topped with soda, toasted coconut and mint

MEKONG MULE

Gold rum, lychee liqueur, chili and ginger, shaken and topped with house made ginger beer

NUOC MIA PUNCH

A drink to share... white rum, peach liqueur, muddled orange, lemon, dragon fruit, strawberry, lychee and served in a carafe topped with sugarcane juice



WE ARE ALSO HAPPY TO PROVIDE GUESTS WITH BEVERAGE ON CONSUMPTION. PLEASE ASK FOR OUR FULL DRINKS LIST AND PRICES.

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Saigon Street Premium Beverage Package

RP.590,000++ for 2 hours,
RP.250,00++ for each
hour after

Includes: Choice of
4 Cocktails

Cocktails (Please choose 4)

CUCUMBER CRUSH

Cucumber & mint are muddled and shaken with Gordon's dry gin, triple sec, lime juice and served over crushed ice

VIETPOLITAN

Triplesec, vodka, red dragon fruit, mint and cranberry juice shaken and served martini style

WATERMELON MARGARITA

Jose' Cuervo Especial Silver tequilla, triple sec, fresh watermelon and lime are blended and served with a kaffir lime salted rim. Frozen or classic - you decide

HANOI HUSTLER

Bourbon, vanilla liqueur, grilled pineapple and local orange shaken and on the rocks

HOI AN HONEY SPRITZ

Vodka, triplesec, balinese honey, chia seeds, fresh basil are shaken with a squeeze of fresh lime and a dash of soda

SAIGON SAMMY

Light rum, fresh strawberries, lemon, basil, topped with Soda

COCO PANDAN MOJITO

White rum, coconut liqueur, coconut cream, mint, shaken and topped with soda, toasted coconut and mint

GINGER DRAGON

Ginger liqueur, vodka, fresh dragon fruit, sugarcane juice and topped with house made ginger ale. Served tall

NUOC MIA PUNCH

White rum, peach liqueur, muddled orange, lemon, dragon fruit, strawberry, lychee and served in a carafe topped with sugarcane juice

VIET ESPRESSO MARTINI

A twist on a classic espresso martini, vodka, coffee liqueur and Vietnamese espresso shaken and poured over sweetened condensed milk

The following drinks are all included..

Beer

Bintang / San Miguel Light

Spirits selection (served with your choice of mixes)

Belvedere Vodka

Tanqueray Gin

Jose Cuervo Tequila

Myers Rum

Johnnie Walker Black Label

Jim Beam Bourbon

Wine Selection

NV Domain Chandon Brut, Yarra Valley, Australia

2014 Woven Stone Sauvignon Blanc, Kapiti Coast, New Zealand

2014 Keiken Malbec, Mendoza, Argentina

WE ARE ALSO HAPPY TO PROVIDE GUESTS WITH BEVERAGE ON CONSUMPTION. PLEASE ASK FOR OUR FULL DRINKS LIST AND PRICES.



THE FINER DETAILS

Our function menus are available for 12 or more guests and must be confirmed 48 hours prior to reservation.

Our private dining room is available exclusively for groups of 30 or more guests and shared for groups of 12 or more.

It is available for a 3-hour period. Extended bookings are available upon request.

A deposit of 50% of the food menu is required upon confirmation of booking.

Please advise any specific dietary requirements and menu selection at this time.

Cancellations less than 48 hours prior to function will result in loss of deposit.

Confirmed numbers will need to be no later than 48 hours before the date of the booking.

Cancellation or no show of any guests after this 48-hour period will be charged 100% of the selected menu charge.

Please note we are unable to split bills but are happy to take multiple payment methods on the night, i.e. card and cash, if needed.

Menu and drinks offerings are subject to change.

CONTACT:

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