

Chef's Recommendations

- 1a. **Jumbo Lobster Tail**.....\$22.95
(9 oz. Lobster tail served w/mixed vegetables and chef's spicy tomato sauce. Served w/house red rice or steamed rice)
- b. **Soft Shell Crab w/Spicy Tomato Sauce**.....\$16.95
(Fresh soft shell crab fried to perfection, sautéed in Chef's Special Spicy Tomato Sauce and stir-fried shrimps & scallops w/mixed vegetables. Served w/house red rice)
2. **Saigon's Steak (Shaking Beef) – Bo Luc Lac**\$11.95
(Cube tender steak and fried potato marinated in house sauce Served w/House lettuce in chef's special House Dressing and steamed rice)
- 3.* **Choice Shrimp or Chicken Hot & Sour in Hot Pot – Canh Chua Tom hay Ga**.....\$12.95
(Combination of shrimp or chicken, bean sprouts, celery, tomato, lemon grass, all simmered in Chef's Special Hot & Sour Soup, Served in flaming hot pot w/steamed rice.)
- 4.* **Vermicelli w/Curry Chicken or Shrimp – Bun Ca Ri hay Ga**.....\$11.95
(Combination of chicken or shrimp, potato, sweet potato, carrot, and onion sautéed in lemon grass flavor, rich coconut milk, and spicy curry sauce.)
5. **Grilled Scallop & Shrimp w/Vermicelli – Bun Scallop**\$12.95
(3 skewers of scallop & shrimp marinated in special sauce and grilled to perfection Served w/vermicelli and green lettuce in our huge bowl accompanied w/Nuoc. Mam)
6. **Cellophane Noodles (Stir-Fried) w/Seafood**.....\$12.95
Scallop, shrimp, crabmeat stir-fried w/bean sprouts, scallion Served w/green leaf & NuocMam.)
- 7.* **Caramel Pork w/Black peppers – Heo Kho Tieu**\$12.95
(Marinated in Chef's Special Caramel Sauce and served w/ House lettuce or steam veg. and steamed rice-Entree in clay pot.)
- 8a. **Vermicelli w/Grilled Lemon Chicken – Bun Ga Nuong Chanh**..... \$11.95
(Chicken skewers marinated in special lemon sauce and grilled to perfection. Served w/ vermicelli and house lettuce in our huge bowl accompanied w/ NuocMam.)
- b. **Grilled Lemon Chicken w/House Red Rice**\$11.95
(Chicken skewers marinated in special lemon sauce and grilled to perfection. Served w/green leaf, sliced tomatoes, cucumber and house red rice & NuocMam.)
- 9.* **Summer Seafood w/Mixed Vegetables & Basil**.....\$12.95
(Scallop, shrimp, and mixed vegetables sautéed in Chef's Special Hot Chili Basil Sauce, Served w/steamed rice.)
- 10a.* **Scallop & Shrimp Sautéed w/ Garlic Sauce**\$12.95
(Scallop, shrimp with snow peas & bell pepper cauli flower sautéed in Chef's Special Spicy Garlic Sauce. Served w/steamed rice.)
- b.* **Tofu Sautéed w/Garlic Sauce**\$10.95
(Tofu with snow peas, bell peppers and zucchini sautéed in Chef's special spicy garlic sauce.)
- 11.* **Whole Flounder w/Hot Chili Basil Sauce – Ca Chien Don**..... \$23-28
(Fresh whole flounder fried to perfection and sautéed in chef's Special Hot chili basil sauce, served w/steamed vegetables and steamed rice.)

* Hot & Spicy -- (Medium, Spicy, Kamikaze)

Lunch Specials

Monday – Saturday
11 a.m. – 2 p.m.

Served with choice of tomato egg drop or wonton soup and one fried spring roll

- Rice Clay Pot** \$7.50
Choice of chicken, shrimp or tofu
- *Vermicelli Lemongrass & Curry**..... \$7.95
Choice of chicken, shrimp, beef or tofu
- *Sautéed Ginger or Basil Sauce**..... \$6.95
Choice of chicken, shrimp, beef or tofu served w/steamed or fried rice
- Vegetables Stir-Fry In Brown Sauce** \$7.95
Choice of chicken, shrimp, beef or tofu served w/steamed or fried rice

Featured Dishes

- Steamed Seabass w/Soy Sauce**\$19.95
Topped with mushrooms, ground pork, vegetables and ginger served w/steamed rice
- Cellophane Chicken Noodle Soup**.....\$7.95
With shredded chicken and black fungus mushrooms served w/beansprouts and aromatic herbs

Monday – Saturday Lunch 11– 2

Monday – Thursday Dinner 5 – 9

Friday – Saturday 5 – 9:30

Closed Sunday

www.Saigon-Cuisine.net

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Authentic Vietnamese Cuisine

★★★★★

“Good Service”

Greensboro New & Record

“In the Triad’s Top 10 restaurants”

Style

“One of the seven best restaurants in the Triad”

Winston-Salem Journal

“Saveur’s Top 100 List of 2000”

Saveur Magazine

Welcome to Saigon Cuisine Restaurant. The characteristics of Vietnamese Cuisine - the flavors and textures - reveals many techniques and ingredients adopted from the Thai and the Chinese kitchen. The one most characteristic element in virtually every Vietnamese dish is NuocMam. It is used as flavoring in cooking and takes the place of salt. NuocMam is to the Vietnamese what soy sauce is to the Chinese. Vietnamese dishes are generally light in nature using little fat, even in stir-fried foods. Vietnamese food, therefore, is well suited to today's health and diet-conscious diners.

4205 High Point Road
Greensboro, NC 27407
(336) 294-9286

Grilled Fish Specials

Choice of sauces

Fresh basil leaves - onion, basil leaves, and our five spices.

Oyster garlic - garlic green onions and sweet oyster sauce.

Fresh tomato sauce - dices of fresh tomatoes, onion, garlic, green onion, and chopped cilantro.

Choice of fish:

Mahi Mahi	17
Ahi Tuna	18
Alaska wild caught salmon	18
Chilean seabass	20
Pacific halibut	19

(Halibut can also be caramelized in clay pot)

All fish dishes are served with steam veggies and steam rice

Appetizers

- 12a. **Fried Spring Rolls (2)** – Cha Gio.....\$3.95
(Crispy rice wrapped with a mixture of shrimp, pork cellophane noodle Served with green leaf, cilantro, cucumber, carrot, and NuocMam.)
- b. **Saigon’s Fried Shrimp Tails (3)**.....\$6.50
(Crispy rice wrapped with a mixture of pork, cellophane noodle, and whole shrimp. Served with green leaf, cilantro, cucumber, carrot and NuocMam.)
13. **Fresh Spring Rolls (2)** Goi Cuon\$4.25
(Rice paper wrapped with vermicelli, shrimp BBQ pork, cilantro and basil Served w/Chef’s special peanut sauce)
14. **Papaya Fresh Spring Rolls (2)** – Goi Cuon Du Du\$4.25
(Rice paper wrapped with shredded papaya, carrot, shrimp, BBQ peanuts and basil served w/NuocMam.)
15. **Two Seasons Spring Rolls (2)**\$4.95
(Fried and fresh spring roll)
16. **Three Seasons Spring Roll (3)**\$6.95
(Fried fresh and papaya spring roll)
17. **Roast Quail (4) – Chim Cut Roti**.....\$9.50
(Marinated in Special Sauce and roasted to golden brown Served w/green lettuce in Chef’s Special House Dressing and lime juice
- 18.*a. **Papaya Salad w/Shrimp and Pork-** Goi Du Du Tom Thit.....\$9.50
(Shredded papaya carrot, shrimp and BBQ pork in Chef’s Special House Dressing Served w/chopped basil, cilantro, dried onion and touch of Vietnamese Hot sauce
- *b. **Lotus Salad w/Shrimp (or Tofu)** – Goi Ngo Sen.....\$9.50
(Lotus roots, carrots, peanuts, dried scallions, fresh mint leaves and served in Chef’s Special House Dressing
19. **Fried wonton (6)**\$3.75
20. **Saigon’s Fried Chicken Wings (6)**\$5.50
- 21a. **Grilled Shrimp Skewers** – Tom Nuong.....\$5.50
- b. **Grilled Chicken Skewers** – Ga Nuong.....\$5.50
22. **Saigon’s Appetizer Combo** (For 2)\$11.50
Includes:

Fried Spring Roll
Fresh Spring Roll
Fried Chicken Wings
Grilled Lemon Chicken
Fried Wonton

Soup

23. **Crabmeat & Asparagus Soup** – Soup Mang Cua.....\$3.95
24. **Cellophane Noodle Soup w/Chicken** – Soup Mien Ga.....\$3.95

Vegetarian

Vermicelli Dishes Are Served w/House Lettuce and NuocMam.

- 25a. **Vegetarian Fried Spring Roll** – Cha Gio Chay\$3.95
- b. **Vegetarian Fresh Spring Roll** – Goi Cuon Chay.....\$4.25
26. **Sautéed Mixed Vegetables w/Tofu** – Dau Hu Xao Rau\$9.95
27. **Buddah Delight w/Crispy Noodles** – Mi Xao Chay.....\$10.95
(Vietnamese crispy noodle topped w/vegetables and tofu.)

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28. **Vermicelli w/Fried Spring Rolls** – Bun Cha Gio Chay.....\$9.50
(A combination of vermicelli, vegetarian fried spring rolls and House lettuce. Served in w/NuocMam.)
- 29.* **Vermicelli w/Tofu Lemon Grass & Curry** – Bun Tofu Xao Lan.....\$9.95
- 30.* **Vermicelli w/Curry Tofu** – Bun Cari Dau Hu\$10.95
(Combination of Tofu, potato, sweet potato carrot and onion sautéed in lemon grass flavor rich coconut milk and spicy curry sauce.)
- 31.* **Vermicelli w/Tofu Ginger** – Bun Tofu Xao Gung\$9.95
- 32.* **Sauteed Tofu Lemon Grass in Clay Pot** – Dau Hu Xa Ot.....10.50
Served w/Lettuce or steam vegetables and steam rice
33. **Vegetable Fried Rice Special** – Com Chien Chay\$9.95
34. **Soft Egg Noodles w/Tofu & Vegetable** – Mi Xao Mem Chay\$10.95
(A combination of soft egg noodles, tofu, and mixed vegetables)
35. **Stir-Fried Rice Noodles w/Tofu & Vegetables**\$10.95
(A combination of rice noodles tofu, and mixed vegetables topped w/crushed peanut and served w/green leaf)
36. **Stir-Fried Cellophane Noodles w/ Tofu & Vegetables**.....\$10.95
(A combination of cellophane noodles tofu and mixed vegetables

Noodles Vermicellies

Vermicelli Are Served With House Lettuce and NuocMam.

37. **Rice Noodle soup w/ Beef** – Pho Dac Biet\$9.50
(Sliced beef and meatball in steaming beef broth. Served with fresh bean sprouts and basil)
38. **Saigon Noodle Soup w/Shrimp & Pork** – Hu Tieu Tom Thit\$9.50
(Shrimp and BBQ pork in steaming chicken broth. Served w/fresh sprouts and cilantro)
39. **Egg Noodle Soup Combination** – Mi soup Thap Cam\$9.50
(Shrimp, crabmeat and BBQ pork in steaming chicken broth. Served w/fresh sprouts and cilantro)
40. **Vermicelli w/Fried Spring Rolls** – Bun Cha Gio\$9.50
41. **Saigon’s Grilled Pork w/Vermicelli** – Bun Sai Gon\$10.50
(Grilled pork marinated in NuocMam. Served w/vermicelli and house lettuce.)
42. **Vermicelli w/Grilled Pork & Fried Spring Roll**.....\$10.50
43. **Vermicelli w/Grilled Jumbo Shrimp** – Bun Tom Nuong.....\$11.95
44. **Saigon’s Crispy Noodles Special** – Mi Xao Don.....\$11.95
(Vietnamese crispy egg noodles topped with shrimp, pork, beef, chicken, and mixed vegetable in house sauce.)
45. **Saigon’s Soft Noodles Special** – Mi Xao Mem.....\$11.95
(Vietnamese egg noodles topped with shrimp, pork, beef, chicken, and mixed vegetables in house sauce.)
46. **Soft Rice Stick Noodles Special** – Pho Xao Mem.....\$11.95
(Vietnamese rice stick noodles topped with shrimp, pork, beef, chicken, and mixed vegetables in chef’s house sauce.)
47. **Stir-Fried Rice Noodles Special** – Banh Pho Xao\$11.95
(Rice noodles stir-fried w/shrimp, chicken, beef, pork, scallions, and bean sprouts. Served with green leaf & topped w/crushed peanuts.)

Chicken

Vermicelli Dishes Are Served w/House Lettuce and NuocMam.

- 48.* **Chicken Sautéed In Ginger Sauce in Clay Pot** – Ga Xao Gung10.95
(Served w/House lettuce or steamed vegetables and rice)
- 49.* **Chicken Sautéed In Lemon Grass Sauce in Clay Pot** – Ga Xao Xa Ot..... \$10.95
(Served w/House lettuce or steamed vegetables and rice)
- 50.* **Chicken Sautéed w/Basil** – Ga Xao Rau Que.....\$10.95
- 51.* **Chicken Sautéed In Lemon Grass & Curry** – Ga Xao Lan.....\$10.95
52. **Chicken Sautéed w/Fresh Broccoli** – Ga Xao Bong Cai.....\$10.50
53. **Chicken Sautéed w/Mixed Vegetables** – Ga Xao Rau.....\$10.50
- 54.* **Vermicelli w/Ginger Chicken** – Bun Ga Gung.....\$10.50
- 55.* **Vermicelli w/Lemon Grass Chicken** – Bun Ga Xa Ot.....\$10.50
- 56.* **Vermicelli w/Lemon Grass & Curry Chicken**\$10.50

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Beef

- 57.* **Beef Sautéed In Ginger Sauce** – Bo Xao Gung.....\$10.95
- 58.* **Beef Sautéed In Lemon Grass Sauce** – Bo Xao Xa Ot.....\$10.95
- 59.* **Beef Sautéed w/Basil** – Bo Xao Rau Que.....\$10.95
60. **Beef Sautéed w/Fresh Broccoli** – Bo Xao Bong Cai\$10.50
61. **Beef Sautéed w/Mixed Vegetables** – Bo Xao Rau\$10.50
- 62.* **Vermicelli w/Ginger Beef** – Bun Bo Xao Gung\$10.50
- 63.* **Vermicelli w/Lemon Grass Beef** – Bun Bo Xao Xa Ot\$10.50
- 64.* **Vermicelli w/Lemon Grass & Curry Beef** – Bun Bo Xao Lan.....\$10.50

Seafood

Vermicelli Dishes Are Served w/House Lettuce and NuocMam.

- 65.* **Vermicelli w/Scallop Lemon Grass** – Scallop Xao Xa Ot.....\$10.95
- 66.* **Caramel Shrimp in Clay Pot** – Tom Rim Mang.....\$12.50
(Served w/house lettuce or steamed vegetables and rice)
- 67.* **Sautéed Spicy Shrimp** – Tom Xao Cay\$11.50
(Shrimp, pineapple, carrot, celery, and snow peas cauli flower sautéed in Chef’s Special Sweet and Spicy Sauce.)
- 68.* **Shrimp Sautéed w/Lemon Grass in Clay Pot**\$12.95
(Served w/house lettuce or steamed vegetables and rice.)
- 69.* **Shrimp Sautéed w/Ginger in Clay Pot** – Tom Xao Gung\$12.95
(Served w/house lettuce or steam veg. and rice.)
70. **Shrimp Sautéed w/Fresh Broccoli** – Tom Xao Bong Cai\$10.50
71. **Shrimp Sautéed w/Mixed Vegetables** – Tom Xao Rau.....\$10.50
72. **Saigon’s Seafood Special** – Do Bien Xao Thanh Cam.....\$11.95
(Jumbo shrimp, scallops, crabmeat, and mixed vegetables sautéed in Chef’s Special House Sauce.)
- 73.* **Vermicelli w/Shrimp Lemon Grass** – Bun Tom Xa Ot.....\$10.50
- 74.* **Vermicelli w/Shrimp Ginger** – Bun Tom Gung.....\$10.50
- 75.* **Vermicelli w/Shrimp Lemon Grass & Curry**\$10.50
- 76.* **Shrimp Sautéed w/Lemon Grass & Curry** – Tom Xao Lan\$11.50

Fried Rice

77. **Fried Rice** – Com Chien\$9.50
(Choice of chicken, beef, BBQ pork, or shrimp)
78. **Saigon’s Special Fried Rice** – Com Chien Thap Cam\$10.50
(Combination of shrimp, chicken, beef, BBQ pork).
79. **Extra Steamed Rice w/Entrée**.....\$1.00
- Vermicelli, Steamed Rice w/out Entrée**.....\$1.50
- Extra Vegetables**\$2.00
- Extra Meats**\$2.50
- Extra Bowl Sauce**\$2.50

Beverages

- Soft Drink** (Coke, Diet, Sprite) Cheerwine, P. lemonade - Nuoc Ngot.....\$1.50
- Iced Tea** - Tra Da\$1.50
- Hot Tea** (Jasmin) - Tra Nong\$1.50
- Regular Coffe, Decaf** - Ca Phe.....\$1.50
- Iced Vietnamese Coffe** - Ca Phe Sua Da\$3.50
- San Pelligrino**.....\$3.00
- Panna (Natural Spring Water)**.....\$3.00

Desserts

- Caramel Custard** – Banh Flan.....\$4.95
- Tiramisú** (Cake)\$4.95
- Banana On Fire w/Ice Cream** – Chuoi Chien Kem\$6.50

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