VE	EGETARIAN DISHES		NO	DODLE & RICE DISHES
1,	Choy Sum oyster Sauce / Cải Ngọt Xào Dầu Hào Stir fried choy sum with garlic and oyster sauce	14.0	1.	Chicken Fried Rice / Com Chiên Gà Stir fried rice with chicken, egg, pea, carrot & fried shallot
2.	Tofu & Vegetable / Cải Xào Nấm Với Đậu Hủ Stir fried tofu with fresh choy sum & mushroom	14.0		Carrot & med shallot
3.	Salt & Pepper Tofu / Đậu Hủ Rang Muối Crispy deep fried tofu with salt & pepper serve on fresh salad	14.0	2.	Seafood Fried Rice / Com Chiên Đồ Biển Stir fried rice with prawn and squid, egg, pea, carrot & fried shallot
4.	Sizzling Beancurd / Đậu Hủ Vĩ Sắt Stir fried beancurd with fresh mix vegetable	14.0		
5.	Steam Green Vegetable / Cải Luộc Steam green (seasonal) vegetable with lemongrass sauce on the side	14.0	3.	Vegetarian Fried Rice / Com Chiên Chay Stir fried rice with tofu, onion, egg, pea, carrot & mushroom
6.	Mix Vegetable with Oyster Sauce / Rau Cải Xào Dầu Hào Steam green (seasonal) vegetable with	14.0	4.	Pineapple Fried Rice / Com Xào Khóm Fried rice with pineapple, egg, onion & topped with fried shallot
	lemongrass sauce on the side			
CI	HEF'S SPECIAL		5.	Salted Fish Fried Rice / Com Chiên Cá Mặn Fried rice with cut choysum, egg,
1.	Vietnamese Shaking Diced Beef / Bò Lúc Lắc Premium beef cooked with crushed pepper, onion & salt pepper dipping sauce with garden salad	17.5		spring onion & salted fish
2.	Cashew Nut Chicken / Gà Xào Hạt Điều Stir fried chicken and fresh mix vegetable & mushroom in a tasty sauce topped with cashew nut	17.5	6.	Vietnamese Rice Noodle / Hů Tiếu Xào Stir fried rice noodle with mix seafood, carrot, beanshoot & chive serve fish sauce
3.	Pork Claypot / Thit Kho Tàu Pork belly and eggs slow cooked in coconut juice	17.5	7.	Vietnamese Eggs Noodle / Mì Xào
4.	Saigon Style Pork / Heo Xào Chua Ngọt Fillet pork stir fried with fresh pineapple, cucumber, tomato, capsicum with sweet chilli sauce	17.5		Stir fried egg noodle with mix seafood, choy sum, carrot & beanshoot
5.	Grill Pork Chop / Sườn Heo Nướng	18.5	8.	Pad Thai
	Marinate Pork cutlet grilled served with salad & Vietnamese fish sauce		0.	Thai Style stir fried rice noodle with chicken, beanshoot, spring onion and peanut, cut chilli,
6.	Garlic Lamb / Trừu Tỏi Lamb cubes in a homemade garlic sauce served with mix salad & tomato	18.5		lemon on top
7.	Seafood Claypot / Đồ Biển Nồi Đất Seafood stir fried with fresh vegetable & tofu in a hot claypot	20.0	9.	Mi Goreng Stir fried hokkein noodle with tomato, beashoot, chilli & fried shallot
8.	Traditional Fish Claypot / Cá Kho Fish cutlet slow cooked in coconut juice, pepper	20.5	10	
	& caramel top with spring onion & chilli (chef's recommendation)		10.	Singapore Noodle Stir fried Singapore style noodle with choy sum, curry powder, beanshoot in a tasty sauce
9.	Mango Prawn (seasonal only) / Tôm Nấu Xoài Local prawn cooked with fresh mango in coconut milk, chilli, spice & coriander	21.0		III a lasty sauce
10.	Scallop Ginger / Điệp Xào Gừng Stir fried scallop with ginger, onion in oyster sauce	24.0	11.	Steam Rice

## **DESSERTS**

1. Fried Ice-Cream

BEVERAGES

Homemade Ice Tea

6. Young Coconut Juice

7. Fresh Orange Juice

9. Watermelon (Seasonal)

12. Vietnamese Style Passion Fruit Juice

BYO Corkage Fee Applies \$1.00

8. Apple Juice

10. Ice Lychee

11. Ice Yogurt

Peach Ice Tea

1. Soft Drink Cans

2. Hot Tea

14.5

14.5

14.0

Choice of Chicken 15.5 Seafood 15.5

Choice of Chicken 15.5 Seafood 15.5

14.0

14.0

14.0

Choice of Beef 14.0

Choice of Beef 14.0 Chicken 14.0

2.5

Chicken 14.0

Seafood 14.0

Seafood 14.0

2.	Roast Pineapple with Ice- Cream	7.0
3.	Banana Fritters With Grand Marnier (orange liqueur)	7.0
4.	Banana Split	6.0
5.	Banana sticky Rice with Ice-Cream	6.5
6.	Vietnamese banana Ice - Cream	6.5
7.	Banana in coconut milk top with peanut	6.0
8.	Sunday Ice- Cream( 2 scoops)  Choice of chocolate, vanilla or strawberry	6.0
9.	Lychee Ice-Cream	6.0
10.	Oriental Ice-Cream Choice of Coconut, Taro, Green Tea (2 scoop)	7.0
11.	Mango with Sticky Rice (seasonal only)	12.0

(Jasmine, Lotus, Green Tea, Pandan Tea, Rice Tea)

3. Vietnamese Coffee with Condensed Milk

6.0

2.8

3.0

4.5

4.5

4.5

4.5

4.5

4.5

5.0

5.0

5.0

5.0

# Saigon Palace

Vietnamese Restaurant

Fine Vietnamese Cuisine

## Take Away Menu

Open 7 Days a Week Monday - Sunday : 5pm - 10pm

Unit 1A Bouvard Walk, Clarkson

Ph: **9408 6866** 



### Thank You

We value the health and safety of our customer, if you suffer from any food allergies or intolerance's please request further information about our cuisine.

All ingredients are not listed.

Gluten Free / Peanut Free Available. 100% Vegetable Oil 100% Local Prawn

B.Y.O Wine & Alcohol Only

Gift Vouchers Available

### **BANQUET**

Standard Banquet (min 4 people) 29.5 per person Entree: Spring Roll & Batter Squid Main: Beef Sizzling, Chicken Lemongrass, Honey Chilli Pork, Mix Vegetable Stir Fried & Steam Rice Dessert: Ice Cream

Special Banquet (min 4 people) 35.5 per person Entree: Samosa, Vietnamese Rice Paper Roll & Satay Skewers Salad: Vietnamese Chicken Salad Main: Basil Beef, Red Curry Chicken, Garlic Prawn Steam or Stir Fried Choy Sum with Oyster Sauce Fried Rice & Steam Rice Dessert: Ice Cream

(	Ę Ž	(Banquets are recommended for table of 10 person & above)	S.
	ΕN	NTREE	
	۱.	Special Spring Rolls / Chả Giò (2) Home made with pork & vegetable	6.0
2	2.	Vegetarian Spring Roll / Chả Giò Chay (2) Homemade taro, carrot & vegetable	6.0
3	3.	Samosa / Chả Giò Ấn Độ (2) Minced beef mixed curry powder & pea	6.0
4	1.	Grill Garlic Prawn / Tôm Nướng Tỏi (2) Prawn on skewers marinated with garlic & onion	7.5
Ę	5.	Traditional Vietnamese Grill Sugar Cane Prawn / Chạo Tôm (2) Marinated minced prawn on sugar cane stick	9.0
•	5.	Ceremony Rice Paper Rolls / Gói Cuốn (2)  Rice paper roll with lettuce, fresh mints, bean sprouts, noodle, chives served with homemade sauce  Choic  Prawn  Duck  Vegetarian	7.5
7	7.	Stuff Chicken Wings / Cánh Gà Dồn Thịt (2) Batter fried chicken wing stuffed with pork minced, carrot & vermicelli noodles with fish sauce	8.0
8	3.	Satay Skewer / Gà Nướng Sa Tế (2 sticks) Char grill chicken skewers served with tasty peanut sau	8.0 uce
Ç	9.	Fish Cake / Chả Cá Thái (4)	7.5

Fish patty mixed with herb served with plum sauce

Minced prawn & pork wrapped inside a wonton skin

Deep fried quail flame grilled with salt & pepper

Choice of

Prawn (2) 7.5

Squid (2) 7.5

Crab (1) 8.0

6.0

9.8

Scallop (2) 8.0

10. Battered Seafood / Đồ Biển Chiên Bột

Crispy battered seafood surrounded

11. Fried Wonton / Hoành Thánh Chiên (4)

12. Bbq Quail / Chim Cút Chiên Bơ (1)

by a golden, crunchy batter

SA	ALAD	
1.	Papaya Salad / Gôi Đu Đủ (seasonal) With fresh papaya, carrot mixed with fresh herb, fried shallots and peanut on top in Vietnamese style dressing	Choice of Prawn 15.5 Beef 15.5
2.	Raw Beef Salad / Gổi Bồ Tái Chanh Premium raw beef thinly slice, mint, coriander, fresh lemon juice, chilli, pepper, onion & topped with peanut (come with prawn cracker)	14.0
3.	Vietnamese Chicken Salad / Gổi Gà Fillet chicken mixed with cabbage, carrot, onion, lemon, mint, chilli and topped with peanut & fried shallot	14.0
4.	Thai Spicy Salad / Gổi Thái	Choice of
	Mixed coriander, basil & onion with	Chicken 14.0
	homemade spicy Thai sauce	Beef 14.0
		Prawn 15.5
5.	Lotus Prawn Salad / Gổi Tôm Ngó Sen Authentic Vietnamese salad with pickled lotus root, prawn & onion with peanut on top (come with prawn cracker)	15.5
SC	DUP	
1.	Tom Yum / Súp Tôm Yum	Choice of
	Hot and sour soup served with basil & lemongrass	Chicken 7.0
		Prawn 7.5
2.	Traditional Vietnamese Sour Soup /	
2.	Canh Chua	Choice of
	An authentic Vietnamese flavoursome	Chicken 7.0
	sweet & sour soup with fresh pineapple,	Prawn 7.5
	tomato, bamboo shoot & Vietnamese herb	Fish 7.5
3.	Chicken Sweet Corn Soup / Súp Bắp Gà	6.5
	Shredded chicken with sweet corn, spring onion & egg white	
4.	Asparagus Chicken Soup / Súp Măng Gà Shredded chicken with fresh asparagus, spring onion & egg white	6.5

5. Wonton Soup / Súp Hoành Thánh

spring onion and fried shallot on top

tofu results in a magnificent soup.

Wonton dumplings combined with choy sum,

6. Seafood Bean Curd Soup / Súp Tàu Hủ Đồ Biển

A great selection of seafood together with

6.5

with asparagus, onion

served in homemade sauce

## STIR FRIED DISH

1,	Black Pepper Sauce / Xào Tiêu	Choice of	
_ :_/	Stir fried with fresh broccoli	Chicken 17.5	
	& onion in black pepper sauce	Beef 17.5	
	a chief in black popper cause	Pork 17.5	
		1 OIK 17.0	
	~ <i>))                                    </i>		
2.	Vietnamese Chilli Lemongrass Sa	auce /	
	Xào Sả Ớt	Choice of	
	Stir fried with lemongrass, chilli,	Prawn 21.0	
	onion & capsicum	Mix Seafood 20.0	
		Squid or Lamb 18.5	
		Beef or Chicken 17.5	
		Tofu 14.0	
3.	Basil Sauce / Xào Lá Quế	Choice of	
	Stir fried with fresh basil & vegetab	le Prawn 21.0	
	in a tasty sauce	Mix Seafood 20.0	
		Scallop 24.0	
		Squid or Mussels 18.5	
	Be	ef, Pork or Chicken 17.5	
4.	Satay Sauce / Xào Sả tế	Choice of	
4.	Stir fried meat and vegetable in	Prawn 21.0	
	_	Beef or Chicken 17.5	
	satay sauce, served on sizzling		
	plate & peanut on top	Vegetable 14.0	
5.	Yellow Curry Sauce / Xào Lăn	Choice of	
	Classic Vietnamese meat stir fried		
	coconut milk & yellow curry powder	r Chicken 17.5	
	topped with roast peanuts		
6.	Garlic Sauce / Xào Tỏi	Choice of	
	Stir fried garlic sauce with	Prawn 21.0	
	pineapple, onion, capsicum,	Squid 18.5	
	snow pea & chilli	Chicken 17.5	
7.	Chilli Sauce / Xào Cay	Choice of	
	Stir fried meat or seafood with	Prawn 21.0	
	onion, capsicum & snow pea	Lamb 18.5	
	with spicy sauce	Beef or Chicken 17.5	
		Tofu 14.0	
8,	Ginger Sauce / Xào Gừng	Choice of	
3.	Braised meat or seafood	Mix Seafood 20.0	
	stir fried with	Squid or Lamb 18.5	
		ef, Chicken or Pork 17.5	
	. 190.00.10 0 911901		
9.	Lotus Roots Stir Fried / Xào Ngó	Sen Choice of	
0.	Stir fried meat or seafood with	Prawn 21.0	
	pickle lotus root, served	Duck 18.5	
	with homemade sauce	Beef 17.5	
	with Homemade Sauce	beel 17.5	
10.	Asparagus Stir Fried / Xào Măng	Tây Choice of	
	Stir fried meat or seafood	Scallop 24.0	
	with acparague onion	Prawn 21 0	

1. Salt and Pepper / Rang Muối

Choice of

14.0

17.5

		Crispy deep fried meat or seafood in a light batter with salt & pepper served on salad Squid or Mussels Pork	1 23.0
	2.	Crispy meat or seafood mix Prawr	(17.5
	3.	Crispy Chicken / Gà Chiên Dòn Deep fried marinated chicken deep fried served with homemade sauce and salad	17.5
	4.	Crispy Duck / Vit Chiên Dòn Duck batter fried bedded in fresh mix garden salad, served with plum sauce	18.5
	5.	Golden Duck / Vit Quay (Quarter) Roast Duck topped with our very own plum sauce served on pickle and salad	18.5
	6.	Fried Fish Fillet with Homemade Sauce Choice of Ginger Sauce Tamarind Sauce Chilli Sauce Lemon Sauce	20.5
1	CL	JRRY	
	1.	Prawn Curry / Cà Ri Tôm  Fresh local prawn slow cooked with coconut milk  & a handful of red curry paste with vegetable	21.0
	2.	Duck Curry / Cà Ri Vịt Roast duck intoxicated with red curry paste, coconut milk, lychee & vegetable	18.5
	3.	Lamb Curry/ Cà Ri Trừu Lamb with curry sauce, cinnamon, star anise, carrot, potato, onion & topped with Vietnamese herb	18.5
	4.	Chicken Curry / Cà Ri Gà Fresh chicken slow cooked with coconut milk & a handful of red curry paste with vegetable	17.5
	5.	Beef Curry / Cà Ri Bò Fresh beef shin slow cooked with coconut milk, basil & a handful of red curry paste with vegetable	17.5

6. Vegetarian Curry / Cà Ri Chay

Prawn 21.0

Duck 18.5

Mix Seafood 20.0

7 Traditional Vietnamese Chicken / Cà Ri Gà

Slow cooked chicken marinade with coconut milk,

yellow curry, curry leaf & potato (comes with bread)

Mix vegetable slow cooked red curry paste & coconut milk