

# Appetizers

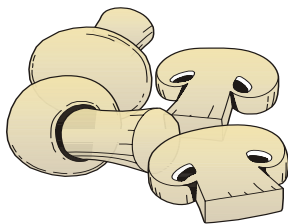
1. **Spring Roll (8)**  
Mini spring roll filled with your choice of pastry.  
Served with lettuce & fish sauce. Prawn/Combination: \$ 7.00  
Vegetable: \$ 6.50
2. **Rice Paper Roll (4)**  
Green salad with vermicelli, prawn, pork.  
Served with peanut sauce. Prawn & Pork: \$ 7.00  
Vegetable: \$ 6.50
3. **Skewered Satay (2)**  
Marinated skewered beef or chicken. Served with satay sauce. Beef/Chicken: \$ 6.50
4. **Fried Wonton (8)**  
A combination of prawn, pork & onion, stuffed in a Wonton skin. Fried & served with sweet & sour sauce. \$ 7.50
5. **Sesame Prawn (2)**  
Beautifully marinated mince prawn on toast, topped with sesame seed. \$ 7.00
6. **Stuffed Chicken Wings (2)**  
De-boned chicken wings filled with pork, carrot, pepper & onion. Deep fried to golden brown & served with sweet & sour sauce. \$ 6.50
7. **Crab Claw (1)**  
Crab claw wrapped in mince prawn, fried to golden brown & served with sweet & sour sauce. \$ 6.50
8. **Roast Quail (4 halves)**  
Roast quail sprinkled with a pinch of salt, spring onion, garlic & chillies. \$12.00
9. **Heavenly Mix – Sng Chi Bo (2)**  
Minced chicken, onion, corn, carrots, & celery wrapped in lettuce. \$ 7.50
10. **Pandan Chicken (4)**  
Marinated chicken pieces wrapped in pandan leaf for that exotic pandan flavor, then grilled & served with plum sauce. \$ 7.00
11. **Charcoal Grill Octopus**  
Baby octopus marinated in spicy Thai sauce, sprinkled with lemongrass, then grilled & served with sweet chilli sauce. \$ 7.50
12. **Chicken Mini Dim Sims (8)**  
Steamed home-made dim sim. \$6.00
13. **Prawn on Sugar Cane (2)**  
Minced prawn wrapped around sugar cane, grilled to golden brown. Garnished with lettuce & herbs & dipped in fish sauce. \$ 7.50
14. **Beef la not (7)**  
Marinated with crushed peanuts wrapped in La not leaf then grilled & served with fish sauce. \$ 7.00

## Soups

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|---|--|
| 15. <b>Chicken &amp; Corn Soup</b>          | \$ 4.00  |
| 16. <b>Bean Curd Soup</b>                   | \$ 4.00  |
| 17. <b>Chicken &amp; Asparagus Soup</b>     | \$ 4.00  |
| 18. <b>Wonton Soup</b>                      | \$ 4.00  |
| 19. <b>Vegetable Soup</b>                   | \$ 4.00  |
| 20. <b>Chicken &amp; Mushroom Soup</b>      | \$ 4.00  |
| 21. <b>Seafood Soup</b>                     | \$ 4.50  |
| 22. <b>Crab Asparagus Soup</b>              | \$4.50   |
| 23. <b>Combination Soup</b>                 | \$4.50   |
| 24. <b>Vietnamese Sweet &amp; Sour Soup</b> | Chicken: \$ 4.50<br>Fish: \$ 5.00<br>Prawn: \$ 5.50    |
| 25. <b>Tom Yum Spicy Soup</b>               | Veggie/Beef/Chicken: \$ 4.50<br>Seafood/Prawn: \$ 5.00 |
| 26. <b>Tom Ka Gai Coconut Soup</b>          | Veggie/Beef/Chicken: \$ 5.00<br>Seafood/Prawn: \$ 5.50 |

## Salads

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|---|--|
| 27. <b>Thai Salad</b>   | Beef: \$ 10.00<br>Squid: \$11.00<br>Prawn: \$12.00                               |
| An original Thai salad with red cabbage mixed in a spicy dressing.  |  |
| 28. <b>Vietnamese Coleslaw</b>  | Veggie: \$ 9.00<br>Chicken: \$11.00<br>Prawn & Pork: \$12.00<br>Seafood: \$14.00 |
| 29. <b>Rare Beef</b>  | \$ 11.00   |
| A mouth-watering tangy flavor with beef marinated in lemon juice & garnished with mints, cucumber & peanuts. A must for meat lovers |  |
| 30. <b>Larb Gai</b>   | \$8.50   |
| A traditional Thai salad of mince chicken, seasoning & mixed with onion, spring onion & chilli.                                     |  |



# Main Courses

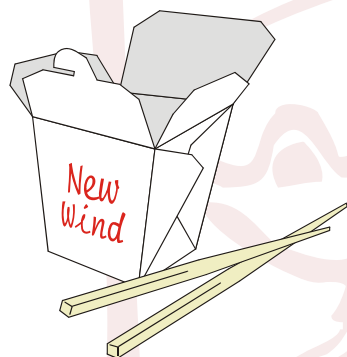
31. **Sizzling Mongolian**  
 Stir fried with vegetables in a marvelous Mongolian sauce  
 In Sizzgling plate.
32. **Sizzling Garlic dishes**  
 Fabulous sizzling stir fries with vegetables and garlic
33. **Cashew Nuts dishes**  
 Dishes stir fried with seasonal vegetable & cashew nuts.
34. **Hot Pepper dishes**  
 Stir fried with black pepper sauce in sizzling plate.
35. **Lemongrass dishes**  
 Traditional Vietnamese style with beautiful lemongrass  
 flavor & touch of chilli and garlic. In sizzling plate.
36. **Chilli dishes**  
 Specially prepared chilli paste stir fried with onion,  
 capsicum & vegetables (spicy dish).
37. **Satay dishes**  
 New Wind's yummy satay sauce. Stir fried with  
 vegetables.
38. **Curry dishes**  
 Specially blended Thai curry paste with snow peas, carrot,  
 bamboo sliced , onion & coconut milk.  
 Your choice of **Red** or **Green** (spicy dish).
- Beef/Chicken/Pork: \$ 12.00  
 Combination: \$ 14.00  
 Squid/Sliced Fish: \$ 14.00  
 Prawn/Scallop/Seafood: \$ 17.00  
 Kangaroo: \$ 14.00  
 Crocodile: \$ 18.00
- Beef/Chicken/Pork: \$ 12.00  
 Combination: \$ 14.00  
 Squid/Sliced Fish: \$ 14.00  
 Prawn/Scallop/Seafood: \$ 17.00  
 Kangaroo: \$ 14.00  
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 Combination: \$ 14.00  
 Squid/Sliced Fish: \$ 14.00  
 Prawn/Scallop/Seafood: \$ 17.00  
 Kangaroo: \$ 14.00  
 Crocodile: \$ 18.00

## Main Courses (continued)

39. **Black Bean dishes** Beef/Chicken/Pork: \$ 12.00  
Tasty black bean sauce stir fried with mixed vegetables  
Combination: \$ 14.00  
Squid/Sliced Fish: \$ 14.00  
Prawn/Scallop/Seafood: \$ 17.00  
Kangaroo: \$ 14.00  
Crocodile: \$ 18.00
40. **XO Sauce dishes** Beef/Chicken/Pork: \$ 12.00  
A spicy dish beautifully blended with shrimp paste, dry  
fish, chilli & ginger.  
Combination: \$ 14.00  
Squid/Sliced Fish: \$ 14.00  
Prawn/Scallop/Seafood: \$ 17.00  
Kangaroo: \$ 14.00  
Crocodile: \$ 18.00
41. **Hot Pot** Seafood: \$ 17.00  
Sir fried seafood or pork in clay pot & vegetables & tofu.  
Pork: \$ 14.00
42. **Combination Stir Fry** Combination: \$ 14.00  
Sir fried combination of chicken, beef, pork or seafood &  
seasonal vegetables.  
Seafood: \$ 17.00  
Kangaroo: \$ 14.00  
Crocodile: \$ 18.00
43. **Sweet & Sour dishes** Beef/Chicken/Pork: \$ 12.00  
Thinly battered, deep fried to golden brown with  
pineapple, capsicum & onion in a sweet & sour sauce.  
Squid/Sliced Fish: \$ 14.00  
Prawn: \$ 17.00
44. **Lemon Duck** \$ 14.00  
Thinly battered tender duck deep fried to golden brown in  
lemon sauce.
45. **Lemon Chicken** \$ 12.00  
Thinly battered tender chicken deep fried to golden brown  
in lemon sauce.
46. **Crispy Chicken & Plum Sauce** \$ 12.00  
Crispy chicken pieces served with plum sauce.
47. **Stir Fried Plum Sauce** Beef/Chicken/Pork: \$ 12.00  
Stir fried chicken, beef, pork or seafood with vegetables in  
plum sauce.  
Combination: \$ 14.00  
Squid/Sliced Fish: \$ 14.00  
Prawn/Scallop/Seafood: \$ 17.00  
Kangaroo: \$ 14.00  
Crocodile: \$ 18.00
48. **Honey Chicken or Prawn** Chicken: \$ 12.00  
Tender chicken pieces stir fried in honey sauce.  
Prawn: \$ 17.00
49. **Diced Beef Steak** \$ 13.00  
A Vietnamese-French style dish. Specially marinated  
diced beef, medium cooked, tossed onto a bed of lettuce  
with salt, pepper & a dash of lemon.
50. **Stir Fried Basil** Beef/Chicken/Pork: \$ 12.00  
Fresh basil stir fried with your choice of chicken, beef,  
pork, kangaroo, prawn or seafood & vegetables.  
Combination: \$ 14.00  
Squid/Sliced Fish: \$ 14.00  
Prawn/Scallop/Seafood: \$ 17.00  
Kangaroo: \$ 14.00  
Crocodile: \$ 18.00

## Main Courses (continued)

51. **Charcoal Grill Special** Beef/Chicken/Pork: \$ 13.00  
 Charcoal grilled beef, chicken, pork served with fish sauce Combination: \$ 14.00
52. **Charcoal Grilled Fish with Ginger Sauce** \$ 14.00  
 Charcoal grilled barramundi fillet sautéed in a tangy ginger sauce with capsicum, fresh mushroom, baby corn & onion.
53. **Charcoal Grilled Fish with Sweet Chilli Sauce** \$ 14.00  
 Barramundi fillet charcoal grilled to golden brown & sautéed in a mild sweet chilli sauce, snow peas, capsicum & onion.
54. **Stir Fried Ginger** Beef/Chicken/Pork: \$ 12.00  
 Seasonal vegetables stir fried with fresh, thinly sliced ginger for that tangy ginger flavor. Combination: \$ 14.00  
 Squid/Sliced Fish: \$ 14.00  
 Prawn/Scallop/Seafood: \$ 17.00  
 Kangaroo: \$ 14.00  
 Crocodile: \$ 18.00



## Vegetarian

55. **Fried Bean Curd & Vegetables in Oyster Sauce** \$ 10.00
56. **Fried Bean Curd & Vegetables in Sweet & Sour Sauce** \$ 10.00
57. **Veggie Lemongrass** \$ 10.00
58. **Veggie Chilli** \$ 10.00
59. **Cashew Vegetables** \$ 10.00
60. **Steamed Vegetables** \$ 8.50
61. **Veggie Black Bean** \$ 10.00
62. **Veggie Satay** \$ 10.00
63. **Veggie Curry** \$ 10.00
64. **Chinese Broccoli in garlic or oyster sauce** \$ 10.00
65. **Veggie Basil** \$ 10.00

## Vermicelli Cake

Steamed rice vermicelli cakes topped with shallot, crushed peanuts and served with special mints, lettuce and fish sauce.

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|-----|------------------------------------|----------|
| 66. | <b>Prawn on Sugar Cane</b>         | \$ 12.00 |
| 67. | <b>Beef in Special Mint Leaves</b> | \$12.00  |
| 68. | <b>House Grilled Beef</b>          | \$12.00  |
| 69. | <b>House Grilled Pork</b>          | \$12.00  |
| 70. | <b>Vietnamese Pancake</b>          | \$12.00  |
- A traditional dish from the southern region. A pancake wrapped around prawn, pork and bean shoots, served with mints & fish sauce.

## Vermicelli Salad

Cold rice vermicelli & fresh green salad topped with grilled meat or spring rolls dressing with sprinkled peanut, served with fish sauce.

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|-----|---|--------|
| 71. | <b>Vermicelli &amp; Spring Rolls</b>    | \$9.00 |
| 72. | <b>Vermicelli &amp; Grilled Beef</b>    | \$9.00 |
| 73. | <b>Vermicelli &amp; Grilled Pork</b>    | \$9.00 |
| 74. | <b>Vermicelli &amp; Grilled Chicken</b> | \$9.00 |
| 75. | <b>Vermicelli &amp; Stir Fried beef</b> | \$9.00 |

## Rice Dishes

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|-----|--------------------|--------|
| 76. | <b>Broken Rice</b> | \$8.50 |
|-----|--------------------|--------|
- With grilled pork chop and fried egg.
- |     |  |                                      |
|-----|--|--------------------------------------|
| 77. | <b>Tomato Rice with Crispy Chicken</b> | \$8.50                               |
| 78. | <b>Tomato Rice with Diced Beef</b>     | \$8.50                               |
| 79. | <b>Nasi Goreng</b>                     | BBQ Pork: \$9.00<br>Seafood: \$10.00 |
- Malay style rice with shrimp, green peas & egg or king prawn, fish cake, calamari.
- |     |                        |         |
|-----|------------------------|---------|
| 80. | <b>Thai Fried Rice</b> | \$ 9.00 |
|-----|------------------------|---------|
- Thai style rice with shrimp, green peas, egg, chicken, Capsicum & spring onion.
- |     |                                  |        |
|-----|----------------------------------|--------|
| 81. | <b>Special Fried Rice</b>        | \$9.00 |
| 82. | <b>Vegetarian Fried Rice</b>     | \$8.00 |
| 83. | <b>Coconut Rice</b> (per person) | \$2.50 |
|     | <b>Steamed Rice</b> (per person) | \$2.00 |
| 84. | <b>Roti Bread</b> (each)         | \$3.50 |

# Wok Tossed Noodles

85. **Fried Kuai Teow** \$11.00  
Gently stir fried thick rice noodles with egg, prawn, roast pork, squid, fish cake, bean shoots & carrot. Veggie: \$ 9.00
86. **Stir Fried Rice Noodles** Beef/Chicken/Pork: \$ 10.00  
Flat rice noodles lightly fried with seasonal vegetables. Combination: \$ 12.00  
Seafood: \$ 14.00  
Veggie: \$ 9.00
87. **Singapore Noodles** Regular: \$10.00  
Rice vermicelli stir fried with barbecue pork, eggs, shrimps, bean shoots, capsicum, celery, carrot & onion. Veggie: \$9.00  
Garnished with sesame seeds.
88. **Stir Fried Soft or Crispy Egg Noodles** Beef/Chicken/Pork: \$ 10.00  
Egg noodles stir fried with seasonal vegetables. Combination: \$ 12.00  
Seafood: \$ 14.00  
Veggie: \$ 9.00
89. **Phud Thai** Shrimp & Chicken: \$11.00  
Stir fried rice noodle with chicken, shrimps, egg, capsicum, in tomato sauce & sprinkled ground peanut. Veggie: \$9.00
90. **Hokkein Mee** \$ 12.00  
Stir fried hokkein noodle with prawn, squid, fish cake & egg.
91. **Seafood Mee Goreng** \$ 12.00  
Thick egg noodles wok tossed with prawn, squid, fish cake, tofu, carrot, onion, capsicum, bean shoots.
92. **Red or Green Thai Curry Noodles** Beef/Chicken/Pork: \$ 10.00  
Thin rice noodles cooked in rich coconut milk & seasonal vegetables. Combination: \$ 12.00  
Seafood: \$ 14.00  
Veggie: \$ 9.00
93. **Satay Noodles** Beef/Chicken/Pork: \$ 10.00  
Thin egg noodles, satay sauce & seasonal vegetables. Combination: \$ 12.00  
Seafood: \$ 14.00  
Veggie: \$ 9.00
94. **Black Bean Noodles** Beef/Chicken/Pork: \$ 10.00  
Stir fried with black bean, egg noodles, satay sauce & seasonal vegetables. Combination: \$ 12.00  
Seafood: \$ 14.00  
Veggie: \$ 9.00
95. **Sweet & Sour Noodles** Beef/Chicken/Pork: \$ 10.00  
Soft, thick egg noodles gently simmered in a sweet & sour sauce & vegetables. Combination: \$ 12.00  
Seafood: \$ 14.00  
Veggie: \$ 9.00
96. **Lemongrass Noodles** Beef/Chicken/Pork: \$ 10.00  
Thin rice noodles of your choice cooked in Thai style, mixed vegetables & a squeeze of lemon. Combination: \$ 12.00  
Seafood: \$ 14.00  
Veggie: \$ 9.00
97. **Mongolian Noodles** Beef/Chicken/Pork: \$ 10.00  
Thick egg noodles served with delicious Saigon Bistro. Combination: \$ 12.00

## Noodle Soups

Rice or egg noodles served with your choice of Seafood, Prawn, Chicken, BBQ Pork or Vegetables in thin chicken flavoured soup.

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|------|---|---|
| 98.  | <b>Wonton Noodle soup</b>                             | \$ 8.50                                       |
| 99.  | <b>Prawn &amp; Pork Noodle soup</b>                   | \$ 9.00                                       |
| 100. | <b>Chicken Noodle soup</b>                            | \$ 8.50                                       |
| 101. | <b>BBQ Pork Noodle soup</b>                           | \$ 8.50                                       |
| 102. | <b>Vegetable Noodle soup</b>                          | \$ 8.50                                       |
| 103. | <b>Seafood Noodle soup</b>                            | \$9.50  |
| 104. | <b>Tom Yum Noodle soup</b>                            | Beef/Chicken/Pork: \$9.00<br>Seafood: \$10.00 |
| 105. | <b>Laksa Noodle soup</b>                              | Beef/Chicken/Pork: \$9.50<br>Seafood: \$10.50 |
| *    | <b>Phở</b><br>Traditional Vietnamese beef noodle soup | \$8.50  |

## Chef's Suggestions

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|------|--|---|
| 106. | <b>Prawn in Hot Tomato Sauce</b><br>Thinly batter, served with vegetables & spicy tomato sauce.  | \$ 17.00  |
| 107. | <b>Thai Lemongrass</b><br>Thai stir fried lemongrass with mixed veggie, Thai home-made sauce & a squeeze of lemon for a tangy flavor (spicy dish). | Beef/Chicken/Pork: \$ 12.00<br>Squid/Kangaroo: \$ 14.00<br>Prawn/Scallop/Seafood: \$ 17.00<br>Crocodile: \$ 18.00 |
| 108. | <b>Steam Flounder</b><br>Fresh whole flounder steamed & garnished with garlic & topped with spring onion and coriander.                            | \$ 21.00  |
| 109. | <b>Fried Salted Flounder</b><br>Fresh whole flounder deep fried and garnished with garlic & topped with spring onion & coriander.                  | \$ 21.00  |
| 110. | <b>Fried Flounder with Ginger Fish Sauce</b><br>Whole deep fried flounder served with delightful ginger & fish sauce.                              | \$ 21.00  |
| 111. | <b>Whole Fish with Chef's Tomato Sauce</b><br>Whole fried flounder topper with an aromatic blend of tomato sauce.                                  | \$ 21.00  |
| 112. | <b>Sizzling Duck Stuffed with Prawn</b><br>Duck stuff with minced prawn & sesame seeds.  | \$ 19.00  |



## Chef's Suggestions (continued)

113. **Peking Spare Ribs** \$ 13.00  
Marinated pork chop with Peking sauce.
114. **Salt & Pepper Dishes**  
Stir fried with salt, pepper, garlic, onion & chilli.
115. **South Vietnamese Clay Pot**  
Fish or pork in clay pot slowly cooked with garlic, salt, pepper, brown sugar & fish sauce.
116. **Coconut Prawn in Clay Pot** \$ 18.00
117. **Mussels with XO Sauce** \$ 18.50
118. **Crispy Duck with Plum Sauce** \$ 14.00

Chicken : \$ 12.00  
Pork : \$ 12.00  
Squid: \$ 14.00  
Prawn: \$ 17.00

Pork: \$ 14.00  
Fish: \$ 18.00



## Banquets (minimum 2 people)

### A – Set Menu

\$ 22.00 per person

- Spring Rolls
  - Skewered Satay Chicken or Beef
  
  - Curry Chicken
  - Vegetables with Cashew Nuts
  - Steamed Rice
  - Choice of Dessert, Tea or Coffee
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### B – Set Menu

\$ 25.00 per person

- Prawn Spring Rolls
  - Chicken Corn Soup
  - Vegetable Rice Paper Rolls
  
  - Vegetables with Bean Curd
  - Sizzling Mongolian Beef
  - Steamed Rice
  - Choice of Dessert, Tea or Coffee
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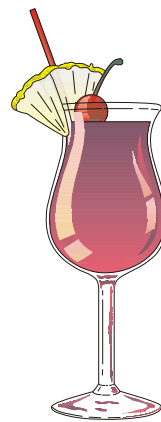
### C – Set Menu

\$ 28.00 per person

- Beef 'La Lop'
  - Prawn Spring Rolls
  - Tom Yum Seafood
  
  - Vegetables with Satay Sauce
  - Lemongrass Seafood
  - Salt & pepper Squid
  - Special Fried Rice
  - Choice of Dessert, Tea or Coffee
-

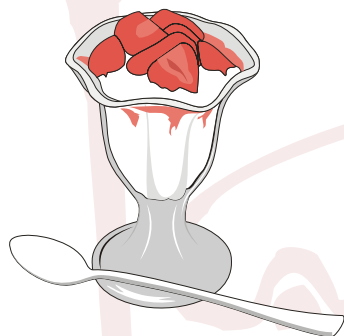
# Cocktails

<b>Black Russian</b> Vodka, Kahlua, Coke	\$ 7.90
<b>Bloody Mary</b> Vodka, Tomato Juice, Tabasco Worcestershire Sauce	\$ 6.90
<b>Brandy Alexander</b> Brandy, Crème Decacao, Cream	\$ 7.90
<b>Chocolate Zebra</b> Kahlua, Malibu, Frangelico, Ice Cream	\$ 7.90
<b>Daiquiri</b> Bacardi, Cointreau, Strawberry or Banana Liqueur	\$ 6.90
<b>Fluffy Duck</b> Bacardi, Advocat, Lemonade, Cream	\$ 6.90
<b>Fruit Tingle</b> Vodka, Blue Curacao, Lemonade	\$ 6.90
<b>Gin Sling</b> Gin, Cherry Brandy, Lemon Juice, Soda	\$ 7.90
<b>Grasshopper</b> Crème de Menthe, Crème de Cacao, Cream	\$ 6.90
<b>Harvey Wallbanger</b> Vodka, Galliano, Orange Juice	\$ 7.90
<b>Jelly Bean</b> Ouzo, Blue Curacao, Grenadine	\$ 6.90
<b>Kamikaze</b> Vodka, Cointreau, Lemon Juice	\$ 7.90
<b>Long Island Iced Tea</b> Vodka, Tequila, Bacardi, Cointreau, Lemon Juice, Coke	\$ 7.90
<b>Margarita</b> Tequila, Triple-Sec, Lemon Juice	\$ 6.90
<b>Martini</b> Gin or Vodka, Dry Vermouth	\$ 6.90
<b>Midori Splice</b> Midori, Malibu, Pineapple Juice	\$ 6.90
<b>Orgasm</b> Baileys, Cointreau	\$ 6.90
<b>Tequila Sunrise</b> Tequila, Grenadine, Orange Juice	\$ 6.90



## Desserts

<b>Fried Ice Cream</b>	\$ 4.50
<b>Banana Fritter &amp; Ice Cream</b>	\$ 4.50
<b>Pineapple Fritter &amp; Ice Cream</b>	\$ 4.50
<b>Lychee with Ice Cream</b>	\$ 4.50
<b>Longan with Ice Cream</b>	\$ 4.50
<b>Fruit Salad &amp; Ice Cream</b>	\$ 4.50
<b>Plain Ice Cream</b>	\$ 4.00
<b>Banana Cake</b>	\$ 5.00



## Drinks

<b>Spring Water</b>	\$ 2.50
<b>Mineral Water</b>	\$ 3.00
<b>Bitter Lemon</b>	\$ 3.00
<b>Lemon, Lime &amp; Bitters</b>	\$ 3.00
<b>Iced lemon Tea (home made)</b>	\$ 3.00
<b>Coke, Diet Coke, Lemonade, Fanta, Solo</b>	\$ 2.50
<b>Orange, Pineapple, Apple Juice</b>	\$ 3.00
<b>Soda &amp; Lemon Twist</b>	\$ 3.00
<b>Soda, Condensed Milk &amp; Egg</b>	\$ 3.50
<b>Soya Bean Milk</b>	\$ 3.00
<b>Longan Drink/ Lychee Drink</b>	\$ 3.00
<b>Coconut Juice</b>	\$ 3.00

## Coffee & Chocolate

<b>Saigon Iced White Coffee</b>	\$ 3.00
<b>Iced Coffee</b>	\$ 3.00
<b>Iced Chocolate</b>	\$ 3.00
<b>Hot Chocolate</b>	\$ 2.70
<b>Saigon Latte</b>	\$ 2.70
<b>Café Latte</b>	\$ 2.70
<b>Cappuccino</b>	\$ 2.70
<b>Espresso</b>	\$ 2.70



## Tea

<b>Jasmine Tea</b>	(per person)	\$ 1.00
<b>English / Earl Grey Tea</b>		\$ 2.00
<b>Peppermint / Lemon Tea</b>		\$ 2.00
<b>Chamomile / Lipton Tea</b>		\$ 2.00
<b>Japanese Green Tea</b>		\$ 2.00

## Shots

<b>B-52</b>	\$ 7.00
Kahlua, Cointreau, Baileys	
<b>C.S. Cowboy</b>	\$ 7.00
Butterscotch Schnapps, Baileys	
<b>Traffic Light</b>	\$ 7.00
Midori, Banana Liqueur, Strawberry Liqueur	
<b>Lava Lamp</b>	\$ 7.00
Midori, Cherry Brandy, Advocat	
<b>Q.T.</b>	\$ 7.00
Kahlua, Midori, Baileys	
<b>Illusion Shaker</b>	\$ 7.00
Midori, Cointreau, Vodka, Pineapple Juice	
<b>Slippery Nipple</b>	\$ 7.00
Galliano, Baileys, Grenadine	

*Other cocktails and shots are available by request and availability.*

## Beer

<b>Local</b>	
Victoria Bitter	\$ 4.50
Carlton Cold	\$ 4.50
Carlton Draught	\$ 5.50
Crown Lager	\$ 5.50
Cascade Premium	\$ 5.50
Boags Premium	\$ 5.50
Pure Blond	\$ 5.50
<b>Light</b>	
Foster's Light Ice	\$ 4.50
Hahn Light	\$ 4.50
Cascade Premium Light	\$ 4.50
Boags Premium Light	\$ 4.50
<b>Imported</b>	
Asahi	\$ 6.50
Saigon Beer	\$ 6.50
Heineken	\$ 6.50
Corona	\$ 6.50
Stella	\$ 6.50
Tiger	\$ 6.50

## Wine

<b>House White/Red</b> (per glass)	\$ 5.00
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Please refer to our wine list for a full selection of our wines.