



## VIETNAMESE CUISINE



# NEW SPECIALITY DISHERS

### STARTERS- KHAI VI

CRISPY SEAFOOD SPRING ROLLS- CHA GIO HAI SAN	56
LEMON LEAF GRILLED CHICKEN SKEWER- GA NUONG LA CHANH	61
PRAWN SALAD- GOI TOM	77
VIETNAMESE CHICKEN SOUP- SUP GA	39
VIETNAMESE SEAFOOD SOUP- SUP HA SAI	49

### MAIN COURSE- MON CHINH

SEAFOOD CHARMAINE- COM RANG HAI SAN	66
PEPPERED KING PRAWNS IN SHELL-TOM BO TOI 	189
Spring onion, onion and pepper	
STEAMED MEDALLIONS OF KINGKLIP, LEMON, GARLIC & CHILLI CA HAP CHANH & TOI	153



MILD



MEDIUM



HOT



VEGETARIAN



Speciality Dishes  
(excl from entertainer voucher)

Please ask your waitron for our daily specials



# VIETNAMESE CUISINE

## STARTERS- KHA I VI


**VIETNAMESE PANCAKE- BANH XEO** 61  
Pancake wrap with pork, prawns, mushrooms, bean sprouts. Served with Chef's secret sauce

**PRAWN SKEWERS- TOM XIEN TAM BOT CHIEN**  66  
Coconut Prawn with mild chilli-plum dipping sauce

**GOLDEN SPRING ROLLS- CHA GIO**  
Crispy frid in rice paper, green leaves, herbs, soya or fish dipping sauce

**CHICKEN- CHA GIO GA** 51

**PORK- CHA GIO HEO** 53

**VEGETABLE- CHA GIO RAU**  50

**DUCK CRISPY SPRING ROLLS- CHA GIO VIT** 55  
Spring roll pastry( Includes wheat flour ) served with a bbq sauce on the side

**CRYSTAL SALAD ROLLS- GOI CUON**  
Fresh mint, basil leaves, vermicelli, rice paper and peanut-black bean sauce

**VEGETABLE- CHA GIO RAU** 49

**PRAWN- GOI CUON TOM** 52

**CHAR-GRILLED SKEWERS- XIEN NUONG**  
Green leaves, herbs and lemon-pepper dipping sauce

**CHICKEN- GA** 52

**BEEF- BO** 54

**MEKONG COMBO- COMBINATION OF STARTERS**  
Crispy Vegetable roll, crispy chicken roll, crystal prawn roll and beef skewers  
2 PERSONS 124  
3 PERSONS 190  
4 PERSONS 238

**PRAWN TOAST- BANH MI NHAN TOM** 68  
Sweet- Chilli and garlic dipping sauce

**INDOCHINE DUMPLINGS- HA CAO** 65  
**STEAMED PORK** water chestnuts- HEO HAP

**STEAMED PORK AND PRAWN** water chestnuts- HEO & TOM HAP 66

**STEAMED SPINACH** garlic, chives, cream cheese- RAU BINA HAP 61

**PAN FRIED MINCED PORK** Japanese pot stickers- HEO CHIEN 65

**PAN FRIED SPICY LAMB** Japanese pot stickers- CUU CHIEN 66

**BOX OF CALAMARI- MUC TAM GIA VI CHIEN GION**  60  
Deep frid calamari, spicy cilantro or hoisin dipping sauce

**WRAP SENSATION- MON CUON CAM GIAC**  58  
Wrap your own spinach cone and fill with a combination of ginger, lemon, chilli, nuts, onion, lemongrass, topped with roasted coconut and chef's secret sauce

**BEEF SHITAKE- BO XIEN NAM NUONG** 88  
Beef fillet, with shitake mushrooms, served with ginger dipping sauce

## SOUP- SUP

**SPICY TOM YUM SOUP- SUP TOM CAY**  or  66

**HOT AND SOUR PRAWN SOUP** 66

**PHO BO- ASIAN STYLE- PHO BO GA - TO LON** 83  
Traditional Vietnamese clear broth beef noodle soup

**PHO BO-WESTERN STYLE- PHO BO GA - TO NHO** 60

**BUTTERNUT SOUP- SUP BI DO**  51  
Coconut cream, buternut and ginger

## SALAD- GOI

**RARE BEEF SALAD- GOI BO** 71  
Fresh herbs, peppers, celery, nuts and chilli-lime dressing

**WOODEAR MUSHROOM SALAD- GOI MOC NHI**  63  
Woodear Mushrooms, cashew nuts and ginger-soya dressing

**DUCK SALAD- GOI VIT** 71  
Shredded roast duck, cabbage, fried onion and chilli-ginger dressing

**CHICKEN SALAD- GOI GA** 68  
Chicken, fesh herbs, peppers, celery, chilli-lime, fish sauce, salt, sugarar, peanut, lettuce and cucumber



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## VIETNAMESE CUISINE

### MAINS- MON CHINH

#### CURRIES- CA RI

- CHICKEN YELLOW CURRY- GARI GA**  
Coconut milk, sweet potato and lemon-chilli condiment 112
- PRAWN LITCHI GREEN- TOM CA RI XANH**  or    
Coconut milk, vegetables, basil and green chilli 149
- DUCK BUTTERNUT RED- VIT CAR RI DO**  or    
Coconut milk, bamboo-shoots, butternut, peppers and red chilli 154
- BUDDIST SWEET POTATO- CA RI CHAY**  
Sweet potato, butternut, peas, fresh herbs, wood ear mushrooms and yellow curry 90
- OSTRICH FRUIT CURRY- DA DIEU TRAI CAY**  **S**  
Cubes of ostrich fillet, seasonal fruits and mild Asian spices 155

#### POULTRY- GIA CAM CO CANH

- CHICKEN CASHEW NUTS- GA XAO HAT DIEU**  
Stir-fried chicken and cashew nuts 112
- CHICKEN CHILLI LEMONGRASS- GA XAO XA OT**    
Stir-fried chicken with chilli and lemongrass 112
- CHICKEN CHILLI GINGER- GA XAO TIEU GUNG**    
Stir-fried chicken, chilli and ginger 112
- SWEET AND SOUR CHICKEN- GA CHUA NGOT**  
Stir-fried chicken, peppers and pineapple 112
- CHICKEN BASIL CHILLI- GA RAU THOM**  or    
Stir-fried chicken, basil and fresh chilli 112
- VIETNAMESE CHICKEN- GA NUONG LA CHANH**  
Pieces of tender chicken deep fried in sunflower oil & served with onions on a sizzling hot skillet 112
- BARBEQUE DUCK- VIT NUONG SAIGON**  
Duck breast prepared in five spices, deep fried served on a bed of spinach with a choice of either barbeque, plum, orange or angry sauce  154
- ANGRY DUCK- VIT XAO CAY KIEU THAI**    
Stir-fried shredded duck breast with an extravaganza of Asian spices 154
- HALF ROAST DUCK- VIT QUAY DAC BIET**  **S**  
Slow roast duck, barbeque or plum or orange or angry sauce 215
- OSTRICH HOT PLATE- DA DIEU LUC LAC** **S**  
Wok-charred ostrich fillet, five spices and greens 162

#### BEEF- THIT BO

- SAIGON WOK BEEF- BO LUC LAC**  
Wok-charred beef cubes, black pepper, lettuce and omato 152
- BEEF OYSTER SAUCE- BO XAO XOT DAU HAO**  
Stir-fried beef, green and red peppers 115
- BEEF BASIL CHILLI- BO RAU THOM**  or    
Stir-fried beef, basil with fresh chilli 115
- BEEF MUSHROOM- BO XAO NAM**    
Stir-fried beef, shitake mushrooms, sun-dried chilli, black beans and garlic 115
- BEEF CHILLI HOT PLATE- BO TIEU CAY**  or    
Wok-charred beef slices, with separate garlic chilli dipping sauce 145
- COLONY BEEF- BO THAN CHUOT NUONG** **S**  
Pan-seared fillet, Asian greens with trio of soya sauce 165

#### PORK- CHA GIO HEO

- SWEET AND SOUR- HEO CHUA NGOT**  
Stir-fried pork, peppers and pineapple 112
- CARAMELISED PORK AND EGG (traditional)**  **S**- HEO KHO TIEU   
Stir-fried pork with Vietnamese caramel-pepper sauce and egg 112
- RIBS IN HONEY- SUON GOI HEO SOT MAT ONG**  
Roasted spare-ribs with honey sauce 112
- PORK LEMONGRASS- HEO XAO XA**  
Sizzling pork, chilli, lemongrass and black peppercorn 112
- IMPERIAL PALACE PORK- HEO KHO MANG**  
Wok-braised pork, bamboo shoots and sun-dried chilli 112



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## VIETNAMESE CUISINE

### SEAFOOD- HAI SAN

- GRILLED PRAWNS ON SKEWERS-** TOM NUONG MUOI OT  
Prawns, chilli, salt and sugar garlic 157
- CARAMELIZED FISH (traditional )-** CA KHO TO  
Kingklip simmered in clay pot, served in caramel-pepper sauce 153
- SAIGON FISH-** CA CHIEN SAI GON  
Pan-fried fish of the day, lemon grass and spinach 153
- PEPPERED PRAWNS-** TOM RANG MUOI OT   
Lightly battered, pepper, chilli with spring onion 157
- TAMARIND PRAWNS-** TOM RANG ME  
Stir-fried prawns, tamarind, peppers and pineapple 157
- TEMPURA PRAWNS-** TOM TAM BOT CHIEN  
Crispy lightly battered queen size prawns  179
- CRISPY GINGER FISH-** CA CHIEN GION SOT GUNG   
Pieces of lightly battered and deep fried kingklip in fish sauce.  
Chilli and stir-fried in ginger sauce 153
- STEAM FISH-** CA HAP  
Steamed fish of the day, ginger, soya and spring onion 153
- CHILLI PEPPER FISH-** CA RANG MUOI OT   
Crispy kingklip fillet, black pepper, chilli, garlic and fish sauce 153
- SEAFOOD HOT PLATE-** HAI SAN THAP CAM DAC BIET  
Flambéed mixed seafood and mild peanut-coconut curry  170
- SWEET AND SOUR FISH-** CA CHUA NGOT  
Stir-fried kingklip, onion and spring onion 153
- SWEET AND SOUR PRAWN-** TOM CHUA NGOT  
Stir-fried prawns, peppers and pineapple 157
- GINGER PRAWNS-** TOM SOT GUNG   
Crispy prawns, ginger, chilli and fish sauce 157
- SALMON TERIYAKI-** CA HOI NUONG SOT TERIYAKI  
Grilled salmon served with ginger, spinach noodles and teriyaki sauce  175

### VEGETARIAN- MON CHAY SAN

- TOFU AND LEMONGRASS-** DAU PHU KHO XA   
Stir-fried fresh vegetables, chilli, tofu and lemon grass 68
- YELLOW VEGETABLE CURRY-** CARRI DO/ XANH  or   
Mixed seasonal vegetables and coconut 81
- VEGETABLE NOODLE-** PHO XAO CHAY  
Stir-fried noodle with seasonal vegetables 81
- SPICY TOFU-** DAU PHU XOT CAY  
Spicy tofu, shitake mushroom, chilli and black bean sauce 81
- BLACK BEAN TOFU-** DAU PHU NAU TUONG BAN   
Tofu, green beans, garlic and black bean sauce 81
- CHINESE MUSHROOMS-** NAM HUONG XAO  
Chinese mushrooms, green beans and soya sauce 81
- SAUTEED SPINACH-** RAU BINA XAO TOI  
Spinach in a black bean sauce or garlic and spring onion 68
- CRUNCHY VEGETABLES-** RAU XAO THAP CAM  
Stir-fried vegetables, oyster or soya sauce 68
- TEMPURA VEGETABLES-** RAU CU TAM BOT CHIEN  
Crispy battered sliced vegetables 68



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# VIETNAMESE CUISINE

## RICE AND NOODLES- COM & PHO

STEAMED FRAGRANT JASMINE RICE- COM TRANG 23

GARLIC EGG FRIED RICE- COM CHIEN TRUNG 32

PLAIN NOODLES- PHO XAO 34

BEAN SPROUT NOODLES- PHO SPROUT NOODLES 36

SPICY SEAFOOD NOODLE- PHO XAO HAI SAN  115  
*Assorted seafood, crunchy vegetables, peppers and chilli*

SPICY BEEF OR CHICKEN NOODLE- MI XAO BO / GA  100  
*Crunchy vegetables, peppers and chilli*

## DESSERT- TRANG MIENG

PAVLOVA- BANH PAVLOVA 52

DEEP FRIED BANANA- CHUOI TAM BOT CHIEN 57  
*Flambe rum or honey*

CHOCOLATE MOUSE- CHOCOLATE DEN & TRANG 57  
*Smooth and silky indocrine*

COCONUT FLAN- BANH FLAN 50

VANILLA ICE CREAM- KEM VINILLA 44

DEEP FRIED ICE CREAM- KEM CHIEN 58  
*Include Peanuts*

CHEFS PLATTER FOR 2- COMBO CHO 2 NGUOI 114

TRIO/ GELATO FUSION- KEM GUNG 57



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# VIETNAMESE CUISINE

## SET MENU'S- (Price per person each)

### ★ REGULAR- (2 persons) R195 each

#### STARTERS

- Crystal vegetable spring rolls
- Grilled Chicken

#### MAIN

- Chicken cashew
- Wok beef
- 2 Portions of rice

#### DESSERT

- 2 Fried banana & ice cream

### ★ REGULAR- (4 persons) R270 each

#### STARTERS

- Crystal vegetable spring rolls
- Crystal prawn spring rolls
- Grilled Chicken
- Wood ear salad

#### MAIN

- Chicken curry
- Caramelised fish
- Sweet & Sour pork
- Wok beef
- Noodle bean sprouts
- 2 Portions of rice

#### DESSERT

- 4 Fried banana & ice cream

### ★ DELUXE- (2 persons) R248 each

#### STARTERS

- 2 x Crispy vegetable springroll
- 2x beef skewer
- 1x butternut soup

#### MAIN

- Pepper prawns
- Sweet & Sour pork
- 2 Portions of rice

#### DESSERT

- 2 Indochine chocolate mouse

### ★ DELUXE- (4 persons) R293 each

#### STARTERS

- Beef Salad
- Grilled chicken
- Crispy vegetable spring rolls
- Crystal prawn spring rolls

#### SOUP

- Prawn soups

#### MAIN

- Barbeque duck
- Peppered prawns
- Chicken ginger
- Wok beef
- Assorted vegetables
- 2 Portions of rice

#### DESSERT

- 4 Indochine chocolate mouse

## ★ SET MENU A STARTER COMBO

A selection of:

### CRYSTAL VEGETABLE SPRING ROLLS

Bean sprouts, vermicelli and aromatic herbs tightly wrapped in imported Vietnamese rice paper served with chef's black bean sauce

### CRISPY FRIED CHICKEN SPRING ROLLS

Minced chicken crispy fried in imported Vietnamese rice paper served with lettuce leaves, aromatic herbs and soya or fish sauce for dipping

### INDOCHINE DUMPLINGS

Steamed spinach, garlic, chives & cream cheese

### BEEF ON SKEWERS

Beef marinated with lemongrass and spices, grilled on skewers. Served with lettuce leaves, aromatic herbs, lemon and pepper dipping sauce

### SOUP

TRADITIONAL BEEF NOODLE SOUP

PUMPKIN COCONUT SOUP

### MAIN

#### WOK BEEF

Wok Charred beef cubes of tenderness with black pepper served on a bed of watercress and tomato with soya dipping sauce

#### BARBEQUE DUCK

Barbeque duck with 5 spices served with chef's sauce

#### CHICKEN CASHEW NUT

Stir fried chicken with cashew nuts

#### PEPPERED PRAWNS

Stir fried prawns, lightly barbecued and dusted with pepper and chilli

### STEAMED RICE / GARLIC RICE / PLAIN NOODLES

### DESSERT

Pavlova

Chocolate mousse

R310 per person



MILD



MEDIUM



HOT



VEGETARIAN



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## VIETNAMESE CUISINE

### ★ SET MENU B

#### STARTER COMBO

A selection of:

##### CRYSTAL VEGETABLE SPRING ROLLS

Bean sprouts, vermicelli and aromatic herbs tightly wrapped in imported Vietnamese rice paper served with chef's black bean sauce

##### CRISPY FRIED CHICKEN SPRING ROLLS

Minced chicken crispy fried in imported Vietnamese rice paper served with lettuce leaves, aromatic herbs and soya or fish sauce for dipping

##### INDOCHINE DUMPLINGS

Steamed pork and prawn with water chestnuts

##### BEEF ON SKEWERS

Beef marinated with lemongrass and spices, grilled on skewers. Served with lettuce leaves, aromatic herbs, lemon and pepper dipping sauce

#### SOUP

TRADITIONAL BEEF NOODLE SOUP

HOT AND SOUR PRAWN SOUP

#### MAIN

##### CHICKEN CURRY

A mild chicken, coconut and sweet potato curry served with a separate traditional lemon and chilli condiments

##### CARAMELIZED PORK WITH PEPPER

Stir fried pork in Vietnamese caramel and pepper sauce

##### BEEF IN OYSTER SAUCE

Stir fried beef, greens and red peppers

##### PEPPERED PRAWNS

Stir fried prawns, lightly battered and dusted with pepper and chilli

STEAMED RICE / GARLIC RICE / PLAIN NOODLES

#### DESSERT

Chocolate mousse

-incl soup R288 per person

-excl soup R254 per person

### ★ SET MENU C

#### STARTER COMBO

A selection of:

##### CRISPY VEGETARIAN SPRING ROLLS

Sliced vegetables fried crispy in imported Vietnamese rice paper served with lettuce leaves and aromatic herbs and soya or fish sauce for dipping

##### CRYSTAL PRAWN SPRING ROLLS

Prawn, bean sprouts, vermicelli and aromatic herbs tightly wrapped in imported Vietnamese rice paper served with chef's black bean sauce

##### INDOCHINE DUMPLINGS

Steamed pork with water chestnuts

##### GRILLED CHICKEN ON SKEWERS

Chicken marinated with lime leaves and spices, grilled on skewers served with lettuce leaves, aromatic herbs, lemon and pepper dipping sauce

#### MAIN

##### CHICKEN, CHILLI AND GINGER

Stir fried chicken, chilli and ginger

##### SWEET AND SOUR PORK

Stir fried sweet and sour pork with pineapple

##### SAIGON WOK BEEF

Wok charred beef cubes of tenderness with black pepper served on a bed of watercress and tomato with soya dipping sauce

##### SAIGON FISH

Pan fried kingklip with lemongrass seasoning served on a bed of spinach

STEAMED RICE / GARLIC RICE

#### DESSERT

Banana flambe with rum and vanilla ice-cream

R260 per person



MILD



MEDIUM



HOT



VEGETARIAN



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