

Weekly Menu 2018 - 2019

If you love “Pho” our Chef will be pleased to explain how to cook it and we will also offer you the recipe.
 Optionally add 15\$ to your class to also learn and eat the Pho.

Tuesday

- Fresh spring rolls with prawns, pork, fresh herbs and rice noodles. Saigon Cooking Class’s peanut dipping sauce - *Gỏi cuốn*.
- Green Mango, “Cang Cua” salad, baby spinach & BBQ chicken with sate - *Gỏi gà*.
- Fried rice with lotus seeds, prawns, chicken, carrots & green peas folded in a fresh lotus leaf - *Cơm gói lá sen*.
- Surprise seasonal dessert.

Wednesday

- Fried spring roll with pork & glass noodles. Nuoc Mam dipping sauce - *Chả giò*.
- Banana blossoms salad with chicken, peanuts and deep-fried shallots in a banana tree flower presentation. Nuoc Mam dressing - *Gỏi gà bắp chuối*.
- Fresh rice noodles with marinated BBQ pork, raw vegetables and fresh herbs. Hoa Tuc’s Kumquat and Nuoc Mam dressing - *Bún thịt nướng*.
- Surprise seasonal dessert.

Thursday

- Mustard leaf rolls with crunchy vegetables & prawns. Kumquat sweet and sour dipping sauce - *Cuốn diếp Hoa Túc*.
- Sticky rice fritter stuffed with pork and carrot with soya sauce - *Xôi chiên*.
- Char-grilled beef wrapped in Betel leaves with lemongrass served with fresh rice noodles, rice paper and fresh leaves - *Bò Lá Lot*.
- Surprise seasonal dessert.

Friday

- Sour soup with prawns, pineapple, tamarind paste & okra - *Canh chua tôm*.
- Fresh lotus stems salad with prawns, pork and Vietnamese herbs with prawn cracker and a chili flower. Sweet and sour dressing - *Gỏi Ngó sen*.
- Stew chicken in a clay pot, ginger, coconut juice & jasmine rice - *Gà kho gừng*.
- Surprise seasonal dessert.

Saturday

- Fried spring roll with pork & taro. Nuoc Mam dipping sauce - *Chả giò*.
- Water spinach and “Cang Cua” salad, marinated beef with lemongrass, raw vegetables, fried garlic & shallots with Hoa Tuc’s kumquat dressing - *Gỏi rau muống*.
- Crispy fried noodles with squids & crunchy vegetables - *Mì xào giòn hải sản*
- Surprise seasonal dessert.

Sunday

- Fresh spring rolls with prawns, pork, fresh herbs and rice noodles. Saigon Cooking Class’s peanut dipping sauce - *Gỏi cuốn*.
- Glass noodle salad with marinated squids, vegetables and tamarind dressing. *Gỏi miến mực*
- Crisp rice flour pancake with pork & prawns and soya sprouts - *Bánh Xèo*.
- Surprise seasonal dessert.