



SÀI GÒN COOKING • CLASS •

MENU 2023 - 2014



TUESDAY

- **Chả giò:** Fried spring roll with pork & mushrooms. Nuoc Mam dipping sauce.
- **Gỏi gà bắp chuối:** Banana blossoms salad with chicken, vegetables, in a banana tree flower presentation.
- **Banh Xeo:** Crisp rice flour pancake with pork & prawns, soya sprouts. Traditional dipping sauce.

WEDNESDAY

- **Chả giò:** Fried spring roll with pork & mushrooms. Nuoc Mam dipping sauce.
- **Gỏi gà bắp chuối:** Banana blossoms salad with chicken, vegetables, in a banana tree flower presentation.
- **Bún thịt nướng:** Fresh rice noodles with marinated BBQ pork, raw vegetables and fresh herbs. Kumquat and Nuoc Mam dressing.



THURSDAY

- **Canh chua tôm:** Sour soup with prawns, pineapple, tamarind paste & okra.
- **Xôi chiên:** Sticky rice fritter stuffed with pork, carrot and soya sauce.
- **Bun Cha Hanoi:** Pork meat ball with lemongrass, signature dipping sauce and fresh rice noodles



FRIDAY

- **Canh chua tôm:** Sour soup with prawns, pineapple, tamarind paste & okra.
- **Gỏi Ngó sen:** Fresh lotus stems salad with prawns, pork with lotus roots cracker and a chili flower.
- **Gà kho gừng:** Stew chicken in a clay pot, ginger, coconut juice & jasmine rice.

SATURDAY

- **Gỏi Cuon:** Fresh spring rolls with prawns, pork, fresh herbs and rice noodles. Peanut dipping sauce.
- **Gỏi gà:** Green mango, pepper elder, baby spinach salad with marinated chicken with sate.
- **Banh Xeo:** Crisp rice flour pancake with pork & prawns and soya sprouts. Traditional dipping sauce.



SUNDAY

- **Chả giò:** Fried spring roll with pork & mushrooms. Nuoc Mam dipping sauce.
- **Gỏi gà:** Green mango, pepper elder, baby spinach salad with marinated chicken with sate.
- **Cơm gói lá sen:** wrapped fried rice with lotus seeds, prawns, chicken, carrots & green peas wrapped in a fresh lotus leaf.