

BANH MI & BAO

AUNTY SIX'S FAMOUS CHICKEN SUB

Pulled chicken, pate, pickled carrots and daikon, cucumber, cilantro, sriracha mayo - **12**

SAIGON SPECIAL SUB

Classic cold cuts, pate, pickled carrots and daikon, cucumber, cilantro, sriracha mayo - **10**

WAKE AND BAKE SUB

Pate, lap cheong, 2 fried free-range egg, pickled carrots and daikon, cucumber, cilantro, sriracha mayo - **11**

PORK BELLY BAO

Braised pork belly, marinated cucumber, pickled red onion, sriracha mayo, scallions - **8**

BIG BIRD

Fried chicken thighs, marinated cucumber, pickled red onion, sriracha mayo, cilantro - **8**

TOFU SUPREME BAO V

Coconut and lemongrass tofu, marinated cucumber, pickled red onion, sriracha mayo, cilantro - **8**

SHARES

SPICY CHICKEN XO WONTONS

Chicken wonton, spicy XO sauce, chili oil, scallion, chili threads - **10**

BRAISED PORK BELLY GF

Coconut braised pork belly, 63 degree egg, puffed rice - **10**

POT STICKERS

-Shrimp potstickers, soy vinaigrette - **10**

-Vegan potstickers, kobacha squash, coconut cream, lemongrass - **10** V

THE SPLIFF V GF

Cucumber, jicama, mango, green apple, sweet peppers, mint, cilantro, chives, lettuce, tamarind dipping sauce - **10**

GAI LAN

-Gai lan with oyster sauce - **10** V GF

-Gai lan with garlic oil - **10**

SPRING ROLLS

- Prawn, ground pork, carrots, taro, wood ear mushrooms, bean thread, sweet and sour fish sauce - **12**

- Taro, carrot, onion, mung beans, tofu, cilantro, bean thread, sweet and sour soy dip - **11** V

COCONUT NOODLES

- Shredded pork, rice noodles, coconut milk, fresh herbs, cucumber - **14** GF

- Tofu, rice noodles, coconut milk, fresh herbs, cucumber - **14** V GF

MR. T'S SWEET AND SALTY WINGS GF

1# wings, Mr. T's secret sauce - **14**

RED COCONUT CURRY V GF

Taro, Carrots, Potatoes, Green papaya - **15**

Add chicken or prawns \$4 | Tofu for \$3

STEAMED ROCK COD GF

Ginger, Soy, Scallions, Cilantro - **16**

LAI FUN CARBONARA GF

Lai fun noodles, 5 spiced cured bacon, cream, sous vide egg, parmesan, green onion, chili threads - **18**

SPICY SOY CHICKEN GF

Free-range Asian Chicken - **\$40 whole / \$25 half** (please allow 30 mins for cooking)

SALADS, BOWLS AND SOUPS

SMASHED CUCUMBER SALAD V GF

English cucumber, cilantro, chili oil, rice vinaigrette - **9**

GREEN PAPAYA SALAD

-Beef jerky, green papaya, cucumber, red bell peppers, cilantro, mint, Thai basil, sweet and sour fish sauce - **14** GF

-Tofu, green papaya, cucumber, red bell peppers, cilantro, mint, Thai basil, soy vinaigrette - **14** V GF

BBQ DUCK ON RICE GF

Bbq duck, rice, bok choy - **16**

Add egg (free-range, organic) - \$3

Option: 3 grain rice - \$3

CHAR SIU ON RICE GF

Bbq pork, rice, bok choy - **16**

Add egg (free-range, organic) - \$3

Option: 3 grain rice - \$3

ROAST PORK BELLY ON RICE GF

Crispy roast pork belly, rice, bok choy - **16**

Add egg (free-range, organic) - \$3

Option: 3 grain rice - \$3

LEMONGRASS CHICKEN ON RICE GF

Chicken thigh, rice, lettuce, cucumber, scallion oil, sweet and sour fish sauce - **16**

Add egg (free-range, organic) - \$3

Option: 3 grain rice - \$3

VEGAN PHO V GF

Shiitake mushrooms, Daikon, Tofu, Bok Choy, Rice Noodles - **13**

Add noodles - \$3

CHICKEN PHO GF

Rice noodles, lemongrass chicken, bean sprouts, Thai basil, scallions - **13**

Add noodles - \$3

CONGEE V GF

Century egg, fried shallots, scallions, sesame oil, chili oil - **9**

Add duck or pork \$4 | Add tofu \$3

FROM THE WOK

WOK SQUID GF

Squid, garlic, chilies, sambal, cilantro, sriracha mayo - **14**

WOK BEEF GF

Beef tenderloin tips, pineapple, bell peppers, onion, cilantro - **15**

SPICY BEANS V GF

Green beans, spicy Szechuan sauce, toasted sesame - **10**

CRISPY CHOW MEIN V

Bean sprouts, mixed veg, soy sauce - **16**

Add Chicken, Prawn, Char Siu - \$4 each

FRIED RICE V GF

Egg white, peas, gai lan, fried garlic - **16**

Add Chicken, Prawn, Char Siu - \$4 each

Option: 3 grain rice - \$3

FROM THE GRILL

CHICKEN SKEWERS GF

Lemongrass chicken - **6**

BEEF SKEWERS GF

Beef tenderloin tips, onion, peppers - **6**

BBQ CHICKEN HEARTS GF

Sticky glazed chicken hearts - **6**

LEMONGRASS TOFU SKEWERS V GF

Lemongrass, Tofu - **6**

BETEL BEEF

Ground beef wrapped in betel leaf - **6**

PORK BROCHETTE SKEWER GF

Minced pork, green onion - **6**

PRAWN BROCHETTE SKEWER GF

Minced prawn, green onion - **6**

CORN ON THE COB GF

Corn, 5 spiced bacon, scallion oil, shaved parmesan - **9**

ADD SIDES

steamed white rice \$2 | 3 grain rice \$3 | fried egg \$3

lemongrass chicken \$5 | bbq pork \$5 | chinese sausage \$5

bbq duck \$5 | prawns \$5 | mixed vegetables \$5

DESSERTS

BRULEE cà phê sữa đá GF

French roast coffee, condensed milk - **9**

MATCHA CHEESECAKE

Creme anglaise, pistachio biscotti - **10**

CHOCOLATE DIPPED CHINESE DOUGHNUT

Gogi berry buttercream, chopped almonds, dolce con Leche - **9**



\$6 ALL DAY DIM SUM

- HAR GOW

- CHICKEN PAWS

- SIU MAI

- BBQ PORK BUNS

- VEGETARIAN BEAN CURD

- DICKY'S DUMPS:

Pork & Chives,

Shrimp & Scallop,

Vegetarian

COCKTAILS (2oz)

OLD FASHIONED (ON TAP)

Bulleit Bourbon, simple syrup, angostura bitters - **14**

MOSCOW MULE (ON TAP)

Ketel One Vodka, lime juice, Dickie's ginger beer, angostura bitters - **13**

LOOKING GLASS

Woodford reserve, lemon juice, lime juice, earl grey tea simple syrup, egg white, angostura bitters - **14**

GARDEN FIZZ

Hendricks Gin, Pimms no1, strawberry syrup, lemon juice, egg white - **15**

5-SPICE NEGRONI

5-spice infused Beefeater Gin, Martini sweet vermouth, Campari - **13**

CUPPA' JOE

Absolut, condensed milk syrup, espresso, Licor 43, angostura bitters - **15**

LUCKY COSMO

Absolut vodka, triple sec, hibiscus-apple juice, lime juice, rose water atomizer - **14**

SCOTCH THISTLE

Monkey Shoulder, blackberry tea syrup, lime juice, Dickie's ginger beer - **15**

DRINK #75

Beefeater Gin, lemon juice, mandarin-ginger-yuzu syrup, orange bitters, sparkling wine - **14**

LAAT MARGARITA

Cazadores tequila, lime juice, agave syrup, spicy bitters - **14**

SAKE

YOSHI NO GAWA - TOJI NO BANSHAKU

\$10/glass | \$135 bottle (1.8L)

YOSHI NO GAWA - GOKU JO GINJO

\$16/glass | \$90 bottle (720mL)

DASSAI - 45 NIGORI JUNMAI DAIGINJO (UNFILTERED)

\$18/glass | \$50 bottle (300mL)

DASSAI - 39 JUNMAI DAIGINJO

\$70 bottle (300mL)

OKU NO MATSU - ADATARA GINJO

\$99 bottle (720mL)

NAKANO - OBAACHAN'S YUZU-SHU

\$38 bottle (300mL)

NAKANO - ROSE UME

\$40 bottle (300mL)

SPARKLING WINE

BONAVAL NV CAVA - EXTREMADURA, SPAIN

\$10/glass (5oz) | \$40 bottle

MUMM CORDON ROUGE BRUT - CHAMPAGNE, FRANCE

\$25/gls (5oz) | \$120/bottle

PERRIER JOUET BELLE EPOQUE - CHAMPAGNE, FRANCE

\$325/bottle

WHITE WINE BY THE GLASS (5oz, 7oz, 9oz)

EMILIANA ADOBE SAUVIGNON BLANC - CHILE

\$10/12/14 | \$40 bottle

SACHETTO PINOT GRIGIO - ITALY

\$11/13/15 | \$45 bottle

AMALAYA BLANCO DE CORTA (TORRENTES-RIESLING) - ARGENTINA

\$11/13/15 | \$45 bottle

POPLAR GROVE CHARDONNAY - BC

\$12/14/16 | \$50 bottle

WHITE WINE BY THE BOTTLE

CASAL GARCIA AVELEDA VINHO VERDE - PORTUGAL

\$45 bottle

VINA ESMERALDA MOSCATEL/GEWURZTRAMINER - SPAIN

\$55 bottle

TANTALUS VINEYARDS RIESLING - BC

\$55 bottle

SOKOL BLOSSER EVOLUTION LUCKY NO. 9 WHITE EDITION - USA

\$60 bottle

LA CREMA MONTEREY CHARDONNAY - USA

\$80 bottle

HUBERT BROCARD SANCERRE CLASSIC - FRANCE

\$99 bottle

ROSE WINE BY THE GLASS/BOTTLE

JOYA ROSE - LISBOA, PORTUGAL

\$10/12/14 | \$40 bottle

HONORA VERA ROSE - SPAIN

\$50 bottle

LEAPING HORSE CABERNET SAUVIGNON - USA

\$12/14/16 | \$50 bottle

VIGNERONS PROPRIÉTÉS ASSOCIÉS SAVEURS DU TEMPS PINOT NOIR - FRANCE

\$12/14/16 | \$50 bottle

VECCHIA CANTINA CHIANTI - ITALY

\$10/12/14 | \$40 bottle

SANGRE DE TORO TEMPRANILLO - SPAIN

\$11/13/15 | \$45 bottle

LEAPING HORSE CABERNET SAUVIGNON - USA

\$12/14/16 | \$50 bottle

VIGNERONS PROPRIÉTÉS ASSOCIÉS SAVEURS DU TEMPS PINOT NOIR - FRANCE

\$12/14/16 | \$50 bottle

RED WINE BY THE BOTTLE

D'ARENBERG THE STUMP JUMP SHIRAZ - AUSTRALIA

\$55 bottle

TORRES 5G GARNACHA - SPAIN

\$55 bottle

THREE THIEVES PINOT NOIR - USA

\$60 bottle

CHATEAU MAGDELEINE BOUHOU - BOURDEAUX

\$65 bottle

CLOS DE ROILETTE FLEURIE - FRANCE

\$70 bottle

ROBERT HALL - CABERNET SAUVIGNON - USA

\$80 bottle

BEERS ON TAP (16oz)

Parallel 49 Lager - 7

Backcountry Widowmaker IPA - 8

Twin Sails "Would Crush" Raspberry Wheat Ale - 8

Electric Bicycle Rotating Tap - 8

BEERS BOTTLES

Asahi Super Dry (630mL) 11

Tiger (330mL), Tsingtao (330mL) - 9

Lucky Buddha (330mL) - 9

Big Rock Rose Cider (330mL) - 9

MOCKTAILS

DARK TEA

Blackberry tea syrup, black tea, lemon, simple syrup, bitters, coke - **6**

LUCKY LEMONADE

Strawberry syrup, lemon juice, simple syrup, soda, bitters - **6**

SPICY ASIAN

Dickie's ginger beers, lime juice, mandarin-ginger-yuzu syrup, bitters - **6**

PANTHOSE TEA

Black tea, condensed milk - **5**

POP & JUICE

Coke, Sprite, Ginger Ale, Ice Tea - **2.50**

Cranberry, Orange, Apple, Ginger Beer - **3**

Red Bull, regular and sugar free - **3**

TEA & COFFEE

cà phê sữa đá "Vietnamese coffee", served hot or cold - **4.50**

Chun Feng Jasmine, Organic Keemun Black, Select Light Iron Buddha - **3**

Woash (Me Time, Digest, Think) - **3.50**

Latte, Americano, Cappuccino - **3.50**

Espresso - **3**, Double Espresso - **5**