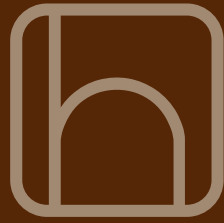


# MENU

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“I hope everyone that is reading this is having a really good day. And if you are not, just know that in every new minute that passes you have an opportunity to change that.” - Gillian Anderson

Hot summer nights in Saigon are made for ice cold beer, chilled wine and wonderful food, shared with friends and loved ones. As the heat of the day is slowly cooled by the soft winds and navy skies of night, you return Home, to a menu that is cool and fresh, like rain after a dry spell.

## APPETIZER



MARINATED SUMMER BLOSSOM SALAD  
WITH GRILLED LANGOUSTINE

Gỏi bông Miền Tây trộn tôm càng  
nướng muối

## DESSERT



SOFT TOFU JELLY  
WITH SALTED VIETNAMESE COFFEE

Đậu hũ non dùng kèm cà phê  
muối phủ đá bào



## MAIN COURSE

WOK-FRIED LOBSTER  
WITH BLACK GARLIC SAUCE

Tôm hùm Nha Trang sốt tỏi đen





## APPETIZER

### Món Khai Vị

<b>Marinated Summer Blossom Salad with Grilled Langoustine</b> Gỏi bông Miền Tây trộn tôm càng nướng muối	310.000
<b>Sweet and Sour Crab Meat with Pomelo and Avocado Salad</b> Gỏi thịt cua xóc bưởi hồng và bơ trái	245.000
<b>Shredded Beef Jerky and Local Herb Salad</b> Bò đập trộn lá cóc	175.000
<b>Roasted Duck with Fig and Coconut Salad</b> Vịt quay trộn trái vả non mắm dứa	175.000
<b>Marinated Mushroom and Tofu Salad</b> Gỏi nấm nướng rau vườn	155.000
<b>Deep-fried Crab Spring Rolls</b> Chả giò cua bể Gò Công	245.000
<b>Rolled Mushroom with Aroma Spring Rolls</b> Nem cuốn nấm Tịnh Tâm	155.000
<b>Wrapped Squid with Aroma Salsa</b> Rau diếp gói mực nhúng nước dứa	175.000
<b>Deep-fried Scallop Paste in Pumpkin Blossom</b> Bông bí nhồi chả sò điệp sốt tiêu	245.000
<b>Steamed Egg Tofu with Seaweed and Dried Mushroom</b> Đậu hũ trứng hấp rong biển phủ chà bông nấm	155.000
<b>Pan-fried Rice Cube with Crispy Scallop</b> Bột chiên gạch cua với cồi điệp giòn	225.000
<b>Chestnut and Lotus Root Soup</b> Súp canh củ sen tiềm hạt dẻ	125.000
<b>Pork Spare Ribs and Jicama Soup</b> Súp canh sườn non hầm củ sắn	125.000



## MAIN COURSE

### Món Ngon

<b>Steamed Crab Meat served with Chef's Signature Sauce</b> Thịt cua hấp muối dùng kèm nước sốt đặc biệt của bếp trưởng	955.000
<b>Wok-fried Lobster with Black Garlic Sauce</b> Tôm hùm Nha Trang sốt tỏi đen	1.325.000
<b>Stir-fried Crab with Saigon Chilli Sauce</b> Cua Cà Mau sốt cay	1.025.000
<b>Grilled Grouper Fillet with Lemongrass and Tumeric Salsa</b> Cá mú nướng sốt sả nghệ	755.000





## SIDE DISH

### Món Phụ

#### SQUID - Mực 305.000

Crispy Semi-dried Squid with Red Pepper Salsa  
Mực một nắng rang tiêu đỏ

Steamed Squid with Dried Lime Sauce  
Mực ống hấp sốt chanh muối

#### TIGER PRAWN - Tôm Sú 345.000

Steamed Tiger Prawn with Lotus Leaf and Hot Rock Salt  
Tôm sú ủ lá sen

Stir-fried Tiger Prawn with Scallop and Chilli Salsa  
Tôm sú sốt ớt sò điệp khô

#### BEEF - Thịt Bò 325.000

Southern Grilled Beef and Aroma Roll  
Bò đun bánh hủi Miền Tây

Stewed Veal Ribs with Sugarcane Syrup  
Sườn bê nấu mật mía

#### PORK - Thịt Heo 275.000

Caramelized Pork Loin with Garlic and Chilli  
Thăn heo chao tỏi ớt

Char-grilled Pork Spare Ribs with Saigon Spices  
Sườn heo nướng hong

#### CHICKEN - Thịt Gà 255.000

Grilled Chicken Thigh with Crispy Sticky Rice  
Đùi gà nướng xôi chiên

Deep-fried Chicken Thigh with Home-made Shrimp Paste  
Gà chiên sốt mắm tôm chà Sông Tiền

#### DUCK - Thịt Vịt 295.000

Wok-fried Duck with Coconut Milk  
Ức vịt xào lăn cốt dừa

Char-grilled Herbal Duck Thigh  
Đùi vịt nướng riêng mẻ

Stewed Mekong Langoustine with Crab Roe 275.000  
Tôm càng om gạch cua

Braised Char Siu Pork in Coconut Water 175.000  
Heo quay kho nước dừa

Wok-fried Mekong Fish Fillet with Ginger 175.000  
Cá đồng xào hành gừng

Stir-fried Seasonal Flower with Garlic 135.000  
Bông bí/thiên lí xào tỏi

Stir-fried Water Morning Glory with Crispy Pork Greaves 125.000  
Rau muống xào tóp mỡ

Stir-fried Lotus Root and Vegan Noodles 145.000  
Mỳ căn xào củ sen

Braised Char Siu Mushroom 145.000  
Nấm đùi gà rô-ti

Wok-fried Rice Noodles with Langoustine 310.000  
Hủ tiếu Sa Đéc xào tôm càng

Mixed Crab Meat with Spicy Glass Noodles 310.000  
Miến trộn thịt cua cay

Mushroom Fried Rice 145.000  
Cơm chiên ruốc nấm

Steamed Rice in Clay Pot 25.000  
Cơm niêu đất

Minced Prawn and Pineapple Soup 165.000  
Canh tôm nấu thơm

Sour Chicken and Local Herb Soup 165.000  
Canh gà lá giang

Taro and Squid Ball Soup 165.000  
Canh khoai sọ nấu mực viên

Organic Mushroom and Seaweed Soup 155.000  
Canh nấm rong biển

## DESSERT

### Món Tráng Miệng

Soft Tofu Jelly with Salted Vietnamese Coffee 125.000  
Đậu hũ non dùng kèm cà phê muối phủ đá bào

Home-made Cassava Tart with Black Pearl Sago 125.000  
Bánh khoai mì nướng phủ trân châu đường đen

Seasonal Fresh Fruit Platter 125.000  
Đĩa trái cây theo mùa

Steamed Jackfruit with Coconut Ice Cream 125.000  
Mít hong kem dừa

Snow Fungus and Lotus Seed Sweet Soup 105.000  
Chè tuyết nhĩ hạt sen



# PLACES TO VISIT AROUND HOME SAIGON



## SAIGON NOTRE-DAME BASILICA

01 Cong Xa Paris, Ben Nghe Ward , District 1.

Built between 1863 and 1880 by French colonists and facing Dong Khoi, Saigon Notre-Dame Basilica intensifies the heart of Ho Chi Minh City's District 1. A brick, neo-Romanesque church, it is an excellent example of the French architectural influence in Indochina. Tourist information is dispensed every weekdays and Saturday from 9am to 11am. Mass is 9.30am Sunday.

## INDEPENDENCE PALACE

135 Nam Ky Khoi Nghia, Ben Thanh Ward, District 1.

Independence Palace (or Reunification Palace) is a witness to history, and the two fierce wars that were waged against the French and American colonists. Surrounded by royal palm trees, the palace was the home and workplace of the President of South of Vietnam in the 1970s. The palace became a symbol of the fallen opposition when a tank from North Vietnam crashed through its gate on the 30th of April 1975.



## BEN THANH MARKET

Le Loi Street, Ben Thanh Ward, District 1.

Located in District 1 in central Ho Chi Minh City, Ben Thanh Market is a large marketplace not only for the locals but also for foreign visitors from across the globe. Inside Ben Thanh market is an extensive range of souvenirs, garments, clothing, textiles as well as traditional handicrafts.

## MUNICIPAL THEATRE

7 Lam Son Square, Ben Nghe Ward, District 1.

Opened in early 1900, the Municipal Theatre of Ho Chi Minh City is also known as Saigon Opera House and is the only opera house in Ho Chi Minh City. As a relic of French Colonial architecture in Vietnam, the Municipal Theatre is a popular tourist attraction and cultural center for important events and performances..

