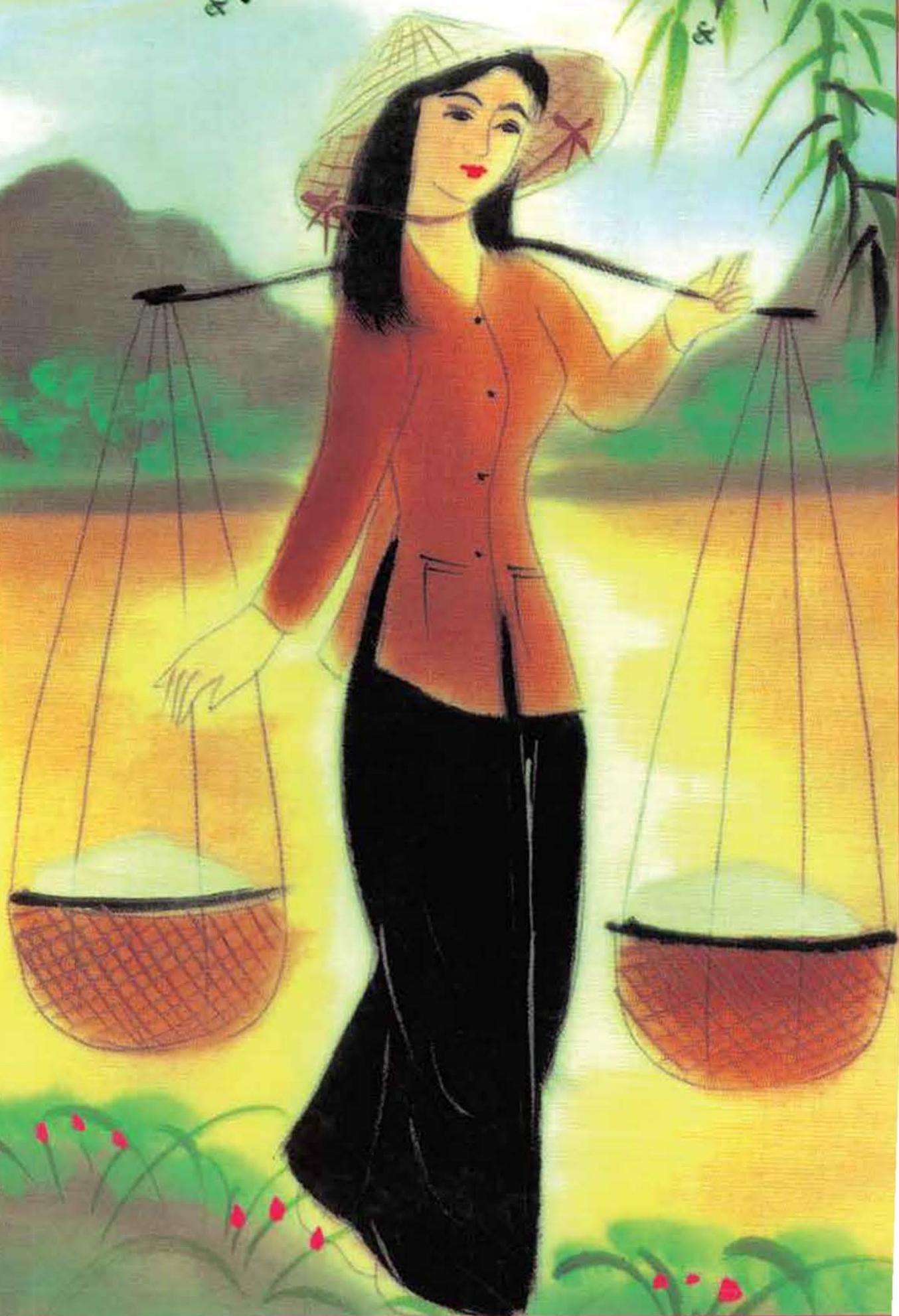


# SAIGON PAGOLAC

R·E·S·T·A·U·R·A·N·T

&



## Giải Khát - Beverages

汽 水	Soft Drink .....
泰 国 冰 茶	<b>Trà Thái</b> ..... <i>Thai Tea</i>
冰 茶	<b>Trà Đá</b> ..... <i>Ice Tea</i>
熱 茶	<b>Trà Nóng</b> ..... <i>Hot Tea</i>
凍 檸 檬	<b>Đá Chanh</b> ..... <i>Lemonade</i>
檸 檬 蘇 打	<b>Soda Chanh</b> ..... <i>Lemonade Soda</i>
蘇 打 水	<b>Chai Perrier</b> ..... <i>Sparkling Water</i>
鹹 話 梅 水 鹹 檸 檬 水	<b>Xí Muội hoặc Chanh Muối</b> ..... <i>Salted Plum or Salted Lemon w/ Water</i>
鹹 話 梅 蘇 打 水 鹹 檸 檬 蘇 打 水	<b>Soda Xí Muội hoặc Chanh Muối</b> ..... <i>Soda w/ salted plum or Lemon</i>
蘇 打 蛋 奶	<b>Soda Sữa Hột Gà</b> ..... <i>Soda w/ Egg Yolk &amp; Condensed Milk</i>
橙 色	<b>Cam Tươi</b> ..... <i>Fresh Orange Juice</i>
豆 奶	<b>Sữa Đậu Nành</b> ..... <i>Soybean Milk</i>
越 式 豆 奶	<b>Sữa Đậu Nành Lá Dứa</b> ..... <i>Soybean Milk - Vietnamese Style</i>
法 國 咖 啡 (熱 或 凍)	<b>Cà Phê Đen hoặc Cà phê Đá</b> ..... <i>Hot or Iced Filtered French Coffee</i>
法 國 咖 啡 奶 (熱 或 凍)	<b>Cà Phê Sữa hoặc Cà Phê Sữa Đá</b> ..... <i>Hot or Iced Filtered French Coffee w/ Condensed milk</i>

## Bia - Beer

美 國 啤 酒	<b>Domestic Beer: Miller Lite, Bud, Bud light, Michelob.</b>
進 口 啤 酒	<b>Imported Beer:</b>
	<b>Sapporo or Corona</b> .....
	<b>Heineken, Tsing Tao or Tiger</b> .....

## Rượu Chát - Wines

<b>Chablis / Blush / Burgundy (Ly - Glass)</b> .....
<b>Chardonnay Chateau ST.Jean (Chai - Bottle)</b> .....
<b>Cabernet Sauvignon Josh Cellars (Chai - Bottle)</b> .....
<b>Merlot Josh Cellars (Chai - Bottle)</b> .....

## Tráng Miệng - Dessert

紅	豆	冰	<b>Đậu Đỏ</b> .....	<i>Red Beans Served w/ Jelly &amp; Coconut Milk</i>
綠	豆	冰	<b>Đậu Xanh</b> .....	<i>Green Beans Served w/ Coconut Milk</i>
三	色	冰	<b>Chè 3 Màu</b> .....	<i>Red &amp; Yellow Beans Served w/ Jelly &amp; Coconut Milk</i>
清	補	涼	<b>Sâm Bổ Lượng</b> .....	<i>Sweet Longans, Red Date, Seaweed &amp; Barley</i>
龍	眼	冰	<b>Nhãn Nhục &amp; Táo</b> .....	<i>Sweet Dry Longan</i>
甜	酸	果	<b>Mãng Cầu</b> .....	<i>Soursop</i>
什	果	冰	<b>Chè Thái Lan</b> .....	<i>Assorted Asian Fruit Mixed</i>
椰	子	冰	<b>Nước Dừa Tươi</b> .....	<i>Coconut Juice Served with Ice</i>
荔	枝	冰	<b>Trái Vải</b> .....	<i>Lychee</i>
龍	眼		<b>Trái Nhãn</b> .....	<i>Longan</i>
涼	粉		<b>Thạch Đen</b> .....	<i>Black Grass Jelly</i>
榴	槿	奶	<b>Sinh Tố Sầu Riêng</b> .....	<i>Fruit Shake Durian</i>
甜	酸	果	<b>Sinh Tố Mãng Cầu</b> .....	<i>Fruit Shake Soursop</i>
菠	蘿	蜜	<b>Sinh Tố Mít</b> .....	<i>Fruit Shake Jackfruit</i>
奶	油	果	<b>Sinh Tố Bơ</b> .....	<i>Fruit Shake Avocado</i>
炖	蛋		<b>Bánh Flan</b> .....	<i>Caramel Custard</i>

## Kem - Ice Cream

雪糕(咖啡和溫尼拿)	<b>Kem Cafe &amp; Vanilla</b> .....	<i>Coffee &amp; Vanilla Ice Cream w/ Chopped Roasted Nuts</i>
三色果仁雪糕	<b>Kem Ba Màu</b> .....	<i>Vanilla, Strawberry &amp; Chocolate w/ Chopped Roasted Nuts</i>
單色果仁雪糕	<b>Kem Chocolate, Coffee, Strawberry Hoặc Vanilla</b> ..	<i>Chocolate, Coffee, Strawberry or Vanilla Ice Cream w/ Chopped Roasted Nuts</i>
榴槿雪糕	<b>Kem Sầu Riêng</b> .....	<i>Homemade Fresh Durian Ice Cream w/ Chopped Roasted Nuts</i>
椰子雪糕	<b>Kem Dừa</b> .....	<i>Homemade fresh coconut topped w/ chopped roasted nuts</i>

# Khai Yi - Appetizers

- A1. 炸春卷 **Chả Giò (6 cuốn)**.....  
*Vietnamese Egg Rolls (6 rolls)*
- A2. 肉蝦春卷 **Gỏi Cuốn (4 cuốn)** .....  
*Spring Rolls: Shrimp, Pork, Vegetables and Vermicelli Rolled in Rice Paper (4 rolls)*
- A3. 肉絲春卷 **Bì Cuốn (4 cuốn)**.....  
*Summer Rolls: Julienne Pork & Vegetables Rolled in Rice Paper (4 rolls)*
- A4. 烤肉春卷 **Nem Nướng Cuốn (4 cuốn)**.....  
*Charcoal Broiled Pork Paste Vegetables Rolled in Rice Paper (4 rolls)*
- A5. 烤庶蝦春卷 **Chạo Tôm Cuốn (4 cuốn)**.....  
*Charcoal Broiled Shrimp Paste and Vegetables Rolled in Rice Paper (4 rolls)*
- A6. 越式庶餅 **Bánh Xèo** .....  
*Vietnamese Crepe: Pan Seared Rice Flour Filled with Shrimp & Pork, Served with Fresh Vegetables*
- A7. 檸汁生牛肉 **Bò Tái Chanh**.....  
*Sliced Beef Fender Marinated in Lemon Sauce*
- A8. 炸糯米雞 **Xôi Chiên Gà Rô-Ti**.....  
*Roasted Hen with Fried Sticky Rice Patties Served with Honey Garlic Sauce*
- A9. 牛油軟殼蟹 **Cua Lột Chiên Bơ**.....  
*Soft-shell Crab with Garlic Sautéed in Special Butter Sauce*
- A10. 牛肉丁 **Bò Lúc Lắc** .....  
*Beef Fillet Chunk Steak Served with Marinated Lettuce & Tomatoes*
- A11. 海鮮沙拉 **Gỏi Đồ Biển**.....(Reg) ... (Lg.)  
*Shrimp, Scallop, Squid & Jelly Fish Tossed in Light Vinegar Dressing, Served with Shrimp Chips*
- A12. 本樓沙拉 **Gỏi Sứa Tôm Thịt**.....(Reg) ... (Lg.)  
*Shrimp, Pork & Jelly Fish Tossed in Light Vinegar Dressing, Served with Shrimp Chips*
- A13. 椒鹽蝦 **Tôm Rang Muối** .....  
*Shrimp Stir-fried in a Light Salty with Onion & Garlic*
- A14. 椒鹽墨魚 **Mực Rang Muối** .....  
*Squid Stir-fried in a Light Salty with Onion & Garlic*
- A15. 炸大腸 **Ruột Heo Chiên Dòn**.....  
*Fried Pork Intestines*
- A16. 牛油田雞 **Ếch Chiên Bơ** .....  
*Frog Legs with Garlic Sautéed in Special Butter Sauce*

# Mì / Hủ Tiếu Tươi - Egg / Flat Noodle Soup

- M1.** 蝦,魚丸河粉或麵 **Mì Hoặc Hủ Tiếu Tươi Tôm Cá Viên** .....  
*Shrimp & fish ball egg or flat noodle soup*
- M2.** 海鮮河粉或麵 **Mì Hoặc Hủ Tiếu Tươi Đồ Biển** .....  
*Seafood egg or flat noodle soup*
- M3.** 雞河粉或麵 **Mì Hoặc Hủ Tiếu Tươi Gà**.....  
*Chicken egg or flat noodle soup*
- M4.** 蝦河粉或麵 **Mì Hoặc Hủ Tiếu Tươi Tôm** .....  
*Shrimp egg or flat noodle soup*
- M5.** 肉丸河粉或麵 **Mì Hoặc Hủ Tiếu Tươi Bò Viên** .....  
*Meatball egg or flat noodle soup*

## Tả Pín Lù - Seasonal Pot - On The Stove

*(Minimum 2 orders required)*

- M6.** 什錦火鍋 **Tả Pín Lù Thập Cẩm**..... (2 Phần - 2 order) .....  
*Assorted meat, seafood, vegetables served with two kinds of soups*
- M7.** 海鮮火鍋 **Tả Pín Lù Đồ Biển**..... (2 Phần - 2 order) .....

*Additional: Seafood dish 9.50  
Noodle dish (s) 4.25 (L) 5.25  
Meat dish 8.00*

## Mì / Hủ Tiếu Xào - Pan Fried Noodles

- M8.** 什錦炒麵 **Mì Xào Dòn Thập Cẩm** .....  
*Crispy egg noodle topped with sautéed beef, chicken, shrimp, squid and assorted vegetables*
- M9.** 海鮮炒麵 **Mì Xào Dòn Đồ Biển** .....  
*Crispy egg noodle topped with sautéed shrimp, scallops, crab meat squid and assorted vegetables*
- M10.** 齋炒麵 **Mì Xào Dòn Chay** .....  
*Crispy egg noodle topped with assorted vegetables*
- H11.** 干炒牛河 **Hủ Tiếu Xào Bò** .....  
*Thick rice noodle stir-fried with beef, beansprouts and green onion*
- H12.** 什錦牛河 **Hủ Tiếu Xào Thập Cẩm** .....  
*Thick rice noodle stir-fried with beef, chicken, shrimp, squid and assorted vegetables*
- H13.** 海鮮河粉 **Hủ Tiếu Xào Đồ Biển**.....  
*Thick rice noodle stir-fried with shrimp, scallops, crab meat, squid and assorted vegetables*
- H14.** 齋河粉 **Hủ Tiếu Xào Chay**.....  
*Thick rice noodle stir-fried with assorted vegetables*

**Cộng Thêm - Add on:**

炸 **Ấp Chảo (Pan Fied)**.....

# Cơm Dĩa - Rice Combination

## Bò Lụi - Beef

- C1.** 烤牛肉飯 **Cơm Bò Lụi** .....  
Charcoal broiled beef served with rice & lettuce
- C2.** 烤牛肉,肉絲飯 **Cơm Bò Lụi Bì** .....  
Charcoal broiled & shredded pork served with rice & lettuce
- C3.** 烤牛肉,肉絲蛋飯 **Cơm Bò Lụi Bì Trứng Chiên**.....  
Charcoal broiled beef, shredded pork & fried egg served w/rice & lettuce
- C4.** 烤牛肉,肉絲,蒸蛋飯 **Cơm Bò Lụi Bì Chả**.....  
Charcoal broiled beef, shredded pork, steamed pork cake served with rice & lettuce
- C5.** 烤牛肉,肉絲,蒸蛋,蛋飯 **Cơm Bò Lụi Bì Chả Trứng Chiên** .....  
Charcoal broiled beef, shredded pork, steamed pork cake & fried egg with rice & lettuce

## Gà Rôti - Roasted Chicken Cornish Hen

- C6.** 烤雞肉飯 **Cơm Gà Rôti**.....  
Roasted half chicken hen served with rice & lettuce
- C7.** 烤雞肉,肉絲飯 **Cơm Gà Bì**.....  
Roasted half chicken hen & shredded pork served with rice & lettuce
- C8.** 烤雞肉,肉絲蛋飯 **Cơm Gà Bì Trứng Chiên**.....  
Roasted half chicken hen, shredded pork & fried egg served with rice & lettuce
- C9.** 烤雞肉,肉絲,蒸蛋飯 **Cơm Gà Rôti Bì Chả**.....  
Roasted chicken, shredded pork & steamed pork cake served with rice & lettuce
- C10.** 烤雞肉,肉絲,蒸蛋,蛋飯 **Cơm Gà Rôti Bì Chả Trứng Chiên**.....  
Roasted half chicken, shredded pork, steamed pork cake & fried egg served with rice & lettuce

## Sườn nướng - Pork Chops

- C11.** 烤排骨飯 **Cơm Sườn Nướng**.....  
Charcoal broiled pork chop served with rice & lettuce
- C12.** 烤排骨,肉絲飯 **Cơm Sườn Bì**.....  
Charcoal broiled pork chop & shredded pork served with rice & lettuce
- C13.** 烤排骨,肉絲蛋飯 **Cơm Sườn Bì Trứng Chiên**.....  
Charcoal broiled pork chop, shredded pork & fried egg served with rice & lettuce
- C14.** 烤排骨,肉絲,蒸蛋飯 **Cơm Sườn Nướng Bì Chả**.....  
Charcoal broiled pork chop, shredded pork, steamed pork cake served with rice & lettuce
- C15.** 烤排骨,肉絲,蒸蛋,蛋飯 **Cơm Sườn Bì Chả Trứng Chiên**.....  
Charcoal broiled pork chop, shredded pork, steamed pork cake & fried egg served with rice & lettuce

## Thịt nướng - Sliced Charcoal Pork

- C16.** 燒豬扒飯 **Cơm Thịt Nướng**.....  
Sliced charcoal pork served with rice & lettuce
- C17.** 燒豬扒,肉絲飯 **Cơm Thịt Nướng Bì**.....  
Sliced charcoal pork & shredded pork served with rice & lettuce
- C18.** 燒豬扒,肉絲蛋飯 **Cơm Thịt Nướng Bì Trứng Chiên**.....  
Sliced charcoal pork, shredded pork & fried egg served with rice & lettuce
- C19.** 燒豬扒,肉絲,蒸蛋飯 **Cơm Thịt Nướng Bì Chả**.....  
Sliced charcoal pork, shredded pork & steamed pork cake served with rice & lettuce
- C20.** 燒豬扒,肉絲,蒸蛋,蛋飯 **Cơm Thịt Nướng Bì Chả Trứng Chiên**.....  
Sliced charcoal pork, shredded pork, steamed pork cake & fried egg served with rice & lettuce

## Bì - Shredded Pork

- C21. 肉 絲 飯 **Cơm Bì**.....  
*Shredded pork served with rice*
- C22. 肉 絲, 蒸 蛋 飯 **Cơm Bì Chả**.....  
*Shredded pork & steamed pork cake served with rice & lettuce*
- C23. 肉 絲, 蒸 蛋, 蛋 飯 **Cơm Bì Chả Trứng Chiên**.....  
*Shredded pork, steamed pork cake & fried egg served w/ rice & lettuce*

## Gà Nướng - Charcoal Broil Chicken Breast

- C24. 烤 雞 飯 **Cơm Gà Nướng**.....  
*Charcoal broil chicken breast served with rice & lettuce*
- C25. 烤 雞, 肉 絲 飯 **Cơm Gà Nướng Bì**.....  
*Charcoal broil chicken breast & shredded pork served with rice & lettuce*
- C26. 烤 雞, 肉 絲 蛋 飯 **Cơm Gà Nướng Bì Trứng Chiên**.....  
*Charcoal broil chicken breast, shredded pork & fried egg served with rice & lettuce*
- C27. 烤 雞, 肉 絲, 蒸 蛋 飯 **Cơm Gà Nướng Bì Chả**.....  
*Charcoal broil chicken breast, shredded pork & steamed pork cake served with rice & lettuce*
- C28. 烤 雞, 肉 絲, 蒸 蛋, 蛋 飯 **Cơm Gà Nướng Bì Chả Trứng Chiên**.....  
*Charcoal broil chicken breast, shredded pork, steamed pork cake & fried egg served with rice & lettuce*

## Bò Bit Tết - Beef Steak

- C29. 牛 肉 丁 飯 **Cơm Bò Lúc Lắc**.....  
*Beef filet mignon chunk steak served with rice & lettuce*
- C30. 牛 肉 丁 通 心 粉 **Nuôi Ông Xào Bò Lúc Lắc**.....  
*Beef filet mignon chunk steak flame broiled served with penne frigate sautéed with butter & parmesan cheese*
- C31. 牛 肉 芥 蘭 **Bò Xào Cải Làn**.....  
*Sliced tender beef stir-fried w/ Chinese broccoli*
- C32. 青 椒 牛 **Bò Xào Ớt Xanh**.....  
*Pepper Steak. Sliced beef stir-fried w/ bell pepper*

## Cơm Chiên - Fried Rice

- C33. 蝦 炒 飯 **Cơm chiên Tôm**.....  
*Shrimp fried rice*
- C34. 雞 炒 飯 **Cơm Chiên Gà**.....  
*Chicken fried rice*
- C35. 牛 肉 炒 飯 **Cơm Chiên Bò**.....  
*Beef fried rice*
- C36. 特 別 炒 飯 **Cơm Chiên Đặc Biệt**.....  
*House special: Shrimp, beef, chicken fried rice*
- C37. 什 錦 飯 **Cơm Xào Thập Cẩm**.....  
*Sautéed combination meet with vegetables served over steamed rice*
- C38. 海 鮮 飯 **Cơm Xào Đồ Biển**.....  
*Sautéed seafood combination with vegetables served over steamed rice*
- ADDITIONAL:** **Cơm Đỏ (Rice sautéed with tomato sauce & butter)..**
- Cơm Chiên (Fried Rice).....**
- Broth soup.....**

# Bún - Vermicelli

- B1. 炸春卷瀨粉 Bún Chả Giò .....**  
*Vietnamese egg rolls served with Vermicelli*
- B2. 燒牛肉瀨粉 Bún Bò Nướng .....**  
*Charcoal broiled beef served with Vermicelli*
- B3. 燒牛肉春卷瀨粉 Bún Bò Nướng Chả Giò .....**  
*Charcoal broiled beef & egg rolls served with Vermicelli*
- B4. 燒豬肉瀨粉 Bún Thịt Nướng .....**  
*Charcoal broiled pork served with Vermicelli*
- B5. 燒豬肉春卷瀨粉 Bún Thịt Nướng Chả Giò .....**  
*Charcoal broiled pork & egg rolls served with Vermicelli*
- B6. 燒肉丸瀨粉 Bún Nem Nướng .....**  
*Charcoal pork meatballs served with Vermicelli*
- B7. 燒牛丸春卷瀨粉 Bún Nem Nướng Chả Giò .....**  
*Charcoal pork meatballs & egg rolls served with Vermicelli*
- B8. 牛肉炒瀨粉 Bún Xào Bò .....**  
*Beef tenderloin sautéed w/ onions & lemon grass served w/ Vermicelli*
- B9. 肉絲瀨粉 Bún Bì .....**  
*Julienne pork served w/ Vermicelli*
- B10. 肉絲春卷瀨粉 Bún Bì Chả Giò .....**  
*Julienne pork & egg rolls served w/ Vermicelli*
- B11. 燒蝦瀨粉 Bún Tôm Nướng .....**  
*Charcoal broiled shrimp served with Vermicelli*
- B12. 燒蝦春卷瀨粉 Bún Tôm Nướng Chả Giò .....**  
*Charcoal broiled shrimp & egg rolls served with Vermicelli*
- B13. 燒雞瀨粉 Bún Gà Nướng .....**  
*Charcoal broiled chicken served with Vermicelli*
- B14. 燒雞春卷瀨粉 Bún Gà Nướng Chả Giò .....**  
*Charcoal broiled chicken & egg rolls served with Vermicelli*



# Phở - Rice Noodle Beef Soup

- P1.** 特別牛肉河粉 **Đặc Biệt (Big bowl)**.....  
*Rice noodle soup served with assortment beef*
- P2.** 生肉, 腩筋, 柏葉河粉 **Tái Nạm Gầu Gân Sách** .....  
*Eye of round steak, well-done flank, fat brisket, Soft tendon & bible tripe*
- P3.** 熟筋, 柏葉河粉 **Chín Nạm Gầu Gân Sách**.....  
*Well-done brisket, well-done flank, fat brisket, Soft tendon & bible tripe*
- P4.** 生熟腩筋, 柏葉河粉 **Tái Chín Nạm Gân Sách**.....  
*Eye of round steak, well-done brisket, well-done flank, soft tendon & bible tripe*
- P5.** 生肉, 腩筋河粉 **Tái Chín Nạm Gân**.....  
*Eye of round steak, well-done brisket, well-done flank & soft tendon*
- P6.** 生肉, 腩筋, 柏葉河粉 **Tái Nạm Gân Sách** .....  
*Eye of round steak, well-done flank, soft tendon & bible tripe*
- P7.** 生肉, 腩筋河粉 **Tái Nạm Gân** .....  
*Eye of round steak, well-done flank & soft tendon*
- P8.** 生肉, 腩, 柏葉河粉 **Tái Nạm Sách** .....  
*Eye of round steak, well-done flank & bible tripe*
- P9.** 爽脆牛腩河粉 **Nạm Vè Dzòn** .....  
*Skirt flank*
- P10.** 爽脆熟肉腩河粉 **Chín Nạm Vè Dzòn**.....  
*Well-done brisket & skirt flank*
- P11.** 生肉, 肥筋河粉 **Tái Gầu** .....  
*Eye of round steak, fat brisket*
- P12.** 生肉, 腩河粉 **Tái Nạm** .....  
*Eye of round steak, well-done flank*
- P13.** 生肉, 筋河粉 **Tái Gân** .....  
*Eye of round steak, soft tendon*
- P14.** 生肉, 柏葉河粉 **Tái Sách** .....  
*Eye of round steak, bible tripe*
- P15.** 生肉河粉 **Tái** .....  
*Eye of round steak*
- P16.** 牛肉丸河粉 **Phở Bò Viên** .....  
*Rice noodles beef with meat balls*
- P17.** 上湯牛肉丸 **Bò Viên** .....  
*Meat ball soup*

# Our Famous Saigon Pagolac Specialties

## BÒ 7 MÓN Seven Courses of Beef

1 Phần / EACH ORDER \$  
Mỗi người / Each Person

1. **Bò Nhung Dấm** 酸汤牛肉火锅  
*Slices of Tenderloins Fondue in A Simmering Vinegar Broth (served at table)*

2. **Bò Cuốn Mỡ Chài** 牛肉卷  
*Delicious Ground Beef Sausage Flavored & Grilled Over Charcoal*

3. **Bò Lá Lốt** 葉卷牛肉  
*Ground Beef Wrapped in Hawaiian Leaf & Grilled Over Charcoal*

4. **Bò Chả Đùm** 花生牛肉球  
*Steamed Meat Balls Mixed with Peanuts & Vermicelli*

5. **Bò Saté** 沙茶牛肉  
*Slices of Beef Seasoned & Grilled over Charcoal*

6. **Bò Bít Tết** 越南牛扒  
*Slices of Tenderloins Prepared over Freshly Salad with Our Special Dressings*

7. **Cháo Bò** 牛肉粥  
*Beef Noodle Soup*

Mỗi đĩa/ Side Order 7 Course ( each) .....  
Bánh Hủi/ Steamed Thin Vermicelli.....  
Bún/ Steamed Rice Vermicelli .....  
Bánh Phồng Tôm/ Prawn Crackers.....  
Cháo Bò/ Beef Noodle Soup.....(S): (M): (L):  
Bò 7 món/ To Go Packaging .....

*All orders come with fresh vegetables, rice papers, Saigon Pagolac special pineapple sauce (Anchovies) and/or mixed fish sauce. Our staff will assist you in this fantastic dining adventure.*

# House Specialties

## Nhúng Dấm - Fondue Style

(at your table)

- |            |            |                                       |   |
|------------|------------|---------------------------------------|---|
| <b>T1.</b> | 牛肉酸湯火鍋     | <b>Bò Nhúng Dấm</b> .....             | <i>Slices of Tenderloins Beef Fondue in A Simmering Vinegar Broth</i> |
| <b>T2.</b> | 蝦酸湯火鍋      | <b>Tôm Nhúng Dấm</b> .....            | <i>Shrimp Fondue in A Simmering Vinegar Broth</i>                     |
| <b>T3.</b> | 魷魚片酸湯火鍋    | <b>Mực Nhúng Dấm</b> .....            | <i>Squids Fondue in A Simmering Vinegar Broth</i>                     |
| <b>T4.</b> | 牛,蝦酸湯火鍋    | <b>Bò Tôm Nhúng Dấm</b> .....         | <i>Beef &amp; Shrimp Fondue in A Simmering Vinegar Broth</i>          |
| <b>T5.</b> | 牛,魷魚酸湯火鍋   | <b>Bò Mực Nhúng Dấm</b> .....         | <i>Beef &amp; Squids Fondue in A Simmering Vinegar Broth</i>          |
| <b>T6.</b> | 蝦,魷魚酸湯火鍋   | <b>Tôm Mực Nhúng Dấm</b> .....        | <i>Shrimp &amp; Squids Fondue in A Simmering Vinegar Broth</i>        |
| <b>T7.</b> | 牛,蝦,魷魚酸湯火鍋 | <b>Bò, Tôm và Mực Nhúng Dấm</b> ..... | <i>Beef, Shrimp &amp; Squids Fondue in A Simmering Vinegar Broth</i>  |

## Nướng Yì - Barbecue

(Cooked on griddle at your table)

- |             |            |  |   |
|-------------|------------|--|---|
| <b>T8.</b>  | 五香燒牛肉      | <b>Bò Nướng Yì</b> .....               | <i>Perfectly Marinated Beef, Seasonal w/ Lemon Grass</i>  |
| <b>T9.</b>  | 五香燒蝦       | <b>Tôm Nướng Yì</b> .....              | <i>Shrimp Marinated w/ Lemon Grass</i>  |
| <b>T10.</b> | 五香燒魷魚      | <b>Mực Nướng Yì</b> .....              | <i>Squid Marinated w/ Lemon Grass</i>   |
| <b>T11.</b> | 五香燒牛肉,蝦    | <b>Bò Tôm Nướng Yì</b> .....           | <i>Beef &amp; Shrimp Marinated w/ Lemon Grass</i>   |
| <b>T12.</b> | 五香燒牛肉,魷魚   | <b>Bò Mực Nướng Yì</b> .....           | <i>Beef &amp; Squid Marinated w/ Lemon Grass</i>  |
| <b>T13.</b> | 五香燒蝦,魷魚    | <b>Tôm Mực Nướng Yì</b> .....          | <i>Shrimp &amp; Squid Marinated w/ Lemon Grass</i>  |
| <b>T14.</b> | 五香燒牛肉,蝦,魷魚 | <b>Bò, Tôm, Mực Nướng Yì</b> .....     | <i>Beef, Shrimp &amp; Squid Marinated w/ Lemon Grass</i>  |
| <b>T15.</b> | 燒牛肉細米粉     | <b>Bò Nướng Bánh Hủi</b> .....         | <i>Charcoal Broiled Beef Served with Thin Vermicelli</i>  |
| <b>T16.</b> | 燒豬肉細米粉     | <b>Thịt Nướng Bánh Hủi</b> .....       | <i>Charcoal Broiled Pork Served with Thin Vermicelli</i>  |
| <b>T17.</b> | 燒大蝦細米粉     | <b>Tôm Nướng Bánh Hủi</b> .....        | <i>Charcoal Grilled Jumbo Shrimp Served with Thin Vermicelli</i>  |
| <b>T18.</b> | 燒雞細米粉      | <b>Gà Nướng Bánh Hủi</b> .....         | <i>Charcoal Grilled Chicken Breast Sautéed Lemon Grass Served with Thin Vermicelli</i>  |
| <b>T19.</b> | 蓆 蝦        | <b>Chạo Tôm</b> .....                  | <i>Charcoal Broiled Shrimp Served with Thin Vermicelli</i>  |
| <b>T20.</b> | 燒 豬 肉 丸    | <b>Nem Nướng</b> .....                 | <i>Charcoal Grilled Pork Meatball Served with Vegetables &amp; Rice Paper</i>   |
| <b>T21.</b> | 煎 魚        | <b>Cá Nướng Mỡ Hành</b>                | <i>To Lớn/ Jumbo /Lớn/ Large /Trung/ Medium<br/>Grilled fish, A winner whole fish grilled on easy topped with nuts &amp; our own seasonings</i> |
|             |            | <b>Cá Nướng/ To Go Packaging</b> ..... |   |

All orders come with fresh vegetables, rice papers, Saigon Pagolac special pineapple sauce (Anchovies) and/or mixed fish sauce. Our staff will assist you in this fantastic dining adventure.



# Welcome

Dear Honored Guests and Friends,

Welcome to our restaurant. We offer a wide variety of dishes with a unique style of dining. We are sure that the food and experience will be to your liking. If you find it difficult to choose, let our staff know and we will gladly provide recommendations.

Customer satisfaction is our top priority. Should there be a reason for complaint, please notify us so we can tend to the matter.

We wish you a unique and pleasant experience while dining in our restaurant.

Your Saigon Pagolac Management & Staff

## Caution

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Not all items are available every day. Prices subject to change without notice. Sales tax will be added to all taxable items. Not responsible for lost or stolen articles and customer belongings. Parents have full responsibility for their children's activities in our restaurant. We reserve the right to refuse service to anyone.

A 18% - 20% gratuity will be added to parties 6 or more. There is a surcharge to all To-go orders. A corkage fee applies to outside wine and liquor. Sorry, checks are not accepted.

Thank you.