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OPEN
7:00 AM
CLOSE
11:00 PM

MENU

... RECONNECT MEANINGFULLY ...

4TH
Issue

September
2020





A MEMBER OF
QUAN BUI GROUP



The name “Laang” is a re-adaptation of the Vietnamese word “Lặng Yên” which means being still and calm among chaos.

Via this name, we want our restaurant to be the place where people gather meaningfully to regain work-life balance, reconnect with families, friends, and more important, re-engage with their own self-awareness.

Sincerely,

Quan Bui Group

BREAKFAST

BÚN ĐẬU HŨ NƯỚC TƯƠNG 89

Tofu with rice noodles, served with soy sauce (Vegan)

BÚN THỊT NƯỚNG 119

Grilled pork with rice noodles, bean sprouts and fried spring rolls

PHỞ GÀ 119

Chicken noodle soup, served with fresh herbs

PHỞ BÒ 129

Beef noodle soup, served with fresh herbs

BÚN THỊT BÒ XÀO 129

Stir-fried beef with rice noodles, fresh herbs and bean sprouts

BÚN BÒ HUẾ 129

Hue style beef noodle soup

BÁNH ĐA CUA 129

Flat noodle soup with minced crab meat, served with fresh herbs

XÍU MẠI KIỂU LAANG 129

Laang's signature meat balls with sunny side up egg and baguette



BREAKFAST COMBO

COMBO ĂN SÁNG & CAFE (TỰ CHỌN) +35
Includes coffee of your choice

COMBO ĂN SÁNG + CAFE +90
& NƯỚC ÉP/SINH TỐ (TỰ CHỌN)
Includes coffee & juice /smoothie of your choice



BÁNH MÌ A LA LAANG

All Banh Mi's are coming with Sweet Potato Fries

BÁNH MÌ "LẶNG YÊN" 90

Duck char-siu | Duck rillett | Poached quail eggs
Coconut Confit | Crispy Onion | Pickled veggies
Cucumber | Coriander | Fresh chili

BÁNH MÌ "GÀ GÀ" 90

Pulled chicken thigh | Chicken liver pate
Avocado | Cucumber | Coriander | Fresh chili

BÁNH MÌ "TÔM XOÀI" 90

Crispy prawn cake | Pickled Mango
Grilled sesame | Fried onions | Fresh herbs

BÁNH MÌ "XÍU MẠI" 90

Laang's signature meat balls | Chicken egg
Tomato sauce | Cucumber | Coriander | Fresh chili

BÁNH MÌ "ĐẸP CHAY" 90

Crispy tofu | Braised shiitake | Red cabbage
Coconut confit | Pickled veggies | Cucumber
Coriander | Fresh chili

BÁNH MÌ COMBO

COMBO BÁNH MÌ & CAFE (TỰ CHỌN) 125
Includes coffee of your choice

COMBO BÁNH MÌ + CAFE 180
& NƯỚC ÉP/SINH TỐ (TỰ CHỌN)
Includes coffee & juice /smoothie of your choice

WRAP AND ROLL

BÁNH ƯỚT CUỘN THỊT NƯỚNG	99
Steamed rice pancake with grilled pork	
BÁNH HỎI CHIÊN GIÒN SỐT TÔM THỊT	99
Crispy vermicelli with minced pork and shrimps	
BÒ CUỘN LÁ LỐT CHIÊN	119
Fried beef wrapped with in betel leaves, served fish sauce	
TÔM MỰC CUỘN LÁ LỐT	119
Grilled prawns and squid wrapped in betel leaves	
CHẢ GIÒ GÀ & SÒ ĐIẾP	129
Crispy spring roll with scallop and chicken	
CHẢ CÁ THÁC LÁC CHIÊN GIÒN	159
Deep fried fish cake	
NEM CUA BẾ	169
R.Y.O - Crispy crab spring rolls	
NEM CUA TÔM THẬP CẨM	169
R.Y.O - Crispy crab & shrimp spring rolls	
BÒ CUỘN SẢ NƯỚNG	199
Grilled beef patty on lemongrass with curry paste	
XÔI CHIÊN GIÒN HẢI SẢN CÀ TÍM	199
Crispy sticky rice with seafood and eggplant	
CHẠO TÔM BAO MÍA NƯỚNG	229
R.Y.O - Grilled minced shrimp on sugar-canes	
KHAI VỊ KIỂU LAANG <small>SIGNATURE</small>	229
Laang's style mixed platter of our famous wrap and rolls	

FRESH SPRING ROLLS

GỎI CUỐN CỐM TÔM	89
Green rice flakes fresh spring rolls with prawn, palm heart and cucumber	
CUỐN TÔM CHIÊN GIÒN VỚI TRÁI BƠ	89
Fresh spring rolls with crispy prawns and avocado	
GỎI CUỐN CỐM BÒ	89
Green rice flakes fresh spring rolls with beef, palm heart and cucumber	
GỎI CUỐN GÀ TRÁI BƠ	89
Green rice flakes fresh spring rolls with chicken and avocado	
GỎI CUỐN PHI LÊ CÁ VÀ XOÀI	89
Fresh spring rolls with fish fillet and mango	
GỎI CUỐN CHẢ CÁ THÁC LÁC	89
Fresh spring rolls with minced fish and herbs	
GỎI CUỐN MỰC NƯỚNG	89
Fresh spring rolls with grilled squids and herbs	
GỎI CUỐN VỊT LÁ LỐT BÁNH HỎI	129
Fresh spring roll with duck and vermicelli	





GỎI – SALADS

GỎI SU HÀO BẠCH TUỘC 149
Kohlrabi salad with octopus

RAU CÀNG CUA ỨNG GÀ 149
Peperomia salad with grilled chicken breast

GỎI BÒ ĐỒNG QUÊ SIGNATURE 149
Beef salad with wild herbs and kumquat

RAU CÀNG CUA ĐẬU HŨ 149
Peperomia salad with crispy tofu

SALAD XOÀI XANH BÒ NƯỚNG SẴ 149
Grilled beef salad with oak leaves and green mango

GỎI CÁ CHÈM XOÀI XANH 169
Green mango salad with seabass fillet

GỎI ĐẬU NÀNH LÔNG ĐẬU HŨ 169
Edamame salad with crispy tofu

GỎI GẠO LỨT HẢI SẢN 189
Husked rice salad with seafood

GỎI MIẾN HẢI SẢN SIGNATURE 189
Glass noodle salad with seafood

GỎI BƯỞI TÔM NƯỚNG 189
Pomelo salad with grilled prawns

GỎI ĐU ĐỦ MỰC 189
Papaya salad with squids

MÓN CHÍNH – MAIN DISHES

ĐẬU HŨ TRỨNG BẮC THẢO SỐT THỊT BĂM 129
Fried bean curd with century eggs and minced pork sauce

CÀ TÍM SỐT THỊT BĂM ĐẶC BIỆT 129
Grilled eggplant boat with minced pork sauce

HEO QUAY SỐT XÌ DẦU 149
DỪNG KÈM CẢI TÍM HẦM & CỦ CẢI TRẮNG
Roasted pork belly, served with red cabbage, fried turnip and home-made soy sauce

GÀ KHO GỪNG LÁ CHANH 159
Braised chicken with lemon leaves

GÀ QUAY NHỒI NẤM HƯƠNG & HẠT SEN 189
Roasted chicken stuffed with shiitake mushrooms and lotus seeds, served with potatoes & baby carrots

GÀ ĐÚT LÒ KÈM XÔI CHIÊN 189
Roasted chicken with crispy sticky rice cakes

GIÒ HEO RÚT XƯƠNG KHÌA NƯỚC DỪA, DỪNG KÈM ĐỒ CHUA 189
Slow-cooked boneless pork legs in coconut juice

SƯỜN NƯỚNG NGŨ VỊ SIGNATURE 189
Five spices grilled pork ribs with potatoes & sautéed carrots

SƯỜN NƯỚNG GỪNG 189
Grilled ginger pork ribs with potatoes & sautéed carrots

SƯỜN CỐT LẾT NƯỚNG RAU CỦ 189
Grilled pork chop served with grilled vegetables





MÓN CHÍNH – MAIN DISHES

ỨC VỊT MẮM GỪNG 199
Fried duck breast with ginger fish sauce

VỊT QUAY BÁNH HỎI 199
Roasted duck, served with thin vermicelli noodles, herbs and fish sauce

XÁ XÍU VỊT, DỪNG KÈM ĐỒ CHUA SIGNATURE 199
Duck breast char-siu style with pickled vegetables

BẮP BÒ CUỘN BÁNH TRÁNG 199
Beef shank wrapped with rice paper and herbs, served with fish sauce

BÒ XÀO TIÊU XANH 199
DỪNG KÈM KHOAI LANG CHIÊN
Sautéed beef with green pepper, served with sweet potatoes fries

BÒ CUỘN ĐẬU BẮP SỐT ĐẬU PHỘNG 199
Okra skewers, wrapped with minced grilled beef, served with peanut sauce

BÒ NẤU PATE TIÊU XANH RAU CỦ 229
Simmered beef with green pepper and vegetables, served with baguette

CÁNH GÀ SỐT XÍ MUỘI 229
DỪNG KÈM XÔI NẾP CẨM DỪA & TRÁI BƠ
Deep fried chicken wings with plum sauce, served with purple glutinous rice and avocado

SIGNATURE

BÒ NẤU RƯỢU PHAN RANG 249
& TIÊU XANH PHÚ QUỐC, KÈM BÁNH MÌ
Stewed beef in Phan Rang plum wine and "Phu Quoc" green pepper, served with bread

MÁ BÒ HẦM ME 249
Slow-cooked beef cheeks in tamarind

HẢI SẢN SEAFOOD DISHES

TRỨNG CHIÊN HÀO SỮA Fried eggs with baby oysters	129
CÁ HÚ KHO TỘ Braised catfish fillet with caramelized sauce in clay pot	149
CHẢ CÁ SÀI GÒN, DỪNG KÈM BÁNH HỎI Minced fish with dill, served with vermicelli	169
CHẢ MỰC THÌ LÀ Minced squid with dill	169
CÁ LĂNG CUỐN MỠ CHÀY DỪNG KÈM BÁNH HỎI, RAU RỪNG Grilled hemibagrus wrapped in omental fat served with vermicelli herbs vermicelli & fish sauce	179
TÔM KHO TỘ Braised prawns with caramelized sauce in clay pot	199
CÁ BỚP NƯỚNG TIÊU SẢ Grilled cobia with pepper and lemongrass	199
CÁ BỚP KHO TRỨNG CÚT & TIÊU XANH PHÚ QUỐC Braised cobia fish with quail eggs and Phu Quoc's green pepper	199
CÁ SAPA NƯỚNG LÁ CHUỐI Grilled yellow tail catfish in banana leaves	199
CÀ RI XANH TÔM, BÁNH MÌ Green prawns curry, served with bread	199
MỰC ỐNG NHỒI THỊT BẮM XỐT CÀ Fried squid stuffed with minced pork and tomato sauce	199
MỰC NƯỚNG MUỐI ỚT Grilled squid with salt and pepper	229





HẢI SẢN SEAFOOD DISHES

HẢI SẢN CÀ TÍM TAY CẦM DỪNG KÈM BÚN

229

Assorted seafood with eggplant casserole,
served with rice noodle

MỰC HOÀNG KIM

229

Fried squid stuffed with minced pork,
served with salted eggs sauce

CUA LỘT BAO CỐM SỐT CAM GỪNG

229

Fried soft-shell crab in green rice flakes
with citrus ginger sauce

CUA LỘT SỐT ỚT CAY

229

Fried soft-shell crab with chilli sauce

CÁ CHÈM NƯỚNG SẢ TIÊU, DỪNG KÈM RAU THƠM

229

Grilled seabass with lemongrass and pepper,
served with fresh herbs

CÁ CHÈM KHO KIỂU LAANG

229

Braised seabass fillet in Laang's style

TÔM SỐT XOÀI MAYO

SIGNATURE

249

Fried prawns with mango-mayo sauce

TÔM CHIÊN CỐM SỐT CHANH DÂY

249

Deep fried prawns, rolled in green rice flakes
with passion fruit sauce

TÔM NƯỚNG MUỐI ỚT

249

Grilled prawns with salt and pepper

TÔM CÀNG TẮM MUỐI HỘT HOẶC SỐT ỚT CAY (ĐẶT TRƯỚC 2H)

1.200/KG

Grilled river prawn with rock salt or with spicy sauce
(Book 2 hours in advance)



CANH – SOUPS

CANH BẦU & BÍ ĐAO NẤU TÔM ĐẮT 139
Calabash and winter melon soup with shrimps

CANH MƯỚP HƯƠNG NHỒI TÔM 159
Soup with prawns stuffed in fiber melon

CANH GÀ LÁ GIANG 139
Chicken soup with aganonerion leaves

CANH CÁ RÔ CẢI BẰ XANH 159
Mustard leaves soup with anabas fish fillet

SÚP BÍ ĐỎ HẦM GÀ & HẠT SEN 159
Pumpkin soup with chicken and lotus seeds

CANH RIÊU HÀO SỮA 159
Dill soup with baby oysters, star fruits and tomatoes

CANH CHUA KIỂU LAANG SIGNATURE 159
Laang's style sweet and sour soup with fried fish fillet,
served with okra, pineapple and baby tomatoes

CANH RAU CỦ NẤM NHỒI 159
Assorted vegetables soup,
served with minced pork stuffed shiitake mushrooms

CANH THÁC LÁC CUỘN CẢI THẢO 159
Cabbage soup with minced fish dumplings

LẨU HOA NẤM THẬP CẨM CHAY 299
Hot Pot with assorted flowers and mushrooms

MÓN CHAY – VEGETARIAN DISHES

GỎI CUỐN CỐM CHAY	79	GỎI GẠO LỨT HẠT KÊ	129
Fresh vegetarian green rice flakes spring rolls		Brown rice salad with avocado and millets	
GỎI CUỐN TRỨNG, GẠO LỨT, TRÁI BƠ	99	CHẢ CHAY ÁP CHẢO	129
Fresh spring roll with fried egg, brown rice and avocado		Vegetarian pan-fried vegetables pie served with peanut sauce	
CHẢ GIÒ CHAY	99	CHẢ CHAY CHIÊN GIÒN	129
Fried vegetarian spring rolls		Crispy vegetable pie	
ĐẬU HŨ TRỨNG BẮC THẢO SỐT TIÊU ĐEN	99	CHẠO CHAY XIÊN SẢ	129
Fried bean curd with century egg and black pepper sauce		Minced vegetables skewer, grilled on lemongrass	
ĐẬU HŨ SỐT NẤM CHAY	99	CƠM CHIÊN TRÁI THƠM HẠT ĐIỀU ĐẬU HŨ & NẤM	129
Tofu with mushroom sauce		Fried brown rice with mushrooms, cashew nuts, pineapple, tofu and vegetables	
CHẢ ĐÙM CHAY	99	CƠM CHIÊN CÀ RI RAU CỦ	129
Mixed vegetables dumpling		Curry fried rice with vegetable	
CỦ HŨ DỪA KHO THƠM SẴN	99	MIẾN XÀO ĐẬU HŨ NẤM CHAY	129
Stewed palm heart with jicama and pineapple		Sauteed glass noodle with tofu & mushroom	
NẤM ĐÙI GÀ RIM MẶN	99	CÀ RI XANH RAU CỦ DÙNG KÈM XÔI NẾP CẨM	139
Stewed king oyster mushrooms		Vegetarian green curry, served with purple glutinous rice	
CÀ TÍM NHỒI NẤM HƯƠNG	99	RAGU RAU CỦ XÔI NẾP CẨM	139
Grilled eggplant stuffed with shiitake mushrooms		Vegetable ragout, served with purple glutinous rice	
CANH BÍ ĐỎ HẠT SEN	99	KHAI VỊ CHAY KIỂU LAANG	169
Pumpkin soup with lotus seeds		Vegetarian Laang's style mixed wrap and rolls	
CANH RAU CỦ THẬP CẨM CHAY	99		
Mixed vegetables soup			
CANH TUYẾT NHĨ NGÂN SEN	99		
Lotus roots soup with white fungus mushrooms			
BÁNH ĐA XÀO NẤM	109		
Stir-fried flat noodles with mixed mushrooms			





CƠM, MIẾN, MÌ RICE, GLASS NOODLE, NOODLE

CƠM TRẮNG / XÔI NẾP CẨM Steamed rice / Purple glutinous rice	20
CƠM GẠO LỨC Steamed brown rice	35
CƠM CHIÊN TỎI Fried rice with garlic	45
CƠM CHIÊN TRỨNG Fried rice with garlic and egg	55
CƠM CHIÊN TRỨNG VÀ RAU CỦ Fried rice with vegetables and egg	70
CƠM CHIÊN BÒ ỐP LA Fried rice with chopped beef and fried egg	169
CƠM CHIÊN GẠO LỨC HẢI SẢN Fried brown rice with seafood	189
CƠM CHIÊN TRÁI THƠM HẢI SẢN Fried rice with seafood served in a pineapple	189
MIẾN XÀO BÒ VÀ NẤM HƯƠNG Stir-fried glass noodles with beef and shiitake mushrooms	189
MIẾN XÀO TÔM SÚ Stir-fried glass noodles with tiger prawns and vegetables	249
LẨU GÀ LÁ GIANG (BÚN, BẮP CHUỐI, RAU NHÚT) Sour chicken hot pot with Vietnamese "Lá giang" leaves	399
LẨU CUA HẢI SẢN, BÒ (MỒNG TƠI, MƯỚP, BÁNH ĐÀ) Crab seafood hot pot with malabar spinach, gourd and flat noodles	490

RAU CỦ – VEGETABLE DISHES

	Steamed	Stir fried w/garlic	Stir fried w/beef	Stir fried w/prawns
BÔNG HUỆ Tuberose	89	89	149	169
MƯỚP HƯƠNG Fiber melon	89	89	149	169
BÍ NỤ Baby calabash	89	89	149	169
RAU LANG Sweet potato leaves	89	89	149	169
CÀ RỐT NON Baby carrots	89	89	149	169
CẢI RỎ Kailan	89	89	149	169
CỦ HỦ DỪA Palm hearts	89	89	149	169
RAU THẬP CẨM Assorted vegetables	89	89	149	169

CỦ THẬP CẨM LUỘC CHẤM MUỐI VỪNG 109
Steamed assorted tubers
served with sesame & peanut salt

MẮM KHO QUỆT 39
Braised dried shrimps and caramilized pork fat
with fish sauce

MUỐI VỪNG 39
Sesame salt and crushed peanuts

TRỨNG LÒNG ĐÀO 39
Boiled eggs (2)

CHAO 15
Fermented beancurd





DÀNH CHO TRẺ EM KID'S MENU

KHOAI TÂY CHIÊN Fried potatoes	40
SÚP TÔM TUYẾT NHĨ White fungus soup with prawn	59
SÚP GÀ XÉ TRỨNG CÚT Chicken soup with quail eggs	59
MỰC CHIÊN XÙ Crispy fried calamari	69
PHỞ GÀ / BÒ Chicken / Beef noodle soup served with fresh herbs	79
XÍU MẠI KIỂU LAANG Laang's signature meat balls with sunny side up egg and bread	79
TÔM CHIÊN CỐM Crispy prawn in rice flakes	89
CHẢ GIÒ GÀ & SÒ ĐIẾP Crispy spring rolls with scallop & chicken	89
BÒ LÚC LẮC KHOAI LANG Diced sautéed beef with vegetables and sweet potato fries	89
BÁNH ĐA XÀO NẤM Stir-fried flat noodles with mixed mushrooms	89
ĐẬU HŨ SỐT TRỨNG MUỐI Fried bean curd with salted egg	99
CÁNH GÀ SỐT XÍ MUỘI DỪNG KÈM VỚI XÔI NẾP CẨM DỪA Deep fried chicken wings with plum sauce, served with white rice	109
TÔM SỐT XOÀI MAYO Fried prawns with mango-mayo sauce	119



TRÁNG MIỆNG – VIETNAMESE DESSERTS

CHÈ LONG NHÃN HẠT SEN	45
Sweet longan lotus soup	
CHÈ XOÀI BỘT BÁNG	45
Sweet sago-mango soup with coconut milk	
CHUỐI CHIÊN SỐT SÔ CÔ LA	45
Banana fritters with chocolate sauce	
XÔI NẾP CẨM XOÀI	45
Sweet sticky rice with fresh mango and coconut milk	
BÁNH FLAN CA PHE	45
Home-made Vietnamese coffee flan	
KEM CHUỐI	45
Home-made banana ice cream	
KEM NHÀ LÀM	45/SCOOP
Hand crafted ice cream	

NƯỚC ÉP – JUICES

BÓ XÔI, THƠM & TÁO 79
Spinach, Pineapple & Apple

CẢI XOĂN, CẦN TÂY, TÁO, THƠM, CHANH & GỪNG 79
Kale, Celery, Apple, Pineapple, Lime & Ginger

CẢI XOĂN, BÓ XÔI, DƯA LEO, TÁO & CHANH 79
Kale, Spinach, Cucumber, Apple & Lime

CỦ DỀN, THƠM, TÁO, CHANH & CẦN TÂY 79
Beetroot, Pineapple, Apple, Lime & Celery

CARROT, CAM, TÁO, CỦ DỀN & GỪNG 79
Carrot, Orange, Apple, Beetroot & Ginger

CAM, NGHỆ & CÀ RỐT 79
Orange, Tumeric & Carrot

BƯỞI | Pomelo 69

CAM | Orange 69

TÁO | Apple 69

CÀ RỐT | Carrot 69

THƠM | Pineapple 69

DƯA HẤU | Watermelon 69

DỪA | Fresh Coconut 59



SINH TỔ – SMOOTHIES

CẢI XOĂN, TÁO, THƠM & GỪNG 79
Kale, Apple, Pineapple & Ginger

BÓ XÔI, CAM, TÁO & GỪNG 79
Spinach, Orange, Apple & Ginger

CAM, THƠM, CÀ RỐT, GỪNG & NGHỆ 79
Orange, Pineapple, Carrot, Ginger & Tumeric

XOÀI, THƠM & CHANH DÂY 79
Mango, Pineapple & Passion fruit

CHUỐI, CAM & THƠM 79
Banana, Orange & Pineapple

CHUỐI & XOÀI 79
Banana & Mango

CHUỐI, CAM, THƠM & QUẾ 79
Banana, Orange, Pineapple & Cinnamon

Các món sinh tố sử dụng mật ong từ Đắk Lắk

We sweeten our smoothies with locally produced honey from Dak Lak

CÀ PHÊ – COFFEES

Coffee tastes best in its most natural form. Our coffee partner for Laang is a coryphée in coffee roasting, and a professional barista for almost 12 years. With his expertise and support, we are able to serve you one of the best coffee experiences in town. You will only know, if you try.

CÀ PHÊ ĐEN ĐÁ 40

Iced Vietnamese Coffee

CÀ PHÊ SỮA ĐÁ 45

Iced Vietnamese Coffee with condense milk

ESPRESSO 45

AMERICANO 50

ICED AMERICANO 50

MACCHIATO 50

CAFE MOCHA 50

CAPPUCCINO 60

LATTE 60

ICED LATTE 65

LAANG'S COCONUT COFFEE 65





LAANG'S "ART OF TRA"

ENGLISH BREAKFAST

65

Origin: Lâm Đồng | South Vietnam

A pure Vietnamese Black tea with toasted aroma

Color: Bright red

Tasting Notes: The smooth texture and sweet honey taste create a lingering finish with notes of roasted cacao

Infusion time: 2-3 minutes

GREEN TEA

65

Origin: Yên Bái & Hà Giang | North Vietnam

Color: Pale yellow

Tasting Notes: Sweet, even bittersweet, nutty, buttery, floral and swampy

Infusion time: 2 minutes

JASMINE TEA

65

Origin: Hà Giang & Thái Nguyên | North Vietnam

Color: Green hues

Tasting Notes: A delicate floral taste of Jasmine followed by a sweet; even bittersweet taste of the green tea

Infusion time: 2 minutes

CHAMOMILE

65

Origin: Hà Giang | North Vietnam

A unique blend of white and yellow chamomile

Color: Bright and clear yellow

Tasting Notes: A light floral smell with a subtle smell of apples.

Infusion time: 2-3 minutes

MINT

65

Origin: Hà Giang | North Vietnam

A blend of black teas and dried mint leaves

Color: Pale yellow

Tasting Notes: a bright test of the black tea associate with the freshness of the mint leave.

Infusion time: 2-3 minutes

LAANG'S GOURMET TEA SET

99

Select any of above tea comes with:

CHUỐI CHIÊN SỐT SÔ CÔ LA

Banana fritter with chocolate sauce

XÔI NẾP CẨM XOÀI

Sweet sticky rice with fresh mango and coconut milk

BEER & CIDER

SAIGON SPECIAL LAGER	50
TIGER ORIGINAL PALE LAGER DRAFT	50
TIGER ORIGINAL PALE LAGER	60
HEINEKEN PALE LAGER	60
HEINEKEN SILVER PALE LAGER	60
HEINEKEN 0.0 NON-ALCOHOLIC LAGER	60
TÊ TÊ WHITE ALE	90
PASTEUR STREET JASMINE IPA	90
STRONGBOW CIDER GOLD APPLE	60
SAIGON CIDER CRAFT APPLE GINGER	95
SAIGON CIDER CRAFT APPLE CHILLI	95

SOFT-DRINKS

COCA COLA	45
COCA COLA LIGHT	45
7 UP LEMON	45
SCHWEPPE SODA	45
SCHWEPPE TONIC	45
SCHWEPPE GINGER ALE	45
LA VIE MINERAL WATER 450ML	40
LA VIE MINERAL WATER 750ML	60
LA VIE SPARKLING WATER 450ML	50
LA VIE SPARKLING WATER 750ML	70
EVIAN MINERAL WATER	80
PERRIER SPARKLING MINERAL WATER	90
LAANG'S TRÀ ĐÁ - ICE TEA	10



LAANG'S COCKTAILS

MADAME LAANG 180
Madame Roselle | DOM | Crémant | Soda | Lime

LAANG CƯỚI LILLET 180
White vermouth | Lillet | Elderflower
Lime | Soda

BUI SOUR 180
Bombay | Cherry | Shiraz | Egg white

TANGER KICK 180
Tequila | Tangerine | Rosemary | Lime | Cucumber

ESPRESSO LAANGTINI 180
Vodka | Vietnamese Coffee | Frangelico | Coconut

PHODELICIOUS 180
Comrade Cadre Vodka | Home-made Pho syrup
Soda | Fish sauce | Lime

SMOKEY SAIGON 180
Whisky | Red Vermouth | Cranberry
Tobacco Syrup | Old Fashion Bitters

THAO DIEN ISLAND TRA DA 180
Comrade Cadre Vodka | Rhum Mia | Gin
Madame Roselle | Ginger ale | Calamansi

CLASSIC COCKTAILS

VODKA 140
White Russian
Cosmopolitan
Comrade Mule

RUM 140
Pina Colada
Mojito
Cuba Libre
Mai-Tai

GIN 140
Negroni
Gin Tonic

TEQUILA 140
Margarita

WHISKY 140
Whisky Sour
Old Fashioned



Reconnect
Meaningfully

QUÁN BUI GROUP

Enriching Vietnamese Food Culture

Quán Bui Original	19 Ngo Van Nam, Ben Nghe, D1	0283 829 1515
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Quán Bui Kitchen	2nd flr Estella Place, An Phu, D2	0987 327 104
Laang Saigon	22 Dang Huu Pho, Thao Dien, D2	0286 650 4344

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