

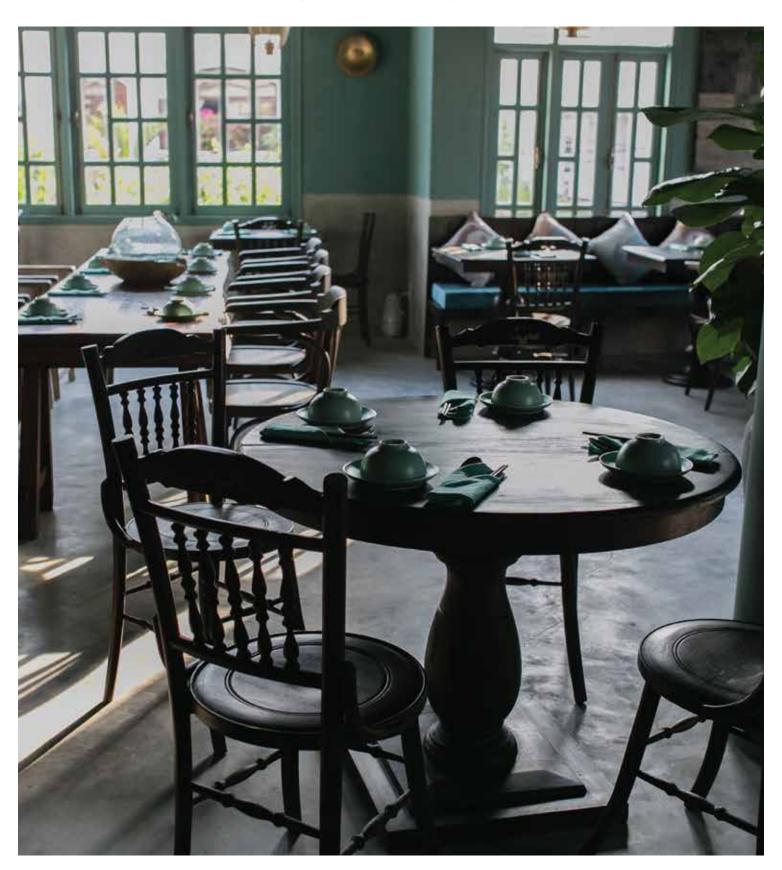
OPEN 7:00 AM **CLOSE** 11:00 PM

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 THIT 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 THIT 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 MAI 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 "LĂNG 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 MAI"

90

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

BÁNH MÌ "ĐEP CHAY"

90

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

ВА́ИН МІ̀ СОМВО

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

125

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

MSG free. Please let us know if you have any food allergies or intolerances. All prices are quoted in ,000 VND and subject to 10% VAT & 5% service charge

WRAP AND ROLL

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

FRESH SPRING ROLLS

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

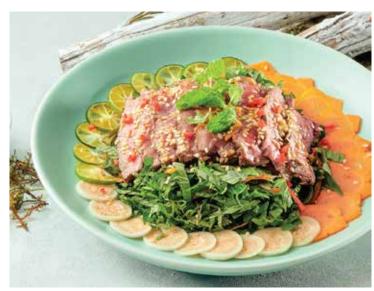












GÓI - SALADS

| GÖI SU HÀO BẠCH TUỘC Kohlrabi salad with octopus | 149 | GÖI CÁ CHẾM XOÀI XANH Green mango salad with seabass fillet | 169 |
|--|------------|--|-----|
| RAU CÀNG CUA ỨC GÀ Peperomia salad with grilled chicken breas | 149 | G ỔI ĐẬU NÀNH LÔNG ĐẬU HỦ Edamame salad with crispy tofu | 169 |
| GÖI BÒ ĐỒNG QUÊ SIGNATURE Beef salad with wild herbs and kumquat | 149 | GỔI GẠO LỨC HẢI SẢN Husked rice salad with seafood | 189 |
| RAU CÀNG CUA ĐẬU HỦ | 149 | GÖI MIẾN HẢI SẢN SIGNATURE Glass noodle salad with seafood | 189 |
| Peperomia salad with crispy tofu | | GÖI BƯỞI TÔM NƯỚNG Pomelo salad with grilled prawns | 189 |
| SALAD XOÀI XANH BÒ NƯỚNG SẨ Grilled beef salad with oak leaves and green mango | 149 | GÖI ĐU ĐỦ MỰC Papaya salad with squilds | 189 |

MÓN CHÍNH - MAIN DISHES

ĐẬU HỦ TRỨNG BẮC THẢO SỐT THỊT BẰM 129

Fried bean curd with century eggs and minced pork sauce

CÀ TÍM SỐT THỊT BẰM ĐẶC BIỆT 129

Grilled eggplant boat with minced pork sauce

HEO QUAY SỐT XÌ DẦU 149 DÙNG 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 NHỜI 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, 189 DÙNG KÈM ĐỒ CHUA

Slow-cooked boneless pork legs in coconut juice

SƯỜN NƯỚNG NGŨ VỊ SIGNATURE 189

Five spices grilled pork ribs with potatoes & sauteéd carrots

SƯỜN NƯỚNG GỪNG 189

Grilled ginger pork ribs with potatoes & sauteéd 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 | |

VIT QUAY BÁNH HỔI Roasted duck, served with thin vermicelli noodles, herbs and fish sauce

XÁ XÍU VỊT, DÙNG KÈM ĐỒ CHUA SIGNATURE 199

Duck breast char-siu style with pickled vegetables

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

BÒ XÀO TIÊU XANH DÙNG KÈM KHOAI LANG CHIÊN Sautéed beef with green pepper,

Sautéed beef with green pepper, served with sweet potatoes fries

BÒ CUỘN ĐẬU BẮP SỐT ĐẬU PHỘNG 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 DÙNG KÈM XÔI NẾP CẨM DỬA & TRÁI BƠ Deep fried chicken wings with plum sauce, served with purple glutinous rice and avocado

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 Slow-cooked beef cheeks in tamarind

HẢI SẢN SEAFOOD DISHES

TRỨNG CHIÊN HÀO SỮA 129

Fried eggs with baby oysters

CÁ HÚ KHO TỘ 149

Braised catfish fillet with caramelized sauce in clay pot

CHẢ CÁ SÀI GÒN, DÙNG KÈM BÁNH HỎI 169 Minced fish with dill, served with vermicelli

CHẢ MỰC THÌ LÀ 169 Minced squid with dill

CÁ LĂNG CUỐN MÕ CHÀY 179 DÙNG KÈM BÁNH HỎI, RAU RỪNG

Grilled hemibagrus wrapped in omental fat served with vermicelli herbs vermicelli & fish sauce

TÔM KHO TỘ 199 Braised prawns with caramelized sauce in clay pot

CÁ BỚP NƯỚNG TIÊU SẢ 199
Grilled cobia with pepper and lemongrass

CÁ BỚP KHO TRỨNG CÚT 199 & TIÊU XANH PHÚ QUỐC

Braised cobia fish with quail eggs and Phu Quoc's green pepper

CÁ SAPA NƯỚNG LÁ CHUỐI 199
Grilled yellow tail catfish in banana leaves

CÀ RI XANH TÔM, BÁNH MÌ 199
Green prawns curry, served with bread

MỰC ỐNG NHỒI THỊT BẰM XỐT CÀ 199
Fried squid stuffed with minced pork
and tomato sauce

MỰC NƯỚNG MUỐI ỚT 229
Grilled squid with salt and pepper

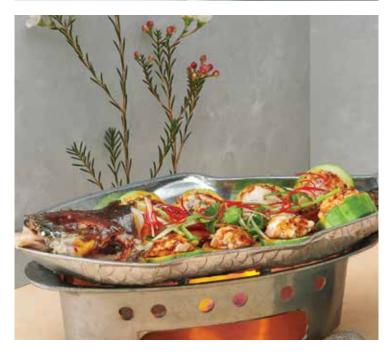












HẢI SẢN SEAFOOD DISHES

HẢI SẢN CÀ TÍM TAY CẦM 229 DÙNG KÈM BÚN

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 CHẾM NƯỚNG SẢ TIÊU, 229 DÙNG KÈM RAU THƠM

Grilled seabass with lemongrass and pepper, served with fresh herbs

CÁ CHẾM KHO KIỂU LAANG 229

Braised seabass fillet in Laang's style

TÔM SỐT XOÀI MAYO

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 1.200/KG HOẶC SỐT ỚT CAY (ĐẶT TRƯỚC 2H)

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









CANH - SOUPS

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

CANH GÀ LÁ GIANG 139

Chicken soup with aganonerion leaves

SÚP BÍ ĐỔ HẰM GÀ & HẠT SEN 159

Pumpkin soup with chicken and lotus seeds

CANH CHUA KIỂU LAANG SIGNATURE 159 CANH RAU CỦ NẤM NHƠ Laang's style sweet and sour soup with fried fish fillet, served with okra, pineapple and baby tomatoes served with minced pork students.

CANH THÁC LÁC CUỘN CẢI THẢO 159

Cabbage soup with minced fish dumplings

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

CANH CÁ RÔ CẢI BỊ XANH

Mustard leaves soup with anabas fish fillet

CANH RIÊU HÀO SỮA 159

Dill soup with baby oysters, star fruits and tomatoes

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

LẨU HOA NẤM THẬP CẨM CHAY 299

Hot Pot with assorted flowers and mushrooms

MÓN CHAY - VEGETARIAN DISHES

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











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 TỔI 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 pineap | 189 ple |
| MIÉN XÀO BÒ VÀ NẤM HƯƠNG Stir-fried glass noodles with beef and shiitake mushrooms | 189 |
| MIÉN XÀO TÔM SÚ Stir-fried glass noodles with tiger prawns and vegetables | 249 |

LẨU GÀ LÁ GIANG 399
(BÚN, BẮP CHUỐI, RAU NHÚT)

Sour chicken hot pot with Vietnamese "Lá giang" leaves

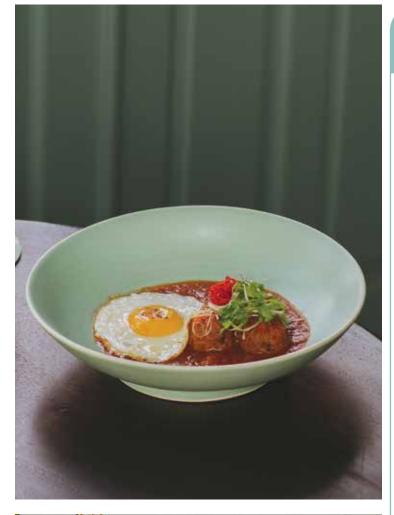
LẨU CUA HẢI SẢN, BÒ 490 (MỒNG TƠI, MƯỚP, BÁNH ĐA)

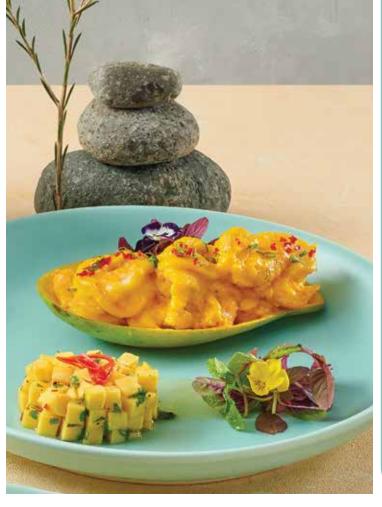
Crab seafood hot pot with malabar spinach, gourd and flat noodles

RAU CŮ – VEGETABLE DISHES

| BÔNG HUỆ Tuberose | Steamed 89 | Stir fried w/garlic 89 | Stir fried w/beef 149 | Stir fried w/prawns 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 RỔ 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 CH Steamed assorted tubers | | | MUỐI VỪNG Sesame salt and crushe | 39 d peanuts |
| served with sesame & p MĂM KHO QUET | eanut salt | TRỨNG LÒNG ĐÀO Boiled eggs (2) | 39 | |
| Braised dried shrimps ar with fish sauce | nd caramilized p | oork fat (| CHAO Fermented beancurd | 15 |







DÀNH CHO TRỂ 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 ĐIỆP Crispy spring rolls with scallop & chick | 89 Ken |
| BÒ LÚC LẮC KHOAI LANG Diced sautéed beef with vegetables ar potato fries | 89 nd sweet |
| BÁNH ĐA XÀO NẤM Stir-fried flat noodles with mixed musl | 89 hrooms |
| ĐẬU HỦ SỐT TRỨNG MUỐI Fried bean curd with salted egg | 99 |
| CÁNH GÀ SỐT XÍ MUỘI DÙNG KÈM VỚI XÔI NẾP CẨM DỨA Deep fried chicken wings with plum sa served with white rice | 109 auce, |
| TÔM SỐT XOÀI MAYO Fried prawns with mango-mayo sauce | 119 |



TRÁNG MIỆNG - VIETNAMESE DESSERTS

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

NƯỚC ÉP - JUICES

| BÓ XÔI, THƠM & TÁO Spinach, Pineapple & Apple | 79 |
|--|------------------|
| CẢI XOẮN, CẦN TÂY, TÁO, THƠM, CHANH & GỪNG Kale, Celery, Apple, Pineapple, Lime & Ging | 79 ger |
| CẢI XOẮN, BÓ XÔI, DƯA LEO, TÁO & CHANH Kale, Spinach, Cucumber, Apple & Lime | 79 |
| CỦ DỀN, THƠM, TÁO, CHANH & CẦN TÂY Beetroot, Pineapple, Apple, Lime & Celery | 79 |
| CARROT, CAM, TÁO, CỦ DỀN & GỪNG Carrot, Orange, Apple, Beetroot & Ginger | 79 |
| CAM, NGHỆ & CÀ RỐT Orange, Tumeric & Carrot | 79 |
| 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 TỐ - SMOOTHIES

| CẢI XOẮN, TÁO, THƠM & GỪNG Kale, Apple, Pineapple & Ginger | 79 |
|---|-----------------|
| BÓ XÔI, CAM, TÁO & GỪNG Spinach, Orange, Apple & Ginger | 79 |
| CAM, THƠM, CÀ RỐT, GỪNG & NGHỆ Orange, Pineapple, Carrot, Ginger & Tumer | 79 ic |
| XOÀI, THƠM & CHANH DÂY Mango, Pineapple & Passion fruit | 79 |
| CHUÓI, CAM & THƠM Banana, Orange & Pineapple | 79 |
| CHUỐI & XOÀI Banana & Mango | 79 |
| CHUỐI, CAM, THƠM & QUẾ Banana, Orange, Pineapple & Cinnamon | 79 |

Các món sinh tố sử dụng mật ong từ Đắc Lắc

We sweeten our smoothies with locally produced honey from Dak Lak

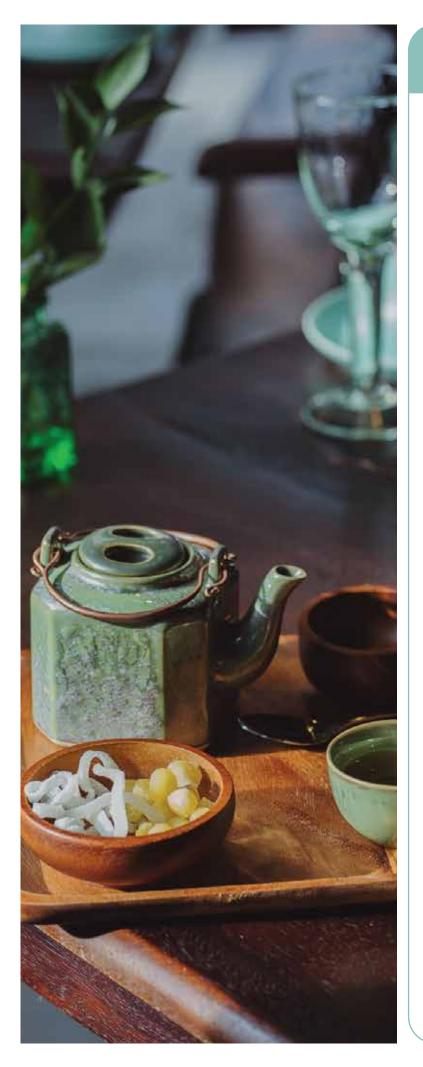
CÀ PHÊ - COFFEES

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 Iced Vietnamese Coffee | 40 |
| CÀ PHÊ SỮA ĐÁ Iced Vietnamese Coffee with condense mi | 45 lk |
| 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

99

Select any of above tea comes with:

LAANG'S GOURMET TEA SET

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 O.O 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 |
| SCHWEPPES SODA | 45 |
| SCHWEPPES TONIC | 45 |
| SCHWEPPES 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







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