

l a a n g

**OPENS**  
7:00 AM  
**CLOSES**  
11:00 PM

**5<sup>TH</sup>**  
**Issue**

February  
2021

# MENU

RECONNECT MEANINGFULLY





A MEMBER OF

## QUAN BUI GROUP

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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







# MÓN ĂN SÁNG – BREAKFAST

Daily from 7:00am – 11:30am



**BF1. BÚN ĐẬU HŨ NƯỚC TƯƠNG** 109  
Tofu with rice noodles, served with soy sauce (Vegan)

**BF2. BÚN THỊT NƯỚNG** 129  
Grilled pork with rice noodles, bean sprouts and fried spring rolls

**BF3. PHỞ GÀ** 129  
Chicken noodle soup, served with fresh herbs

**BF4. PHỞ BÒ** 139  
Beef noodle soup, served with fresh herbs

**BF5. BÚN THỊT BÒ XÀO** 139  
Stir-fried beef with rice noodles, fresh herbs and bean sprouts

**BF6. BÒ KHO BÁNH MÌ / HỦ TÍU** 139  
Beef stew with baguette / Beef stew with rice noodles

**BF7. BÚN BÒ HUẾ** 139  
Hue style beef noodles

**BF8. BÁNH ĐA CUA** 139  
Flat noodle soup with minced crab meat, served with fresh herbs

**BF9. XÍU MẠI KIỂU LAANG** 139  
Laang's signature meat balls with sunny side up egg and baguette

**BF10. CƠM TẤM LÁ DỨA SƯỜN CỐT LẾCH NƯỚNG** 159  
Pandan leaves broken rice with grilled pork chop



## BREAKFAST COMBO

Daily from 7am – 11:30am

Includes coffee of your choice +35

Includes coffee & juice / smoothie of your choice +90



# BÁNH MÌ A LA LAANG

Tất cả bánh mì đi kèm với khoai lang chiên  
All Bánh Mì's are served with home-made sweet potato fries



**BM1. BÁNH MÌ "GÀ GÀ"** 99  
Pulled chicken thigh | Chicken liver pate  
Avocado | Cucumber | Coriander | Chili

**BM2. BÁNH MÌ "XÍU MẠI"** 99  
Laang's signature meat balls | Chicken egg  
Tomato sauce | Cucumber | Coriander | Chili

**BM3. BÁNH MÌ "ĐẸP CHAY"** 99  
Crispy tofu | Braised shiitake | Red cabbage  
Coconut confit | Pickled veggies | Cucumber  
Coriander | Chili

**BM4. BÁNH MÌ CHẢ CÁ CHIÊN GIÒN** 99  
Crispy Minced Fish | Crispy Onion |  
Pickled veggies | Cucumber | Coriander | Fish sauce

**BM5. BÁNH MÌ "ỤT ỤT"** 109  
BBQ Pork | Crispy Onion | Pickled veggies  
Cucumber | Coriander | Chili

**BM6. BÁNH MÌ "LẶNG YÊN"** 119  
Duck char-siu | Duck rillet | Poached quail eggs  
Coconut Confit | Crispy Onion | Pickled veggies  
Cucumber | Coriander | Chili

**BM7. BÁNH MÌ "TÔM XOÀI"** 119  
Crispy prawn cake | Pickled Mango  
Grilled sesame | Fried onions | Fresh herbs



## BÁNH MÌ COMBO

Includes coffee of your choice +35

Includes coffee & juice /  
smoothie of your choice +90

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



## GỎI CUỐN FRESH SPRING ROLLS

R1. CUỐN TÔM CHIÊN GIÒN VỚI TRÁI BƠ 99  
Fresh spring rolls with crispy prawns  
and avocado

R2. GỎI CUỐN PHI LÊ CÁ VÀ XOÀI 99  
Fresh spring rolls with fish fillet and mango

R3. GỎI CUỐN CHẢ CÁ THÁC LÁC 99  
Fresh spring rolls with minced fish and herbs

R4. GỎI CUỐN GÀ TRÁI BƠ SIGNATURE 99  
Green rice flakes fresh spring rolls with  
chicken and avocado

R5. GỎI CUỐN MỰC NƯỚNG 99  
Fresh spring rolls with grilled squids and herbs

R6. GỎI CUỐN CỐM TÔM 109  
Green rice flakes fresh spring rolls with prawn,  
palm heart and cucumber

R7. GỎI CUỐN VỊT LÁ LỐT BÁNH HỎI 109  
Fresh spring rolls with duck and vermicelli

R8. GỎI CUỐN CỐM BÒ 109  
Green rice flakes fresh spring rolls with beef,  
palm heart and cucumber



ST5

## KHAI VỊ KIỂU WRAP & ROLL

ST1. KHAI VỊ KIỂU LAANG SIGNATURE 229  
Laang's style mixed platter of our famous  
wrap and rolls

ST2. BÁNH ƯỚT CUỘN THỊT NƯỚNG 109  
Steamed rice pancake with grilled pork

ST3. BÁNH ƯỚT CUỘN CÁ XÀO CAY 109  
Steamed rice pancake with stir-fried spicy fish

ST4. PIZZA GÀ VIỆT NAM 109  
Vietnamese mini pizza "Laang Style" with chicken

ST5. BÁNH KHỌT HẢI SẢN 129  
Vietnamese "Bánh Khọt" with seafood

ST6. CHẢ GIÒ GÀ & SÒ ĐIẾP 139  
Crispy spring roll with scallop and chicken

ST7. BÒ CUỘN LÁ LỐT CHIÊN 149  
Fried beef wrapped with in betel leaves,  
served fish sauce

ST8. CHẠO TÔM CHIÊN GIÒN 149  
Crispy minced prawn

ST9. TÔM MỰC CUỘN LÁ LỐT 149  
Grilled prawns and squid wrapped in betel leaves

ST10. CHẢ CÁ THÁC LÁC CHIÊN GIÒN 159  
Deep fried fish cake

ST11. NEM CUA BỂ 179  
R.Y.O – Crispy crab spring rolls

ST12. BÒ CUỘN SẢ NƯỚNG 199  
Grilled beef patty on lemongrass with curry paste

ST4



## GỎI - SALADS



SA1. GỎI SU HÀO BẠCH TUỘC 149  
Kohlrabi salad with octopus

SA2. GỎI RAU CÀNG CUA ỨC GÀ 149  
Peperomia salad with grilled chicken breast

SA3. GỎI BÒ ĐỒNG QUÊ SIGNATURE 149  
Beef salad with wild herbs and kumquat

SA4. GỎI ĐU ĐỦ MỰC 149  
Papaya salad with squid

SA5. GỎI BẮP BÒ RAU THƠM 149  
Beef shank salad with vietnamese Herbs

SA6. GỎI ĐẬU NÀNH LÔNG ĐẬU HŨ 159  
Edamame salad with crispy tofu (Vegan)

SA7. GỎI CÁ CHỀM XOÀI XANH 169  
Green mango salad with seabass fillet

SA8. GỎI BƯỞI TÔM NƯỚNG 189  
Pomelo salad with grilled prawns

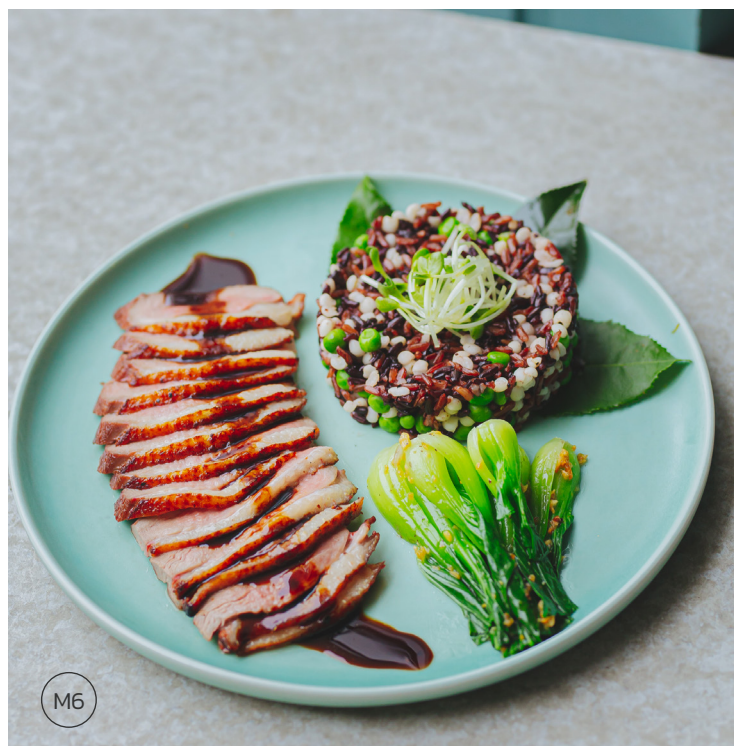
SA9. GỎI GẠO LỨT HẢI SẢN SIGNATURE 189  
Husked rice salad with seafood

SA10. GỎI MIẾN HẢI SẢN 189  
Glass noodle salad with seafood



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## MÓN CHÍNH – MAIN DISHES

M1. CÀ TÍM NƯỚNG MỠ HÀNH VÀ ĐẬU PHỘNG  
Grilled eggplant with spring onions and peanuts

99

M2. TRỨNG CHIÊN THỊT BẮM  
Omelette with minced pork

99

M3. ĐẬU HŨ TRỨNG BẮC THẢO SỐT THỊT BẮM  
Fried bean curd with century eggs and minced pork sauce

129

M4. VỊT QUAY BÁNH HỎI  
Roasted duck, served with thin vermicelli noodles, fresh herbs and fish sauce

159

M5. XÁ XÍU VỊT  
Duck Char-siu with homemade pickles

**SIGNATURE**

219

M6. VỊT XÔNG KHÓI TRÀ XANH  
GẠO LỨT TRỘN ( SỐT GỪNG )  
Smoked duck with greentea leaves served with brown rice (ginger sauce)

219

M7. GÀ KHO GỪNG LÁ CHANH  
Braised chicken with lemon leaves

159

M8. GÀ QUAY NHỒI NẤM HƯƠNG  
VÀ HẠT SEN  
Roasted chicken stuffed with shiitake mushrooms and lotus seeds

189

M9. GÀ ĐÚT LÒ KÈM XÔI CHIÊN  
Roasted chicken with crispy sticky rice cakes

**SIGNATURE**

189

M10. CÁNH GÀ SỐT XÍ MUỘI VỚI  
XÔI NẾP CẨM  
Deep fried chicken wings with plum sauce, served with purple glutinous rice

**SIGNATURE**

229





## MÓN CHÍNH – MAIN DISHES

**M11. BẮP BÒ CUỘN BÁNH TRÁNG** 199  
Beef shank wrapped with rice paper and herbs,  
served with fish sauce

**M12. BÒ XÀO TIÊU XANH** SIGNATURE 199  
**VÀ KHOAI LANG CHIÊN**  
Sautéed beef with green pepper, served with  
sweet potato fries

**M13. BÒ CUỘN ĐẬU BẮP** 199  
Okra skewers, wrapped with minced grilled beef

**M14. BÒ NẤU RƯỢU PHAN RANG VÀ** 199  
**TIÊU XANH PHÚ QUỐC**  
Stewed beef in Phan Rang plum wine and “Phu Quoc”  
green pepper

**M15. GIÒ HEO RÚT XƯƠNG KHÌA NƯỚC DỪA** 199  
Slow-cooked boneless pork legs in coconut juice

**M16. HEO QUAY SỐT XÌ DẦU** 199  
Roasted pork belly, served with red cabbage and  
home-made soy sauce

**M17. SƯỜN NƯỚNG NGŨ VỊ** SIGNATURE 209  
Five spices grilled pork ribs with vegetables

**M18. SƯỜN NƯỚNG GỪNG** 209  
Grilled ginger pork ribs with vegetables



## HẢI SẢN – SEAFOOD DISHES

SF1. CÁ PHI LÊ KHO TỘ 149  
Braised catfish fillet with caramelized sauce in clay pot

SF2. CÀ TÍM NƯỚNG TÔM BẮM 189  
Grilled eggplant with chopped prawns

SF3. TÔM CHIÊN GIÒN KÈM RAU CỦ CHIÊN SỐT CHANH DÂY 189  
Crispy prawns with fried vegetables, served with passion fruit sauce

SF4. TÔM NƯỚNG MUỐI ỚT 199  
Grilled prawns with salt and pepper

SF5. TÔM KHO TỘ 199  
Braised prawns with caramelized sauce in clay pot

SF6. CÁ BỚP NƯỚNG TIÊU SẢ 199  
Grilled cobia with pepper and lemongrass

SF7. CÁ BỚP KHO TRỨNG CÚT & TIÊU XANH PHÚ QUỐC 199  
Braised cobia fish with quail eggs and Phu Quoc's green pepper

SF8. CÀ RI XANH TÔM 199  
Green prawn curry

SF9. HẢI SẢN CÀ TÍM TAY CẦM 199  
Assorted seafood with eggplant casserole

SF10. MỰC ỚNG NHỒI THỊT BẮM SỐT CÀ 199  
Fried squid stuffed with minced pork and tomato sauce

SF11. CÁ CHÈM NƯỚNG SẢ TIÊU 199  
Grilled seabass with lemongrass and pepper

SF12. CÁ CHÈM KHO KIỂU LAANG 199  
Braised seabass fillet in Laang's style

SF13. CHẢ MỰC CHIÊN GIÒN 219  
Crispy minced squid

SF14. MỰC HOÀNG KIM 229  
Fried squid stuffed with minced pork, served with salted eggs sauce

SF15. CƠM TẮM DỪA TÔM XÀO LÁ QUẾ 229  
Fried broken coconut rice with stir-fried prawns and holy basil leaves

SF16. MỰC NƯỚNG MUỐI ỚT 229  
Grilled squid with salt and pepper

SF17. CHẢ CÁ LÃ VỌNG KÈM BÚN 229  
Cha Ca La Vong served with rice noodles

SF18. CÁ LẰNG CUỐN MỠ CHÀY 229  
Grilled hemibagrus wrapped in omental fat served with herbs, dipping fish sauce

SF19. CUA LỘT BAO CỐM SỐT CAM GỪNG 229  
Fried soft-shell crab in green rice flakes with citrus ginger sauce

SF20. CUA LỘT SỐT ỚT CAY 229  
Fried soft-shell crab with chilli sauce

SF21. MỰC NƯỚNG MUỐI ỚT 229  
Grilled squid with salt and pepper

SF22. TÔM SỐT XOÀI MAYO 229  
Fried prawns with mango-mayo sauce

SF23. TÔM CÀNG SỐT BƠ TỎI (ĐẶT TRƯỚC 4H) 1.200  
Grilled river prawn with butter garlic sauce  
(Please book 4 hours in advance)







## CANH – SOUPS



S1. CANH BẦU VÀ BÍ ĐÀO NẤU TÔM ĐẮT 149  
Calabash and winter melon soup with shrimps

S2. CANH GÀ LÁ GIANG 149  
Chicken soup with aganonerion leaves

S3. SÚP BÍ ĐỎ HẦM GÀ VÀ HẠT SEN 159  
Pumpkin soup with chicken and lotus seeds

S4. CANH MƯỚP HƯƠNG NHỒI TÔM 159  
Soup with prawns stuffed in fiber melon

S5. CANH THÁC LÁC CUỘN CẢI THẢO 159  
Cabbage soup with minced fish dumplings

S6. CANH CÁ RÔ CẢI BỆ XANH 159  
Mustard leaves soup with Anabas fish fillet

S7. CANH SƯỜN NON CẢI CHUA 159  
Pickled cabbage soup with pork ribs

S8. CANH RAU CỦ NẤM NHỒI SIGNATURE 159  
Assorted vegetables soup served with minced pork stuffed shiitake mushrooms

S9. CANH CHUA KIỂU LAANG 169  
Laang's style sweet and sour soup with fried fish fillet served with okra, pineapple and baby tomatoes

S10. LẨU HOA NẤM THẬP CẨM CHAY 399  
Hot Pot with assorted flowers and mushrooms

S11. LẨU GÀ LÁ GIANG 399  
Hot Pot with chicken and vietnamese "la Giang" leaves

S12. LẨU CUA HẢI SẢN BÒ 499  
Crab seafood hotpot with malabar spinach gourd and flat noodles





## MÓN CHAY – VEGETARIAN DISHES



VE1. KHAI VỊ CHAY KIỂU LAANG	189
Laang's style mixed wrap and rolls vegetarian	
VE2. GỎI CUỐN CỐM CHAY	89
Fresh vegetarian green rice flakes spring rolls	
VE3. CHẢ GIÒ CHAY	99
Fried vegetarian spring rolls	
VE4. ĐẬU HŨ SỐT NẤM CHAY	99
Tofu with mushroom sauce	
VE5. CHẢ ĐÙM CHAY	99
Mixed vegetables dumpling	
VE6. CỬ HŨ DỪA KHO THƠM SẴN	99
Stewed palm heart with jicama and pineapple	
VE7. NẤM ĐÙI GÀ RIM MẶN	99
Stewed king oyster mushrooms	
VE8. CÀ TÍM NHỒI NẤM HƯƠNG	99
Grilled eggplant stuffed with shiitake mushrooms	
VE9. CÀ TÍM KHO NẤM HƯƠNG	99
Braised eggplant with shiitake mushrooms in clay pot	
VE10. CANH BÍ ĐỎ HẠT SEN	99
Pumpkin soup with lotus seeds	
VE11. CHẢ CHAY CHIÊN GIÒN	109
Crispy vegetable pie	
VE12. ĐẬU HŨ NHỒI NẤM HƯƠNG SỐT CÀ CHUA	109
Fried Tofu stuffed shiitake mushrooms egg and tomatoes sauce	

VE13. BÁNH ĐA XÀO NẤM	109
Stir-fried flat noodles with mixed mushrooms	
VE14. ĐẬU HŨ TRỨNG BẮC THẢO SỐT TIỂU ĐEN	109
Fried tofu with century egg and black pepper sauce	
VE15. CANH RAU CỦ THẬP CẨM CHAY	129
Mixed vegetables soup	
VE16. CANH TUYẾT NHĨ NGÂN SEN	129
Lotus root soup with white fungus	
VE17. GỎI GẠO LỨT HẠT KÊ	129
Brown rice salad with avocado and millets	
VE18. CHẢ CHAY ÁP CHẢO	129
Pan-fried vegetables pie served with peanut sauce	
VE19. CÀ RI XANH RAU CỦ DỪNG KÈM XÔI NẾP CẨM	129
Vegetarian green curry, served with purple glutinous rice	
VE20. RAGU RAU CỦ XÔI NẾP CẨM	129
Vegetable ragout, served with purple glutinous rice	
VE21. CHẠO CHAY XIÊN SẢ	139
Grilled minced vegetables pasted skewered on lemongrass	
VE22. CƠM CHIÊN TRÁI THƠM HẠT ĐIỀU	139
Fried brown rice with mushrooms, cashew nuts, pineapple and vegetables	

SIGNATURE

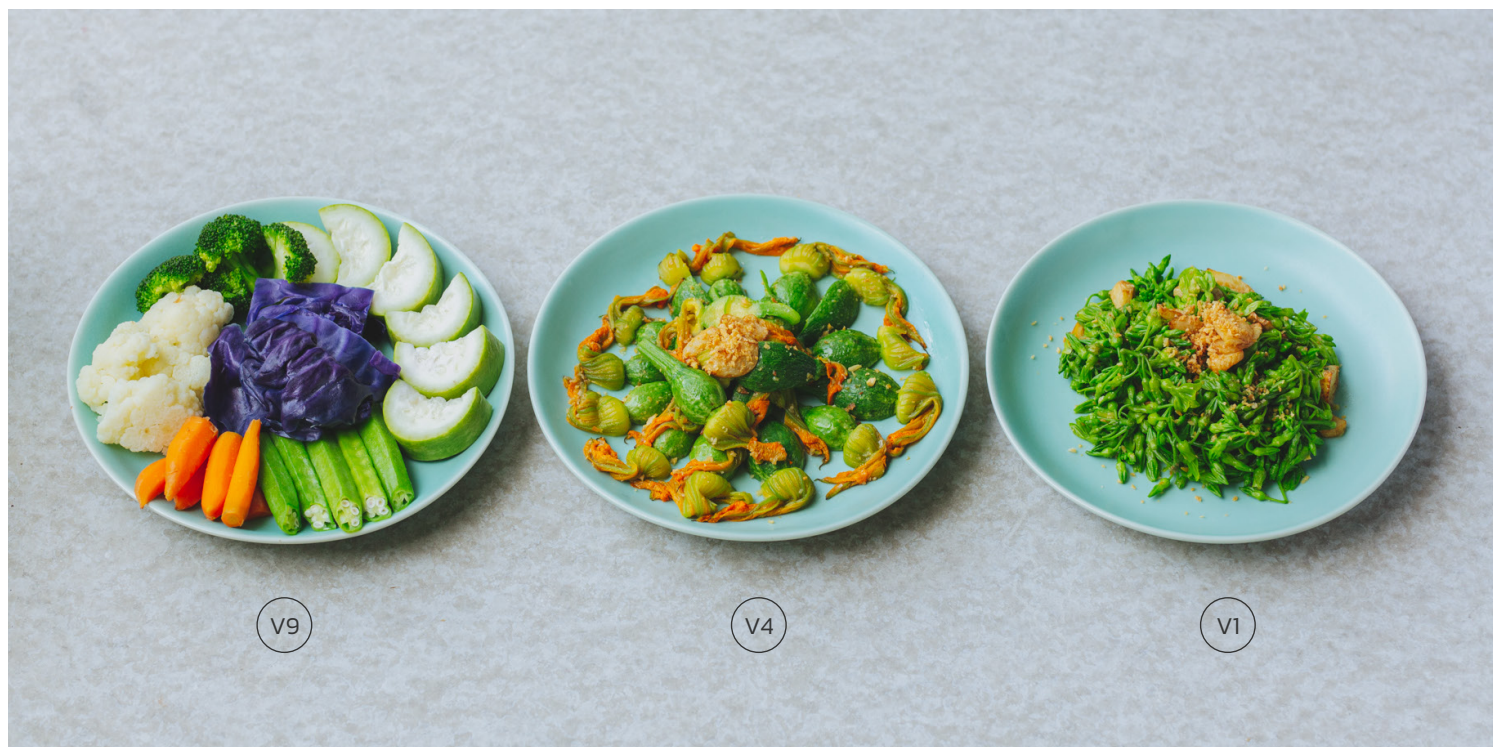


## CƠM, MIẾN, MÌ – RICE, GLASS NOODLE, NOODLE

R1. CƠM TRẮNG / XÔI NẾP CẨM	25	R6. CƠM CHIÊN BÒ ỐP LA	169
Steamed rice / Purple glutinous rice		Fried rice with chopped beef and fried egg	
R2. CƠM GẠO LỨC	35	R7. CƠM CHIÊN GẠO LỨC HẢI SẢN	189
Steamed brown rice		Fried brown rice with seafood	
R3. CƠM CHIÊN TỎI	45	R8. CƠM CHIÊN TRÁI THƠM HẢI SẢN	189
Fried rice with garlic		Fried rice with seafood served in a pineapple	
R4. CƠM CHIÊN TRỨNG	55	R9. MIẾN XÀO BÒ VÀ NẤM HƯƠNG	189
Fried rice with garlic and egg		Stir-fried glass noodles with beef and shiitake mushrooms	
R5. CƠM CHIÊN TRỨNG VÀ RAU CỦ	70	R10. CƠM CHIÊN CUA CẢI BÓ XÔI	189
Fried rice with vegetables and egg		Fried rice with crab and spinach	
		R11. MIẾN XÀO TÔM SÚ	249
		Stir-fried glass noodles with tiger prawns and vegetables	

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## RAU CỦ - VEGETABLE DISHES

	Steamed	Stir fried w/garlic	Stir fried w/beef	Stir fried w/prawns
V1. HOA THIÊN LÝ Jasmine flower	89	99	159	189
V2. RAU MUỐNG Morning glory	89	99	159	189
V3. MƯỚP HƯƠNG Fiber melon	89	99	159	189
V4. BÍ NỤ Baby calabash	89	99	159	189
V5. RAU LANG Sweet potato leaves	89	99	159	189
V6. CÀ RỐT NON Baby carrots	89	99	159	189
V7. CẢI RỔ Kailan	89	99	159	189
V8. CỦ HỦ DỪA Palm heart	89	99	159	189
V9. RAU THẬP CẨM Assorted vegetables	89	99	159	189
V10. CỦ THẬP CẨM LUỘC CHẤM MUỐI VỪNG Steamed assorted tubers served with sesame & peanut salt		109	V12. MUỐI VỪNG Sesame salt and crushed peanuts	39
V11. MẮM KHO QUỆT Braised dried shrimps and caramilized pork fat with fish sauce		39	V13. TRỨNG LÒNG ĐÀO Boiled eggs (2)	39
			V14. CHAO Fermented beancurd	29

## DÀNH CHO TRẺ – EM KID'S MENU



K1. PHỞ GÀ / BÒ 79  
Chicken / Beef noodle soup  
served with fresh herbs

K2. SÚP TÔM TUYẾT NHĨ 79  
White fungus soup with prawns

K3. XÍU MẠI KIỂU LAANG\* 79  
Laang's signature meat balls with fried  
egg and bread

K4. ĐẬU HŨ TRỨNG BẮC THẢO 99  
SỐT TRỨNG MUỐI  
Tofu with salted egg

K5. BÒ LÚC LẮC KHOAI LANG 99  
Diced beef with vegetables sweet potato fries

K6. TÔM SỐT XOÀI MAYO 129  
Fried prawns with mango-mayo sauce





## TRÁNG MIỆNG - VIETNAMESE DESSERTS

D1. CHÈ KHOAI MÔN 49  
Taro sweet soup

D2. CHUỐI BỌC NẾP NƯỚNG 49  
Grilled banana with sticky rice

D3. ĐẬU HŨ NƯỚC ĐƯỜNG 49  
Tofu with ginger jam and caramel (or coconut milk)

D4. CHÈ LONG NHÃN HẠT SEN 49  
Sweet longan & lotus seeds soup

D5. CHÈ XOÀI BỘT BÁNG 49  
Sweet sago-mango soup with coconut milk

D6. CHUỐI CHIÊN SỐT SÔ CÔ LA 49  
Banana fritter with chocolate sauce

D7. XÔI NẾP CẨM XOÀI 49  
Sweet sticky rice with fresh mango and coconut milk

D8. KEM CHUỐI 49  
Home-made banana ice cream

D9. KEM NHÀ LÀM 49/SCOOP  
Hand crafted ice cream

## NƯỚC ÉP – JUICES



J1. CẦN TÂY, TÁO, DƯA LEO Celery   Apple   Cucumber	79
J2. BÓ XÔI, TÁO, THƠM Spinach   Apple   Pineapple	79
J3. CỦ DỀN, TÁO, CHANH & GỪNG Beetroot   Apple   Lime   Ginger	79
J4. CAM, THOM, CÀ RỐT Orange   Pineapple   Carrot	79
J5. SẢ, TẮC, MẬT ONG Calamansi   Lemongrass   Honey	79
J6. BƯỞI   Pomelo	69
J7. CAM   Orange	69
J8. TÁO   Apple	69
J9. CÀ RỐT   Carrot	69
J10. THƠM   Pineapple	69
J11. DƯA HẤU   Watermelon	69
J12. ỔI   Guava	69
J13. GINSENG LAANG STYLE	59
J14. DỪA   Fresh Coconut	59

## SINH TỐ – SMOOTHIES

SM1. TÁO, CHANH, DƯA LEO Apple   Lime   Cucumber	79
SM2. BÓ XÔI, CAM, GỪNG Spinach   Orange   Ginger	79
SM3. CHUỐI, CAM, QUẾ Banana   Orange   Cinamon	79
SM4. XOÀI & CHANH DÂY Mango   Passion fruit	79
SM5. CHUỐI, ĐẬU PHỘNG, SÔ CÔ LA Banana   Peanut   Chocolate	79
SM6. THANH LONG, CHANH, BẠC HÀ Pink dragon fruit   Lime   Mint	79
SM7. ĐU ĐỦ, TÁO, QUẾ Ripe Papaya   Apple   Cinnamon	79
SM8. SỮA, DỪA, CÀ PHÊ Coconut   Vietnamese coffee   Milk	79

We sweeten our smoothies with locally produced honey from Dak Lak

## HOME-MADE LEMONADE

SODA SẢ CHANH Calamansi-Lime lemonade	69
SODA CHANH DÂY Passion fruit lemonade	69

MSG free. Please let us know if you have any food allergies or intolerances.  
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## 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.



ICED VIETNAMESE COFFEE	40
ICED VIETNAMESE COFFEE WITH CONDENSE MILK	45
ESPRESSO	50
AMERICANO	50
ICED AMERICANO	55
MACCHIATO	55
CAFFÈ MOCHA	55
CAPPUCCINO	65
CAFFÈ LATTE	65
ICED LATTE / ICED CAPPUCCINO	70
LAANG'S COCONUT COFFEE	70

## KOMBUCHA

Chill Kombucha brew is crafted with organic tea leaves, the highest quality natural and fresh ingredients, contains no preservatives, and is gluten-free. Our brew is loaded with vitamins, essential minerals, and living probiotics.



CHILL KOMBUCHA "ORIGINAL" (250ML)	90
CHILL KOMBUCHA "APPLE CHAMPAGNE" (250ML)	90

# LAANG'S "ART OF TRA"



Tea has been an essential part of daily life for Vietnamese families for thousands of years. This refreshing beverage believed not only to calm and centre the mind, but to help ward off a number of common illnesses. In Vietnam we believe that tea binds people together and expresses hospitality. "Great tea – great health!"



## ENGLISH BREAKFAST

70

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

70

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

70

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

70

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

70

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

109

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

## SOFT-DRINKS

COCA COLA	50
COCA COLA LIGHT	50
7 UP LEMON	50
SCHWEPPE'S SODA	50
SCHWEPPE'S TONIC	50
SCHWEPPE'S GINGER ALE	50
LA VIE MINERAL WATER 450ML	50
LA VIE MINERAL WATER 750ML	70
LA VIE SPARKLING WATER 450ML	50
LA VIE SPARKLING WATER 750ML	70
EVIAN MINERAL WATER	90
PERRIER SPARKLING MINERAL WATER	90
LAANG'S TRÀ ĐÁ - ICE TEA	15



## LAANG'S SIGNATURE COCKTAILS

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

**LAANG CUOI LILLET** 180  
Vermouth | Lillet | Elderflower | Lime | Soda

**BUI SOUR** 180  
Gin | Cherry | Shiraz | Egg white

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

**ESPRESSO LAANGTINI** 180  
Vodka | Vietnamese Coffee | Frangelico | Coconut

**XOAI DAIQUIRI** 180  
Rhum | Mango | Tamarind | Lime | Viet Basil

**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

**BÁO HỒNG** 180  
Rhum | Passion Fruit | Guava | Lemon  
Lemongrass | Cinnamon



## LAANG'S 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*

<b>Quán Bui Original</b>	19 Ngo Van Nam, Ben Nghe, D1	0283 829 1515
<b>Quán Bui Bistro</b>	1st flr 39 Ly Tu Trong, Ben Nghe, D1	0941 757 007
<b>Quán Bui Garden</b>	55 Ngo Quang Huy, Thao Dien, D2	0283 898 9088
<b>Quán Bui Kitchen</b>	2nd flr Estella Place, An Phu, D2	0987 327 104
<b>Laang Saigon</b>	22 Dang Huu Pho, Thao Dien, D2	0286 650 4344

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