

## QUÁN BỤI GROUP

Enriching Vietnamese Food Culture

Quán Bụi Original	19 Ngo Van Nam, Ben Nghe, D1	0283 829 1515
Quán Bụi Bistro	1st flr 39 Ly Tu Trong, Ben Nghe, D1	0941 757 007
Quán Bụi Garden	55 Ngo Quang Huy, Thao Dien, D2	0283 898 9088
Quán Bụi Kitchen	2nd flr Estella Place, An Phu, D2	0987 327 104
Quán Bụi Express	Empire City, Thu Thiem, D2	
Laang Saigon	22 Dang Huu Pho, Thao Dien, D2	0286 650 4344
Cafe'n	Empire City, Thu Thiem, D2	0286 650 4344

[www.quan-bui.com](http://www.quan-bui.com) | [www.laangsaigon.com](http://www.laangsaigon.com)

 [fb.com/LaangSaigon](https://fb.com/LaangSaigon)  
[fb.com/quanbuirestaurant](https://fb.com/quanbuirestaurant)

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[instagram.com/quanbui\\_restaurant](https://instagram.com/quanbui_restaurant)



## Laang's story

*Make it simple but significant*

We feel the pains of modern city life where people are increasingly better off materially, yet less healthy and more isolated emotionally. Thus, we want to build a lifestyle and a brand that emphasize on high-quality, advocates for local ingredients and celebrates authentic human connection.

As a result, we created Laang as a space that help people reconnect meaningfully via healthy food and inspiring atmosphere.

Laang is modern Vietnamese, vegetarian-friendly restaurant in Saigon. We offer fresh ingredients sourced locally for all-day healthy dining experience.

The name "Laang" is a re-adaptation of the Vietnamese word "lặng yên", which means being still and calm among chaos. We strive to make it a space for peaceful reconnection, where people connect meaningfully with others and themselves via healthy food.

Located right in the heart of Thao Dien community, Laang focuses on providing healthy eating and drinking experience for progressive families, expats, and local residents.

## MENU INDEX

4-5	Món ăn sáng / Breakfast	30-31	Beer & Cider / Soft Drinks
6-7	Bánh mì / A la laang	32-33	Nước ép . Sinh tố / Juices . Smoothies
8-9	Khai vị kiểu / Wrap & Roll	34--35	Cà phê . Trà / Coffees . "Art of Tea"
10-11	Gỏi / Salad		
12-13	Món chính / Main Dishes		
18-19	Hải Sản / Seafood Dishes		
20-21	Canh / Soups		
24-25	Cơm . Miến . Mì / Glass Noodle . Noodle . Rice		





# MÓN ĂN SÁNG

## BREAKFAST

DAILY FROM 7:00AM – 11:30AM



BF1	<b>BÚN ĐẬU HŨ NƯỚC TƯƠNG</b> Tofu with rice noodles, served with soy sauce (Vegan)	109
BF2	<b>BÚN THỊT NƯỚNG</b> Grilled pork with rice noodles, bean sprouts and fried spring rolls	129
BF3	<b>PHỞ GÀ</b> Chicken noodle soup, served with fresh herbs	129
BF4	<b>PHỞ BÒ</b> Beef noodle soup, served with fresh herbs	139
BF5	<b>BÚN THỊT BÒ XÀO</b> Stir-fried beef with rice noodles, fresh herbs and bean sprouts	139
BF6	<b>BÒ KHO BÁNH MÌ / BÒ KHO HỦ TÍU</b> Beef stew with baguette / Beef stew with rice noodles	139
BF7	<b>BÚN BÒ HUẾ</b> Hue style noodles soup with beef	139
BF8	<b>BÁNH ĐA CUA</b> Flat noodle soup with minced crab meat, served with fresh herbs	139
BF9	<b>XIÙ MẠI KIỂU LAANG</b> Laang's signature meat balls with sunny side up egg and bread	139
BF10	<b>CƠM TẮM LÁ DỪA SƯỜN CỐT LÉCH NƯỚNG</b> Pandan leaves broken rice with grilled pork chop	159

### BREAKFAST COMBO

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 | <b>BÁNH MÌ "GÀ GÀ"</b>  | 99  |
|     | Pulled chicken thigh   Chicken liver pate<br>Avocado   Cucumber   Coriander   Chili   |     |
| BM2 | <b>BÁNH MÌ "XÍU MAI"</b>  | 99  |
|     | Laang's signature meat balls   Chicken egg<br>Tomato sauce   Cucumber   Coriander   Chili   |     |
| BM3 | <b>BÁNH MÌ "ĐẸP CHAY"</b>   | 99  |
|     | Crispy tofu   Braised shiitake   Red cabbage<br>Coconut confit   Pickled veggies   Cucumber<br>Coriander   Chili                    |     |
| BM4 | <b>BÁNH MÌ CHẢ CÁ CHIÊN GIÒN</b>  | 99  |
|     | Crispy Minced Fish   Crispy Onion  <br>Pickled veggies   Cucumber   Coriander   Fish sauce  |     |
| BM5 | <b>BÁNH MÌ "ỤT ỤT"</b>  | 99  |
|     | BBQ Pork   Crispy Onion   Pickled veggies<br>Cucumber   Coriander   Chili   |     |
| BM6 | <b>BÁNH MÌ "LẶNG YÊN"</b>   | 119 |
|     | Duck char-siu   Duck rillet   Poached quail eggs<br>Coconut Confit   Crispy Onion   Pickled veggies<br>Cucumber   Coriander   Chili |     |
| BM7 | <b>BÁNH MÌ "TÔM XOÀI"</b>   | 119 |
|     | Crispy prawn cake   Pickled Mango<br>Grilled sesame   Fried onions   Fresh herbs  |     |

## BÁNH MÌ COMBO

- |  |     |
|--|-----|
| Includes coffee of your choice                       | +35 |
| Includes coffee & juice /<br>smoothie of your choice | +90 |





# KHAI VỊ KIỂU WRAP & ROLL

- |  |                          |     |
|--|--------------------------|-----|
| ST1. KHAI VỊ KIỂU LAANG                                    | <small>SIGNATURE</small> | 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. PIZZA GÀ VIỆT NAM                                     |                          | 109 |
| Vietnamese mini pizza "Laang Style" with chicken           |                          |     |
| ST4. BÁNH KHỌT HẢI SẢN                                     |                          | 129 |
| Vietnamese "Bánh Khọt" with seafood                        |                          |     |
| ST5. CHẢ GIÒ GÀ & SÒ ĐIẾP                                  |                          | 139 |
| Crispy spring roll with scallop and chicken                |                          |     |
| ST6. BÒ CUỘN LÁ LỐT CHIÊN                                  |                          | 139 |
| Fried beef wrapped with in betel leaves, served fish sauce |                          |     |
| ST7. TÔM MỰC CUỘN LÁ LỐT                                   |                          | 149 |
| Grilled prawns and squid wrapped in betel leaves           |                          |     |
| ST8. CHẢ CÁ THÁC LÁC CHIÊN GIÒN                            |                          | 159 |
| Deep fried fish cake                                       |                          |     |
| ST9. NEM CUA BẾ  |                          | 179 |
| RYO - Crispy crab spring rolls                             |                          |     |



# GỎI CUỐN FRESH SPRING ROLLS

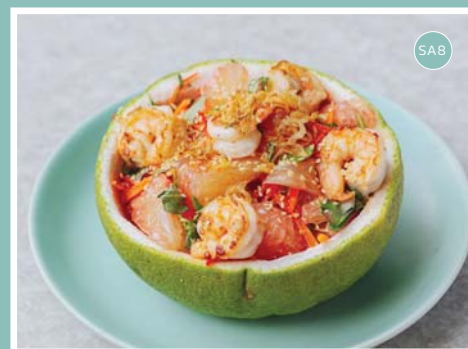
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|--|--------------------------|-----|
| R1. CUỐN TÔM CHIÊN GIÒN VỚI TRÁI BƠ                                      | <small>SIGNATURE</small> | 99  |
| Fresh spring rolls with crispy prawns and avocado                        |                          |     |
| 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  | <small>SIGNATURE</small> | 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  |                          |     |

*Love at first bite*

# GỎI SALAD



SA1	<b>GỎI SU HÀO BẠCH TUỘC</b> Kohlrabi salad with octopus	149	SA6	<b>GỎI ĐẬU NÀNH LÔNG ĐẬU HŨ</b> Edamame salad with crispy tofu (Vegan)	159
SA2	<b>GỎI RAU CÀNG CUA ỨC GÀ</b> Peperomia salad with grilled chicken breast	149	SA7	<b>GỎI CÁ CHÈM XOÀI XANH</b> Green mango salad with seabass fillet	169
SA3	<b>GỎI BÒ ĐỒNG QUÊ</b> <small>SIGNATURE</small> Beef salad with wild herbs and kumquat	149	SA8	<b>GỎI BƯỞI TÔM NƯỚNG</b> <small>SIGNATURE</small> Pomelo salad with grilled prawns	189
SA4	<b>GỎI ĐU ĐỦ MỰC</b> Papaya salad with squid	149	SA9	<b>GỎI GẠO LỨT HẢI SẢN</b> Husked rice salad with seafood	189
SA5	<b>GỎI BẮP BÒ RAU THƠM</b> Beef shank salad with vietnamese Herbs	149	SA10	<b>GỎI MIẾN HẢI SẢN</b> Glass noodle salad with seafood	189





# MÓN CHÍNH

## MAIN DISHES



M1 CÀ TÍM NƯỚNG MỠ HÀNH  
VÀ ĐẬU PHỘNG 99  
Grilled eggplant with spring onions and peanuts

M2 TRỨNG CHIÊN THỊT BẮM 99  
Omelette with minced pork

M3 ĐẬU HŨ TRỨNG BẮC THẢO 129  
SỐT THỊT BẮM  
Fried bean curd with century eggs and  
minced pork sauce

M4 VỊT QUAY BÁNH HỎI 159  
Roasted duck, served with thin vermicelli noodles,  
fresh herbs and fish sauce

M5 XÁ XÍU VỊT SIGNATURE 219  
Duck Char-siu with homemade pickles







M6

**M6 VỊT XÔNG KHÔI TRÀ XANH 229**

**GẠO LỨT TRỘN ( SỐT GỪNG )**  
Smoked duck with greentea leaves served with brown rice (ginger sauce)

**M7 GÀ KHO GỪNG LÁ CHANH 159**

Braised chicken with lemon leaves

**M8 GÀ QUAY NHỒI NẤM HƯƠNG 189**

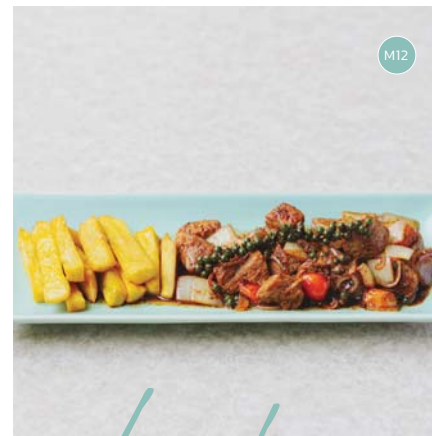
**VÀ HẠT SEN**  
Roasted chicken stuffed with shiitake mushrooms and lotus seeds

**M9 GÀ ĐÚT LÒ KÈM XÔI CHIÊN 189**

Roasted chicken with crispy sticky rice cakes

**M10 CÁNH GÀ SỐT XÍ MUỐI 229**

**VỚI XÔI NẾP CẨM**  
Deep fried chicken wings with plum sauce, served with purple glutinous rice



M12

*Live love eat*



M16

**M11 BẮP BÒ KHO SẢ ỚT 199**

Boiled beef shank with lemongrass and chilli

**M12 BÒ XÀO TIÊU XANH 199**

**VÀ KHOAI LANG CHIÊN**  
Sautéed beef with green pepper, served with sweet potato fries

**M13 BÒ NẤU RƯỢU PHAN RANG 249**

**VÀ TIÊU XANH PHÚ QUỐC**  
Stewed beef in Phan Rang plum wine and "Phu Quoc" green pepper

**M14 SƯỜN KHO XÌ DẦU 199**

Braised pork BBQ short ribs in home-made soy sauce

**M15 HEO QUAY SỐT XÌ DẦU 209**

Roasted pork belly, served with red cabbage and tulib

**M16 SƯỜN NƯỚNG NGŨ VỊ 219**

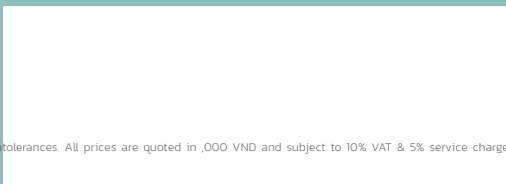
Five spices grilled pork ribs with vegetables

**M17 BA RƠI RIM TÔM 229**

Stir-fried porkbelly with prawns and vegetables









# HẢI SẢN SEAFOOD DISHES

SF1 **CÀ TÍM NƯỚNG TÔM BẮM** 189  
Grilled eggplant with chopped prawns

SF2 **TÔM CHIÊN GIÒN KÈM RAU CỦ CHIÊN SỐT CHANH DÂY** 189  
Crispy prawns with fried vegetables, served with passion fruit sauce

SF3 **TÔM MỰC RANG MUỐI TỎI** 229  
Grilled prawns and squid with salt and garlic

SF4 **CÁ PHI LÊ KHO TÔ** 149  
Braised fish fillet with caramelized sauce in clay pot

SF5 **TÔM KHO TÔ** 199  
Braised prawns with caramelized sauce in clay pot

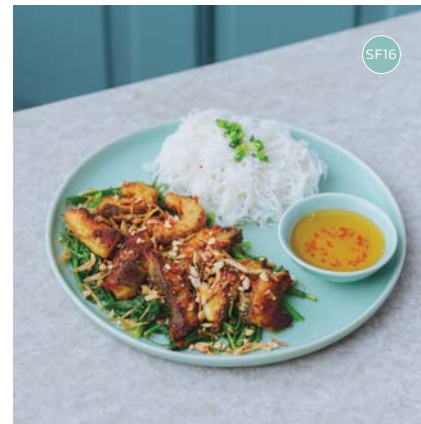
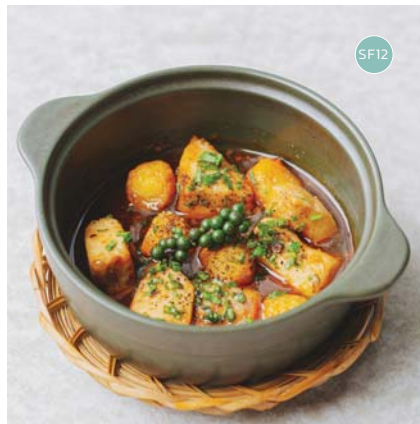
SF6 **CÁ BỚP KHO TRỨNG CÚT TIÊU XANH PHÚ QUỐC** 199  
Braised Cobia fish with quail eggs and Phu Quoc's green pepper

SF7 **CÀ RI TÔM XANH** 199  
Green prawns curry

SF8 **HẢI SẢN CÀ TÍM TAY CẦM** 199  
Assorted seafood with eggplant casserole

SF9 **MỰC ỒNG NHỒI THỊT BẮM XỐT CÀ** 199  
Fried squid stuffed with minced pork and tomato sauce

SF10 **MỰC HOÀNG KIM** 199  
Fried squid stuffed with minced pork, served with salted eggs 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 NƯỚNG MUỐI ỚT** 229  
Grilled squid with salt and pepper

SF15 **CHẢ CÁ LÃ VỌNG KÈM BÚN** 229  
Cha Ca La Vong served with rice noodles

SF16 **CÁ LẮNG CUỐN MỠ CHÀY** 229  
Grilled hemibagrus wrapped in omental fat served with herbs, dipping fish sauce

SF17 **CUA LỘT BAO CỐM SỐT CAM GỪNG** 229  
Fried soft-shell crab in green rice flakes with citrus ginger sauce

SF18 **CUA LỘT SỐT ỚT CAY** 229  
Fried soft-shell crab with chilli sauce

SF19 **TÔM SỐT XOÀI MAYO** 229  
Fried prawns with mango-mayo sauce

SF20 **CƠM TẮM DỪA TÔM XÀO LÁ QUẾ** 239  
Fried broken coconut rice with stir-fried prawns and holy basil leaves



# CANH SOUPS



- |     |   |     |
|-----|---|-----|
| S1  | <b>CANH BẦU VÀ BÍ ĐÀO NẤU TÔM ĐẤT</b><br>Calabash and winter melon soup with shrimps  | 149 |
| S2  | <b>CANH GÀ LÁ GIANG</b><br>Chicken soup with aganonerion leaves   | 149 |
| S3  | <b>SÚP BÍ ĐỎ HẦM GÀ VÀ HẠT SEN</b><br>Pumpkin soup with chicken and lotus seeds   | 159 |
| S4  | <b>CANH MƯỚP HƯƠNG NHỒI TÔM</b><br>Soup with prawns stuffed in fiber melon  | 159 |
| S5  | <b>CANH THÁC LÁC CUỘN CẢI THẢO</b><br>Cabbage soup with minced fish dumplings   | 159 |
| S6  | <b>CANH CÁ RỒ CẢI BẺ XANH</b><br>Mustard leaves soup with Anabas fish fillet  | 159 |
| S7  | <b>CANH SƯỜN NON CẢI CHUA</b><br>Pickled cabbage soup with pork ribs  | 159 |
| S8  | <b>CANH RAU CỦ NẤM NHỒI</b><br>Assorted vegetables soup served with minced pork stuffed shiitake mushrooms                            | 159 |
| S9  | <b>CANH CHUA KIỂU LAANG</b><br>Laang's style sweet and sour soup with fried fish fillet served with okra, pineapple and baby tomatoes | 169 |
| S10 | <b>LẨU HOA NẤM THẬP CẨM CHAY</b><br>Hot Pot with assorted flowers and mushrooms   | 399 |
| S11 | <b>LẨU GÀ LÁ GIANG</b><br>Hot Pot with chicken and vietnamese "la Giang" leaves   | 399 |
| S12 | <b>LẨU CUA HẢI SẢN BÒ</b><br>Crab seafood hotpot with malabar spinach gourd and flat noodles  | 490 |

*Good food good mood*



S5

S6

S7

S8



# MÓN CHAY

## VEGETARIAN DISHES

VE1	<b>KHAI VỊ CHAY KIỂU LAANG</b> Laang's style mixed wrap and rolls vegetarian	189
VE2	<b>GỎI CUỐN CỐM CHAY</b> Fresh vegetarian green rice flakes spring rolls	79
VE3	<b>CHẢ GIÒ CHAY</b> Fried vegetarian spring rolls	99
VE4	<b>CHẢ ĐÙM CHAY</b> Mixed vegetables dumpling	99
VE5	<b>NẤM ĐŨI GÀ RIM MẶN</b> Stewed king oyster mushrooms	99
VE6	<b>CÀ TÍM NHỒI NẤM HƯƠNG</b> Grilled eggplant stuffed with shiitake mushrooms	99
VE7	<b>CÀ TÍM KHO NẤM HƯƠNG</b> Braised eggplant with shiitake mushrooms in clay pot	99
VE8	<b>CANH BÍ ĐỎ HẠT SEN</b> Pumpkin soup with lotus seeds	99
VE9	<b>ĐẬU HŨ SỐT NẤM CHAY</b> Tofu with mushroom sauce	99
VE10	<b>ĐẬU HŨ NHỒI NẤM HƯƠNG SỐT CÀ CHUA</b> Fried Tofu stuffed shiitake mushrooms egg and tomatoes sauce	109
VE11	<b>BÁNH ĐA XÀO NẤM</b> Stir-fried flat noodles with mixed mushrooms	109



VE12	<b>ĐẬU HŨ TRỨNG BẮC THẢO SỐT TIÊU ĐEN</b> Fried tofu with century egg and black pepper sauce	109
VE13	<b>CANH RAU CỦ THẬP CẨM CHAY</b> Mixed vegetables soup	129
VE14	<b>CANH TUYẾT NHỊ NGÂN SEN</b> Lotus root soup with white fungus	129
VE15	<b>GỎI GẠO LỨT HẠT KÊ</b> Brown rice salad with avocado and millets	129
VE16	<b>CHẢ CHAY ÁP CHẢO</b> Pan-fried vegetables pie served with peanut sauce	129
VE17	<b>CÀ RI XANH RAU CỦ DỪNG KẼM XÔI NẾP CẨM</b> Vegetarian green curry, served with purple glutinous rice	129
VE18	<b>RAGU RAU CỦ XÔI NẾP CẨM</b> Vegetable ragout, served with purple glutinous rice	129
VE19	<b>CƠM CHIÊN TRÁI THƠM HẠT ĐIỀU</b> Fried brown rice with mushrooms, cashew nuts, pineapple and vegetables	139



# CƠM . MIẾN . MÌ

## GLASS NOODLE NOODLE . RICE

NR1	<b>CƠM TRẮNG / XÔI NẾP CẨM</b> Steamed rice / Purple glutinous rice	25
NR2	<b>CƠM GẠO LỨT</b> Steamed brown rice	35
NR3	<b>CƠM CHIÊN TỎI</b> Fried rice with garlic	45
NR4	<b>CƠM CHIÊN TRỨNG</b> Fried rice with garlic and egg	55
NR5	<b>CƠM CHIÊN TRỨNG VÀ RAU CỦ</b> Fried rice with vegetables and egg	70
NR6	<b>CƠM CÀ RI</b> Curry fried rice	169
NR7	<b>CƠM CHIÊN GẠO LỨT HẢI SẢN</b> Fried brown rice with seafood	189
NR8	<b>CƠM CHIÊN TRÁI THƠM HẢI SẢN</b> Fried rice with seafood served in a pineapple	189
NR9	<b>MIẾN XÀO BÒ VÀ NẤM HƯƠNG</b> Stir-fried glass noodles with beef and shiitake mushrooms	189
NR10	<b>CƠM CHIÊN CUA CẢI BÓ XÔI</b> Fried rice with crab and spinach	189
NR11	<b>MIẾN XÀO TÔM SÚ</b> Stir-fried glass noodles with tiger prawns and vegetables	249



# RAU CỦ

## VEGETARIAN DISHES

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



Enjoy life enjoy eating



# DÀNH CHO TRẺ EM

## KID'S MENU

- |   |     |
|---|-----|
| K1 PHỞ GÀ / BÒ  | 79  |
| Chicken / Beef noodle soup served with fresh herbs    |     |
| K2 SÚP TÔM TUYẾT NHỊ                                  | 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 SỐT TRỨNG MUỐI               | 99  |
| Tofu with salted egg sauce                            |     |
| 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                    |     |



K4



D5



D2



D4



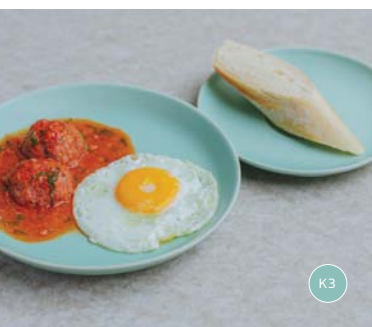
D6

Great Food  
Happy Kid

# TRÁNG MIỆNG

## VIETNAMESE DESSERTS

- |   |    |   |          |
|---|----|---|----------|
| D1 CHÈ KHOAI MÔN                        | 49 | D5 XÔI NẾP CẨM XOÀI                                 | 49       |
| Taro sweet soup                         |    | Sweet sticky rice with fresh mango and coconut milk |          |
| D2 CHÈ LONG NHÃN HẠT SEN                | 49 | D6 KEM CHUỐI  | 49       |
| Sweet longan & lotus seeds soup         |    | Home-made banana ice cream                          |          |
| D3 CHÈ XOÀI BỘT BĂNG                    | 49 | D7 KEM NHÀ LÀM                                      | 49/SCOOP |
| Sweet sago-mango soup with coconut milk |    | Hand crafted ice cream                              |          |
| D4 CHUỐI CHIÊN SỐT SÔ CÔ LA             | 49 |   |          |
| Banana fritter with chocolate sauce     |    |   |          |



K3



K5



K6

# COCKTAILS



## LAANG'S SIGNATURE COCKTAILS

**MADAME LAANG** 180  
Madame Roselle | Sparkling Wine | Soda | Lime

**TRÀ MATCHA** 180  
Bourbon | Bailey's | Amaretto |  
Green tea liqueur | Matcha | Egg white

**SAIGON ROADSIDE** 180  
Anejo Rum | Malibu | Tamarind |  
Calamansi | Pandan syrup

**BUI SENSATION** 180  
Gin | Campari | Passion Fruit |  
DOM | Sparkling Wine

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

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

**BUTTERFLY PEA** 180  
Buddhas Hand infused Vodka |  
Butterfly Pea syrup | Lime | Tonic Water

**SMOKEY SAIGON** 180  
Whiskey | Red Vermouth | Cranberry |  
Tobacco syrup | Old Fashion Bitters

**THAO DIEN ISLAND TRÀ ĐÁ** 180  
Comrade Cadre Vodka | Rhum | Gin |  
Madame Roselle | Ginger Ale | Calamansi

**PEPPER HUNTER** 180  
Tequila | Jagermester | Pineapple |  
Rosemary syrup | Red PQ Pepper



## 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







## 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 WATER	50
SCHWEPPE'S TONIC WATER	50
SCHWEPPE'S GINGER ALE	50
LA VIE MINERAL WATER 450ML	50
LA VIE MINERAL WATER 750ML	70
LA VIE SPARKLING WATER 450ML	55
LA VIE SPARKLING WATER 750ML	75
EVIAN MINERAL WATER 750ML	95
PERRIER SPARKLING MINERAL WATER 750ML	95
LAANG'S TRÀ ĐÁ - ICE TEA	20





# NƯỚC ÉP JUICES

J1	CẦN TÂY, TÁO, DƯA LEO	79
	Celery   Apple   Cucumber	
J2	BÓ XÔI, TÁO, THƠM	79
	Spinach   Apple   Pineapple	
J3	CỦ DỀN, TÁO, CHANH & GỪNG	79
	Beetroot   Apple   Lime   Ginger	
J4	CAM, THƠM, CÀ RỐT	79
	Orange   Pineapple   Carrot	
J5	SẢ, TẮC, MẬT ONG	79
	Calamansi   Lemongrass   Honey	
J6	BƯỞI, CHANH, HOA ĐẬU BIẾC	79
	Pomelo   Lime   Butterfly pea	
J7	ỔI, CHANH DÂY, TẮC, QUẾ	79
	Guava   Passion fruit   Lemongrass   Cinnamon	
J8	BƯỞI	69
	Pomelo	
J9	CAM	69
	Orange	
J10	TÁO	69
	Apple	
J11	CÀ RỐT	69
	Carrot	
J12	THƠM	69
	Pineapple	
J13	DƯA HẤU	69
	Watermelon	
J14	ỔI	69
	Guava	
J15	GINSENG LAANG STYLE	59
J16	DỪA	59
	Fresh coconut	



# SINH TỐ SMOOTHIES

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

We sweeten our smoothies with locally produced honey from Dak Lak

# HOME-MADE LEMONADE

SD1	SODA SẢ TẮC CHANH	69
	Calamansi   Lemongrass   Lime lemonade	
SD2	SODA CHANH DÂY	69
	Passion fruit lemonade	
SD3	SODA HOA ĐẬU BIẾC CHANH	69
	Butterfly pea-lime lemonade	





## 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
CAFÉ LATTE	65
ICED CAFÉ LATTE	70
LAANG'S COCONUT COFFEE	70
MATCHA LATTE	75
COLD BREW COFFEE WITH ICE	75
COLD BREW COFFEE OG/LG	80
COLD BREW WITH FRESH MILK	80



## 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!"

<b>ENGLISH BREAKFAST</b> 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	70	<b>CHAMOMILE</b> 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	70
<b>GREEN TEA</b> Origin: Yên Bái & Hà Giang   North Vietnam Color: Pale yellow Tasting Notes: Sweet, even bittersweet, nutty, buttery, floral and swampy Infusion time: 2 minutes	70	<b>MINT</b> 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	70
<b>JASMINE TEA</b> 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	70	<b>LAANG'S GOURMET TEA SET</b> Select any of above tea comes with:  <b>CHUỐI CHIÊN SỐT SÔ CÔ LA</b> Banana fritter with chocolate sauce  <b>XÔI NẾP CẨM XOÀI</b> Sweet sticky rice with fresh mango and coconut milk	109









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CHOOSE  
YOUR  
TASTE



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