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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, vegetarian-friendly Vietnamese 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.

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36-38	Laang Events

CHEF'S RECOMMENDATION



CR10

CR6

CR1	KHAI VỊ KIỂU LAANG Laang's style mixed platter of our famous wrap and rolls	229
CR2	GỎI BÒ ĐỒNG QUÊ Beef salad with wild herbs and kumquat	149
CR3	GỎI BƯỞI TÔM NƯỚNG Pomelo salad with grilled prawns	129
CR4	XÁ XÍU VỊT Roasted duck, served with thin vermicelli noodles, fresh herbs and fish sauce	159
CR5	VỊT XÔNG KHÓI TRÀ XANH GẠO LÚC TRỘN (SỐT GỪNG) Smoked duck with greentea leaves served with brown rice (ginger sauce)	229
CR6	BẮP BÒ HÀM ME Stewed beef shank with tamarind	249
CR7	SƯỜN NẤU ĐẬU Stewed pork ribs with bean and vegetables	249
CR8	GÀ CUỘN SẢ SỐT ỚT ĐỎ 🌶️ Fried chicken wrapped in lemongrass, served with chilli sauce	189
CR9	KHAI VỊ CHAY KIỂU LAANG Laang's style mixed wrap and rolls vegetarian	189
CR10	HOÀNH THÁNH CHAY Crispy vegetables dumpling (Vegan)	99

MÓN ĂN SÁNG

BREAKFAST

DAILY FROM 7:00AM – 11:30AM





BF1



BF8

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 & fried spring rolls

BF3 PHỞ GÀ 129
Chicken noodles soup,
served with fresh herbs

BF4 PHỞ BÒ 139
Beef noodles 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/ BÒ KHO HỦ TÍU 139
Beef stew with baguette
/ Beef stew with rice noodles

BF7 BÚN BÒ HUẾ 139
Hue style noodles soup with beef

BF8 BÁNH ĐA CUA 139
Flat noodles 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 bread

BF10 CƠM TẤM LÁ DỪA SƯỜN CỐT LẾT NƯỚNG 159
Panda leaves broken rice
with grilled pork chop

BREAKFAST COMBO

Includes coffee of your choice +35

**Includes coffee & juice
smoothie of your choice** +90



BF6



BF10

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



BM3

- 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 ball | 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"** 99
BBQ pork | Crispy onion | Pickled veggies
Cucumber | Coriander | Chili
- BM6 BÁNH MÌ "LẠNG 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



KHAI VỊ KIỂU WRAP & ROLL

ST1 KHAI VỊ KIỂU LANG 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 KHỌT HẢI SẢN **129**
Vietnamese "Bánh Khọt" with seafood

ST4 CHẢ GIÒ GÀ & SÒ ĐIẾP **139**
Crispy spring roll with scallop and chicken

ST5 BÒ CUỘN LÁ LỐT CHIÊN **139**
Fried beef wrapped with in betel leaves, served fish sauce

ST6 TÔM MỰC CUỘN LÁ LỐT **149**
Grilled prawns and squid wrapped in betel leaves served fish sauce

ST7 CHẢ CÁ THÁC LÁC CHIÊN GIÒN **159**
Deep fried fish cake

ST8 NEM CHUA BẾ **179**
R.Y.O – Crispy crab spring rolls





GỎI CUỐN

FRESH SPRING ROLLS

FR1 CUỐN TÔM CHIÊN GIÒN VỚI TRÁI BƠ 99

Green rice flakes fresh spring rolls with crispy prawn avocado, palm heart, cucumber and herbs

FR2 GỎI CUỐN PHI LÊ CÁ VÀ XOÀI 99

Green rice flakes fresh spring rolls with fish fillet and mango , herbs

FR3 GỎI CUỐN CHẢ CÁ THÁC LÁC 99

Green rice flakes fresh spring rolls with minced fish, palm heart & cucumber, herbs

FR4 GỎI CUỐN GÀ TRÁI BƠ 99

Green rice flakes fresh spring rolls with chicken, avocado, palm heart and cucumber and herbs

FR5 GỎI CUỐN MỰC NƯỚNG 99

Green rice flakes fresh spring rolls with squid , palm heart and cucumber

FR6 GỎI CUỐN TÔM 109

Green rice flakes fresh spring rolls with prawn, palm heart and cucumber

FR7 GỎI CUỐN VỊT LÁ LỐT BÁNH HỎI 109

Fresh spring rolls with duck and vermicelli

FR8 GỎI CUỐN CỐM BÒ 109

Green rice flakes fresh spring rolls with beef, palm heart and cucumber

Love at first bite

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 shark salad with Vietnamese herbs

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

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

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

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

SA10 GỎI MIẾN HẢI SẢN 189
Glass noodles salad with seafood



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 SỐT THỊT BẮM 129

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

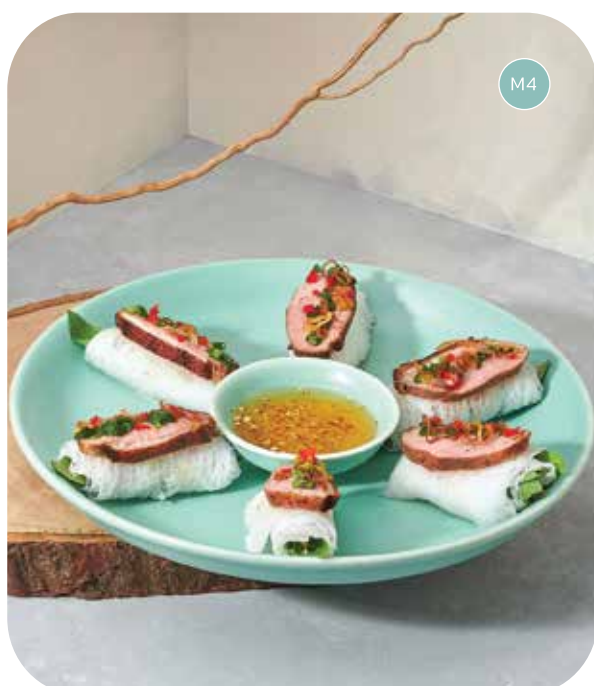
Duck char-siu with homemade pickles



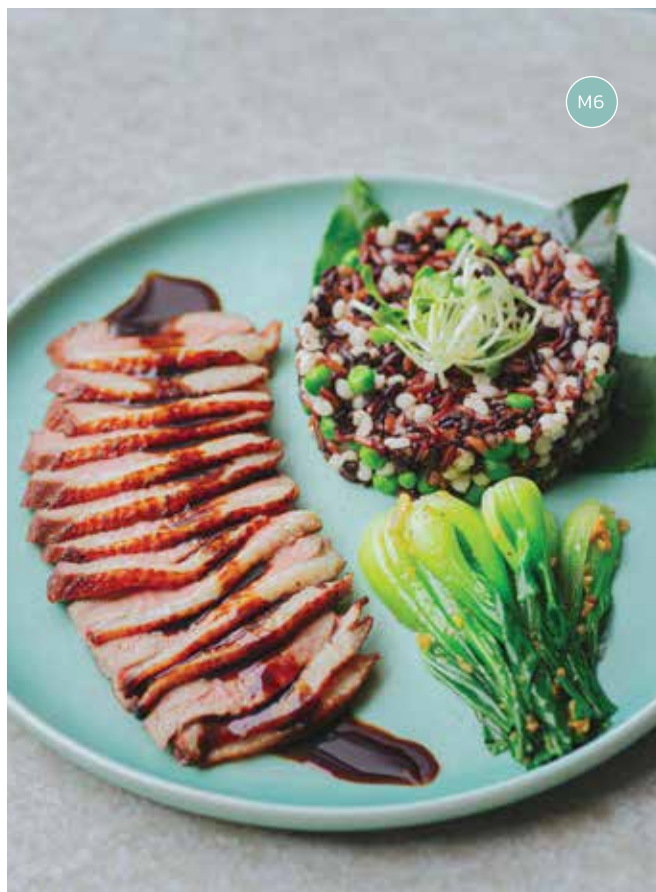
M9



M5



M4



M6

**M6 VỊT XÔNG KHÓI TRÀ XANH
GẠO LỨT TRỘN (SỐT GỪNG)** 229
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
VÀ HẠT SEN** 189
Roasted chicken stuffed with
shiitake mushroom and lotus seeds

M9 GÀ ĐÚT LÒ KÈM XÔI CHIÊN SIGNATURE 189
Roasted chicken
with crispy sticky rice cakes

M10 GÀ CUỘN SẢ SỐT ỚT ĐỎ 189
Fried chicken wrapped in lemongrass,
served with chilli sauce

M11 CÁNH GÀ SỐT XÍ MUỘI SIGNATURE 229
Deep fried chicken wings with plum sauce,
served with purple glutinous rice



M10



M12

Live love eat

M12 **BẮP BÒ KHO SẢ ỚT** 199
Boiled beef shank with lemongrass and chilli

M13 **BÒ XÀO TIÊU XANH** SIGNATURE 199
VÀ KHOAI LANG CHIÊN
Sauteed beef with green pepper served
with sweet potato fries

M14 **BÒ NẤU RƯỢU PHAN RANG** 249
VÀ TIÊU XANH PHÚ QUỐC
Stewed beef in Phan Rang plum wine
and Phu Quoc green pepper

M15 **BẮP BÒ HẦM ME** 249
Stewed beef shank with tamarind

M16 **SƯỜN KHO XÌ DẦU** 199
Braised pork BBQ short ribs
in home-made soy sauce

M17 **HEO QUAY SỐT XÌ DẦU** 209
Roasted pork belly served with red cabbage
and tulib

M18 **SƯỜN NƯỚNG NGŨ VỊ** SIGNATURE 219
Five spices grilled pork ribs with vegetables

M19 **BA RỌI RIM TÔM** 229
Braised porkbelly with prawns

M20 **SƯỜN NẤU ĐẬU** 249
Stewed pork ribs with bean and vegetables





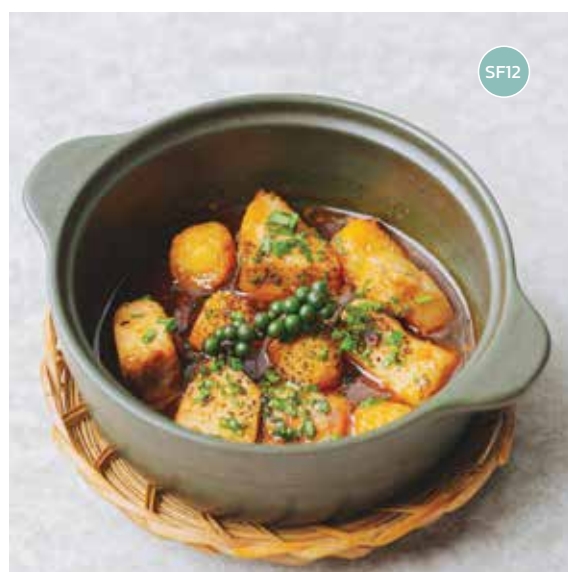
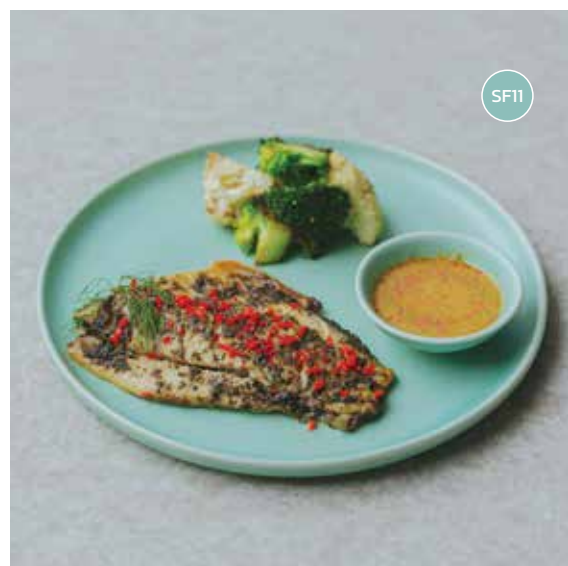


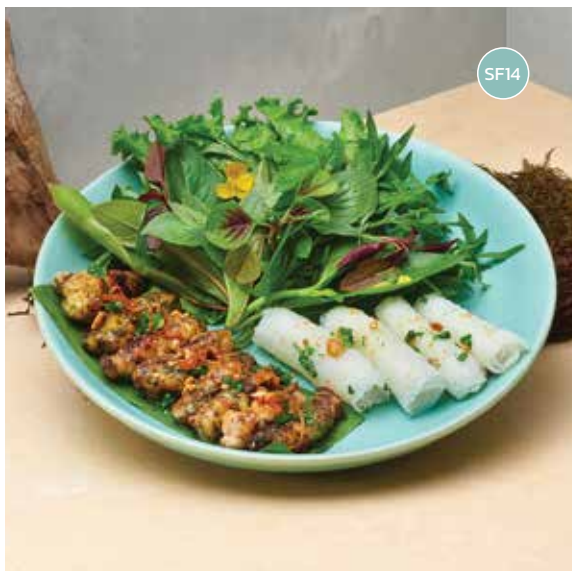
HẢI SẢN

SEAFOOD

DISHES

SF1	CÀ TÍM NƯỚNG TÔM BẮM	189
	Grilled eggplant with chopped prawns	
SF2	TÔM MỰC RANG MUỐI TỎI	229
	Grilled prawns and squid with salt and garlic	
SF3	CÁ PHI LÊ KHO TỘ	149
	Braised fish fillet with caramelized sauce in clay pot	
SF4	TÔM KHO TỘ	199
	Braised prawns with caramelized sauce in clay pot	
SF5	CÁ BỚP KHO TRỨNG CÚT TIÊU XANH PHÚ QUỐC	199
	Braised cobia fish with "Phu Quoc" green pepper and quail eggs	
SF6	CÀ RI TÔM XANH	199
	Green prawns curry with bread	
SF7	HẢI SẢN CÀ TÍM TAY CẦM	199
	Assorted seafood with eggplant casserole	
SF8	MỰC ỚNG NHỒI THỊT BẮM XỐT CÀ	199
	Fried squid stuffed with minced pork	
SF9	MỰC HOÀNG KIM	199
	Fried squid stuffed with minced pork, served with salted eggs sauce	





SF10 CÁ LÓC CHIÊN SẢ 169
Deep fried snakehead fish with lemongrass and chilli

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

SF12 CÁ CHÈM KHO KIỂU LAANG 199
Braised seabass "Laang's Style" in clay pot

SF13 CHẢ CÁ LÃ VỌNG KÈM BÚN 229
"Cha Ca La Vong" with rice noodles

SF14 CÁ LĂNG CUỐN MỠ CHÀY SIGNATURE 229
Grilled hemibagrus wrapped in omental fat served with herbs, dipping sauce

SF15 CUA LỘT BAO CỐT SỐT CAM GỪNG 269
Fried soft-shell crab in green rice kes with citrus ginger sauce

SF16 CUA LỘT SỐT ỚT CAY 269
Fried soft-shell crab with chilli sauce

SF17 TÔM SỐT XOÀI MAYO 229
Fried prawns with mango-mayo sauce

SF18 CƠM TẮM DỪA TÔM XÀO LÁ QUẾ 239
Fried broken coconut rice with stir-fried prawns and holy basil leaves

CANH SOUPS



S1 **CANH BẦU VÀ BÍ ĐAO NẤU TÔM ĐẤT** 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** SIGNATURE 159
Cabbage soup with minced fish dumplings

S6 **CANH CÁ RÔ CẢI Bẹ 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** 159
Assorted vegetables soup served with minced pork stuffed in shiitake mushrooms

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

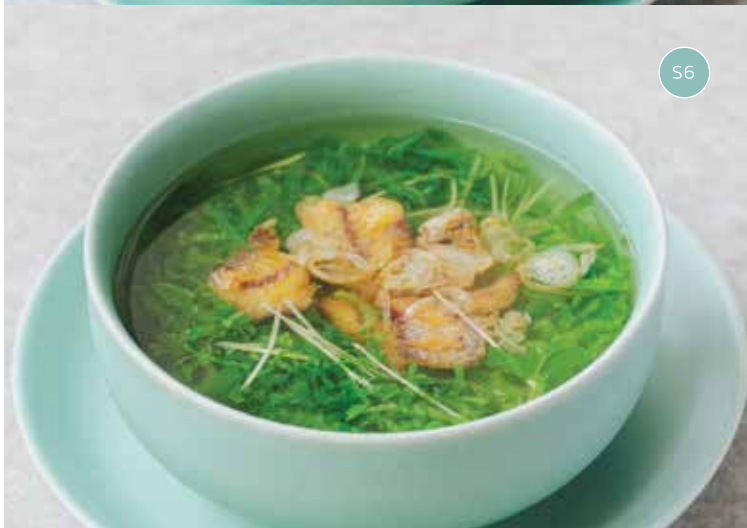
S10 **LẨU HOA NẤM THẬP CẨM CHAY** 399
Hot pot with assorted flowers and mushrooms

S11 **LẨU GÀ LÁ GIANG** 399
Hot pot with chicken and Vietnamese "la Giang" leaves

S12 **LẨU CUA HẢI SẢN BÒ** 490
Crab seafood hotpot with malabar spinach gourd and flat noodles



S5



S6



S7



S9

Good food good mood

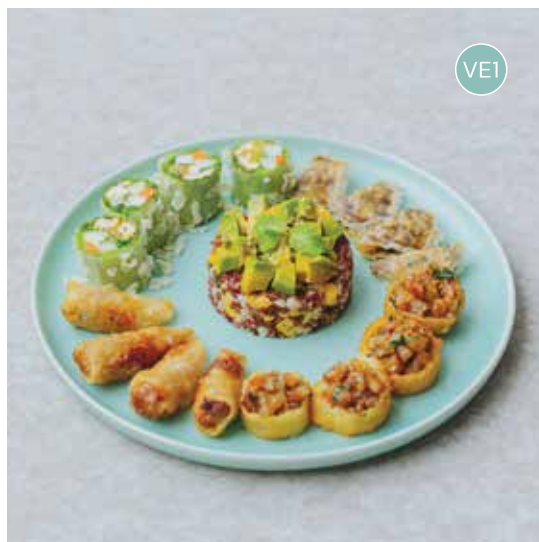
MÓN CHAY

VEGETARIAN DISHES

VE1	KHAI VỊ CHAY KIỂU LAANG <small>SIGNATURE</small>	189
	Laang's style mixed wrap and rolls vegetarian	
VE2	GỎI CUỐN CỐM CHAY	79
	Fresh vegetarian green rice flakes springs rolls	
VE3	CHẢ GIÒ CHAY	99
	Fried vegetarian spring rolls	
VE4	CHẢ ĐÙM CHAY	99
	Mixed vegetables dumpling	
VE5	NẤM ĐÙI GÀ RIM MẶN	99
	Stewed king oyster mushrooms	
VE6	CÀ TÍM NHỒI NẤM HƯƠNG	99
	Grilled eggplant stuffed with shiitake mushrooms	
VE7	CÀ TÍM KHO NẤM HƯƠNG	99
	Grilled eggplant stuffed with shiitake mushrooms in clay pot	
VE8	HOÀNH THÁNH CHAY	99
	Crispy vegetables dumpling	
VE9	CANH BÍ ĐỎ HẠT SEN	99
	Pumpkin soup with lotus seeds	
VE10	ĐẬU HŨ SỐT NẤM CHAY	99
	Tofu with mushroom sauce	
VE11	ĐẬU HŨ NHỒI NẤM HƯƠNG SỐT CÀ CHUA	109
	Fried tofu stuffed shiitake mushroom egg and tomatoes sauce	
VE12	BÁNH ĐA XÀO NẤM	109
	Stir-fried flat noodles with mixed mushrooms	



VE18



VE1





VE13	ĐẬU HŨ TRỨNG BẮC THẢO SỐT TIÊU ĐEN	109
	Fried tofu with century egg and black pepper sauce	
VE14	CANH RAU CỦ THẬP CẨM CHAY	129
	Mixed vegetables soup	
VE15	CANH TUYẾT NHĨ NGÂN SEN	129
	Lotus root soup with white fungus	
VE16	GỎI GẠO LỨC HẠT KÊ	129
	Brown rice salad with avocado and millets	
VE17	MIẾN XÀO NẤM CHAY	109
	Stir-fired glass noodles with mushroom	
VE18	CÀ RI XANH RAU CỦ DỪNG KÈM XÔI NẾP CẨM	129
	Vegetarian green curry, served with purple glutinous rice	
VE19	RAGU RAU CỦ XÔI NẾP CẨM	129
	Vegetables ragout, served with purple glutinous rice	
VE20	CƠM CHIÊN TRÁI THƠM HẠT ĐIỀU	139
	Fried brown rice with mushroom, cashew nuts, pineapple and vegetables	



CƠM . MIẾN

RICE

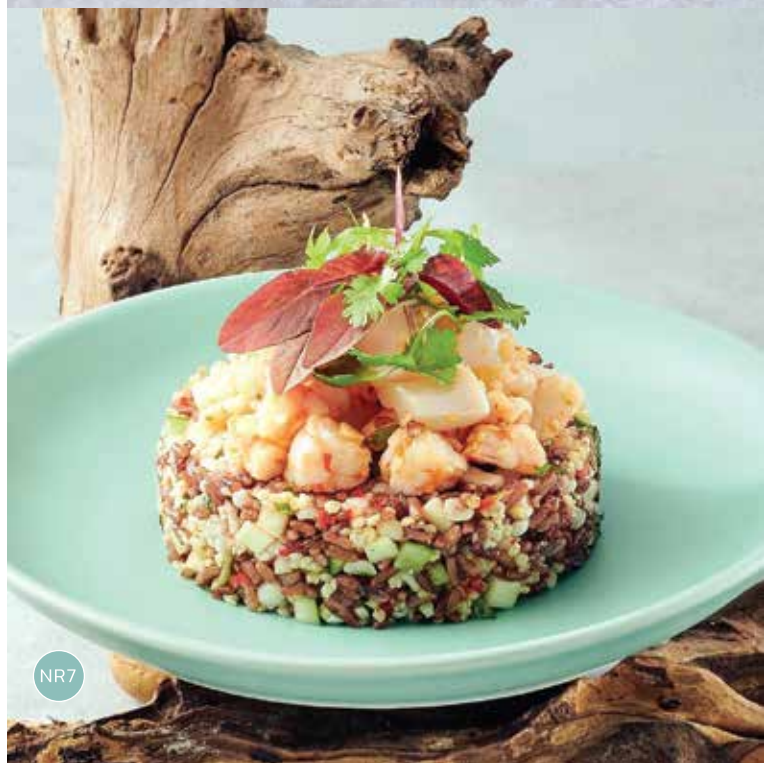
GLASS NOODLE

NR1	CƠM TRẮNG / XÔI NẾP CẨM Steamed-rice / Purple glutinous rice	25
NR2	CƠM GẠO LỨT Steamed brown rice	35
NR3	CƠM CHIÊN TỎI Fried rice with garlic	45
NR4	CƠM CHIÊN TRỨNG VÀ RAU CỦ Fried rice with vegetables and egg	70
NR5	CƠM CÀ RI Fried curry rice	139
NR6	CƠM CHIÊN BÒ ỐP LA Fried rice with chopped beef	159
NR7	CƠM CHIÊN GẠO LỨT HẢI SẢN Fried brown rice with seafood	189
NR8	CƠM CHIÊN TRÁI THƠM HẢI SẢN Fried rice with seafood served in a pineapple	189
NR9	MIẾN XÀO BÒ VÀ NẤM HƯƠNG Stir-fried glass noodles with beef and shiitake mushrooms	189
NR10	CƠM CHIÊN CUA CẢI BÓ XÔI Fried rice with crab and spinach	189
NR11	MIẾN XÀO TÔM SÚ Stir-fried glass noodles with prawns and vegetables	249

Enjoy life enjoy eating



NR8



NR7



NR10

RAU CỦ

VEGETABLES 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 RAU THẬP CẨM Assorted vegetables	89	99	159	189
V8 CẢI THÌA XÀO NẤM ĐÔNG CÔ Stir-fried bokchoy with mushroom	99		V11 MUỐI VỪNG Sesame salt and crushed peanuts	29
V9 CỦ THẬP CẨM LUỘC CHẤM MUỐI VỪNG Steamed assorted tubers served with sesame and peanut salt	109		V12 TRỨNG LÒNG ĐÀO Boiled eggs	29
V10 MẮM KHO QUYỆT Braised dried shrimps and caramelized pork fat with fish sauce	39		V13 CHAO Fermented bean curd	29



DÀNH CHO TRẺ EM

KID'S MENU

- | | |
|--|----|
| K1 SÚP GÀ XÉ | 79 |
| Condensed soup chicken | |
| 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 sauce | |
| K5 TÔM CHIÊN XÙ | 99 |
| Deep fried prawn | |
| K6 BÒ LÚC LẮC KHOAI LANG | 99 |
| Diced beef with vegetables sweet potato fries | |
| K7 BÁNH ĐA XÀO BÒ | 99 |
| Stir-fried flat noodles with beef | |



K4



K3



K6

Great Food
Happy Kids



TRÁNG MIỆNG

VIETNAMESE DESSERTS

D1 CHÈ KHOAI MÔN 49
Taro sweet soup

D2 CHÈ LONG NHÂN HẠT SEN 49
Sweet longan and lotus seeds soup

D3 CHÈ XOÀI BỘT BÁNG 49
Sweet sago-mango soup with coconut milk

D4 CHUỐI CHIÊN SỐT SÔ CÔ LA 49
Banana fritter with chocolate sauce

D5 XÔI NẾP CẨM XOÀI 49
Sweet sticky rice with fresh mango
and coconut milk

D6 KEM CHUỐI 49
Home-made banana ice cream

D7 KEM NHÀ LÀM 49/SCOOP
Hand crafted ice cream

COCKTAILS



LAANG'S SIGNATURE COCKTAILS

MADAME LAANG 180

Madam Roselle | Sparkling Wine | Soda | Lime

TRÀ MATCHA 180

Bourbon | Bailey's | Amaretto |
Green TeaLiquor | Matcha | Egg White

SAIGON ROADSIDE 180

Anejo Rum | Malibu | Tamarind |
Calamansi | Panda Syrup

BUI SENSATION 180

Gin | Campari | Passion Fruit |
D.O.M | Sparkling White

TANGER KICK 180

Tequila | Tangerine | Rosemary |
Lime | Cucumber

ESPRESSO LAANGTINI 180

Vodka | Vietnamese Coffee |
Frangelico | Coconut

BUTTERFLY PEA 180

Buddhas Hand infused Vodka |
Butterfly syrup 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	49
HEINEKEN PALE LAGER 	59
HEINEKEN SILVER 	59
TIGER CRYSTAL 	59
TIGER ORIGINAL PALE LAGER DRAFT	49
TIGER ORIGINAL PALE LAGER 	59
STRONGBOW CIDER GOLD APPLE	59
SAIGON CHILL	59
TÊ TÊ WHITE ALE	89
PASTEUR STREET JASMINE IPA	89



SOFT-DRINKS

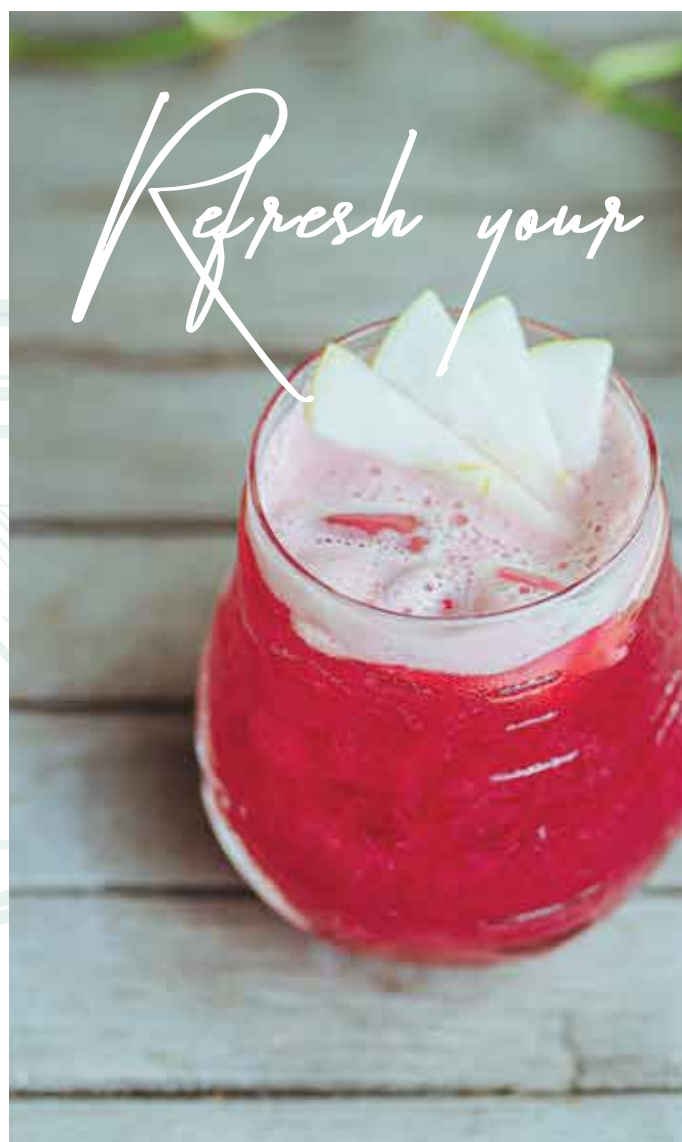
COCA COLA	49
COCA COLA LIGHT	49
7 UP LEMON	49
SCHWEPES SODA WATER	49
SCHWEPES TONIC WATER	49
SCHWEPES GINGER ALE	49
LA VIE MINERAL WATER 450ML	49
LA VIE MINERAL WATER 750ML	89
PERRIER SPARKLING MINERAL WATER 330ML	49
PERRIER SPARKLING MINERAL WATER 750ML	95
LAANG'S TRÀ ĐÁ - ICE TEA	10



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 Calamansi Cinamon	
J8 BƯỞI	69
Pomelo	
J9 CAM	69
Orange	
J10 TÁO	69
Apple	
J11 CÀ RỐT	69
Carrot	
J12 THƠM	69
Pineapple	
13 DƯA HẦU	69
Water melon	
J14 ỔI	69
Guava	
J15 DỪA	59
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 Cinamon	
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 Cinamon	
SM8	SỮA, DỪA, CÀ PHÊ	79
	Coconut Vietnamese coffee Milk	

We sweeten our smoothies with locally produced honey from Dak Lak



CÀ PHÊ COFFEES

ICED VIETNAMESE COFFE	40
ICED VIETNAMESE COFFE WITH CONDENSE MILK	45
ESPRESSO	50
AMERICANO	50
ICED AMERICANO	55
MACCHIATO	55
CAFE MOCHA	55
CAPPUCCINO	65
CAFE LATTE	65
ICED CAFE LATTE	70
MATCHA LATTE	75
COLD BREW BOTTLE	79
COLD BREW GLASS	59
COLD BREW WITH OG/LG	69
COLD BREW WITH FRESH MILK GLASS	69

SIGNATURE DRINK

CF1 SWEETY FUNKY	79
Jasmine tea Lychee-Rose puree Rose syrup Lime	
CF2 NAVY CHEESIE	79
Mixed Butterfly pea tea Jasmine Milk Cream cheese foam.	
CF3 VITAMIN "C" TRUS	79
Jasmine tea Lemongrass syrup Kumquat Grass jelly	
CF4 HIBICUS BERRY CHEESIE	79
Hibiscus tea Blueberry puree Cream cheese foam	
CF5 "BẠC XỈU SƯƠNG SÁO"	79
Vietnamese black coffee Non-Dairy Creamer Milk Condensed milk	
CF6 EGG COFFEE	79
Vietnamese black coffee Non-Dairy Creamer, Milk Condensed milk	
CF7 SPICY COFFEE	79
Vietnamese black coffee Cinnamon powder Condensed milk	
CF8 COCONUT COFFEE	79
Vietnamese black coffee, Non-Dairy Creamer Condensed milk Coconut Cream	
CF9 COCONUT MATCHA	79
Matcha powder Non-Dairy Creamer Milk, Condensed milk Coconut Cream	



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, 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 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

HOME-MADE SIGNATURE TEA

SD1 GINSENG LAANG STYLE

59

SD2 SODA SẢ TẮC

Calamansi | Lemongrass | Lemonade

69

SD3 SODA CHANH DÂY BẠC HÀ

Passion fruit | Mint | Lemonade

69

SD4 SODA HOA ĐẬU BIẾC CHANH

Butterfly pea | Lime | Lemonade

69







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QUÁN BỤI GROUP

Enriching Vietnamese Food Culture

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Quán Bụi Garden	55 Ngo Quang Huy, Thao Dien, Thu Duc City	0283 898 9088
Quán Bụi Kitchen	2 nd flr Estella Place, An Phu, Thu Duc City	0987 327 104
Quán Bụi Express	Empire City, Thu Thiem, Thu Duc City	0286 682 6626
Laang Saigon	22 Dang Huu Pho, Thao Dien, Thu Duc City	0286 650 4344
Cafe'In	Empire City, Thu Thiem, Thu Duc City	0286 682 6617

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