

l a a n g



reconnect meaningfully

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 emphasizes on high-quality, advocates for local ingredients and celebrates authentic human connection.

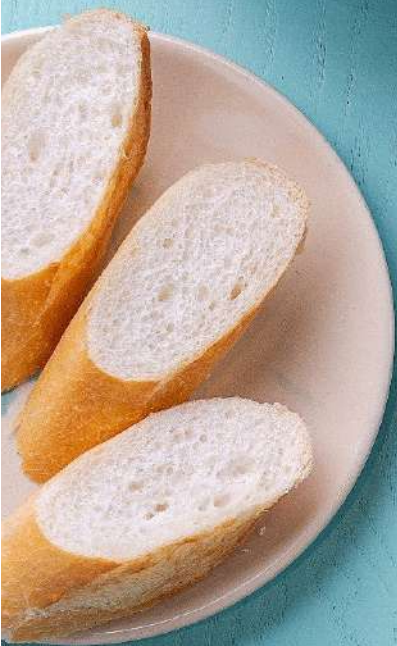
As a result, we created Laang as a space that helps people reconnect meaningfully via healthy food and inspiring atmosphere.

Laang is a 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 space for peaceful reconnection, where people connect meaningfully with others, 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.

Make it
simple
but
significant



MÓN ĂN SÁNG

Breakfast

DAILY FROM 7:00 AM – 10:00 AM



BF1 CƠM TẤM LÁ DỨA VỚI SƯỜN NƯỚNG, ỚP LA

SIGNATURE

Pandan leaves broken rice with grilled Pork chop & Sunny-side up Egg

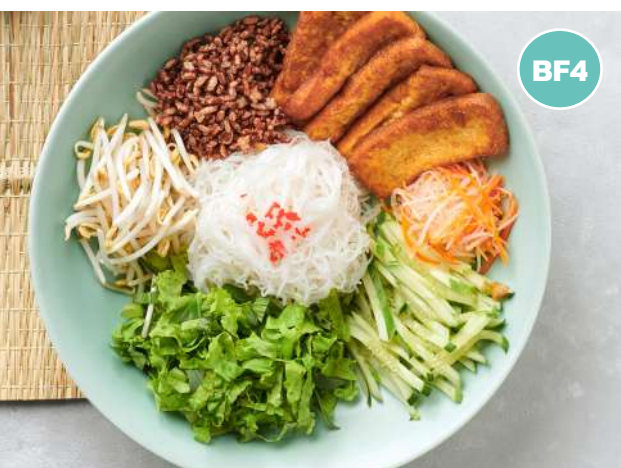
139



BF2 BÚN THỊT NƯỚNG

Rice noodles with Grilled pork, Fried spring rolls, served with Vegetables, Bean sprouts, Peanut, Fried Onion.

129



BF3 BÚN BÒ CUỐN LÁ LỐT & CHẢ GIÒ, KÈM NƯỚC MẮM

Beef wrapped betel leaves & Spring roll rice noodle, served with fish sauce

129



BF4 BÚN ĐẬU HŨ NƯỚC TƯƠNG

Rice noodles with Crispy tofu, served with Vegetables, Bean sprouts, Peanut, Fried Onion

119

BF5 PHỞ GÀ

VN Chicken noodle soup, served with Fresh herbs, Bean sprouts.

129

BF6 PHỞ BÒ 139

VN Beef noodle soup, served with Fresh herbs, Bean sprouts.

BF7 BÚN THỊT BÒ XÀO 129

Rice noodles with Stir-fried beef, spring rolls, served with Vegetables, Bean sprouts, Peanut

BF8 BÒ KHO, KÈM HŨ TÍU HOẶC BÁNH MÌ 139

Stewed Beef with Veggies, served with Baguette or Rice noodles.

BF9 BÚN BÒ HUẾ 139

Hue style Beef noodle soup

BF10 BÁNH ĐA CUA 139

Red noodle soup with Crab balls, Prawns, Fish cake, served with fresh herbs.

BF11 XÍU MẠI KIỂU LAANG, KÈM BÁNH MÌ 139

Laang style Meatballs with Sunny-side up Egg & Tomato sauce, served with bread

BF12 BÚN MẮM NƯỚC LÈO TÔM - MỰC 139

Prawn & Squid fermented fish noodles soup



B R E A K F A S T C O M B O

FROM 7:00 AM - 10:00 AM

COMBO ĂN SÁNG & CÀ PHÊ +35

Includes 1 Coffee of your choice

COMBO ĂN SÁNG & NƯỚC ÉP/ SINH TỐ +59

Includes 1 Juice or 1 Smoothie of your choice

BÁNH MÌ

A La Laang

TẤT CẢ BÁNH MÌ PHỤC VỤ KÈM KHOAI LANG CHIÊN

All "Bánh Mì" are served with homemade Sweet Potato fries



B Á N H M Ì

BM1 BÁNH MÌ "LẶNG YÊN"

139

Char siu Duck | Poached chicken egg | Cucumber | Coriander | Chili | Fried Onion

BM2 BÁNH MÌ "GÀ GÀ"

119

Pulled Chicken | Avocado | Cucumber | Coriander | Chili

BM3 BÁNH MÌ "XÍU MẠI"

119

Laang style Meat balls | Chicken egg | Tomato sauce | Cucumber | Coriander | Chili

BM4 BÁNH MÌ CHẢ CÁ CHIÊN GIÒN

119

Crispy Fish cake | Sweet & sour fish sauce | Cucumber | Coriander | Chili | Fried Onion

BM5 BÁNH MÌ "ỤT ỤT"

119

Grilled Pork collar | Sweet & sour fish sauce | Cucumber | Coriander | Chili | Fried Onion

BM6 BÁNH MÌ "ĐẸP CHAY"

109

Crispy Tofu | Pan-seared Mushroom | Cucumber | Coriander | Chili



BREAKFAST COMBO

FROM 7:00 AM - 10:00 AM

COMBO BÁNH MÌ & CÀ PHÊ

+35

Includes 1 Coffee of your choice

COMBO BÁNH MÌ & NƯỚC ÉP/ SINH TỐ

+59

Includes 1 Juice or 1 Smoothie of your choice



CHEF'S RECOMMENDATION



CR1 KHAI VỊ KIỂU LAANG

SIGNATURE

239

Starter platter in Laang's Style

CR2 GỎI KHOAI MÔN & HẢI SẢN

249

Crispy Taro & Seafood salad

CR3 GỎI BÒ ĐỒNG QUÊ

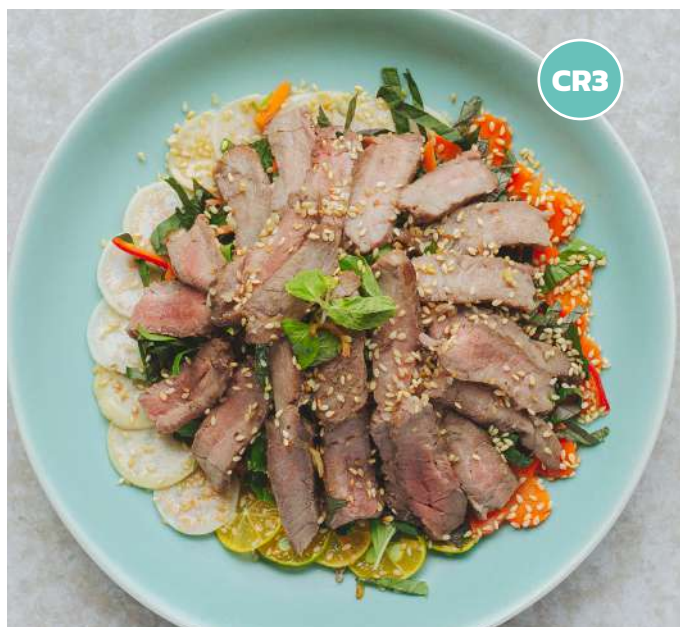
199

Beef salad with wild herbs and kumquat

CR4 GỎI BƯỞI & TÔM NƯỚNG

199

Pomelo and grilled prawns salad



**CR5 BẮP BÒ HẦM ME,
KÈM BÁNH MÌ**

*Stewed Beef shank with tamarind sauce,
served with bread*

279

**CR6 SƯỜN NẤU ĐẬU,
KÈM BÁNH MÌ**

*Stewed Pork ribs with beans & vegetables,
served with bread*

279

**CR7 MỰC ỐNG NHỒI THỊT BẮM,
XỐT ỚT CAY**

*Fried Squid stuffed with minced Pork,
Red chili sauce*

279

**CR8 MỰC LỤI SẢ NƯỚNG MỠ CHÀY,
KÈM BÁNH HỎI**

*Grilled Squid with Lemongrass & Omental fat,
served with fine rice vermicelli*

259

**CR9 VỊT XÔNG KHÓI TRÀ XANH,
KÈM GẠO LỨT XỐT GỪNG**

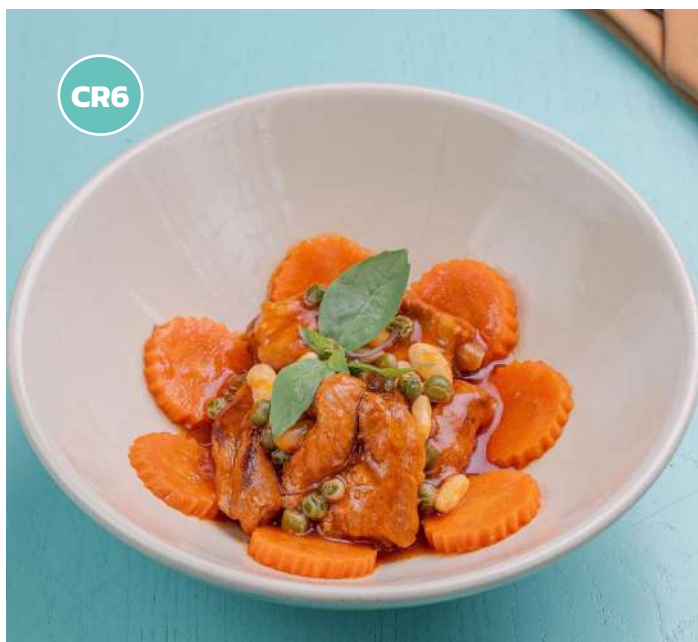
*Smoked Duck breast with green tea leaves,
served with Brown rice & Ginger sauce*

239

CR10 XÁ XÍU VỊT

Char siu Duck breast with pickled vegetables

229





CR11 SƯỜN XÀO CHUA NGỌT **239**

Sautéed Pork ribs with Sweet & Sour sauce

CR12 CHẢ CUA ĐÚT LÒ **229**

Baked Crab cakes

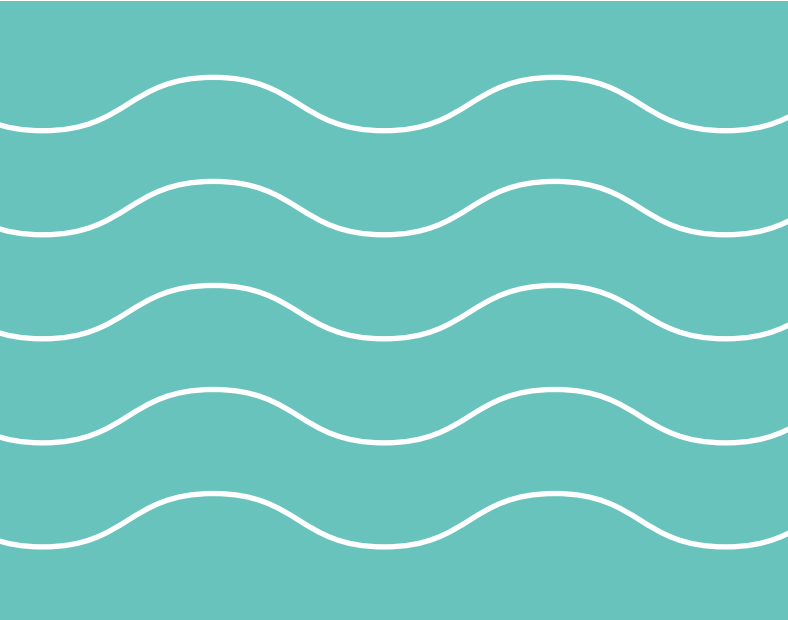
CR13 CÁNH GÀ XỐT GẮC, KÈM XÔI **229**

Grilled Chicken wings with sweet gourd sauce, served with sticky rice

CR14 TÔM XỐT CHANH DÂY MÈ RANG **219**

Fried Prawns with Passionfruit sauce, sesame





CR15 GÀ CUỘN SẢ ỚT, XỐT ỚT ĐỎ

199

Fried Chicken wrapped lemongrass with Red chili sauce

CR16 CÁ THÁC LÁC TẮM MÈ NHÂN TRỨNG

159

Grilled strabismus fish in sesame with Egg cakes

CR17 PHỞ ÁP CHẢO BẮP BÒ HOA

199

Pan-fried "Pho" Noodles with Beef shank

CR18 CƠM CHIÊN TÔM TRỨNG MUỐI

199

Prawns fried rice with Salted egg yolk



KHAI VỊ

Starters



ST1 NEM CUA BẾ SIGNATURE **169**

Fried crispy Crab spring rolls, served with Sweet & Sour fish sauce

ST2 BÁNH KHỌT HẢI SẢN (6) SIGNATURE **149**

Vietnamese mini Pancake with Seafood, served with Vegetables, Herbs, Fish sauce

ST3 CHẢ CÁ THÁC LÁC CHIÊN GIÒN (6) **159**

Deep-ried Fish cake, served with Sweet & Sour fish sauce

ST4 CHẢ GIÒ GÀ VÀ SÒ ĐIỆP (6) **139**

Fried crispy Chicken & Scallop spring rolls, served with Sweet & Sour fish sauce

ST5 BÒ CUỘN LÁ LỐT CHIÊN GIÒN (6) **139**

Fried Beef wrapped in piper Lalot leaves, served with Sweet & Sour fish sauce

ST6 BÁNH ƯỚT CUỘN THỊT NƯỚNG **109**

Steamed rolled rice Pancake with grilled Pork

GỎI CUỐN

Fresh spring rolls

FR1 GỎI CUỐN PHI LÊ CÁ VÀ XOÀI 129

Fish fillet, Mango, Vegetables & Herbs fresh spring rolls

FR2 GỎI CUỐN TÔM CHIÊN GIÒN VÀ TRÁI BƠ 119

Fried Prawn, Avocado, Vegetables & Herb fresh spring rolls

FR3 GỎI CUỐN CHẢ CÁ THÁC LÁC 119

Fried Fish cake, Vegetables & Herb fresh spring rolls

FR4 GỎI CUỐN GÀ VÀ TRÁI BƠ 119

White rice flakes fresh spring rolls with grilled Chicken, Avocado, Vegetables & Herbs

FR5 GỎI CUỐN MỰC NƯỚNG 119

Grilled Squid, Vegetables & Herb fresh spring rolls

FR6 GỎI CUỐN TÔM NƯỚNG 119

Grilled Prawns, Mango, Vegetables & Herb fresh spring rolls

FR7 GỎI CUỐN VỊT LÁ LỐT & BÁNH HỎI 109

Lolot leaves wrapped Duck spring rolls with Thin-rice-noodles, Vegetables & Herbs

FR8 GỎI CUỐN BÒ BỌC CỐM 109

Beef, Vegetables & Herb fresh spring rolls, wrapped with white rice flakes



GỎI

Salad

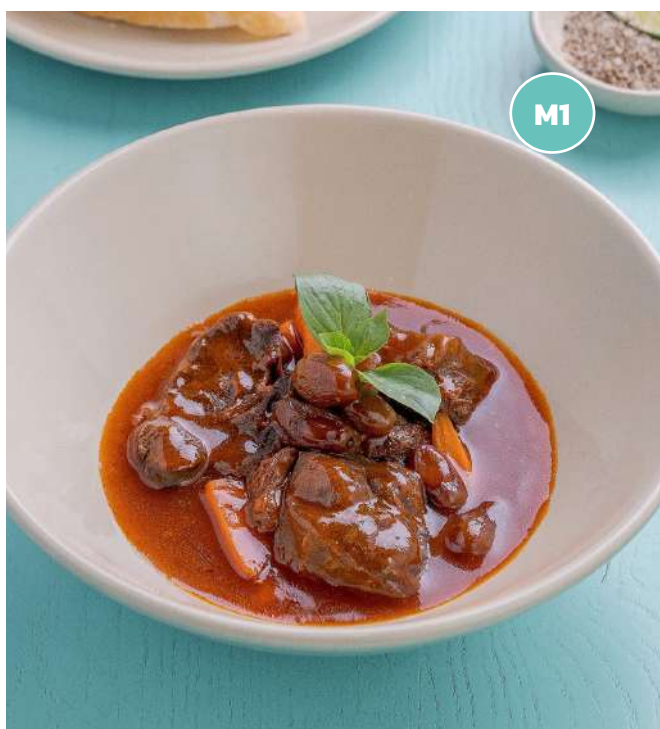
SA1 GỎI BẮP BÒ XỐT CHANH DÂY	199
<i>Grilled Beef shank & fresh Herbs salad with Passionfruit sauce</i>	
SA2 GỎI MỰC ĐU ĐỦ XANH	199
<i>Grilled Squid & green Papaya salad</i>	
SA3 GỎI CÁ CHÈM XOÀI XANH	189
<i>Grilled Seabass fillet & green Mango salad</i>	
SA4 GỎI RAU CÀNG CUA Ức GÀ	159
<i>Pepper elder & grilled Chicken salad</i>	
SA5 GỎI GẠO LỨc HẢI SẢN	229
<i>Mixed steamed Brown rice, Husked rice Coix seeds & grilled Seafood salad</i>	
SA6 GỎI MIẾN HẢI SẢN	229
<i>Seafood & Vermicelli salad</i>	
SA7 GỎI BẮP BÒ RAU THƠM	199
<i>Grilled Beef shank & fresh Herbs salad</i>	

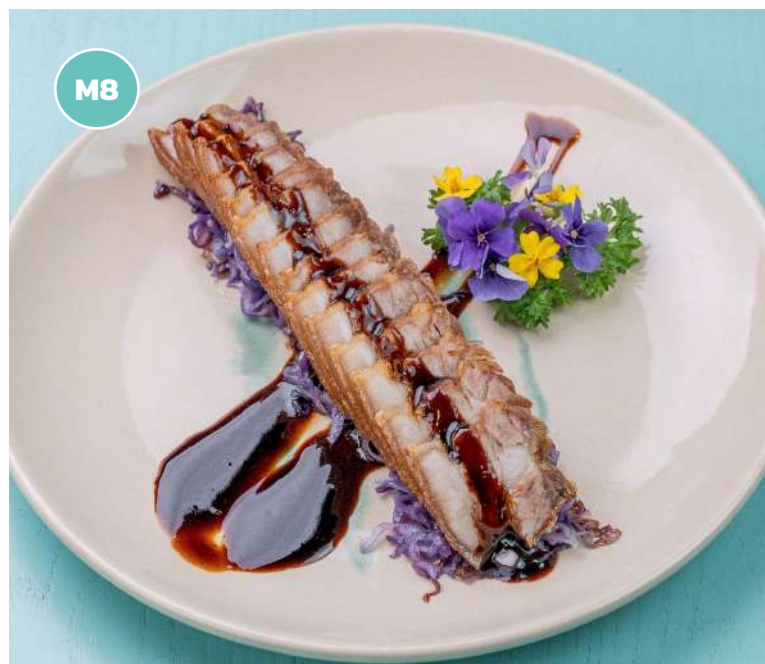


MÓN CHÍNH

Main Dishes

M1	BÒ NẤU RƯỢU PHAN RANG & TIÊU XANH <i>Stewed Beef with Phan Rang's plum wine & Green pepper</i>	<small>SIGNATURE</small> 279
M2	BÒ HẦM PA TÊ, KÈM BÁNH MÌ <i>Stewed Beef with Pate, served with Bread</i>	279
M3	BẮP BÒ KHO SẢ ỚT <i>Braised Beef shank with Lemongrass & Chili</i>	229
M4	BÒ XÀO TIÊU XANH, KÈM KHOAI LANG CHIÊN <i>Sautéed Beef with Green pepper, served with Sweet potato fries</i>	229





M5 SƯỜN NƯỚNG NGŨ VỊ

229

Grilled Pork ribs with Five spices, served with sautéed Vegetables

M6 SƯỜN NON KHO XÌ DẦU

229

Braised Pork ribs with Soya sauce

M7 BA RỌI RIM TÔM

249

Simmered Pork belly & Prawns

M8 HEO QUAY XỐT XÌ DẦU

209

Slow-roasted Pork belly, served with red Cabbage & Soya sauce





M9 ĐẬU HŨ TRỨNG BẮC THẢO, XỐT THỊT BẮM HOẶC XỐT TRỨNG MUỐI 139

Fried Bean curd & Century eggs with minced Pork sauce or Salted egg sauce

M10 VỊT QUAY BÁNH HỎI 179

Roasted Duck, served with Fine rice vermicelli, fresh Herbs & Sweet-Sour fish sauce

M11 XÁ XÍU VỊT 229

Char siu Duck breast with pickled vegetables





M12 CÁNH GÀ XỐT XÍ MUỘI, KÈM XÔI NẾP CẨM SIGNATURE **229**

Deep-fried Chicken wings with plum sauce, served with Purple sticky rice

M13 GÀ QUAY NHỒI NẤM HƯƠNG & HẠT SEN SIGNATURE **189**

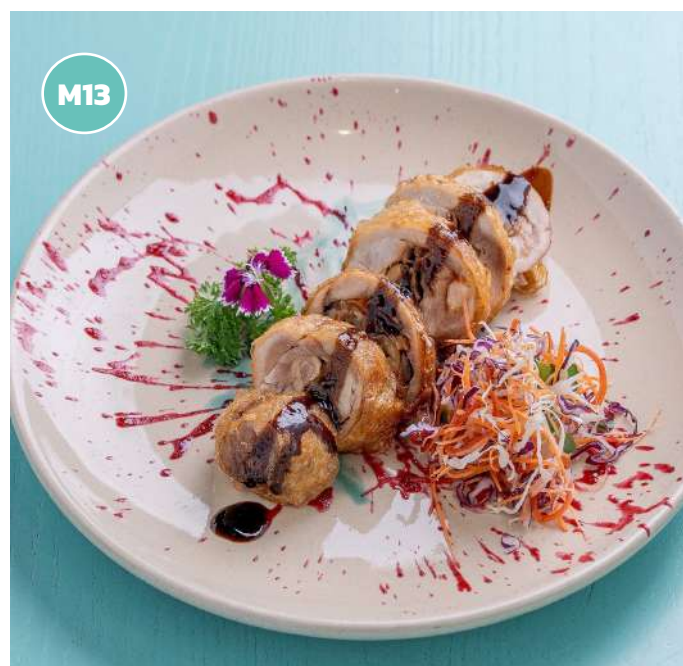
Roasted Chicken stuffed with Shiitake mushrooms & Lotus seeds

M14 GÀ KHO GỪNG LÁ CHANH **159**

Braised Chicken with Lime leaves

M15 GÀ ĐÚT LÒ, KÈM XÔI CHIÊN **189**

Baked Chicken, served with Crispy sticky rice cakes



HẢI SẢN

Seafood Dishes



SF1 CÀ TÍM NƯỚNG TÔM BẮM

189

*Grilled Eggplant with chopped Prawns,
Scallion oil & Peanuts*

SF2 HẢI SẢN CÀ TÍM TAY CẦM, KÈM BÚN

229

*Simmered assorted Seafood & Eggplant in Clay pot,
served with Rice noodles*



SF3 TÔM KHO TỘ

229

Caramelized braised Prawns in Clay pot

SF4 MỰC HOÀNG KIM

SIGNATURE

259

*Fried Squid stuffed with minced Pork,
Salted egg yolk sauce*

SF5 MỰC ỚNG NHỒI THỊT BĂM, XỐT CÀ

249

Fried Squid stuffed with minced Pork, Tomato sauce

SF6 TÔM MỰC RANG MUỐI TỎI

279

Sautéed Squid & Prawns with Salt & Garlic

SF7 TÔM XỐT XOÀI MAYO

SIGNATURE

249

Fried Prawns in Mango & Mayo sauce





SF9



SF10

SF8 CUA LỘT XỐT ỚT CAY SIGNATURE **289**

*Fried soft-shell Crab
with red Chili sauce*

**SF9 CUA LỘT BAO CỐM,
XỐT CAM GỪNG** **289**

*Fried soft-shell Crab in white
rice flakes with Orange & Ginger
sauce*

**SF10 CÀ RI TÔM XANH
KÈM XÔI NẾP CẨM** **199**

*Prawn green-curry,
served with purple sticky-rice*

**SF11 CHẢ CÁ "LÃ VỌNG",
KÈM BÚN** SIGNATURE **249**

*La Vong" Fish cake,
served with Rice noodles*

SF12 CÁ LĂNG CUỐN MỠ CHÀI, KÈM BÁNH HỎI 249

Baked Hemibagrus wrapped in Omental fat, served with fine rice vermicelli

SF13 CÁ CHÈM NƯỚNG SẢ TIÊU 199

Grilled Seabass with Lemongrass & Pepper

SF14 CÁ CHÈM KHO KIỂU LAANG 199

Laang style braised Seabass in Clay pot

SF15 CÁ PHI LÊ KHO TỘ 179

Caramelized braised Fish fillet in Clay pot

SF16 CÁ BỚP KHO TRỨNG CÚT & TIÊU XANH 249

Braised Cabia fish with quail eggs & Green pepper in Clay pot





CANH

Soup

- | | | |
|-----------|---|------------|
| S1 | CANH SƯỜN NON CẢI CHUA | 189 |
| | <i>Pickled mustard greens soup with Pork ribs</i> | |
| S2 | CANH CHUA KIỂU LAANG <small>SIGNATURE</small> | 179 |
| | <i>Laang style Sweet & Sour soup with fried Fish fillet</i> | |
| S3 | CANH CẢI THẢO CUỘN CÁ THÁC LÁC | 159 |
| | <i>Cabbage stuffed with Fish paste soup</i> | |
| S4 | CANH MƯỚP HƯƠNG NHỒI TÔM | 159 |
| | <i>Sponge gourd stuffed with minced Prawns soup</i> | |



S5 CANH BÍ ĐỎ HẦM GÀ & HẠT SEN 169

Pumpkin soup with Chicken & Lotus seeds



S6 CANH CÁ RÔ CẢI BẸ XANH 159

Mustard greens soup with Perch fish



S7 CANH BẦU & BÍ ĐAO NẤU TÔM ĐẤT 149

Calabash & Winter melon soup with Shrimps

S8 CANH GÀ LÁ GIANG 149

Sour-soup creeper soup with Chicken

H2

LÀU

Hotpot

- H1 BÒ NHÚNG GIẤM, KÈM RAU SỐNG & BÁNH TRÁNG** SIGNATURE **389**

VN Beef soaked in boiling Vinegar, served with fresh Herbs & Rice paper

- H2 LÀU GÀ LÁ É, KÈM RAU & BÚN** (THEO MÙA/SEASONAL) **399**

Chicken & "É" leaf Hot pot, served with vegetabes & rice noodle

- H3 LÀU GÀ LÁ GIANG, KÈM RAU & BÚN** **399**

Sour chicken & "Giang" leaf Hot pot, served with vegetabes & rice noodle

- H4 LÀU CÁ BỚP & MĂNG CHUA, KÈM RAU & BÚN** SIGNATURE **429**

Sour Bamboo shoot & Cobia fish Hotpot, served with vegetabes & rice noodle

- H5 LÀU CUA, BÒ & HẢI SẢN, KÈM BÁNH ĐÀ & RAU** **499**

Crab, Beef & Seafood hotpot, served with flat noodles & vegetables

- H6 LÀU NẤM THẬP CẨM, KÈM BÚN & RAU** (VEGETARIAN DISH) **339**

Mushrooms Hotpot, served with Rice noodles & Vegetables

H5

MÓN CHAY

Vegetarian Dishes

VE1 KHAI VỊ CHAY KIỂU LAANG SIGNATURE 239

Vegetarian starter platter in Laang's Style

VE2 GỎI GẠO LỨT HẠT KÊ 139

Brown rice & Millets with Avocado salad

VE3 HOÀNH THÁNH RAU CỦ (8) 109

Fried Vegetables Wonton

VE4 CHẢ GIÒ RAU CỦ (6) 109

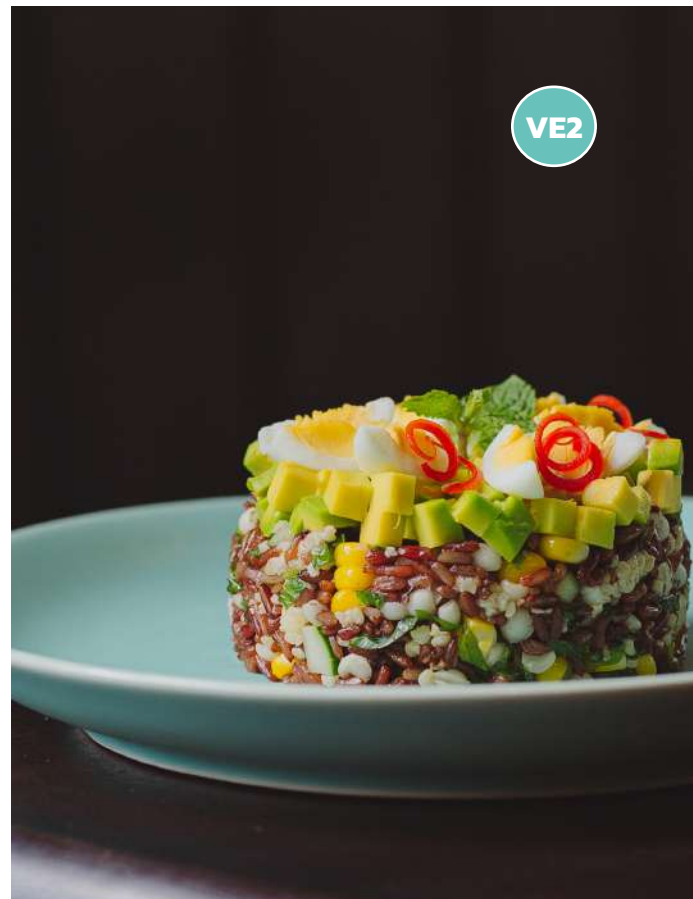
Vegetables spring rolls

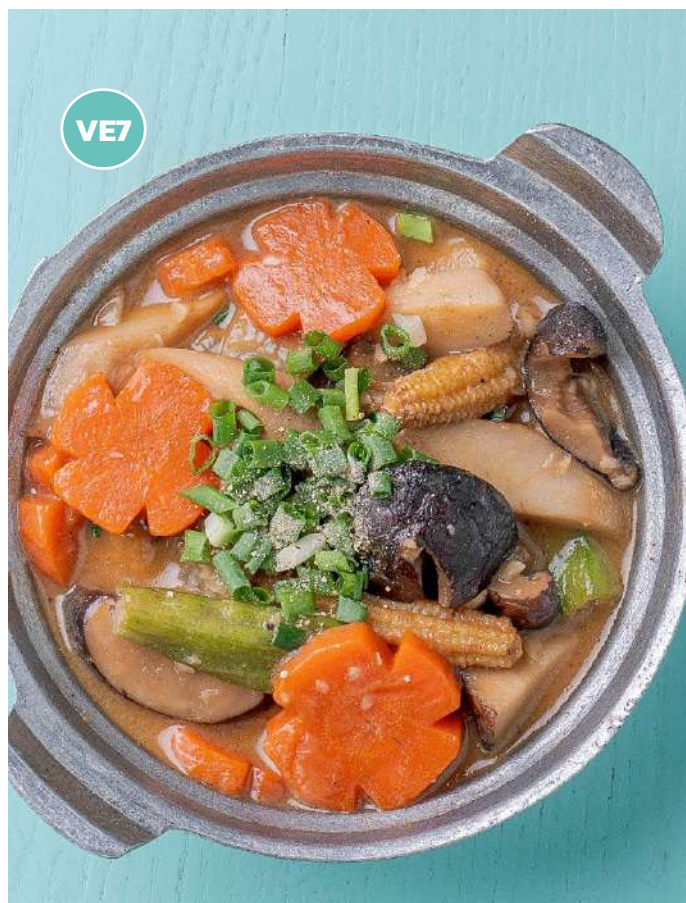
VE5 GỎI CUỐN ĐẬU HŨ VÀ BƠ, BỌC CỐM 89

Tofu, Avocado & herbs fresh spring roll, wrapped with rice flakes

VE6 CÀ TÍM NƯỚNG MỠ HÀNH, ĐẬU PHỘNG 99

Grilled Eggplant with Scallion oil & Peanuts





VE7 NẤM VÀ RAU CỦ KHO CHAO

SIGNATURE

139

Braised Mushrooms & Vegetables with Fermented bean curd

VE8 ĐẬU HŨ XỐT NẤM CHAY

119

Fried Bean curd with minced Mushrooms sauce

VE9 ĐẬU HŨ NHỒI NẤM HƯƠNG, XỐT CÀ CHUA

109

Fried Bean curd stuffed with Shiitake mushrooms, Tomato sauce

VE10 ĐẬU HŨ TRỨNG BẮC THẢO, XỐT TIÊU ĐEN

109

Fried Bean curd & Century eggs with Pepper sauce

VE11 LẨU NẤM THẬP CẨM, KÈM BÚN & RAU

339

Mushrooms Hotpot, served with Rice noodles & Vegetables



VE12 GỎI ĐU ĐỦ VÀ NẤM HƯƠNG NƯỚNG

139

Papaya & grilled shiitake based meat salad

VE13 NẤM HƯƠNG XÀO SẢ ỚT

139

Sauteéd shiitake based meat with chili & lemongrass

VE14 NẤM HƯƠNG KHÌA NƯỚC DỪA

139

Braised shiitake based meat with coconut juice

VE15 CUỐN NẤM HƯƠNG, CÀ RỐT, DỪA LEO, CỦ CẢI & TRÁI BƠ

119

Shiitake based meat, carrot, cucumber, turnip & avocado fresh spring rolls

VE16 NẤM HƯƠNG XÀO SỐT TIÊU ĐEN

149

Sauteéd shiitake based meat with black pepper sauce



VE17 NẤM ĐÙI GÀ RIM MẶN

Simmered King-oyster mushrooms in pot

109

VE18 CÀ TÍM NHỒI NẤM HƯƠNG

Pan-seared Eggplant stuffed with Shiitake mushrooms

109

VE19 CÀ TÍM KHO NẤM HƯƠNG

Braised Eggplant & Shiitake mushrooms in pot

109

VE20 CANH RAU CỦ

Vegetables soup

139

VE21 CANH TUYẾT NHĨ NGÂN SEN

White fungus & Lotus root soup

139

VE22 CANH BÍ ĐỎ HẠT SEN

Pumpkin & Lotus seeds soup

109



VE23 CƠM CHIÊN TRÁI THƠM HẠT ĐIỀU

Fried Brown rice with Cashew nuts, Mushrooms, Pineapple and Vegetables

149

VE24 CƠM ÁP CHẢO, XỐT NẤM CHAY

Pan-fried Rice cakes with Mushrooms sauce

SIGNATURE

109

VE25 BÁNH ĐA XÀO NẤM

Stir-fried red noodles with mixed Mushrooms

129

VE26 MIẾN XÀO NẤM CHAY

Stir-fried Vermicelli with mixed Mushrooms

119

VE27 CÀ RI XANH RAU CỦ, KÈM XÔI NẾP CẨM

Vegetables green curry, served with Purple sticky rice

139

VE28 RAGU RAU CỦ, KÈM XÔI NẾP CẨM

Vegetables ragout, served with Purple sticky rice

139



CƠM – MIẾN

Rice – Vermicelli



NR1 CƠM TRẮNG / XÔI NẾP CẨM 25

Steamed White rice / Steamed Purple sticky rice

NR2 CƠM GẠO LỨT 35

Steamed Brown rice



NR3 CƠM CHIÊN TỎI 45

Fried rice with Garlic

NR4 CƠM CHIÊN TRỨNG & RAU CỦ 70

Egg fried rice with Vegetables

NR5 CƠM CHIÊN CÀ RI 139

Curry fried rice with fried Bean curd & Mushrooms



NR6 CƠM CHIÊN BÒ & ỚP LA 159

Beef fried rice with Sunny-side up Egg

NR7 CƠM CHIÊN GẠO LỨT & HẢI SẢN 199

Seafood fried Brown rice



NR8 CƠM CHIÊN TRÁI THƠM HẢI SẢN

SIGNATURE

199

Seafood fried rice with Vegetables, served in Pineapple

NR9 CƠM CHIÊN CUA CẢI BÓ XÔI

199

Spinach fried rice with Crab meat

NR10 MIẾN XÀO BÒ & NẤM HƯƠNG

SIGNATURE

199

Stir-fried Vermicelli with Beef & Shiitake mushrooms

NR11 MIẾN XÀO TÔM SÚ

199

Stir-fried Vermicelli with Prawns & Vegetables



RAU CỦ

Vegetables Dishes

		LUỘC <i>Steamed</i>	XÀO TỎI <i>Stir-fried w/Garlic</i>	XÀO BÒ <i>Stir-fried w/Beef</i>	XÀO TÔM <i>Stir-fried w/Prawn</i>
V1	HOA THIÊN LÝ <i>Jasmine flower</i>	99	99	179	189
V2	RAU MUỐNG <i>Morning glory</i>	89	99	159	189
V3	MƯỚP HƯƠNG <i>Sponge gourd</i>	89	99	159	189
V4	BÍ NỤ <i>Pumpkin flower</i>	89	99	159	189
V5	CÀ RỐT NON <i>Baby carrot</i>	89	99	159	189
V6	RAU THẬP CẨM <i>Assorted Vegetables</i>	89	99	159	189



V7 RAU CỦ THẬP CẨM LUỘC, KÈM MUỐI VỪNG SIGNATURE 119

Boiled assorted Vegetables, served with Salted Sesame & peanut

V8 CẢI THÌA XÀO NẤM ĐÔNG CÔ 99

Stir-fried Bokchoy with Shitake mushrooms

V9 TRỨNG LÒNG ĐÀO (2) 49

Soft-boiled Eggs (2)

V10 MẮM KHO QUỆT 39

Caramelized braised dried Shrimps & Pork fat in thick fish sauce

V11 MUỐI VỪNG 29

Sesame salt & crushed Peanuts

V12 CHAO 29

Fermented Bean curd



DÀNH CHO TRẺ EM

Kid Menu



K1	SÚP GÀ XÉ <i>Shredded chicken soup</i>	89
K2	SÚP TÔM TUYẾT NHĨ <i>White fungus & Prawns soup</i>	89
K3	XÍU MẠI KIỂU LAANG, KÈM BÁNH MÌ <i>Laang style Meatballs with fried Egg & Tomato sauce, served with bread</i>	89
K4	ĐẬU HŨ TRỨNG BẮC THẢO, XỐT TRỨNG MUỐI <i>Fried Bean curd & Century eggs with Salted egg yolk sauce</i>	109
K5	TÔM CHIÊN XÙ (4) <i>Deep-fried Prawns (4)</i>	109
K6	BÒ LÚC LẮC, KÈM KHOAI LANG CHIÊN <i>Sautéed diced Beef & Vegetables, served with Sweet potato fries</i>	109
K7	BÁNH ĐA XÀO BÒ <i>Stir-fried red noodles with Beef</i>	109
K8	TRỨNG CHIÊN THỊT BẮM <i>Fried Omelette with minced Pork</i>	99

TRÁNG MIỆNG

Vietnamese Desserts

- | | | |
|----|--|----|
| D1 | CHÈ KHOAI MÔN, KÈM NƯỚC CỐT DỪA | 49 |
| | <i>Taro sweet soup, served with Coconut cream</i> | |
| D2 | CHÈ LONG NHÃN & HẠT SEN <small>SIGNATURE</small> | 49 |
| | <i>Longan & Lotus seeds sweet soup</i> | |
| D3 | CHUỐI CHIÊN, XỐT SÔ CÔ LA | 49 |
| | <i>Banana fritters, Chocolate sauce</i> | |
| D4 | XÔI NẾP CẨM & XOÀI, KÈM NƯỚC CỐT DỪA <small>SIGNATURE</small> | 49 |
| | <i>Steamed Purple sticky rice & fresh Mango, served with Coconut cream</i> | |
| D5 | KEM CHUỐI NHÀ LÀM | 49 |
| | <i>Homemade Banana Ice-cream</i> | |
| D6 | KEM NHÀ LÀM (1 VIÊN) | 49 |
| | <i>Handcrafted Ice-cream (1 Scoop)</i> | |
| D7 | BÁNH CHANH DÂY <small>SIGNATURE</small> | 49 |
| | <i>Passionfruit Pudding</i> | |

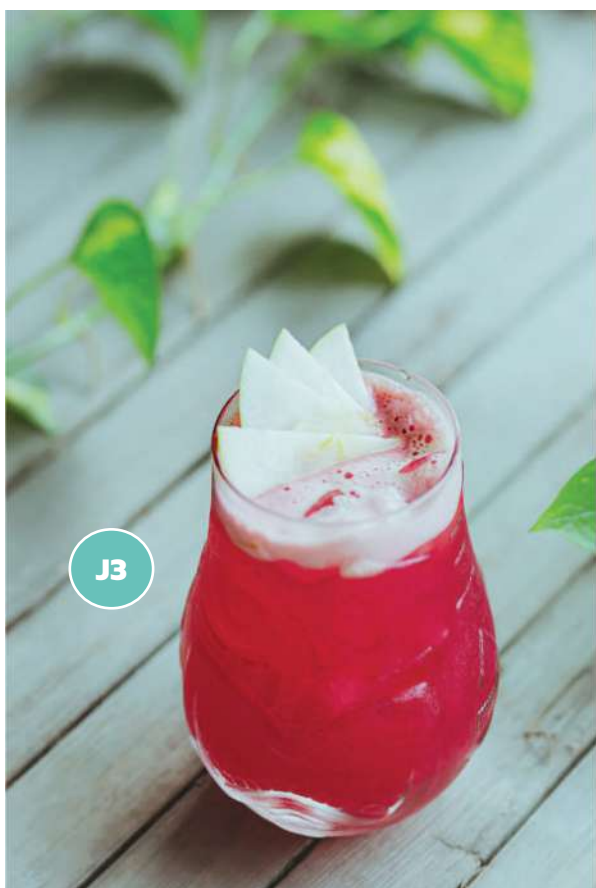


SINH TỐ & NƯỚC ÉP

Smoothies & Juices



SM1	TÁO, CHANH, DƯA LEO	79
	<i>Apple Lime Cucumber</i>	
SM2	BÓ XÔI, CAM, GỪNG	79
	<i>Spinach Orange Ginger</i>	
SM3	CHUỐI, CAM, QUẾ	79
	<i>Mango & Passion fruit</i>	
SM4	XOÀI & CHANH DÂY	79
	<i>Mango & Passion fruit</i>	
SM5	CHUỐI, ĐẬU PHỘNG, SOCOLA	79
	<i>Banana Peanuts Chocolate</i>	
SM6	ĐU ĐỦ, TÁO, QUẾ	79
	<i>Papaya Apple Cinnamon</i>	
SM7	SỮA, DỪA, CÀ PHÊ	79
	<i>Milk Coconut Vietnamese coffee</i>	
SM8	THANH LONG ĐỎ & GỪNG	79
	<i>Red Dragon Fruit & Ginger</i>	
SM9	CHANH BẠC HÀ	59
	<i>Mint Lemonade</i>	



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

CÀ PHÊ

Coffees



CÀ PHÊ MUỐI / <i>Salt Coffee</i>	59
CÀ PHÊ ĐEN VN / <i>Vietnamese Black Coffee</i>	40
CÀ PHÊ SỮA VN / <i>Vietnamese Black Coffee with Condensed Milk</i>	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

BÌNH TRÀ

TEA POT

ENGLISH BREAKFAST	70
GREEN TEA	70
CHAMOMILE	70
JASMINE TEA	70
MINT	70

LAANG'S GOURMET TEA SET	109
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CHUỐI CHIÊN, XỐT SÔ CÔ LA

Banana fritter with Chocolate sauce

XÔI NẾP CẨM XOÀI, KÈM NƯỚC CỐT DỪA

Steamed Purple sticky rice & Mango, served with Coconut milk

SIGNATURE

Drink

CF1 SWEETY FUNKY 79

Jasmine tea | Lychee-Rose puree | Rose syrup | Lime

CF2 NAVY CHEESIE 79

Butterfly pea tea | Jasmine tea | 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 |
Fresh milk | Condensed milk | Grass jelly*

CF6 EGG COFFEE 79

Vietnamese black Coffee / Egg / Vanilla / Honey

CF7 SPICY COFFEE 79

*Vietnamese black Coffee | Cinnamon powder |
Condensed milk*

CF8 COCONUT COFFEE 79

*Vietnamese black Coffee | Non-Dairy Creamer |
Fresh milk | Condensed milk | Coconut cream*

CF9 COCONUT MATCHA 79

*Matcha powder | Non-Dairy Creamer |
Fresh milk | Condensed milk | Coconut cream*



J16

LAANG'S

Classic Cocktails

VODKA 140

White Russian – Cosmopolitan

RUM 140

Pina Colada – Mojito – Cuba Libre – Mai-Tai

GIN 140

Negroni – Gin Tonic

TEQUILA 140

Margarita

WHISKY 140

Whisky Sour – Old Fashioned

APEROL SPRITZ 220



LAANG'S

Signature Cocktails

TRÀ MATCHA

180

Bourbon | Bailey's | Green tea liqueur | Matcha | Egg White

SAIGON ROADSIDE

180

Rhum | Malibu | Tamarind | Kumquat | Pandan Syrup

BUI SENSATION

180

Gin | Campari | Passion fruit | D.O.M | Sparkling Wine

ESPRESSO LAANGTINI

180

Vodka | Vietnamese Coffee | Frangelico | Coconut

SMOKEY SAIGON

180

*Whiskey | Sweet Vermouth | Cranberry |
Tobacco syrup | Bitters*

TANGER KICK

180

Tequila | Tangerine | Rosemary | Lime | Cucumber



MADAME LAANG

180

Madam Roselle | Sparkling Wine | Soda | Lime



PEPPER HUNTER

180

*Tequila | Jagermeister | Pineapple |
Rosemary syrup | Red PQ Pepper*



BUTTERFLY PEA

180

*Vodka | Butterfly pea syrup |
Lime | Tonic Water*





MADAME LAANG

180

*Vodka | Rhum | Gin | Matcha |
Green tea | Ginger Ale*

SAIGON SPECIAL		49
HEINEKEN 0.0		59
HEINEKEN		59
HEINEKEN SILVER		59
TIGER CRYSTAL		59
TIGER ORIGINAL		49
TIGER DRAUGHT		49
TÊ TÊ WHITE ALE		89
PASTEUR STREET JASMINE IPA		89
EDELWEISS		89
BEER VIỆT		49

STRONGBOW CIDER GOLD APPLE - PEACH		59
STRONGBOW APPLE CIDER (ORIGINAL)		59
LADY KOMBUCHA (ORIGINAL)		49

BEERS & CIDER



SOFT DRINKS



COCA COLA	49
COCA COLA LIGHT	49
SPRITE LEMON	49
SODA WATER (SCHWEPPE)	49
TONIC WATER (SCHWEPPE)	49
GINGER ALE (SCHWEPPE)	49
LA VIE MINERAL WATER (450ML)	49
PERRIER SPARKLING MINERAL WATER (750ML)	95
LAANG'S TRÀ ĐÁ / Iced Tea	10



◆◆ WINE BY GLASS ◆◆

WHITE WINE	VARIETY	REGION	COUNTRY	BOTTLE	GLASS
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Pete's Pure Pinot Grigio Pinot Grigio Victoria Australia 490 119

Attractive citrus, apple blossom and ripe pear notes. A juicy palate perfectly balanced by a crisp, acid backbone. The finish is long and refreshing.

RED WINE	VARIETY	REGION	COUNTRY	BOTTLE	GLASS
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Pete's Pure Pinot Noir Pinot Noir Victoria Australia 490 119

A vibrant, lively wine with beautiful forest floor notes on the nose, along with strawberries and cranberry. Bright cherry notes backed by a crunchy acidity and fine tannin base.

La Belle Angele Pinor Noir Pinot Noir Vin de France France 590 129

This wine has a lovely red color. It is fine, delicate, subtle but still vivid! Tannins are delicate. Aromas of cherry and morello cherry. Its delicate aromas will perfectly match white meats such as veal or even fishes with sauce.

Lunardi Cabernet Sauvignon Cabernet Sauvignon IGT Veneto Italy 590 129

A fruity and surprising varietal wine. It has good freshness and roundness, displays aromas of red wild berries and aged balsamic. 13% ABV

◆◆ SPARKLING WINE ◆◆

NAME	VARIETY	REGION	COUNTRY	BOTTLE
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Veuve Ambal Charles Roux Blanc De Blancs Chardonnay, Aligote Bourgogne France 690

Aromas of peach, apricot & green apple. Light acidity with strong bubbles and long aftertaste.

Casalforte Prosecco Extra Dry Glera Prosecco DOC Veneto Italy 890

A full-sparkling, Extra Dry Prosecco. Enjoy aromas of Green apple, pear, fresh floral notes. It's fresh, fruity, and complex on the palate, followed by a light velvety body. There is persistent perlage that lasts. This traditional prosecco balances acidity, softness, structure and bubbles, making it a perfect aperitif! Multiple Gold medal winner with 11% ABV

◆◆ ROSE WINE ◆◆

	VARIETY	REGION	COUNTRY	BOTTLE
La Belle Angele Rose	Cinsault Grenache	Vin de France	France	690

Pretty pink in color, this wine is perfectly balanced, fresh, lively and smooth, with floral and fruity notes.

Mateus	Baga Rufete Tinta Barroca	Douro	Spain	590
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It is a fresh and seductive wine with fine and intense bouquet and all the joviality of young wines. In the mouth, it is a well balanced and tempting wine, brilliantly complemented by a soft and slightly fizzy finish.

◆◆ WHITE WINE ◆◆

NAME	VARIETY	REGION	COUNTRY	BOTTLE
Gerard Bertrand '6eme Sens' Pays d'Oc	Sauvignon blanc Chardonnay Viognier	Languedoc Roussillon	France	590

Pale yellow with green highlights. green highlights. The nose is very complex, floral and reminiscent of laurel, acacia and boxwood. It is also very fruity, revealing notes of exotic fruit and citrus.

The Beachhouse Sauvignon Blanc	Sauvignon Blanc	Western Cape	South Africa	590
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A light and refreshing palate teaser, packed with sunny, tropical passion fruit and pineapple, invigorated by a citrus twang and a lively lemon and lime surge on the dry, frisky finish.

Terre Di Chieti Pecorino Tordelcolle	Pecorino	Terre di Chieti IGT Abruzzo	Italy	590
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The bouquet is unmistakable and immediate, with an intense impression of white pulped fruits with the complexity given by exotic fruits. The wine has a well-balanced structure supported by good acidity with a long and persistent finish. It matches well with all dishes of fish, white meat and soups

Masia La Sala "Blanco"	Xarel-lo Macabeo Chardonnay	Penedès	Spain	590
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Smell of apple, pear, strong expression by pineapple notes of the Chardonnay. Recommended for white fish, also with sauces, salads, rice, shellfish.

Yalumba Y Series Riesling	Riesling	Barossa Valley	Australia	590
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Aromas of orange blossom and old style lemonade with subtle notes of quince and river rock minerality. A bright palate with great balance, there are flavours of grapefruit and preserved lemon.

◆◆ WHITE WINE ◆◆

NAME	VARIETY	REGION	COUNTRY	BOTTLE
BARON PHILIPPE DE ROTHSCHILD MAPU RESERVA CHARDONNAY	Chardonnay	Maule Valley	Chile	590
Brilliant and very pale yellow with green highlights. Deeply intense, with aromas of pear, orange blossom, pine-apple and melon, as well as notes of dried fruit and nuts, such as lightly toasted almonds, imparted by oak ageing.				
ALLAN SCOTT SAUVIGNON BLANC	Sauvignon Blanc	Marlborough	New Zealand	690
Fresh, zesty, juicy and full, this fruit-driven new world style wine will excite the senses without the racy overload. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish.				
MONTES LIMITED SELECTION	Sauvignon Blanc	Leyda Valley	Chile	990
A predominance of tropical fruit such as passion fruit and fresh pineapple along with citrus notes of pink grapefruit and a floral touch recalling orange blossom on the back.				
LOUIS LATOUR ARDÈCHE CHARDONNAY	Chardonnay	Ardèche	France	690
Notes of lemon verbena and fresh almond. The palate is light and well-structured because of the late harvest. It expresses floral, hawthorn and citrus aromas. The finish is light and refreshing.				
GREYWACKE WILD SAUVIGNON	Sauvignon	Marlborough	New Zealand	1,090
Delicious floral fragrance and juicy tropical fruit, infused with a fennel-like herbal thread and a faint whiff of wood smoke. Rich on the palate with finishing crisp and long with a flinty dryness.				
SPY VALLEY RIESLING	Riesling	Marlborough	New Zealand	990
Lovely aromas of lime, honeysuckle and river stone. Crispy and well-balanced acidity on the palate.				
SATELLITE SAUVIGNON BLANC	Sauvignon Blanc	Marlborough	New Zealand	890
Citrus, sweet lime with hints of fresh herbs. Juicy and crisp, this wine is layered with stone fruit giving generous length of flavour.				
SANTA JULIA LA OVEJA BLANCO NATURAL	Torrontes	Mendoza	Argentina	990
Yellow of medium intensity and greenish reflections. Stands out for its muscat aromas. It presents aromas of white fruits such as peaches, rose petals, jasmine and geraniums. At the finish, citrus aromas of lemon peel can be appreciated. Refreshing and bold acidity, with medium intensity and a long and citrusy finish.				
CASALFORTE SOAVE	Garganega	Soave DOC Veneto	Italy	790
A refined wine with a delicate perfume of white flowers and exotic fruit. Dry, elegant and intense, with a pleasant acidity and a mineral note on the finish, it's ideal as an accompaniment to fish dishes and grilled white meats. 12,5% ABV				
KONO MARBOROUGH SAUVIGNON BLANC	Sauvignon Blanc	Marlborough	New Zealand	790
This wine represents all you could ask for in a New Zealand Sauvignon Blanc. The vibrant acidity, citrus aromas, and long, refreshing finish are all present in abundance. The body is light, the fruit is lively and the overall experience is amazing.				

◆◆ RED WINE ◆◆

NAME	VARIETY	REGION	COUNTRY	BOTTLE
THE BEACHHOUSE SHIRAZ	Shiraz	Western Cape	South Africa	590
This wine has deep ruby red with a beautiful purple hue. It's smooth velvety tannin structure with loads of black fruits married with elegant spices and a hint of oak.				
YALUMBA Y SERIES MERLOT	Merlot	Barossa Valley	Australia	590
Cherry red to garnet in colour. The nose reveals blueberry and violets, plum, vanilla and quince with hints of native flora, bay leaf and anise.				
JIM BARRY COVER DRIVE CABERNET SAUVIGNON	Cabernet Sauvignon	Coonawarra	Australia	790
The nose leads with aromas of fresh tobacco leaf, cassis, boysenberry and spice. A silk like entry on the palate with super fine, detailed tannin, ripe berried fruits, a hint of tobacco and the classic brambles to finish.				
MASIA LA SALA "TINTO"	Tempranillo Cabernet Sauvignon Garnatxa	Penedès	Spain	590
Aromas of wild berries, notes of plum & cherry. Balanced combination of acidity & sweetness. Enjoy with all kinds of light dishes, tapas.				
LAPIS LUNA ZINFANDEL	Zinfandel	California	USA	890
This wine is rich, dark, and enticing. Flavors of lush blueberry, plums, and blackberry cobbler. Finish is smooth, long, and juicy.				
DONNAFUGATA SHERAZADE	Nero d'Avola	Sicily	Italy	890
With bright ruby red color with violet reflections, Sherazade 2022 presents a fruity bouquet with hints of plum and cherry flanked by delicate spicy and notes and balsamic hints.				
MONTES "CLASSIC SERIES"	Cabernet Sauvignon	Central Valley	Chile	890
Predominance of ripe red and black fruit aromas such as strawberries, plums, and figs on the nose. Notes of crème de cassis intermingle with sweet spices such as nutmeg and black pepper.				
MONTES "CLASSIC SERIES"	Merlot	Central Valley	Chile	890
With a ruby-red colour, the wine has a nose dominated by primary fruit, including fresh red berries & black plum.				
KAIKEN "RESERVA"	Cabernet Sauvignon	Mendoza	Argentina	890
Anelegant, sensuous wine with ample fruit, a wide range of aromas, and just the right amount of influence from six months' aging in French oak.				

◆◆ RED WINE ◆◆

NAME	VARIETY	REGION	COUNTRY	BOTTLE
MONTES "CARMÉNÈRE LIMITED"	Carménère	Colchagua Valley	Chile	990
Intense aromas of ripe red and black fruits and black pepper along with notes of fresh tobacco and crème de cassis, aromas of coffee and dark chocolate				
MONTES "LIMITED SELECTION"	Pinot Noir	Aconcagua Valley	Chile	990
With an expressive nose featuring aromas of tart cherries and fresh strawberries over a floral backdrop with notes of rose petals and wild herbs."				
MONTES "ALPHA D.O"	Cabernet Sauvignon	Colchagua Valley	Chile	1,190
The complex nose offers outstanding aromas of ripe black fruits such as figs and blackberries complemented by notes of crème de cassis."				
KAIKEN "ULTRA"	Cabernet Sauvignon	Mendoza	Argentina	1,190
Deep, ruby-red colour, with deep notes of blackcurrant and cherry. The wine is very elegant, with big body and rising tannins, abundant and ripe."				
DAMILANO	Nebbiolo	Langhe Nebbiolo	Italy	1,590
Delicate and unique fragrance with tips of violet and red fruit, and finally a balanced tannic taste and a velvety, harmonic body."				
WOODBIDGE BY ROBERT MONDAVI CABERNET SAUVIGNON	Cabernet Sauvignon	California	USA	790
Complex aromas of ripe fruits, hints of chocolate. Soft tannin with light acidity and smooth on the palate				
SANTA JULIA EL BURRO MALBEC NATURAL	Malbec	Mendoza	Argentina	1,090
A 100% organically grown, hand-picked Malbec from Maipu – Mendoza, Argentina. The wine has been made with absolute minimal winemaking intervention. Sulphites were not added. Natural yeasts were used, and the wine was bottled unfiltered. The wine is attractively deep red in colour with violet hues. The flavours are deep cherry and plum. There is good structure and depth with a pleasant finish.				
SICILIA NERO D'AVOLA RISERVA BORGIO DEL MANDORLO	Nero d'Avola	Sicilia DOC Nero d'Avola	Italy	990
Wide and complex bouquet with notes of wild berries. Rich in red fruit in the finish is rounded with well integrated tannins. 24-month age in Barrel. 14.0% ABV				
PUGLIA ROSSO APPASSIMENTO BORGIO DEL MANDORLO	Negroamaro	Puglia IGT Puglia	Italy	1,090
Intense purple colour, tending to amber with ageing. Full body and well-balanced on the palate, this wine has a perfect balance between soft tannins and acidity. Pleasant accompaniment to savoury first courses, roasts, game and aged cheeses. 14,5% ABV 98/100 Luca Maroni"				
FUMU VULCANICA	Merlot – Syrah – Cabernet Sauvignon	Terre Sicilian IGT Sicily	Italy	990
Grapes are handpicked and placed in drying crates. They are then stored, for about 10 days, in ventilated rooms with controlled temperature and humidity. In these rooms, kilns are lit, small slow burning and flameless combustion ovens, fueled with disused aging barrels that produce smoky clouds that permeate the premises.				

CATERING SERVICE

Experience culinary excellence at its finest with our catering services at Laang, where each dish is meticulously crafted using the finest ingredients, ensuring a harmonious fusion of taste and presentation.

With our impeccable service and attention to detail, you can relax and savor the occasion while we handle all your catering needs, leaving you and your guests with cherished memories that will last a lifetime.

**Laang accepts order for all kinds of parties and events: birthday, celebration, year-end, anniversary, wedding,...*



QUÁN BỤI GROUP

Enriching Vietnamese Food Culture

QUÁN BỤI ORIGINAL	19 Ngo Van Nam Str., Ben Nghe Ward, D1	02838291515
QUÁN BỤI CENTRAL	18 Ngo Van Nam Str., Ben Nghe Ward, D1	02862711214
QUÁN BỤI	222-224 Le Thanh Ton Str., Ben Thanh Ward, D1	02866868478
QUÁN BỤI	31-D5 Saigon Pearl Villas, 92 Nguyen Huu Canh Str., Ward 22, Binh Thanh Dist.	02866847706
QUÁN BỤI	Estella Place-2nd floor, 88 Song Hanh Str., An Phu Ward, Thu Duc City	0987327104
QUÁN BỤI	Empire City-Tilia Residences, D11 Str., Thu Thiem Ward, Thu Duc City	0815958338
QUÁN BỤI GARDEN	55 Ngo Quang Huy Str., Thao Dien Ward, Thu Duc City	02838291515
LAANG SAIGON	22 Dang Huu Pho Str., Thao Dien Ward, Thu Duc City	02866504344
LAANG SAIGON CENTRAL	18 Ngo Van Nam Str., Ben Nghe Ward, D1	02866847708
CAFÉ-IN	Empire City-Tilia Residences, D11 Str., Thu Thiem Ward, Thu Duc City	0815958338
CAFÉ-IN	22 Dang Huu Pho Str., Thao Dien Ward, Thu Duc City	0286650434



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