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mrsaigonbroome



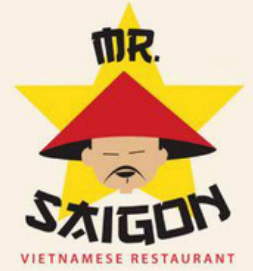
About Us

Mr Saigon is a small, family-owned restaurant that began serving the Kimberley region in 2018. We are proud to offer the freshest and most authentic Vietnamese dishes, carefully crafted with love and attention to detail. At Mr Saigon, we believe in cooking from the heart, ensuring every meal reflects our passion for great food. Our commitment to quality and authenticity is at the core of everything we do. We hope you enjoy your dining experience with us, and we look forward to sharing the flavors of Vietnam with you.

Please advise our staff of any allergies or dietary requirements



mrssaigonbroome



NOODLE SOUPS

Pho Bo	21
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traditional rice noodle soup with tender
beef brisket (GF)

Pho Tai	22
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traditional rice noodle soup with rare
beef (GF)

Pho Bo Vien	19
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traditional rice noodle with vietnamese
beef balls (GF)

Pho Ga	20
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traditional rice noodle soup with
poached chicken (GF)

Pho Chay	20
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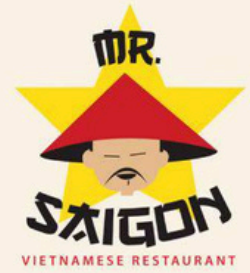
traditional rice noodle soup with tofu
and kailan (GF)

Pho Dac Biet	26
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traditional rice noodle soup with
poached chicken and beef brisket, beef
ball and kailan (GF)

Bun Bo Hue	24
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spicy noodle soup with beef brisket, pork
shoulder and vermicelli noodles (GF)



TO SHARE

Spring Rolls (3) 16

crispy hand made rolls with your choice of filling

- Pork and Crab
- Taro and Vegetables (V)

Scallops (2) 22

grilled with lemongrass, chilli and topped with peanuts (GF)

Soft Shell Crab 20

lightly battered in vietnamese spices, served with tamarind sauce (GF)

Chicken Wings (5) 18

crispy battered wings with a touch of turmeric (GF)

Rice Paper Rolls (3) 17

vermicelli noodles and vegetables wrapped with rice paper with a choice:
-pork and prawn (GF)
-roasted chicken (GF)
-crispy tofu (GF)

Banh Xeo (2) 28

traditional Vietnamese pancakes with coconut cream, spring onion and beansprouts choice:
-pork and prawns (GF)
-tofu and vegetable (V)

Squid Tentacles 20

crispy tentacles served with mr saigon sauce (GF)



FAVOURITE DISHES

Bun Xao Bo	24
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salad bowl with vermicelli noodles, vegetables and wok tossed beef, topped with fried shallots and peanuts (GFO)

Bun Xao Chay	23
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salad bowl with vermicelli noodles and wok tossed tofu and vegetables, topped with fried shallots and peanuts (GFO)(V)

Bun Thit Nuong	27
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salad bowl with vermicelli noodles and grilled pork, topped with spring onion and peanuts

Bun Cha	34
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platter of pork skewers, patties and spring rolls with mr saigon sauce.

Cha Ca La Vong	36
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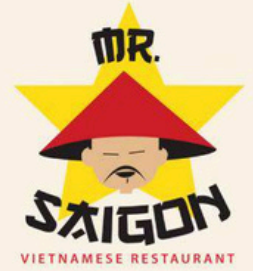
grilled barramundi and lightly sautéed with dill and turmeric, served with vermicelli noodles (GF)

Beef Curry	31
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creamy coconut curry with tender beef, chilli and lemongrass

Bo Kho	30
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pot roasted beef stew with fragrant lemongrass, star anised and cinnamon



MAINS

Grilled Chicken Thigh	28
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marinated with lemongrass, turmeric and touch of honey

Grilled Spare Ribs	28
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grilled pork ribs with five spice, pepper, honey and lemongrass

Com Suon	30
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grilled pork scotch marinated in lemongrass and garlic

Crispy Chicken Leg	28
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crispy roasted chicken leg in five spices seasoning (GF)

Grilled Prawns	35
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jumbo tiger prawns topped with lemongrass, chilli, garlic and shallots (GF)

Fish of the Day	40
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whole fried fish marinade with garlic, turmeric and chilli (GF)



STIR-FRIES

Chicken and Cashew Stir-fry 27

wok tossed vegetables with garlic, lemongrass, chicken, and cashews.

Tofu and Vegetables Stir-fry 26

wok tossed vegetables with broccoli, kailan, tofu, and mushroom sauce.

(GF)(V)

Seafood Stir-fry 32

wok tossed vegetables with squid, prawns, and peanuts (GFO)

Com Chien 27

traditional fried rice with egg, squid, prawns and mixed vegetables (GFO)

Com Chay 23

traditonal fried rice with tofu and mixed vegetables (GFO)(V)

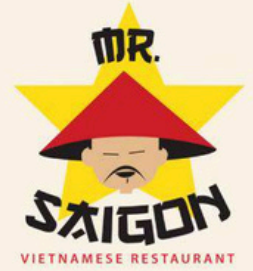
SALADS

Lotus Salad 25

pickled vegetables. cucumber, carrots and lotus roots, topped with pork and prawns (GFO)

Goi Ga 20

Roasted chicken breast on bed of asian slaw topped with fried shallots, and peanuts (GFO)



SIDES

Wok-tossed Greens 6

kailan and broccoli tossed with garlic (GF)

Asian Slaw 4

shredded cabbage, carrots, mint and Vietnamese salad dressing

Steam Rice 4

steam jasmine rice

Vermicelli noodles (GF) 4

round rice noodles

Egg noodles 5

wok tossed egg noodles

Bread 6

fresh baked baguette

Chips 10

potato chips served with tomato sauce

DESSERT

Caramel Flan 21

creamy custard dessert with a rich golden coffee caramel, garnished with berries and coconut flakes