
QUÁN BUI RESTAURANT

Enriching Vietnamese Food Culture



Just like grandma used to make.

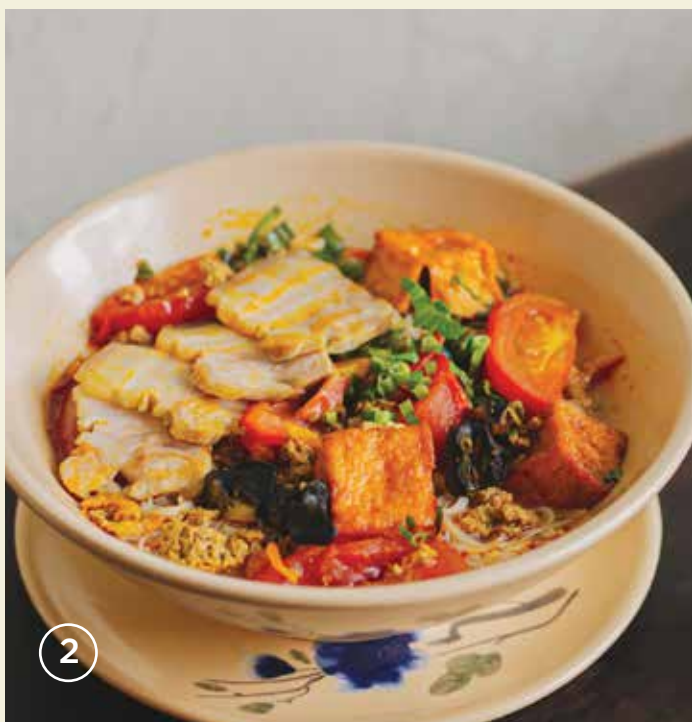
ĂN SÁNG - BREAKFAST

Phục vụ từ 7AM - 11AM
Breakfast Served From 7AM - 11AM

- BÚN THỊT BÒ XÀO, CUỐN RAM** 119
Stir-fried beef with rice noodles, fried spring rolls, fresh herbs & bean sprouts
- BÚN RIÊU CUA ỐC** 119
Minced crab rice noodle soup with minced crab, pork, tofu, snail & fresh herbs
- BÚN MỘC** 119
Minced pork rice noodle soup with minced pork, pork ribs & fresh herbs
- BÚN THỊT NƯỚNG** 119
Grilled minced pork with rice noodles, bean sprouts & fresh herbs

COMBO ĂN SÁNG - BREAKFAST COMBO

- COMBO ĂN SÁNG & CAFE (TỰ CHỌN)** 135
Includes coffee of choice
- COMBO ĂN SÁNG & NƯỚC ÉP HOẶC SINH TỐ (TỰ CHỌN)** 145
Includes juice/smoothie of choice



MÓN CUỐN - WRAP & ROLLS

1. **CUỐN KHAI VỊ QUÁN BỤI**  229
Quán Bụi mixed platter
2. **CHẢ GIÒ QUÁN BỤI (5)**  119
Quán Bụi spring rolls with crab meat & prawn
3. **CHẢ GIÒ TRÁI CÂY HẢI SẢN (5)** 139
Deep fried seafood spring rolls with fresh fruit & mayonnaise sauce
4. **CHẢ GIÒ TÔM GÀ (5)** 99
Deep fried seafood spring rolls with shrimps & chicken
5. **TRỨNG CÚT BÁCH HOA (6)** 99
Quán Bụi rolls with fish pasted & quail egg
6. **CUỐN RAM MIỀN TRUNG (6)** 119
Fried Central Vietnam style spring rolls with pork & prawn
7. **BÒ NƯỚNG SẢ CUỐN BÁNH TRÁNG (4)** 189
BBQ lemongrass beef served with rice noodle, rice paper, herbs & light fish sauce
8. **CUỐN DIẾP TÔM THỊT (4)**  89
Lettuce rolled with pork, prawns & pickles in mustard leaf served with fish sauce
9. **BÒ CUỘN LÁ LỐT NƯỚNG (8)** 159
Char-grilled beef rolls in betel leaf served with rice noodle, rice paper & herbs
10. **GỎI CUỐN TÔM THỊT (4)** 79
Fresh spring roll with pork & shrimp
11. **BÁNH XÈO THỊT HEO & GÀ** 149
Vietnamese fried pancake with pork & chicken
12. **BÁNH XÈO HẢI SẢN** 169
Vietnamese fried pancake with seafood
13. **BÁNH XÈO NẤM THẬP CẨM** 129
Vietnamese fried pancake with mushrooms

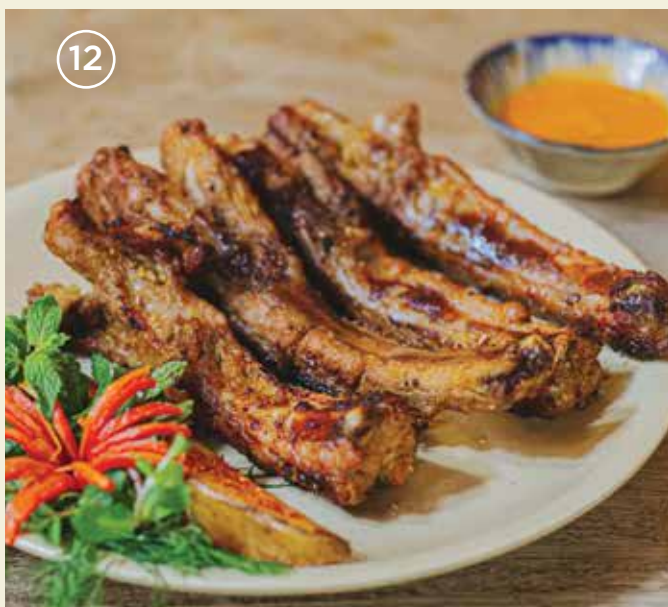
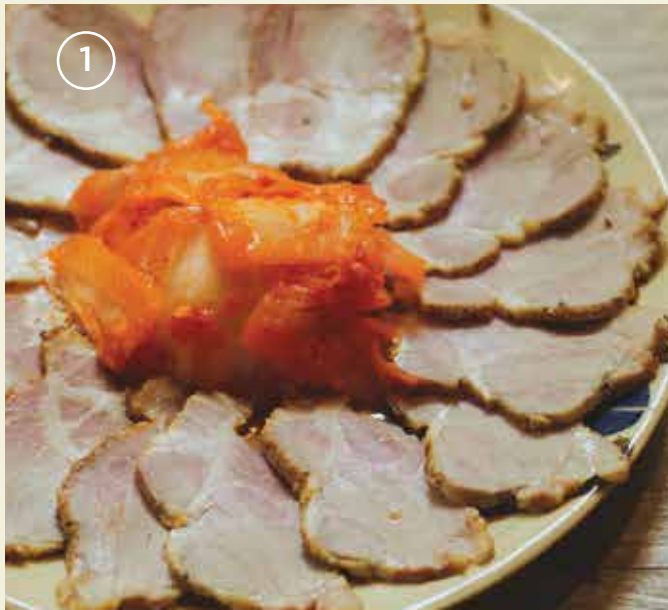


MÓN GỎI - VIETNAMESE SALAD

1. **GỎI QUÁN BỤI HẢI SẢN**  149
Quán Bụi seafood salad with coconut palm heart, lotus stem & herbs
2. **GÀ GIÒN CHẢ CÁ THÁC LÁC**  129
Roasted chicken skin stuffed with fish paste, sesame, onion, sweet & sour sauce
3. **GỎI NGÓ SEN TÔM THỊT** 149
Lotus stems salad with pork & prawns
4. **GỎI BƯỞI TÔM THỊT**  149
Pomelo salad with pork & prawns
5. **NỘM BÒ CÀ PHÁO**  149
Spicy beef salad with white eggplant & kumquat
6. **GỎI XOÀI TÔM SÚ** 149
Mango salad with prawns
7. **GỎI GÀ HẠT ĐIỀU** 149
Chicken salad with cashew nuts
8. **GỎI NHA ĐAM HẢI SẢN**  149
Aloe vera salad with seafood
9. **GỎI TIẾN VUA TÔM THỊT** 149
“Tien Vua” salad with pork & prawns
10. **GỎI GÀ TA BẮP CHUỐI** HALF 199/ WHOLE 380
hoặc XÉ PHAY
Free ranger chicken salad with banana blossom / with onions



MÓN HEO - PORK DISHES



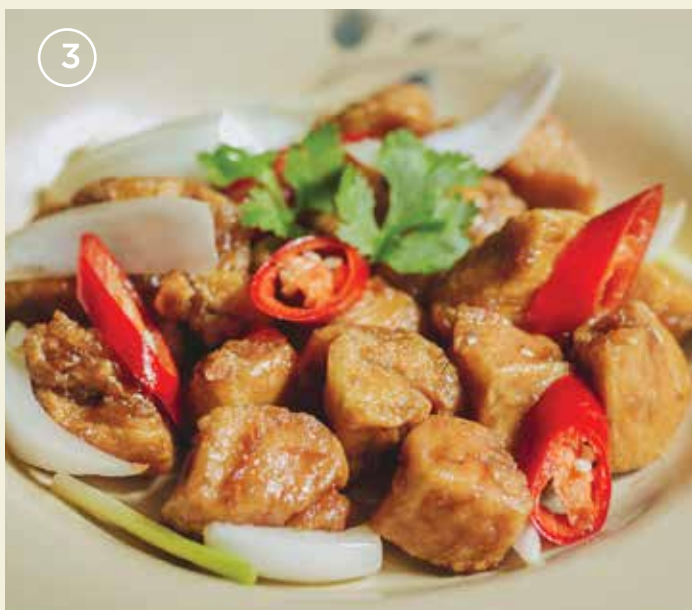
1. **XÁ XÍU QUÁN BỤI**  129
Quán Bụi pork char-siu
2. **BA RỌI CHIÊN SẢ ỚT** 129
Fried pork belly with lemongrass & chilli
3. **THỊT BA RỌI KHO** 129
Braised pork belly in clay pot with caramelized sauce
4. **BA RỌI CHIÊN NƯỚC MẮM** 129
Fried pork belly with fish sauce
5. **THỊT KHO TIÊU** 129
Braised pork with black pepper in clay pot
6. **THỊT KHO TRỨNG** 129
Braised pork with eggs in coconut juice
7. **THỊT KHO CƠM DỪA**  129
Braised pork with coconut meat
8. **ĐẬU HỦ NHỒI THỊT SỐT CÀ** 129
Tofu stuffed with meat & tomato sauce
9. **MẮM CHỪNG, ĂN KÈM RAU SỐNG** 129
Steamed minced pork with fermented fish, served with fresh vegetable
10. **SƯỜN NON SỐT CHUA NGỌT** 159
Sautéed pork ribs with sweet & sour sauce
11. **SƯỜN NON RAM MẶN** 159
Braised pork ribs in clay pot with caramelized sauce
12. **SƯỜN CHÌÀ NƯỚNG (2)**  199
Grilled pork ribs (2)

MÓN BÒ - BEEF DISHES

1. **BÒ LÚC LẮC**  149
Sautéed cube beef with green peppers & onions
2. **BÒ XÀO HÀNH CẦN** 149
Sautéed beef with onions & celery
3. **BÒ XÀO THƠM CÀ CHUA** 149
Sautéed beef with pineapple & tomato
4. **BÒ XÀO HẠT ĐIỀU** 149
Sautéed beef with cashew nuts
5. **BÒ XÀO TIÊU XANH** 149
Sautéed beef with green peppers
6. **BÒ XÀO SẢ ỚT** 149
Sautéed beef with lemongrass & chilli
7. **BÒ XÀO SA TẾ** 149
Sautéed beef with spicy sauce
8. **BÒ XÀO NGŨ SẮC** 149
Sautéed beef with vegetables
9. **BÒ BẮM XÀO NẤM RƠM** 149
XÚC BÁNH ĐA
Sautéed ground beef with mushroom, served with Vietnamese sesame dry pancake
10. **BẮP BÒ KHO TIÊU XANH** 199
Stewed beef shank with green peppers
11. **BẮP BÒ HẦM MẮM NHĨ**  199
CUỐN BÁNH TRÁNG
Casseroled beef shank in thick fish sauce



MÓN GÀ & VỊT - CHICKEN & DUCK DISHES



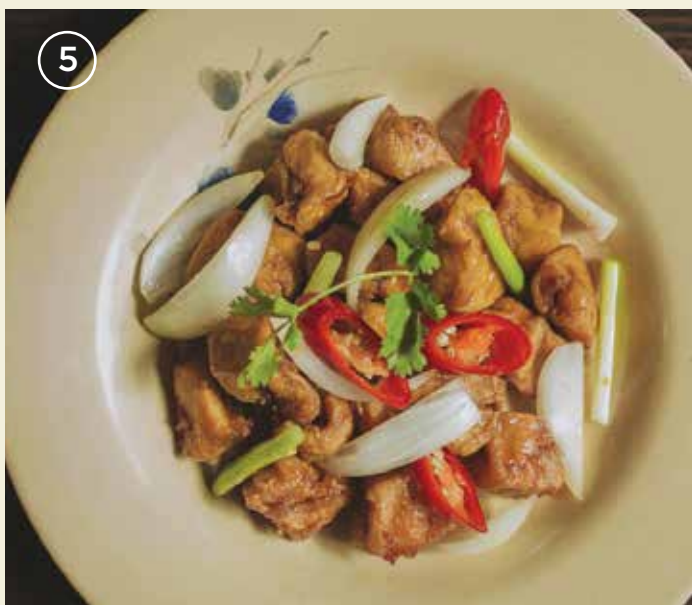
ỨC GÀ - CHICKEN FILLET

1. **GÀ KHO GỪNG** 99
Braised chicken with ginger
2. **GÀ KHO SẢ ỚT** 99
Braised chicken with lemongrass & chilli
3. **GÀ SỐT ME / CHIÊN NƯỚC MẮM** 99
Sautéed chicken with tamarind sauce /fish sauce
4. **GÀ XÀO HẠT ĐIỀU**  119
Sautéed fillet chicken with cashew nuts & bell peppers
5. **GÀ CHIÊN SỐT MẬT ONG**  99
Fried chicken with honey sauce



GÀ TA - FREE RANGER CHICKEN

6. **GÀ TA KHO GỪNG** 199
Braised free ranger chicken with ginger
7. **GÀ TA KHO SẢ** 199
Braised free ranger chicken with lemongrass & chilli
8. **GÀ TA KHO LÁ QUẾ** 199
Braised free ranger chicken with cinnamon leaves
9. **GÀ TA QUAY KÈM XÔI CHIÊN** 410
Roasted free ranger chicken served with crispy fried sticky rice

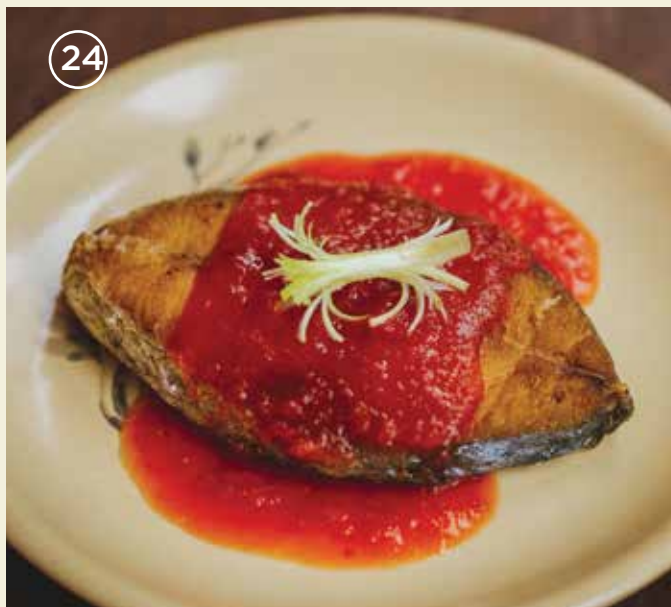


HẢI SẢN & CÁ - SEAFOOD & FISH DISHES

1. **TÔM HẤP NƯỚC DỪA (300GR)** 199
Steamed prawns in coconut juice
2. **TÔM NƯỚNG MUỐI ỚT (300GR)** Quán 199
Grilled prawns with salt & chilli
3. **TÔM SÚ RANG MUỐI (300GR)** 199
Sautéed prawn with rock salt & garlic
4. **TÔM SÚ XỐT ME (300GR)** 199
Sautéed prawns with tamarind sauce
5. **TÔM SÚ XỐT TRỨNG MUỐI (300GR)** 199
Sautéed prawns with salted egg
6. **TÔM XÀO SATE (300GR)** 199
Sautéed prawns with satay sauce
7. **TÔM RIM THỊT BA RỌI** 179
Braised prawns with pork belly
8. **TÔM KHO ĐÁNH** 179
Braised prawns in central's style
9. **CÀ RI TÔM (300G) BÁNH MÌ** Quán 249
Prawn curry (300g), served with bread
10. **MỰC RANG TIÊU XANH** 159
Sautéed squid with green peppers
11. **MỰC XÀO SA TẾ** 159
Sautéed squid with satay sauce
12. **MỰC XÀO CHUA NGỌT** 159
Sautéed squid with sweet & sour sauce
13. **MỰC XỐT ME** 159
Sautéed squid with tamarind sauce
14. **MỰC NHỒI THỊT XỐT TIÊU** 159
Fried squid stuffed with mince pork & pepper sauce
15. **MỰC NƯỚNG MUỐI ỚT (300G)** Quán 189
Grilled squid with salt & chili (300g)



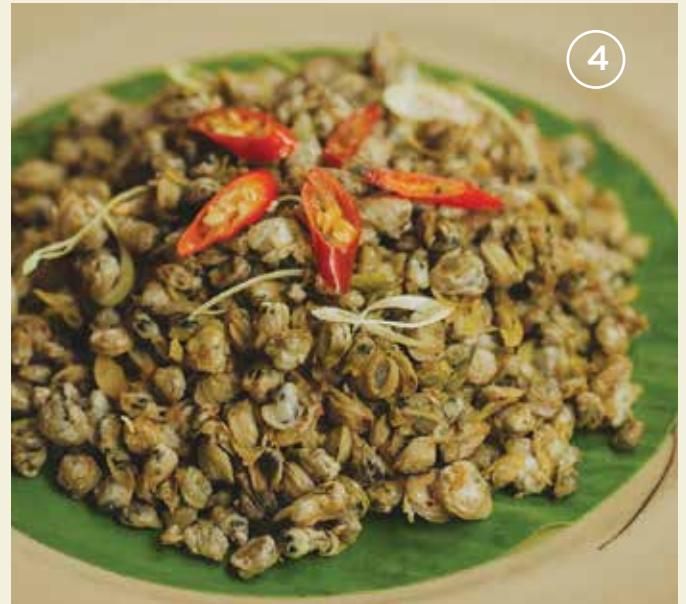
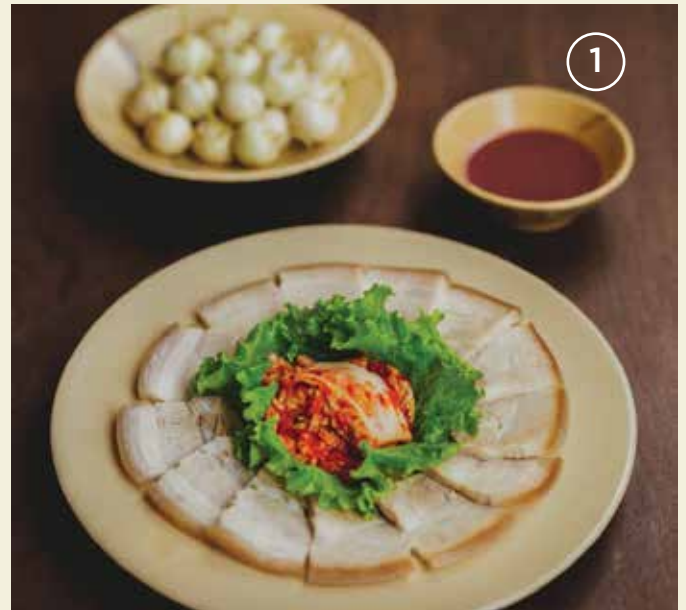
HẢI SẢN & CÁ - SEAFOOD & FISH DISHES



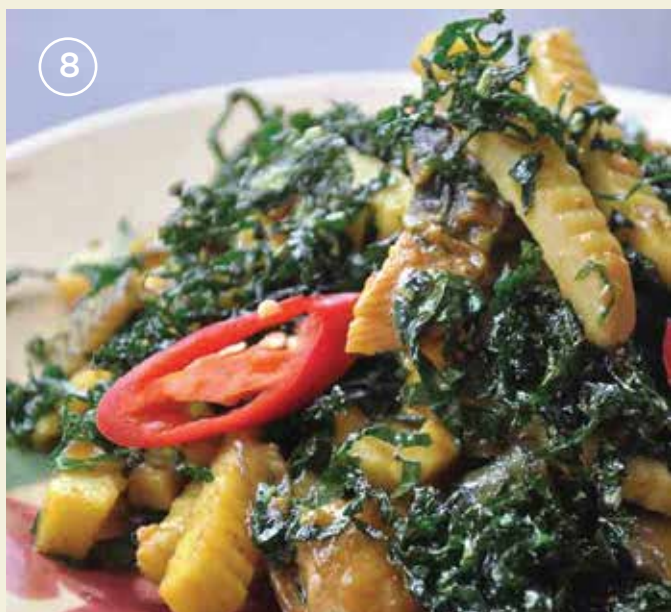
16. **MỰC RANG MUỐI TỎI** 159
Sautéed squid with rock salt & garlic
17. **MỰC TRỨNG HẤP GỪNG** 189
Steamed baby squid with fresh ginger
18. **MỰC TRỨNG XỐT ME** 189
Fried baby squid with tamarind sauce
19. **MỰC TRỨNG CHÁY TỎI** 189
Fried baby squid with garlic
20. **CÁ HÚ KHO TỘ** 99
Braised catfish in clay pots with caramelized sauce
21. **CÁ LÓC KHO TỘ** 99
Braised snakehead fish in clay pot with caramelized sauce
22. **CÁ BỚP KHO TỘ**  159
Braised cobia in clay pot with caramelized sauce
23. **CÁ THU CHIÊN MẮM XÒAI** 169
Deep fried mackerel with young mango
24. **CÁ THU CHIÊN XỐT CÀ** 169
Fried mackerel with tomato sauce
25. **CÁ THU KHO THƠM** 169
Braised mackerel in coconut juice and pineapple
26. **CÁ CHỀM CHIÊN XỐT CHANH DÂY**  169
Fried seabass with passion fruit sauce
27. **CÁ CHỀM CHIÊN XỐT ME** 169
Fried seabass with tamarind sauce
28. **CÁ CHỀM NƯỚNG MUỐI ỚT** 169
Grilled seabass with salt & chilli
29. **CUA LỘT CHIÊN GIÒN XỐT ME/ CHANH DÂY/ TRỨNG MUỐI/ RANG MUỐI TỎI** 259
Fried soft shell crab with tamarind sauce/ passion fruit sauce/salted egg/ salt & garlic

MÓN MIỀN BẮC - NORTHERN VIETNAMESE DISHES

1. **THỊT LUỘC CÀ PHÁC MẮM TÔM** 129
Steamed pork belly, served with white eggplant & shrimp paste
2. **THỊT ĐÔNG KÈM CẢI CHUA** 129
Jellied pork meat, served with pickles
3. **BA RỌI XÀO MẮM RUỐC KÈM ĐẬU RỒNG LUỘC** 129
Sauteéd bacon with shrimp paste, served with winged beans
4. **HẾN XÀO XÚC BÁNH ĐA** 99
Stir-fried river mussel, served with grilled rice cake
5. **GỎI TÉP ĐỒNG XÚC BÁNH ĐA** 119
Small shrimp salad, served with grilled rice cake
6. **CÁ NỤC KHO CÀ** 129
Braised pompano fish with tomato
7. **NEM CUA BỂ** 159
Deep-fried crab meat rolls



MÓN MIỀN BẮC - NOTHERNVIETNAMESE DISHES



8. **LƯƠN XÀO CỦ CHUỐI VÀ LÁ LỐT** 179
Sauteed eel with banana shoot & betel leaf

9. **LƯƠN OM CHUỐI ĐẬU** 179
Simmered eel with young green banana & tofu

10. **CHẢ CÁ THÁC LÁC THÌ LÀ** 189
Fish cake with dill



11. **CHẢ CÁ LÃ VỌNG** 189
"La Vong" fish cake

12. **CÁ LĂNG KHO NGHỆ** 189
Braised Hemibagrus fish with fresh turmeric

13. **CÁ LĂNG OM DƯA CHUA** 189
Simmered Hemibagrus fish with pickled mustard greens



MÓN CANH - VIETNAMESE SOUP

1. **CANH CHUA CÁ HÚ / CÁ LÓC** 129
Sweet & sour soup with catfish/
snakehead fish, tomato, okra & pineapple
2. **CANH MĂNG CHUA CÁ HÚ** 129
Sour bamboo shoot soup with catfish
3. **CANH RIÊU CÁ LĂNG**  149
Tangy soup with hemibagrus, dill & chopped tomato
4. **CANH CHUA TÔM**  169
Sweet and sour soup with prawn,
tomato, okra & pineapple
5. **CANH RIÊU TÔM**  169
Tangy soup with prawns, dill & chopped tomato
6. **CANH CHUA CÁ BỚP** 169
Sweet and sour soup with cobia fish,
tomato, okra & pineapple
7. **CANH KHOAI MỠ TÔM THỊT** 129
Purple yam soup with pork & prawn
8. **CANH SẤU SƯỜN NON** 129
Dracontomelon soup with pork ribs
9. **CANH BÍ ĐỎ TÔM TƯƠI** 129
Pumpkin soup with chopped prawn
10. **CANH ỨC GÀ LÁ GIANG** 129
Chicken fillet soup with 'la giang' leaf
11. **CANH NGHÊU THÌ LÀ**  129
Clams soup with dill, star fruit & tomato
12. **CANH CUA RAU ĐAY MỪNG TƠI** 129
Minced field crab soup with jute plant
& malabar spinach
13. **CANH MƯỚP TÔM KHÔ** 129
Courgette soup with dried shrimp
14. **CANH BẦU TÔM TƯƠI** 119
Gourd soup with chopped prawn
15. **CANH HẸ NẤU VỚI THỊT BẦM
VÀ ĐẬU HŨ NON** 129
Chives soup with minced pork & soft tofu



CƠM, MIẾN, MÌ & LẨU RICE, GLASS NOODLE, NOODLE & HOTPOT



1. **CƠM TRẮNG** 20/PAX
(TÍNH TRÊN SỐ KHÁCH ĂN)
Steamed rice (Charge on per head count)

2. **CƠM GẠO LỨC** 30/PAX
Steamed brown rice

3. **CƠM CHIÊN TỎI & TRỨNG** 79
Fried garlic rice with egg

4. **CƠM CHIÊN GẠO LỨC VỚI GÀ & HẠT ĐIỀU** 109
Fried brown rice with chicken & cashew nuts

5. **CƠM CHIÊN GẠO LỨC HẠT ĐIỀU & HẢI SẢN** 119
Fried brown rice with cashew nuts & seafood



6. **CƠM CHIÊN CÁ MẶN & GÀ XÉ** 109
Fried rice with salted fish & shredded chicken

7. **CƠM CHIÊN HẠT BẮP VÀ CUA** 119
Fried rice with corn & crab meat

8. **CƠM CHIÊN HẢI SẢN** 129
Stir-fried garlic rice with seafood

9. **MIẾN XÀO TÔM, CUA** 139
Stir-fried glass noodles with prawns & crab meat

10. **MÌ XÀO THỊT BÒ** 119
Stir-fried noodles with beef

11. **MÌ XÀO THỊT GÀ** 119
Stir-fried noodles with chicken

12. **MÌ XÀO HẢI SẢN** 139
Stir-fried noodles with seafood



MÓN CHAY - VEGETARIAN DISHES

1. **ĐẬU HŨ LƯỚT VÁN MỠ HÀNH QUÁN BỤI**  79
Fried tofu with spring onion in Quan Bui style 79
2. **ĐẬU HŨ XỐT SA TẾ**
Deep-fried homemade tofu with satay sauce 79
3. **ĐẬU HŨ XỐT NẤM CÀ CHUA**
Fried tofu with tomato sauce 79
4. **ĐẬU HŨ CHIÊN SẢ**  79
Fried tofu with lemongrass 79
5. **ĐẬU HŨ SỐT TRỨNG MUỐI**  79
Fried tofu with salted egg sauce 79
6. **GỎI CUỐN CHAY (4)**
Fresh spring roll with vegetable 89
7. **CẢI THÌA XÀO NẤM ĐÔNG CÔ**
Stir-fried Bokchoy with shiitake mushroom 89
8. **NẤM THẬP CẨM KHO TIÊU**
Braised mixed mushrooms in claypot with caramelized sauce 89
9. **NẤM THẬP CẨM XÀO TỎI**
Stir-fried mixed mushrooms with garlic 89
10. **NẤM THẬP CẨM KHO ĐẬU HŨ**
Braised mushrooms with tofu 69
11. **TRỨNG CHIÊN HÀNH CÀ**
Omelette with tomato & chives 69
12. **TRỨNG CHIÊN NẤM THẬP CẨM**
Omelette with mixed mushrooms 89
13. **CANH CHUA CHAY**
Sweet & sour soup with pineapple, okra, tomato & tofu 89
14. **CANH NGÓT CÀ CHUA TRỨNG**
Tangy soup with tomato & egg 89
15. **MIẾN XÀO CHAY**
Stir-fried glass noodle with vegetables 89
16. **MÌ XÀO RAU THẬP CẨM NẤM CHAY**
Stir-fried yellow noodle with mixed vegetables 89
17. **CƠM CHIÊN GẠO LỨC, ĐẬU HŨ, NẤM, BẮP VÀ HẠT ĐIỀU**
Fried brown rice with tofu, mushroom, corn & cashew nuts 99
18. **CHẢ GIÒ CHAY (6)**
Deep-fried vegetarian spring rolls



MÓN RAU - VEGETABLE DISHES

	STEAMED OR SAUTEED WITH GARLIC	SAUTEED WITH BEEF OR SHRIMPS
1. RAU MUỐNG Morning glory 	69	139
2. BÓ XÔI Spinach	69	139
3. ĐẬU BẮP Lady's finger (Okra)	69	139
4. ĐẬU RỒNG Cactus (Dragon bean)	69	139
5. ĐẬU VE Green bean	69	139
6. BÔNG SÚNG Water lily shoot	69	139
7. CẢI THÌA Bokchoy	69	139
8. BÔNG CẢI XANH Broccoli	79	149
9. BÔNG CẢI TRẮNG Cauliflower	79	149
10. HOA THIÊN LÝ Tonkin Jasmine 	79	149
11. BÍ NỤ Baby pumpkin 	79	149
12. BÔNG BÍ Pumpkin flowers	79	149
13. ĐỘT SU SU Chayote	79	149
14. ĐỘT CHOẠI Baby polybody plant's leaves	79	149
15. RAU THẬP CẨM Mixed vegetables	79	149

CÁC MÓN KHÁC - OTHERS

1. KHỔ QUA ĐÈO XÀO TRỨNG 89 Stir fried bitter melon with egg paste	6. ĐẬU HŨ TRỨNG XỐT THỊT BẦM 89 Tofu with minced pork sauce
2. CÀ TÍM NƯỚNG XỐT THỊT BẦM 129 Grilled eggplant with minced pork sauce	7. TRỨNG CHIÊN THỊT BẦM 69 Omelette with minced pork
3. CÀ TÍM NƯỚNG MỠ HÀNH & ĐẬU PHỘNG  79 Grilled eggplant with chives & peanut	8. TRỨNG CHIÊN THỊT BẦM THÌ LÀ 69 Omelette with minced pork & dill
4. MẮM KHO QUỆT 39 Braised dried shrimp in thick fish sauce	
5. BÚN TƯƠI 15 Rice noodle	

NƯỚC ÉP - JUICES

- | | |
|--|----|
| 1. NƯỚC CHANH Lime | 45 |
| 2. NƯỚC CHANH SẢ Lime with Lemongrass | 45 |
| 3. CAM Orange | 79 |
| 4. TÁO Apple | 79 |
| 5. CÀ RỐT Carrot | 69 |
| 6. THƠM Pineapple | 69 |
| 7. DƯA HẤU Watermelon | 69 |
| 8. DỪA Coconut | 59 |
| 9. CHANH DÂY Passion Fruit | 69 |
| 10. BƯỞI Pomelo | 79 |

NƯỚC ÉP TỔNG HỢP - MIXED JUICES

- | | |
|--|----|
| 11. BÓ XÔI, THƠM & TÁO
Spinach, Pineapple & Apple | 79 |
| 12. BÓ XÔI, DƯA LEO, GỪNG, THƠM & TÁO
Spinach, Cucumber, Ginger, Pineapple & Apple | 79 |
| 13. CẢI XOẮN, BÓ XÔI, DƯA LEO, TÁO & CHANH
Kale, Spinach, Cucumber, Apple & Lime | 79 |
| 14. BÓ XÔI, DƯA LEO, CẦN TÂY & THƠM
Spinach, Cucumber, Celery & Pineapple | 79 |
| 15. CỦ DỀN, THƠM, TÁO, CHANH & CẦN TÂY
Beetroot, Pineapple, Apple, Lime & Celery | 79 |
| 16. CÀ RỐT, CAM, TÁO, CỦ DỀN & GỪNG
Carrot, Orange, Apple, Beetroot & Ginger | 79 |

SINH TỐ - SMOOTHIES

- | | |
|---|----|
| 17. CẢI XOẮN, TÁO, THƠM, GỪNG & MẬT ONG
Kale, Apple, Pineapple, Ginger & Honey | 79 |
| 18. XOÀI, THƠM, CHANH DÂY & MẬT ONG
Mango, Pineapple, Passion fruit & Honey | 79 |
| 19. CHUỐI, CAM, THƠM & MẬT ONG
Banana, Orange, Pineapple & Honey | 79 |
| 20. DÂU, CHUỐI & TÁO
Strawberry, Banana & Apple | 79 |
| 21. DÂU, CHANH & MẬT ONG
Strawberry, Lime & Honey | 79 |
| 22. DÂU, CHUỐI, CAM, THƠM, QUẾ & MẬT ONG
Strawberry, Banana, Orange, Pineapple, Cinamon & Honey | 79 |



QUÁN BỤI'S SIGNATURE COCKTAILS

PRICE: 149



BỤI ORIGINAL

SALTED DRY APRICOT INFUSED GIN |
HOMEMADE ROSE SYRUP | LIME JUICE

PURITY COCKTAIL - HỒ XUÂN HƯƠNG

GIN | POMELO JUICE | HOMEMADE ORANGE JAM |
LIME JUICE | EGG WHITE

NẮNG SÀI GÒN

JASMINE INFUSED GIN | HOMEMADE LEMONGRASS
SYRUP | HOMEMADE KUMQUAT JAM |
FRESH GINGER | CALAMANSI JUICE

RED WATER STREAM DÒNG CHẢY HOÀNG HÔN

LIME LEAF INFUSED VODKA |
HOMEMADE CHRYSANTHEMUM SYRUP | CAMPARI |
HONEY PUREE | SODA

TROPICAL SUMMER - MÙA HÈ NHIỆT ĐỚI

JACK FRUIT INFUSED VODKA | THYME SYRUP |
PINEAPPLE JUICE | PINEAPPLE JAM | LIME JUICE



AROUND THE LIGHT - ĐÈN HOA ĐĂNG

RHUM (GOLD) | WATERMELON JUICE |
HONEY PUREE | AMARETTO LIQUEUR |
LIME JUICE

SOURCE CORNER VIETNAM

PANDAN LEAF INFUSED RHUM |
HOMEMADE BABY CORN SYRUP |
COCONUT SYRUP | LIME JUICE

SAIGON HUSTLE

WHISKEY (JOHNNIE WALKER BLACK) |
CHERRY LIQUEUR ORANGE BITTER

THE SAIGON MOMENT MỘT THOÁNG SÀI GÒN

CINNAMON INFUSED WHISKEY |
VIETNAMESE COFFEE | COCONUT SYRUP |
ANGOSTURA BITTER

CÔ TẮM

RHUM BACARDI | PASSION FRUIT | LIME JUICE

CLASSIC COCKTAILS

PRICE: 129

DAIQUIRI

WHITE RHUM | LIME | SIMPLE SYRUP

CLASSIC MOJITO

WHITE RHUM | MINT LEAF | LIME JUICE |
SUGAR | SODA

MARGARITA

TEQUILA | TRIPLE SEC | LIME JUICE | SALT

TEQUILA SUNRISE

TEQUILA | TRIPLE SEC | ORANGE JUICE

NEGRONI

GIN | SWEET VERMOUTH | CAMPARI

DRY MARTINI

GIN | DRY VERMOUTH

OLD FASHIONED

WHISKY BOURBON | BROWN SUGAR |
ORANGE BITTER | ANGOSTIRE BITTER

WHISKY SOUR

WHISKY BOURBON | EGG WHITE |
LIME JUICE | SIMPLE SYRUP

LYCHEE MARTINI

VODKA | FRESH LYCHEE | LIME JUICE |
SIMPLE SYRUP

COSMOPOLITAN

VODKA | SIMPLE SYRUP | CRANBERRY JUICE
COINTREAU | LIME JUICE

LONG ISLAND ICE TEA

VODKA | WHITE RHUM | TEQUILA | GIN |
TRIPLE SEC | LIME JUICE | COKE

169

WINE BY GLASS

GLASS BOTTLE

WHITE WINE (GRAPE VARIETAL | REGION | COUNTRY)

CONCHA Y TORO “CASA SUBERCASEAUX” (Sauvignon Blanc Central Valley Chile)	99	390
DEAKIN ESTATE “ARTISIAN BLEND” (Chardonnay, Pinot Grigio South Australia Australia)	109	490
DE BORTOLI “THE ACCOMPLICE” (Chardonnay New South Wales Australia)	119	490
GATO NEGRO “SAUVIGNON BLANC” (Sauvignon Blanc Curico Valley Chile)	120	590

RED WINE

CONCHA Y TORO “CASA SUBERCASEAUX” (Cabernet Sauvignon Central Valley Chile)	99	390
DE BORTOLI “THE ACCOMPLICE” (Shiraz New South Wales Australia)	119	490
GATO NEGRO “CABERNET SAUVIGNON” (Cabernet Sauvignon Curico Valley Chile)	120	590

ROSÉ

CASTANO “HECULA” (Monastelle DO Yecla Spain)	109	490
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ROSÉ

BOTTLE

BARSALOU “LOUIS PINEL” (Cinsault Languedoc, Roussillon France)	590
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SPARKLING

BOTTLE

GREYMAN “BLANC DE BLANCS” (Chardonnay IGP Pays d’Oc France)	490
FREIXENET “CARTA NEVADA SEMI DRY” (Macabeo, Xarel-lo, Parellada CAVA SPAIN)	790
TAITTINGER “BRUT RESERVE” (Chardonnay, Pinot Noir, Pinot Meunier Champagne France)	2.290

WHITE WINE

BOTTLE

MONTAGNE NOIR (Chardonnay IGP Pays d’Oc France)	590
FINCA DE ESCONDIDA “RESERVE” (Torrantes San Juan Argentina)	590
TWIN ISLANDS (Sauvignon Blanc Marlborough New Zealand)	690
THE WINERY OF GOOD HOPE (Chenin Blanc Stellenbosch South Africa)	690
GATO NEGRO “9 LIVES RESERVA” (Sauvignon Blanc Central Valley Chile)	690
CONCHA Y TORO “TRIBU” (Viognier Mendoza Argentina)	790
ZONIN “VENTITERRE” (Moscato Veneto IGT Italy)	790
SANTA DIGNA “RESERVA” (Gewurztraminer Central Valley Chile)	790
BANFI “LE RIME” (Pinot Grigio Tuscany Italy)	890
ALMASY “121” (Grüner Veltliner Kremstal DAC Austria)	890
TRIMBACH (Sylvaner Alsace France)	990
SCHLOSS VOLLRADS “SOMMER” (Riesling Rheingau Germany)	990
PENFOLDS “KOONUGA HILLS” (Chardonnay South Australia Australia)	1.390
LOUIS JADOT “BOURGOGNE” (Aligote Burgundy France)	1.490
DOMAINE VACHERON (Sauvignon Blanc Sancerre AOC France)	1.590

RED WINE

BOTTLE

CHATEAU CAP DE FER (Merlot, Cab Sauv, Cab Franc Bordeaux Superior France)	690
CASTEL FRERES "L'ODALET" (Cabernet Sauvignon IGP Pays d'Oc France)	690
YALUMBA "Y SERIES" (Cabernet Sauvignon Barossa Valley Australia)	690
GERADE BERTRAND (Pinot Noir Languedoc IGP France)	790
MARQUES DE RISCAL "PROXIMO" (Tempranillo Rioja DOCa Spain)	790
NEDERBURG "THE WINEMASTER" (Pinotage Western Cape South Africa)	790
LAPOSTOLLE "GRAN SELECTION" (Carmenere Colchagua Valley Chile)	790
DELICATO "STONE BARN" (Zinfandel California USA)	890
BARON EDMOND ROTHSCHILD "PUNTA DE FLECHAS" (Malbec Mendoza Argentina)	890
PAUL JABOULET AÎNÉ "PARALLELE 45" (Syrah - Grenache Cotes du Rhone France)	890
HENRI BOURGEOIS "PETIT BOURGEOIS" (Cabernet Franc Loire Valley France)	890
HEINRICH (Zweigelt Burgenland Austria)	1.090
ALLAN SCOTT "SCOTT BASE" (Pinot Noir Marlborough New Zealand)	1.090
TORBRECK "WOODCUTTER" (Shiraz Barossa Valley Australia)	1.190
ORNELLAIA "LE VOLTE" (Sangiovese Merlot Toscana IGT Italy)	1.390
DUCKHORN "DECOY" (Cabernet Sauvignon Sonoma Valley USA)	1.490





SOFT DRINKS

COCA COLA	45
COCA COLA LIGHT	45
7UP LIME	45
SCHWEPPES SODA	45
SCHWEPPES TONIC	45
SCHWEPPES GINGER ALE	45
LAVIE MINERAL WATER 450ML	46
LAVIE MINERAL WATER 750ML	66
LAVIE SPARKLING WATER 450ML	56
LAVIE SPARKLING WATER 750ML	76
PERRIER SPARKLING WATER 750ML	95
TRÀ ĐÁ - ICE TEA	10

BEERS

HEINEKEN 	60
HEINEKEN 0.0 	60
HEINEKEN SILVER 	60
TIGER 	60
TIGER DRAFT 	50
STRONGBOW (GOLD APPLE) 	50
SAIGON SPECIAL - LOCAL	50
SAIGON RED - LOCAL	45
TETE - WHITE ALE LOCAL DRAFT	70
JASMINE IPA	90
SAIGON CIDER APPLE GINGER	99

Take a
Little Time
for Tea



COFFEE

ESPRESSO	40
AMERICANO	50
CAPPUCCINO	55
LATTE	55
ICE AMERICANO	60
ICE LATTE	60
BLACK COFFEE	35
VIETNAMESE CONDENSED MILK COFFEE	35

Coffee tastes best in its most natural form. Our coffee partner for Quán Bụi 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.

THE ART OF "TRA"

GREEN TEA

65

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

65

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

65

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

TRÁNG MIỆNG - DESSERTS

KEM CHUỐI, MÍT LÁ CẨM

49

Banana, jackfruit & magenta plant ice cream

BÁNH KEM SỮA CHANH DÂY

42

Cream passion fruit custard

ĐÁ ME QUÁN BỤI

49

Quán Bụi style ice tamarind drink

KEM NHÀ LÀM

80

Home made ice cream
(Please ask for flavour)

CHUỐI CHIÊN

25

Banana fritter

CHÈ TRONG NGÀY (THEO NGÀY)

49

Sweet soup of the day (Daily)

CHUỐI CHIÊN KEM DỪA

65

Banana fritter with coconut ice cream

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
Laang Saigon	22 Dang Huu Pho, Thao Dien, D2	0286 650 4344

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