

SÀIGÒN LANDING

vietnamese cuisine



Denver Restaurant Week
February 20th – March 5th
52.80 for two | 26.40 for one

First Course

Choice of:

Saigon Landing Sampler (to share)

A collection of our best: crispy rolls, stuffed chicken wings, grilled pork and tempura style soft shell crab

Grilled Chicken, Pork, or Beef Lettuce Wraps (small)

Fresh green leaf lettuce with cucumber, mint, cilantro and toasted peanuts

Second Course

Choice of:

Seafood Lemongrass

A house specialty – lobster tail, scallops, shrimp, mussels, and calamari sautéed with a vegetable medley

Grilled Lamb Chops (3 pieces)

Marinated in our five-spice seasoning and served with Vietnamese coleslaw

Vietnamese Style Marinated Steak

New York strip marinated in wine, garlic, and a blend of spices, served with a vegetable medley lo-mein

Shaken Beef

Cubes of strip loin flambéed in chardonnay, served with a salad in a sweet vinaigrette

Shrimp and Scallops in Curry Sauce

Sautéed with a vegetable medley in a yellow curry

Stuffed Quail

Stuffed with pork, shrimp, lotus seeds, vermicelli and onions, served with a vegetable medley lo-mein

Vegetable and Tofu Curry Stew

Tofu, sweet potatoes, butter squash, carrots, broccoli, onions and potatoes in a yellow curry with a touch of coconut milk

Third Course

Choice of:

Fried Bananas with Ice Cream (to share)

Tempura style with either vanilla or green tea ice cream

Crème Caramel

A smooth French style egg custard with a delicious caramel sauce