

# SÀIGÒN LANDING

vietnamese cuisine



Denver Restaurant Week  
February 20<sup>th</sup> – March 5<sup>th</sup>  
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*