

BISHOP'S STORTFORD • AUTHENTIC CUISINE



LITTLE SAIGON

03 Church Street, Bishop's Stortford, CM23 2LY
Website: littlesaigonuk.com

Vietnamese Cuisine Highlight

From the delicate, slow-simmered broths of the northern capital to the vibrant herbs and fiery spices of the central coast, and the rich sweetness of southern river deltas – Vietnamese culinary tradition is an artful harmony of five elemental flavours: sweet, salty, bitter, sour, and spicy.



The North • Hà Nội

Pure bone broths, wok-seared beef Phở, delicate steamed rolls, and charcoal-grilled Bún Chả.

The Centre • Huế

Lemongrass-spiced broths, intricate imperial heritage recipes, and pungent fresh chilli oil.

The South • Sài Gòn

Crispy crepes, broken fragrant rice with grilled pork chops, coconut curries, and slow iced drip coffee.

Little Saigon in Bishop's Stortford

I grew up in Vietnam, where food was never simply about eating. It was about love, care, and bringing people together.

My mother taught me how to cook, but more than that, she taught me to understand the goodness of the food we put on our table. Fresh herbs, vegetables, rice, broth, and carefully prepared ingredients... Vietnamese food has always been a simple, nourishing way of bringing people together.

When you grow up with that kind of food, you carry its taste with you wherever life takes you.

Living far from home, I often find myself missing Vietnam through the things I remember most: the fragrance of fresh herbs, a warm bowl of Phở, the comforting taste of a meal prepared with care. And somehow, cooking those dishes for others makes that distance feel a little smaller.

That is why I created Little Saigon in Bishop's Stortford.

I want to bring the food I grew up with to this wonderful community – food that is fresh, wholesome, and full of the flavors of home. Food that my mother would be happy to put on the family table.

Bishop's Stortford is now part of my story too. I am grateful to call this place home, and I hope that by sharing a little of my Saigon with you, I can give something back to the community I have become part of.

So, whether you are already familiar with Vietnamese food or trying it for the first time,

I hope you will come and sit at our table.

Because sometimes, a delicious meal does more than fill your stomach.

It makes you feel at home.

SHARING PLATTERS

Little Saigon platter£16.80/per
(Min 2 persons)

Prawn Summer rolls, Imperial Spring roll, Salted chilli squid & prawns, Papaya salad with prawns

Vegetable Platter (V)£14.00/per
(Min 2 persons)

Tofu summer rolls, vegetable springrolls, and crisp salad with tofu.



ROLLS & STREET SPECIALTIES

Summer Rolls (Gỏi cuốn)£8.80

Vermicelli noodles, lettuce, wrapped in rice paper, served with fish sauce.

• Tiger Prawn: £8.00 • Organic Tofu (V): £8.80

Imperial Spring Rolls (Chả giò)£9.50

Minced pork, prawn, taro, wood ear mushrooms, glass noodles, carrot, garlic, shallots, rice paper. Served with fish sauce.

Vegetable Spring Roll (Chả giò chay) (V)£8.80

Tofu, carrot, taro, wood ear mushrooms, glass noodles, shallots, rice paper. Served with fish sauce.

Garlic Glazed Chicken Wings - Saigon Style£10.80
(Cánh gà chiên mắm)

Chicken wings, Vietnamese fish sauce, garlic, sweet chilli

Grilled Quail (Chim nướng)£10.50



HANDMADE ROLLS & STREET BITES

Translucent rice paper parcels rolled fresh with sweet tiger prawns, garden herbs, and golden crispy chả giò.

SALAD

Green Papaya Salad (Gỏi đu đủ)£12.80 /£11.80

Green papaya, prawns or tofu, chilli, fish sauce, garlic

• Prawn: £12.80

• Tofu (V): £11.80

Salt & Pepper (Món rang muối) from £10.80

Seasoning, garlic, chilli

• Squid: £12.80

• Prawn: £12.80

• Tofu (V): £10.80

• Whole Sea Bass: £21.80

Prawn Crackers (Bánh phồng tôm)£4.2

Saigon Xeo Pancake (Bánh xèo) from £11.80

• Chicken & Prawn: £13.80

• Tofu (V): £11.80



Allergy info: Please tell us if you have any allergies. We handle nuts, gluten, soy, dairy & shellfish. We can't guarantee dishes are allergen-free.

Premium Beef Stone Bowl Phở thổ đá..... £24.80

TRADITIONAL PHỞ

REGIONAL NOODLE SOUP

EXTRA TOPPINGS

A bowl of Vietnamese pho soup, featuring a clear broth, rice noodles, slices of beef, and fresh herbs like basil and bean sprouts. A white ceramic spoon is placed to the left of the bowl.

A 10% service charge will be added to your final bill.

VERMICELLI DISHES (BÚN)

Bún is a vibrant symphony of textures and flavors—delicate vermicelli noodles meet fresh, aromatic herbs and crisp vegetables. Each bite reveals a harmonious balance of savory grilled meats or crispy spring rolls, bright pickles, and a splash of tangy, fragrant fish sauce. Light yet deeply satisfying, bún captures the essence of Vietnamese street food in every refreshing bowl.

Hanoi BBQ Pork.....£16.80
(Bún Chả Hà Nội)

Grilled pork patties with vermicelli noodles, fresh herbs. Served with fish sauce.

Crispy Spring Roll.....£16.80
(Bún Chả Giò)

Pork or Vegetarian Spring Roll, with vermicelli noodles, pickled vegetables, fresh herbs. Served with fish sauce.



Special Saigon (Bún Thịt Nướng & Nem)£18.80
Chargrilled pork skewers, nem patties, crispy spring roll.

Hanoi Grilled Fish (Chả Cá Lã Vọng)£18.80
Basa fillet, dill, onion, galangal, butter, in a sizzling plate.
Includes a plate of vermicelli noodles and fresh vegetables.

Lemongrass Vermicelli (Bún Sả) from £15.20
Wok-fried vegetables and toppings with vermicelli, fried shallots and fish sauce

- Beef: £17.80
- Chicken: £16.80
- Prawn: £18.80
- Tofu (V): £15.20

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* Rice ordered separately



LITTLE SAIGON SPECIAL

- **Saigon broken rice (Com Tấm Saigon)** £17.80
Chargrilled pork chop, broken rice, fried egg, scallion oil and a side of pickled radish, cucumber and tomato. Served with fish sauce.
- **Roasted Duck with Rice (Com Vịt Quay)** £16.80
Crispy skin roasted duck with jasmine rice, cucumber, spiced glaze.
- **Steamed Sea Bass with Soy Sauce (Cá hấp xì dầu)** £21.80
A whole sea bass, ginger, spring onions, soy sauce, coriander
Vegetable Dishes
- **Stir-Fried Morning Glory (Rau muống xào) (V)** £11.50
Crisp water spinach wok-tossed over high heat with fragrant garlic.
- **Stir-Fried Pak Choi and Tofu (Cải xào đậu phụ) (V)** £9.50

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SPECIAL

Lemongrass Chilli Chicken* (Gà xào sả ớt) **£14.80**

Wok-fried chicken breast with lemongrass, garlic, and fresh chilli

Beef Stew* (Bò kho) **£16.80**

Tender beef in savoury-sweet fish sauce, lemongrass, red wine, onions, carrot, potato, and tomato puree.

Shaking Beef (Bò Lúc Lắc)* **£18.80**

Wok tossed premium sirloin with garlic butter, bell peppers and oyster sauce

Coconut Curry Dish* (Cà ri nước dừa) **from £13.80**

Southern-style chicken/prawn/tofu curry with coconut milk and potato

• Chicken: **£15.80**

• Prawn: **£16.80**

• Tofu (V): **£13.80**

RICE & SIDES

Jasmine Rice **£4.00**

Egg Fried Rice **£6.00**

Seafood Fried Rice **£10.50**

Special Fried Rice **£9.80**

**GRAIN OF LIFE**

In Vietnamese culture, rice is more than food—it is the foundation of every family gathering and the essence of nourishment.

(*) Main dishes marked with an asterisk do not include rice

A 10% service charge will be added to your final bill.



DESSERTS (TRÁNG MIỆNG)

Banana Fritters (Chuối chiên kem)£7.80
Deep-fried banana with vanilla ice cream.

Coconut Ice Cream in Shells£5.80
Velvety artisan coconut ice cream served in a natural coconut shell.

ICE CREAM.....£3.5

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|-----------|-------------|------------------|
| • Vanilla | • Chocolate | • Salted Caramel |
|-----------|-------------|------------------|



TRADITIONAL VIETNAMESE PHIN COFFEE

Vietnamese brown coffee with condensed milk (ICED)£5.30
(Cà phê sữa đá)

Vietnamese drip coffee (HOT) (Cà phê phin)£5.00

SOFT DRINKS

Sparkling / still water (500ml/750ml)£3.00/4.00

Coke / diet coke / coke zero / Fanta / 7up£2.50

Juices£3.00

• Alovera • Lychee • Coconut water • Cold olong tea

NON – ALCOHOLIC DRINKS

• Homemade lemonade£6.00

TEA£3.5 per person

• Jasmine tea

• Green tea

BEERS

Saigon Beer / Hanoi Beer.....	£6.20
Tiger Beer / Asahi Beer.....	£5.50



WINE LIST

RED WINE

(Glass / Bottle - 175/750ml)

- Hillville Road Shiraz, Australian.....£6.90 / 25.00

Rich and bold, with dark fruit flavours, spice, and a smooth, smoky finish.

- Vina Carrasco Merlot, Chile.....£7.50 / 26.50

Soft and plummy with gentle tannins and a hint of vanilla oak.

WHITE WINE

(Glass / Bottle - 175/750ml)

- Pinot Grigio, Crescendo, Italy.....£6.90 / 25.00

Crisp and refreshing with citrus, pear, and a clean, dry finish.

- Vina Carrasco Sauvignon Blanc, Chile.....£7.5 / £26.50

Zesty and vibrant with tropical fruit and a grassy undertone.

- Ella's Ridge Sauvignon Blanc, New Zealand.....£38.00

Crisp and vibrant with citrus, passionfruit, and herbal notes.



SPARKLING WINE (Glass / Bottle - 175/750ml)

- Bel Canto Prosecco, Doc, Italy.....£34.00

Light and bubbly with lively citrus, green apple, and a refreshing, crisp finish.

ROSÉ (Glass / Bottle - 175/750ml)

- Crescendo White Zin Rosé, ...£7.70 / 28.00
Italy

Sweet, smooth, and packed with strawberry and honeydew charm.

- Balade Romantique Rosé, France£30.00

Delicate and floral, with fresh strawberry, raspberry, and a crisp, elegant finish.

- Peyrassol 'Les Templiers'£35.00
Organic Rosé, France

Elegant and dry with hints of peach, wild strawberry, and sun-soaked herbs.