

2 NGƯỜI A | MEAL FOR 2 A \$34.95

- Canh Chua Cá hoặc Tôm Sweet & sour fish/shrimp soup
Cá (Thịt) Kho Tộ Catfish or pork in caramelized sauce
Tôm Rang Muối Crispy shrimp with salt and pepper
Cải Chua Pickled Mustard Greens

2 NGƯỜI B | MEAL FOR 2 B \$38.95

- Lẩu Thập Cẩm Seafood, meat and vegetable soup
Cá (Thịt) Kho Tộ Catfish or pork in caramelized sauce
Tôm Rang Me Shrimp with caramelized tamarind sauce
Gà Xào Sả Ớt Stir-fried lemongrass & chilli chicken

4 NGƯỜI A | MEAL FOR 4 A \$72.95

- Canh Chua Cá hoặc Tôm Sweet & sour fish/shrimp soup
Cá (Thịt) Kho Tộ Catfish or pork in caramelized sauce
Gỏi Tôm Ngó Sen Lotus roots salad with shrimp and pork
Tôm Rang Muối Crispy shrimp with salt and pepper
Cá Chiên Mắm Gừng Fried fish fillet with ginger fish sauce

4 NGƯỜI B | MEAL FOR 4 B \$85.95

- Lẩu Thập Cẩm Seafood, meat and vegetable soup
Cá (Thịt) Kho Tộ Catfish or pork in caramelized sauce
Tôm Rang Me Shrimp with caramelized tamarind sauce
Mực Xào Khóm Squid sautéed with pineapple sauce
Nghêu Xào Lá Quế Clams with basil sauce

6 NGƯỜI A | MEAL FOR 6 A \$115.95

- Canh Chua Cá hoặc Tôm Sweet & sour fish/shrimp soup
Cá (Thịt) Kho Tộ Catfish or pork in caramelized sauce
Tôm Rang Muối Crispy shrimp with salt and pepper
Gỏi Tôm Ngó Sen Lotus roots salad with shrimp and pork
Gà Xào Sả Ớt Stir-fried lemongrass & chilli chicken
Rau Muống Xào Tỏi Water spinach sautéed with garlic

6 NGƯỜI B | MEAL FOR 6 B \$129.95

- Lẩu Thập Cẩm Seafood, meat and vegetable hot pot
Cá (Thịt) Kho Tộ Catfish or pork in caramelized sauce
Tôm Rang Me Shrimp with caramelized tamarind sauce
Bò Lúc Lắc Sautéed cubed beef over a bed of greens
Nghêu Xào Lá Quế Clams with basil sauce
Rau Muống Xào Tỏi Water spinach sautéed with garlic

Thức Uống | Beverages

- Cà Phê Đen Đá (Nóng) \$4.95
Vietnamese aromatic dark roast coffee. Individually brewed to perfection and poured over ice or enjoy hot.
- Cà Phê Sữa Đá (Nóng) 5.50
Vietnamese coffee with condensed milk
- Rau Má 5.50
Raw pennywort extract juice. A rejuvenating drink!
- Rau Má Đậu Xanh 5.95
Raw pennywort extract juice with mung bean puree
- Trà Thái 4.50
Sweet and fragrant Thai iced tea
- Sô Đa Sữa Hột Gà* 5.50
Delicious egg yolk carbonated soda drink with milk
- Sô Đa Chanh Dây 4.50
Refreshing fresh squeezed lemonade with carbonated soda
- Sô Đa Chanh 4.50
Refreshing fresh squeezed limonade with carbonated soda
- Sô Đa Chanh Muối 4.95
Salty preserved lemonade with carbonated soda
- Sô Đa Xí Muội 4.95
Salty preserved plum drink with carbonated soda
- Cam Tươi 5.50
Fresh squeezed orange juice over ice

Chè | Dessert Drinks

- Chè Sâm Bổ Lượng 5.95
Refreshing herbal drink with lotus seed, dried logans, dates, ginkgo nuts, Pearl barley and sliced seaweed
- Chè Sương Sa Hột Lựu 5.50
"Kaleidoscopic" dessert drink with mung bean, agar, red and white tapioca jelly mixed with coconut milk.
- Chè Ba Màu 5.95
Vietnamese "Rainbow" dessert drink with red bean, mung bean, green tapioca jelly and coconut milk.
- Chè Đậu Đỏ Bánh Lọt 4.95
Red bean, green tapioca jelly, and coconut milk
- Chè Sương Sáo Đậu Xanh 4.95
Grass jelly and pressed mung bean dessert drink
- Đá Me Đậu Phộng 5.95
Tamarind slushie with roasted peanuts and sesame seeds
- Cơm Rượu 3.50
Glutinous rice ball soaked in rice wine dessert drink

Sinh Tố | Fruit Smoothie

- Sầu Riêng / Bơ / Dâu / Mãng Cầu / Mít 6.50
Durian / Avocado / Strawberry / Sugar Apple / Jack fruit



SÁU CAN THO VIETNAMESE KITCHEN

8450 Garvey Ave., Suite 103
Rosemead, CA 91770
www.saucantho.com

(626) 307-8868

Nhận các loại thẻ tín dụng. All major credit cards accepted.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat.

Prices and menus are subject to change.



VIETNAMESE KITCHEN

TAKE-OUT MENU

Sau Can Tho Vietnamese Kitchen
8450 Garvey Ave., Suite 103
Rosemead, CA 91770

(626) 307-8868

KHAI VỊ | Appetizers

- Chả Giò (5) \$8.95
Crispy pork egg rolls with fresh greens
- Gỏi Cuốn (2) 5.95
Pork and shrimp spring rolls
- Cánh Gà Chiên Nước Mắm 9.95
Chicken wings with fish sauce glaze
- Cánh Gà Chiên Bơ 9.95
Crispy chicken wings with garlic butter
- Cơm Nếp Chiên 9.95
Crispy sticky rice medallions topped with scallion oil and sprinkled with crushed peanuts
- Bánh Tằm Bi 12.95
Thick rice noodle with shredded pork skin and sweet coconut cream dressing
- Bánh Xèo 17.50
Crispy crêpe with prawns, pork, mung beans and sprouts

CHÁO | Congee

- Cháo Lòng 15.95
Congee with pork innards
- Cháo Gà 12.95
Congee with shredded chicken
- Cháo Cá 12.95
Congee with steamed fish

PHỞ | Vietnamese Rice Noodle Soup

- Phở Đặc Biệt 14.95
Special combination beef rice noodle soup
- Phở Tái 12.95
Rice noodle with rare sliced beef
- Phở Bò Viên 12.95
Rice noodle with beef balls
- Phở Gà 13.95
Rice noodle with shredded chicken

BÚN NƯỚC | Vermicelli Soup

- Bún Nước Lèo** 16.50
Fish, shrimp, squid, roasted pork in savory fermented fish
- Bún Bò Huế** 14.95
Hue region style spicy beef thick noodle soup
- Bún Riêu Ốc** 14.95
Minced crab meat and sea snail in tomato noodle soup

MÌ / HỦ TIẾU | Rice or Egg Noodle Soup

- Hủ Tiếu Mỹ Tho** 15.95
Ground pork and seafood with clear tapioca noodle
- Mì Hoàn Thánh Xá Xíu** 14.95
BBQ pork and pork wonton egg noodle soup
- Mì/Hủ Tiếu Thập Cẩm** 14.95
Combination pork, seafood and vegetables

BÚN | Dry Vermicelli

- Bún Bò (Thịt) Xào** 13.95
Stir-fried sliced beef or pork over rice noodle
- Bún Bò (Thịt) Nướng Chả Giò** 13.95
Char-grilled beef or pork and egg rolls rice vermicelli
- Bún Tôm Nướng Chả Giò** 14.95
Char-grilled prawns and crispy egg rolls rice vermicelli

MÌ / HỦ TIẾU XÀO | Noodle Stir-Fry

- Phở Ấp Cháo Đặc Biệt** 15.95
Pan-fried rice noodle with mixed meat & vegetable medley
- Mì Xào Dòn (Mềm) Đặc Biệt** 15.95
Crispy or soft egg noodle stir fried with meat & vegetable
- Hủ Tiếu Xào Hải Vị** 15.95
Stir-fried rice noodle with combination seafood

CƠM ĐĨA | Rice Platters

- Cơm Đò Bò Lúc Lắc** 15.50
Wok-seared cubeb beef over red or steam rice
- Cơm Cá (Thịt) Kho Tộ** 13.95
Caramelized braised catfish or pork
- Cơm Bì Sườn Chà** 13.95
Pork chop, shredded pork skin and meatloaf
- Cơm Gà Xào Sả Ớt** 13.95
Spicy lemongrass chicken
- Cơm Chiên Dương Châu** 12.95
Yang-chow style combination fried rice
- Cơm Chiên Tôm** 13.95
Shrimp and mixed vegetable fried rice
- Cơm Chiên Gà Cá Mặn** 14.95
Combination chicken and cured salted fish fried rice

GỎI | Salads

- Gỏi Gà Đi Bộ** 19.95
Free-range chicken salad with crunchy banana blossom and fragrant herbs.
- Gỏi Gà Xé Phay** 18.95
Shredded chicken salad with coriander, basil, cabbage, onions and fried shallots
- Gỏi Sứa Tôm Thịt Ngó Sen** 19.95
Lotus root salad with pork, shrimp, jellyfish and herbs
- Gỏi Đu Đủ Tôm Thịt** 18.95
Papaya salad tossed with shrimp and pork
- Gỏi Xoài Mực Nướng** 19.95
Mango salad tossed with grilled squid and fresh herbs

LẨU | Hot Pot

- Lẩu Canh Chua Cá Bông Lau** (S) 21.95 (L) 34.95
Vietnamese sweet sour soup with catfish, taro roots, tomato, okra, pineapple, celery and beansprouts.
- Lẩu Mắm Và Rau** (S) 38.95 (L) 69.95
Vietnamese salty fish and eggplant hot pot. Serve with vermicelli noodles and a medley of fresh greens
- Lẩu Thái** (S) 29.95 (L) 59.95
Seafood medley in spicy lemongrass Thai style hot pot. Serve with fresh vegetables and vermicelli noodles
- Lẩu Cá Miền Tây** (S) 29.95 (L) 59.95
Southern style spicy fish and bamboo shoot hot pot. Serve with vermicelli noodles
- Lẩu Dê Nấu Chao** (S) 34.95 (L) 65.95
Tender goat with fermented bean curd hot pot. Served with mixed greens and blanched egg noodles
- Lẩu Dê Bát Bửu** (S) 34.95 (L) 65.95
Tender goat meat hot pot with eight herbal spices. Served with mixed greens and blanched egg noodles

RAU CẢI | Vegetables

- Rau Muống Xào Tỏi** 14.95
Water spinach stir-fried with garlic
- Rau Muống Xào Chao** 14.95
Water spinach stir-fried with fermented bean curd
- Rau Muống Xào Mắm Ruốc** 14.95
Stir-fried water spinach with fermented shrimp paste

GÀ | Poultry

- Gà Xào Sả Ớt** 13.95
Spicy chicken stir-fried with lemongrass and chilli
- Gà Xào gừng Hành** 13.95
Chicken stir-fried with julienne ginger and dice onions

HEO | Pork

- Thịt Heo Kho Tộ** 13.95
Pork braised in sweet and salty caramelized sauce
- Thịt Heo Xào Mắm Ruốc** 15.95
Pork stir-fried with fermented shrimp sauce. Bold flavors!

BÒ | Beef

- Bò Tái Chanh*** 17.95
Rare sliced beef carpaccio salad, dressed with tangy vinaigrette. Served with fermented anchovy dipping sauce
- Bò Lúc Lắc** 18.95
Sizzling wok-seared marinated beef cube on a bed of leafy green watercress. Served with salt, pepper and lime dip
- Bò Nướng Lá Lốt** 19.95
Grilled beef rolled in betel leaves on a bed of rice vermicelli. Served with fresh greens and special dipping sauce
- Bò Xào Lăn** 18.95
Beef sautéed in coconut curry sauce and tapioca noodles. Served with sesame crackers for scooping

DAC BIET | Sau's Specials

- Nai Lúc Lắc** 23.95
Sizzling wok-seared marinated venison cube on a bed of vinaigrette salad. Served with salt, pepper and lime dip
- Sườn Dê Nướng Chao** 24.95
Goat spare ribs lathered with special marinade and grilled over open flame. Served with fermented soybean dip
- Lươn Bằm Xúc Bánh Đa** 22.95
Minced eel seasoned with lemongrass, wood ears and water chestnut served with sesame crackers for scooping
- Ếch Chiên Bơ** 18.95
Crispy frog legs with garlic butter seasoning
- Chim Cúc Quay Bơ (2)** 14.00
Crispy battered fried quails with garlic butter seasonings
- Chim Cúc Roti (2)** 14.00
Vietnamese style roasted quail

Xào Sả Ớt

Choice of meat stir-fried with aromatic lemongrass, chilli, onion, bell peppers and topped with fresh paddy herbs and crushed peanuts

- Nai \$24.95
- Dê 24.95
- Cá Sấu 24.95
- Lươn 21.95
- Ếch 18.95

Xào Lăn

Choice of meat sautéed in coconut curry sauce, tapioca noodles and wood-ear mushrooms. Served with sesame crackers for scooping

- Nai \$26.95
- Dê 26.95
- Cá Sấu 26.95
- Lươn 23.95
- Ếch 21.95

MỰC | Squid

- Mực Rang Muối** 13.95
Crispy calamari tossed with salt and pepper seasoning
- Mực Xào Khóm** 14.95
Squid stir-fired with sweet savoury pineapples sauce
- Mực Xào Mắm Ruốc** 14.95
Squid sautéed with fermented shrimp paste

Nghêu Sò Ốc Hên | Mollusks

- Nghêu Xào Lá Quế** 14.95
Manila clams sautéed with Thai basil and chilli peppers
- Ốc Len Xào Dừa** 14.95
Spiral snail sautéed in sweet coconut sauce
- Ốc Hương Rang Lá Quế** 13.95
Crispy whelk sea snail tossed with basil and chilli peppers

TÔM CUA | Crustaceans

- Tôm Rang Muối hoặc Me** 14.95
Crispy shell-on prawns tossed with salt and pepper seasoning or sautéed with sweet and sour tamarind sauce
- Cua Lột Chiên Bơ** 6.50 each
Crispy soft-shell crab, with garlic butter seasoning. A minimum of two per order

CÁ ĐÚT LÒ | Famous Baked Fish

- Cá Đút Lò Hậu Giang** Market Price
Sáu Can Tho famous baked catfish. This "roll your own spring roll" entrée is made to be share amongst two or more persons.
- Condiments include: Plate of fresh lettuce leaves and a variety of fragrant herbs, crunchy cucumber slices and bean sprout, julienne pickled carrot and daikon, soft rice vermicelli, rice paper to wrap and our unique House Special tamarind sauce to dip.*
- * Baked to order, approx. 30-45 minutes. Pre-orders are highly recommended.*

CÁ | Fish

- Cá Bông Lau Kho Tộ** \$15.95
Catfish poached in caramelized thick sauce
- Cá Kèo Kho Tộ** 16.95
Mud skipper braised in caramelized thick sauce
- Cá Kèo Chiên Giòn Mắm Me** 16.95
Fried Goby fish, served with tamarind dipping sauce
- Cá Lưỡi Trâu Sốt Lá Quế** Market Price
Crispy Rex Sole dressed with fragrant sweet basil sauce