

# ĐỒ NHẬU

Small plates - ideal for sharing.  
(We recommend 5-6 plates between two people).

## Bread & Oil (ve) 4.5

Toasted aPollen sourdough with homemade fermented chilli oil.

## Shack Dumplings 8

Handmade dumplings with pork, leeks & water chestnut with a fermented chilli & soy vinaigrette.

## Goi Cuon - Summer Rolls 8.2 / 7.5 (ve)

Rice paper, vermicelli, salad, Asian herbs, crispy shallots, coriander and a choice of **King Prawn** OR **Avocado (ve)** served with homemade peanut butter sauce, chilli oil, crushed pistachios.

## Halloumi Chien 9.4

Golden slices of halloumi fries, holy guacamole, tamarind and red pepper sauce.

## Heo Quay 8.7

Roast pork belly with crackling, Vietnamese spices, chilli & lime sauce.

## Muc Chien 8.9

Crispy squid, 7 spices, chilli oil, green chilli sauce.

## Vegan Muc Chien (ve) 8.5

Crispy oyster mushrooms, 7 spices, fresh chillies, spicy lime puree, chilli oil.

## Crab Taco 10.5

Whole crispy soft-shell crab, corn tortilla, holy guacamole, pickled carrot, apple & mango slaw, coriander, fresh chillies, chilli oil, mayo, garlic aioli.

## Vegan Taco (ve) 7.1

Plantbased crispy chickaan, aromatic cauliflower, corn tortilla, holy guacamole, pickled carrot, apple & mango slaw, fresh coriander, chilli oil, tamarind and red pepper sauce.

## Thit Cuu Nuong 10.8

Grilled aromatic lamb chops, green chilli sauce, crushed pistachios, chilli oil.

## Canh Ga 7.8

Crispy wings, spicy lime puree, chilli oil.

## Tom Rang Muoi 10

Aromatic salt & pepper shell-on tiger prawns, green chilli sauce, chilli oil.

## Bong Cai Trang Chien (ve) 7.3

Asian-inspired aromatic cauliflower, holy guacamole, tamarind sauce, red pepper sauce.

## Cha Gio 6.5 (ve) / with pork 7

Traditional deep-fried spring rolls with a filling of glass noodles, mushrooms, mixed vegetables with tamarind sauce.

## Ca Tim (ve) 7.4

Crispy aubergine, chilli oil, spicy lime puree, peanut butter sauce OR red pepper sauce.

## Bong Cai Xanh Nuong (ve) 7.6

Charred tenderstem broccoli, chilli oil, homemade peanut butter OR red pepper sauce.



# PHỞ

Vietnam's renowned culinary delight, Pho, entails simmering a blend of chicken and beef bones along with Vietnamese spices for twelve hours to craft the quintessential aromatic broth. This flavorful broth is then combined with flat rice noodles, beansprouts, and garnished with an assortment of Asian herbs, fresh chilies, and a squeeze of lime.

## Pho Bo 15.8

Saigon style pho served with slices of rare topside & braised fatty shin beef.

## Pho Ga 13.9

Saigon style pho with chargrilled lemongrass chicken thigh. Choice of plantbased OR meat broth.

## Pho Hai San 15.5

King prawns, squid, fish balls. Choice of plantbased OR meat broth.

## Pho Chay (ve) 13

Plantbased broth, fried tofu, mushrooms, charred tenderstem broccoli.

## Pho Remix 17.5

A bit of all of the above!

# CƠM / BÚN

Steamed jasmine rice (CƠM) or traditional rice vermicelli noodles (BÚN), topped with a choice of Vietnamese traditional BBQ meats & fresh greens, pickled veg, apple & mango slaw, cucumber, onions, Asian herbs, crispy shallots and fresh chillies.

**Chicken** Rice 12.8 / Noodles 13.4  
Lemongrass & garlic marinated chargrilled chicken thigh, chilli & lime sauce.

**Belly Pork** Rice 14.7 / Noodles 15.3  
Roast pork belly with crackling, Vietnamese spices, chilli & lime sauce.

**Beef** Rice 14.3 / Noodles 14.9  
Medium rare garlic-soy infused beef bavette steak, chilli & lime sauce.

**Surf & Turf** Rice 17.9 / Noodles 18.5  
Shell-on tiger prawns & medium rare garlic-soy infused beef bavette steak, chilli & lime sauce.

**Crispy Duck** Rice 15.8 / Noodles 16.4  
Vietnamese roast duck, with homemade sriracha jam, chilli & lime sauce.

**Cauliflower (ve)** Rice 12 / Noodles 12.6  
Aromatic cauliflower, holy guacamole, tamarind and red pepper sauce.

**Lamb** Rice 16.9 / Noodles 17.5  
Grilled aromatic lamb chops, pistachios, chilli oil, chilli & lime sauce.

**Sea Bass** Rice 18.3 / Noodles 18.9  
Pan-fried sea bass fillet & charred sesame-marinated tenderstem broccoli, Vietnamese tomato salsa, chilli & lime sauce.

**Spring Roll Noodles**  
Pork 13.7 / Vegan (ve) 12.6  
Vermicelli noodles & deep-fried spring rolls with a filling of glass noodles, mushrooms, mixed vegetables, tamarind sauce.

**Shack Rice** 18  
A bed of steamed jasmine rice, loaded up with medium rare beef bavette steak, chargrilled chicken thigh, crispy shallots, fresh chillies, spring onions, spicy sriracha, sriracha mayo, tamarind sauce.

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# VIỆT FRIES

A Vietnamese take on loaded fries - best shared!

## Shack Fries 19.8

Loaded with medium rare beef bavette steak, chargrilled chicken thigh, crispy shallots, fresh chillies, spring onions, spicy sriracha, sriracha mayo, tamarind sauce.

## Heo Fries 18.5

Roasted pork belly with crackling, chargrilled chicken thigh, crispy shallots, fresh chillies, spring onions, spicy sriracha, sriracha mayo, tamarind sauce.

## Quack Fries 17.5

Crispy roast duck, spring onions, crispy shallots, fresh chillies, homemade sriracha jam, sriracha mayo, tamarind sauce.

## Peanut Butter Chicken Fries 15.5

Chargrilled chicken thigh, crispy shallots, spring onions, fresh chillies, crushed pistachios, homemade peanut butter & spicy sriracha sauce.

## Vegan Chickaan Peanut Butter Fries (ve) 15.5

Plantbased crispy chickaan, crispy shallots, spring onions, fresh chillies, crushed pistachios, homemade peanut butter & spicy sriracha sauce.

## Buddha Fries (ve) 16

Crispy tofu, aromatic cauliflower, mushrooms on 7 seasoned fries, with crispy shallots, fresh chillies, spring onions, spicy sriracha, tamarind and red pepper sauce.

## Halal Fries 21

Loaded with aromatic lamb chops, chargrilled chicken thigh, crispy shallots, fresh chillies, spring onions, spicy sriracha, sriracha mayo, tamarind sauce.

# BURGERS

Our twist on the essential classic, all served in a brioche bun with fries **OR** upgrade to Sweet potato fries for +£2.

## Lemongrass Chicken Burger 13.5

Lemongrass & garlic marinated chargrilled chicken thigh, spicy sriracha, salad, sriracha mayo.

## Peanut Butter Chicken Burger 14.5

Chargrilled chicken thigh, spicy sriracha, salad, homemade peanut butter sauce.

## Cow Burger 15.5

Medium rare garlic-soy infused beef steak, salad, spicy sriracha, sriracha mayo.

## Quack Burger 16.5

Crispy duck, salad, sriracha jam, sriracha mayo.

## Veganese Burger (ve) 12

Crispy tofu, holy guacamole, salad, spicy sriracha, red pepper sauce (in a vegan brioche bun).

## Vegan Chickaan Burger (ve) 14.5

Plantbased crispy chickaan, holy guacamole, salad, spicy sriracha, homemade peanut butter (in a vegan brioche bun).

# GỎI XA LÁT

Traditional Vietnamese salad, packed with fresh crispy leaf mix, home-pickled carrots and apple & mango slaw.

## Goi Tom Ga 13.2

Chargrilled chicken thigh, king prawns, chilli & lime sauce.

## Xa Lat Vit 15.2

Crispy roast duck, homemade sriracha jam, chilli & lime sauce.

## Xa Lat Bo 13.7

Medium rare garlic-soy infused beef bavette steak, chilli & lime sauce.

## Xa Lat Chay (ve) 11.2

Crispy tofu, mushrooms, charred sesame-marinated tenderstem broccoli, vegan vinaigrette, red pepper sauce.

# SIDES

Steamed Jasmine Rice (ve) 3.7

Vermicelli Rice Noodles (ve) 4

Fries (ve) 4.5

Sweet Potato Fries (ve) 6

Viet Salad (ve available) 4

# ADD-ONS

Enhance your main dish with our add-ons (**not available** to order separately or with **PHỞ**).

Lemongrass & garlic marinated chargrilled chicken thigh 5

Medium rare garlic-soy infused beef bavette steak 7

Vietnamese Roast Duck 8

Fried Tofu (ve) 4

Fried Egg 2

# ĐỒ NGỌT

The sweet stuff - Desserts!

## Golden Bao (ve available) 7

Deep fried bao bun filled with your choice of ice cream, condensed milk, crushed pistachios.

## Agar Mango Pudding (ve available) 5.8

with ice cream, crisp tuile, condensed milk, pistachios.

## Lemongrass Mango Cheesecake 6.8

Deconstructed mango compote infused with lemongrass, served with cream cheese mousse and a white chocolate peanut butter crumble.

## Cheshire Farm Ice Cream (ve available)

ask your server or see our specials board for available flavours.

Single Scoop 3.2

Double Scoop 5.3

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# COCKTAILS



## SHORT

**The Oasis \*SIGNATURE\*** 10  
Vodka, Lemon, Elderflower, Passion Fruit, Lychee, Berries.

**Hanoi Hannah** 12  
Buffalo Trace, Malvern Bitters, Chilli.

**Spicy Margarita** 11  
Chilli-infused Tequila, Cointreau, Lime, Passion Fruit, Cherry.

**Mezcal Margarita** 13  
Mezcal, Cointreau, Lime.

## LONG

**Ho Chi Mama \*SIGNATURE\*** 12.5  
Mount Gay Rum, Passion Fruit, Almond, Pineapple, Bitters, Chilli, Kraken.

**5\* Motel** 10  
Mount Gay Rum, Coconut, Mango, Ginger.

**Saigon Sunrise** 10  
Mango Vodka, Passion Fruit, Pineapple.

**Vietnamese Jardin** 15  
Mezcal, Rhubarb Liqueur, Bitters.

## MARTINIS

**The Ex \*SIGNATURE\*** 10  
White Rum, Mango, Ginger, Chilli.

**Pistachio Martini** 10.5  
Pistachio Ice Cream, Vodka, Baileys, Orgeat.

**Vietspresso** 11  
Vodka, Vietnamese Coffee, Almond.

**Lychee Rose** 12.5  
Pink Gin, Lychee, Vermouth, Rose Petals.

## MOCKTAILS

**Saigon Tropical \*SIGNATURE\*** 5  
Passion Fruit, Pineapple, Mango.

**Viet Shack Ice Tea** 5  
Oolong Tea, Passion Fruit, Mint, Citrus.

**No Viet O** 5  
Elderflower, Ginger, Mint, Lime.

**Virgin Cherry Mojito** 5  
Morello Cherry, Lime, Apple, Mint.

**Nosey Rosie** 5  
Pineapple, Cranberry, Lychee.

## CLASSICS

\*AN ARRAY OF CLASSICS AVAILABLE UPON REQUEST - ASK OUR TEAM\*

**Negroni** 10  
Campari, Gin, Vermouth, Burnt Orange.

**Porn Star Martini** 11  
Vanilla Vodka, Passion Fruit, Prosecco.

**Mojito** 10  
White Rum, Lime, Mint.

**French Martini** 11  
Vanilla Vodka, Chambord, Pineapple.

**Classic Margarita** 10  
Tequila, Cointreau, Lime, Pink Salt.

**Daiquiri** 10  
White Rum, Citrus, Strawberry/Passion Fruit.



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# WINE

	125ml	175ml	250ml	Bottle
<b>WHITE</b>				
Verdejo ESP	4.5	6	8	23
Pinot Grigio ITA	5	6.5	9	26
Sauvignon Blanc Marlborough NZ	6	8	10.6	30
<b>RED</b>				
Tempranillo ESP	4.5	6	8	23
Trivento Private Reserve Malbec ARG	-	-	-	32
Barossa Ink Shiraz AUS	-	-	-	35
<b>ROSE</b>				
Pinot Grigio Blush ITA	5	6.5	9	26
Fleurs de Prairie Cotes De Provence FRA	-	-	-	40
<b>SPARKLING</b>				
Prosecco ITA	7.5	-	-	40

# BEER+CIDER

<b>Hanoi "The North"</b> 4.9% Pale Lager. Malty & Crisp.	330ml	5.5
<b>Saigon "The South"</b> 4.9% Lager. Malt, Citrus & Caramel.	330ml	5.5
<b>Saigon Special</b> 4.9% Pilsner. Fragrant Hops. Matches perfectly with spicy food	330ml	5.7
<b>Erdinger Alkoholfrei</b> <0.5% Wheat Beer	500ml	5.5
<b>Saigon Cider</b> 4.9% Apple & Ginger	330ml	5.7

# SOFT



<b>HipPop</b> Ginger & Yuzu Kombucha	330ml	3.9
<b>HipPop</b> Pink Grapefruit Living Soda	330ml	3.9
<b>HipPop</b> Ginger & Turmeric Living Soda	330ml	3.9
Coca-Cola	330ml	4.2
Diet Coke / Coke Zero Sugar	330ml	3.9
Sprite Zero Sugar	330ml	3.9
Appletiser	275ml	4.3
Soursop (Guanabana)	300ml	4.2
Ginger Beer	330ml	3
Coconut Water	330ml	3.5
Still / Sparkling Water	330ml	3

# MOCKTAILS

<b>Saigon Tropical *SIGNATURE*</b> Passion Fruit, Pineapple, Mango.	5
<b>Viet Shack Ice Tea</b> Oolong Tea, Passion Fruit, Mint, Citrus.	5
<b>No Viet O</b> Elderflower, Ginger, Mint, Lime.	5
<b>Virgin Cherry Mojito</b> Morello Cherry, Lime, Apple, Mint.	5
<b>Nosey Rosie</b> Pineapple, Lychee, Cranberry.	5

# HOT

<b>Vietnamese Coffee</b> Traditional slow-drip filter coffee, with/without ice.	
Black (ve)	2.9
White - with condensed milk	3.6
Vegan (ve) - with condensed coconut milk	3.6
<b>Tea Pots</b>	
Oolong, Ti Kuan Yin - light, sweet, toasted	3.5
Thai Nguyen, Vietnam - clean, grassy, green	3.5
Chamomile Flower	3.5



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