



2 Days In Saigon (Part 1) – Where We Ate

Description

My wife and I, were in Saigon for a wedding dinner. We decided to stay for 2 nights, mostly to eat, shop, and switch off.

This is Part 1 – covering how we got in, where we stayed, and everything we ate. Part 2 covers shopping, the old buildings, and everything else.

Getting in – the e-arrival and fast track

First thing to note. Since 15 April, everyone arriving in Vietnam has to complete an e-arrival form before landing. The process is straightforward. I got mine done in under 5 minutes.

The banner features the Vietnam Immigration Department logo at the top left. The text reads: "Vietnam Immigration Department", "COMPLETE YOUR PRE-ARRIVAL INFORMATION", and the URL "https://prearrival.immigration.gov.vn". A large QR code is centered on the banner with the instruction "SCAN HERE FOR DECLARATION". Below the QR code, it says "SAVE TIME AT IMMIGRATION USE QR CODE TO ENTER". The bottom section of the banner shows a flowchart of the digital process: "Fill Passenger & Trip Information" (with a screenshot of a form), "Select language" and "Choose 'Create & Submit' form", and "Must screenshot and Save for immigration" (with a screenshot of a confirmation message). A small QR code is also visible at the bottom left of the banner.

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If you forgot to do it before flying, there's a banner with the QR code along the travelator on the way to immigration. URL is prearrival.immigration.gov.vn. Don't forget to screenshot the confirmation.

I also bought the Klook fast track service before flying. It cost about SGD 32 per person.

The way it works - once you land, head towards immigration and look for the counter with a blue signboard. That blue signboard is also the meeting point for the fast track service. They cordon off three immigration counters just for fast track holders, which cuts the waiting time. My total wait was about 20 minutes. Could have been quicker if not for the lady at the counter taking her time with each passport.

There are three tiers of service:

1. Basic fast track - just to clear immigration faster
2. Add-on for someone to collect your baggage (I did not see the need)
3. Private transfer to your hotel - this is what I went for, included in my SGD 32 per person

The transfer person WhatsApped me the day before, telling me to head to column number 9 once I exit. My name was already pasted on a piece of paper there. Easy to spot.

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The Klook name papers at column 9. Just look for your name and wait.

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The pickup area outside is busy. The fast track private transfer cut through all of this for us. Grab is also straightforward, so it's really up to you.

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The car was clean. Even had a small Buddha figurine on the dashboard.

A side note while you're in the arrival area there's a TASECO kiosk just before the international transfer signage that handles SIM cards, currency exchange and tourist information. We did not use it as we sorted ours before flying, but handy to know if you didn't.

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The TASECO kiosk near international transfer. One-stop for SIM, money changer and tourist info.

Where we stayed â?? Hotel Indigo Saigon

The drive from the airport took about 30 minutes.

The lobby has a retro-inspired design with black and gold trimmings. Our room was a decent size with a rain shower. The colour scheme and fittings reminded me of Nyonya-style designs.

Complimentary snacks, coffee and drinks come with the room. Staff refill it daily.

If you can, request a high floor unit. The view from up there is pleasant and you avoid looking into other peopleâ??s rooms.

Location-wise it is a good spot. Plenty of hotels nearby, and once you come downstairs and turn left, there are spa places (the decent kind, not sleazy) and lots of food. Felt like a Japanese enclave too â?? quite a few Japanese restaurants around.

Food â?? what we ate

Quan Bui (first dinner)

We chanced upon this one. The interior is more done-up than I expected â?? industrial style with a metal mezzanine, a long bar lined with bottles, and a TripAdvisor recognition plaque on one of the columns.



The view from our table. Colourful lanterns at the entrance facing a small lane.

The menu is extensive and oddly has Korean words in it, so I'm not sure how authentic it is. But the ratings are good.

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The menu cover. Branded as Enriching Vietnamese Food Culture.

We ordered peppercorn stir-fried beef and spare rib soup. The fried chicken wing was sold out. I also got a Vietnamese iced coffee.

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Vietnamese iced coffee. Layered and fragrant.

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The peppercorn beef. More onion than beef.

My wife said the dishes taste like Thai food. The beef was not as spicy as I expected â?? slightly sweet. The soup was a bit sour, which made it appetising. They gave more onion than beef (LOL) but the onion was sweet and well-cooked, not raw.

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The spare rib soup. Clear broth, sour and appetising.

Total bill: about 500,000 dong (around SGD 25).

Pho Vietnam (supper)

A 1.5 km cab ride from the hotel. We came here mainly because they're open until 3 AM.

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The shopfront. Yellow neon sign, easy to spot at night.

The menu is photo-heavy and prices everything clearly in dong.

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PHỞ VIỆT NAM MENU

84 Hồ Tùng Mậu, P. Sài Gòn

<p>1. PHỞ THỐI ĐÁ C1  105.000Đ BẮP HOA /Special pho in hot stone bowl C1 / Beef shank</p> <p>2. PHỞ THỐI ĐÁ C2 105.000Đ BẮP HOA, NẠM /Special pho in hot stone bowl C2 Mix of beef shank and well done flank</p> <p>3. PHỞ THỐI ĐÁ C3 105.000Đ BẮP HOA, NẠM, BÒ VIÊN /Special pho in hot stone bowl C3 Mix of beef shank, well done flank, and beef balls</p> <p>4. PHỞ THỐI ĐÁ C4 105.000Đ BẮP HOA, NẠM, SƯỜN BÒ /Special pho in hot stone bowl C4 Mix of beef shank, well done flank, and beef ribs</p> <p>5. PHỞ THỐI ĐÁ C5  105.000Đ BẮP HOA, NẠM, ĐUÔI, SƯỜN BÒ Special pho in hot stone bowl C5 Mix of beef shank, well done flank, oxtail and beef ribs</p> <p>PHỞ BÒ WAGYU ÚC / Australian wagyu raw beef</p> <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>160.000Đ </p> <p>6. PHỞ THỐI ĐÁ C6 BÒ WAGYU Wagyu Beef Pho in hot stone bowl</p> </div> <div style="text-align: center;">  <p>135.000Đ </p> <p>7. PHỞ THỐI ĐÁ C7-BÒ WAGYU + NẠM, ĐUÔI, SƯỜN Wagyu Beef, well done flank, oxtail beef ribs in hot stone bowl</p> </div> </div>	<div style="text-align: center;">  <p>90.000Đ</p> <p>10. PHỞ BẮP HOA  Beef shank pho</p> </div> <div style="text-align: center;">  <p>90.000Đ</p> <p>11. PHỞ ĐUÔI Oxtail Pho</p> </div> <div style="text-align: center;">  <p>90.000Đ</p> <p>12. PHỞ SƯỜN BÒ Beef ribs pho</p> </div> <div style="text-align: center;">  <p>90.000Đ</p> <p>13. TỖ ĐẶC (Bắp hoa, nạm, đuôi, Full bowl pho) Mix of beef shank, well done flank, oxtail and beef ribs</p> <p style="color: green; font-size: 2em;">CH</p> <p>Small bowl</p> </div>
<div style="text-align: center;">  <p>125.000Đ</p> <p>8. PHỞ TÁI WAGYU Wagyu raw beef Pho</p> </div> <div style="text-align: center;">  <p>105.000Đ</p> <p>9. PHỞ ĐÁY ĐỦ WAGYU Bò Wagyu, nạm, đuôi, sườn bò Australia Wagyu raw beef, well done flank, oxtail & beef ribs</p> </div>	<div style="text-align: center;">  <p>75.000Đ</p> <p>20. Chén bắp hoa Beef Shank</p> </div> <div style="text-align: center;">  <p>75.000Đ</p> <p>21. Chén đuôi Oxtail</p> </div>
	<div style="text-align: center;">  <p>55.000Đ</p> <p>25. Chén thịt tái Raw beef</p> </div> <div style="text-align: center;">  <p>55.000Đ</p> <p>26. Chén nạm Well done flank</p> </div>
	<div style="text-align: center;">  <p>10.000Đ</p> <p>30. Phở thêm Small bowl of noodle (without soup)</p> </div> <div style="text-align: center;">  <p>10.000Đ</p> <p>31. Phở lèo Noodle & soup (with)</p> </div>

The menu. Every dish has a photo and a price. No guessing.

We ordered the wagyu meat hotpot. The wagyu costs more but we decided to go for the best.

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How it arrives. Hot stone bowl of broth, raw wagyu, herbs and lime on the side.

You dunk the meat, pho and garnishes into the very hot broth and let it cook in front of you.

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After the dunk. Pho noodles cook in the broth and pick up the flavour.

The soup is very flavourful. Some may find it salty but I loved it. You can taste that the soup has been cooked with bones for hours. The pho has a nice chew. Beef quality was good.

Most patrons here are tourists, so the price is on the higher side. But the place is clean, staff speak English, and the food is good. Worth coming.

Address: 84 Há»? TÃ¹ng Máºu, Báº¿n NghÃ© Ward, District 1, HCMC

Banh Mi 362 (breakfast)

A chain. There are several outlets and the one we went to is about a 1 km walk from our hotel. Cash only â?? take note.

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The shopfront.

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CÁC MÓN MẶN / Non-vegetarian items

- | | | | |
|---|--|----|---|
| 1 | 
BÁNH MÌ ỐP LÁ
Pate + Mayo + Fried Eggs
48.000 đ | 7 | 
BÁNH MÌ THỊT CHẢ
CHẢ GIÒ THÙ
Pate + Mayo + Mixed Ham
57.000 đ |
| 2 | 
BÁNH MÌ PATE BƠ
Pate + Mayo
49.000 đ | 8 | 
BÁNH MÌ XIU MAI
Pate + Meat Ball
57.000 đ |
| 3 | 
BÁNH MÌ CÁ HỘP
Mayo + Sardine in Tomato Sauce
53.000 đ | 9 | 
BÁNH MÌ THỊT CUỘN
Pate + Mayo + Rolled Pork
59.000 đ |
| 4 | 
BÁNH MÌ OMELETE
Pate + Mayo + Eggs + Ham + Onion + Tomato
53.000 đ | 10 | 
BÁNH MÌ 362
Pate + Mayo + Slice of fried egg + ham + meat floss
59.000 đ |
| 5 | 
BÁNH MÌ GÀ
Pate + Mayo + Chicken
53.000 đ | 11 | 
BÁNH MÌ BÒ
Pate + Mayo + Beef
64.000 đ |
| 6 | 
BÁNH MÌ CHẢ BÔNG
Pate + Mayo + Meat Floss
53.000 đ | | |

CÁC MÓN CHAY / Vegetarian items

- | | | | |
|----|---|----|---|
| 12 | 
BÁNH MÌ PHÔ MAI
Mayo + Fromage
53.000 đ | 14 | 
BÁNH MÌ XIU MAI CHAY
Mayo + Vegetarian balls
59.000 đ |
|----|---|----|---|

BÁNH MÌ QUE / Breadsticks

- | | |
|---|--|
|  | BÁNH MÌ QUE PATE BƠ
Pate + Mayo + Chilli sauce
29.000 đ |
|  | BÁNH MÌ QUE CHẢ BÔNG
Pate + Mayo + Chilli sauce + Meat floss
31.000 đ |
|  | BÁNH MÌ QUE PHÔ MAI
Pate + Mayo + Chilli sauce + Fromage
31.000 đ |
|  | BÁNH MÌ QUE ĐẶC BIỆT
Pate + Mayo + Fromage + Meat floss + Chilli sauce
31.000 đ |

	CÁ MÒI TRUYỀN THÔNG / SIZZLING SARDINE IN TOMATO SAUCE Sizzling Sardine, Fried egg, Pate, Salad served with Banh Mi
	BÒ NÊ / SIZZLING BEEF Beef, Fried egg, Pate, Salad served with Banh Mi

THÀNH PHẦN / TOPPING






Thành phần có thể khác BĂNH MÌ
The topping can vary de BĂNH MÌ you choose

Hãy cho chúng tôi biết bạn không muốn có gì trong BĂNH MÌ của bạn
Please let us know which ingredients you do not want to have in your BĂNH MÌ

-  Đồ chua Pickles
-  Đu đủ leo Cucumber
-  Ngò Cilantro
-  Ớt Chilli

MÓN THÊM / Extra

Bạn có muốn làm gì khác biệt không?
Would you like to specialise?

-  Chả / Hầm 13.000 đ / 4 Slices
-  Chả bông Meat Floss 13.000 đ
-  Xiu mai Meat Ball 13.000 đ / 1 Pc
-  Bà / Chay 13.000 đ / 1 Portion (Hot)
-  Trứng Benedict 13.000 đ / 1 Egg

The menu. 14 sandwich options plus deconstructed sets.

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Two-storey layout with seating upstairs. Air-conditioned.

You can order the regular baguette or the deconstructed version like I did â?? BÃ² NÃ© (Sizzling Beef) at 95,000 dong, which comes with toasty bread, a hot pan with eggs and beef, and vegetables on the side. I had their signature coconut coffee with ice.

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The BÃ² NÃ© set. Sizzling beef and egg in the pan, baguette in the basket, side salad, and the coconut coffee.

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Tear the baguette, spread on the pate, scoop in the beef and egg.

The bread is crispy and flaky on the outside, fluffy on the inside. Very appetising breakfast.

Address: 25 Trá°şn Cao VÃçn, Ä•akao Ward, District 1, HCMC

NUC Kitchen and Bar (early lunch)

This is a hidden gem. A house converted into a restaurant, tucked into a cul-de-sac.

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The exterior. Easy to walk past if you don't know it's here.

The menu is not very long but covers the basics.

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"Uc Uc"

TEA (hot/cold)	TEA MOCKTAIL 90
Jasmine Tea	Into The Wild Jasmine, Tropical Mix, Butterfly Tea
Artichoke	Salted Kumquat Jasmine, Salted Kumquat
Green Tea	
Huyền Liên Shan, Lôi Hoa Shan	
Oolong Tea	
Đông Phương Mỹ Nhân, Lục Xuân Oolong, Hôm Xuân Oolong, Đợi Hằng Bào, Khuyết Lan Oolong	

60 for 1 people
120 for group

MOCKTAIL 90	DETOX 120
Tropical Calling Apple, Holy Basil	Orange Glow Orange Carrot Cumin
Pinecumber Pineapple, Lime, Cucumber Syrup	Green Space Celery Green Apple Cucumber Cayenne Pepper
	Red Velvet Beetroot Green Apple

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DISH OF THE DAY

SPAGHETTI WITH
BEEF SATE SAUCE

*Grilled striploin, spaghetti, sate sauce,
Pecorino cheese, pickled Roxburgh figs*

15

*
All prices are quoted in ,000 VND
Exclusive of 8% service charge and 8% VAT
Tất cả giá được niêm yết bằng ,000 VND
Giá trên chưa bao gồm 8% phí dịch vụ và 8% thuế "VAT"

n̄c

DISH OF THE DAY

CHICKEN WONTON 130

Chicken wonton, chicken broth, spring onion, chive

*
All prices are quoted in ,000 VND
Exclusive of 8% service charge and 8% VAT
Tất cả giá được niêm yết bằng ,000 VND
Giá trên chưa bao gồm 8% phí dịch vụ và 8% thuế "VAT"

"Măm Măm"

DAYTIME

NOODLE

Pho, beef brisket, onion, spring
Phở nước, bò nạm, hành tây, hành
Pho, chicken broth, chicken mea
onions, scallions, lime leaves
Phở gà, nước dùng gà, thịt gà, hành
hành lá, lá chanh
Clam pasta, garlic butter sauce, t
parsley, pecorino cheese
Mì Vành, sốt bơ tỏi, trứng cá ch
lô mai Pecorino
Pasta, shrimp bisque, sea
so cheese
Mì, sốt tôm, dầu tỏi, ph
Sate sauce, onion, scall
under, sesame dressing
Vịt heo, sốt sả tỏi, xả lách
hành lá, ngò ri, sốt giảm m
Noodle, baby bok choy
duck breast, sate
chip, nước dùng vịt, ức vịt

All prices are
Exclusive of 8% s
Tất cả giá được
Giá trên chưa bao gồm

The menu and dish-of-the-day cards. Prices are exclusive of 8% service charge and 8% VAT.

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Eclectic interior. Polaroid wall on one side, signed scribbles under the staircase.

We ordered the chicken wonton, the homemade noodles with duck, salted kumquat, and another traditional Vietnamese coffee. We also added their pancake for dessert.

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Salted kumquat on the left. Vietnamese iced coffee on the right.

The salted kumquat is very nice â?? refreshing, salty, and Instagram-friendly. The coffee is fragrant.

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The homemade noodles with duck. Sliced duck breast, baby bok choy, fried shallots.

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The chicken wonton. Skin a bit thick for my liking.

The food is okay overall. Tastes like glorified Chinese food. The wonton skin was a bit too thick for my liking. The homemade noodles are fine. The duck meat was plump and juicy.

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The pancake for dessert. Fresh strawberries, mulberries and homemade yogurt.

The pancake was the bright spot â?? fresh berries, light yogurt, simple and good.

Total bill after service charge and VAT: 700,000 dong. Not a must-try. You can come if you are free.

Anan Saigon (dinner)

I made a reservation for this one. Anan Saigon is a Michelin-listed restaurant at #89 on a street in District 1. You wouldnâ??t know it from the outside â?? the entrance is right next to a row of wet market stalls and umbrella vendors.

Inside is a different story. The bar area has their house-brand Phá»? Gin on display, alongside a Tatler Best 2025 plaque and two Michelin Guide books.

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The bar area. Phá»? Gin on the counter, Tatler and Michelin credentials on display.

The menu is titled â??EAT EATâ?• â?? recommended dishes are highlighted in gold boxes. Prices are in â??000 VND plus service charge and VAT.

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THỨC ĂN

EAT EAT

Recommended Dishes Highlighted in Gold Boxes

SPECIALS / ĐẶC BIỆT

Small individual tastings. May require longer preparation time

FOIE GRAS SPRING ROLL – 295
Foie gras, pork, herbs, mango brulee

LE PETIT BÁNH MÌ – 295
Sea urchin pate, wagyu beef, air baguette and pickles

SALMON WAFFLE TART – 365
Vietnamese bánh nhúng waffle tart, smoked salmon, chili dill cream, salmon roe

SALADS & ROLLS / GỎI & CUỐN

DUCK & BANANA BLOSSOM SALAD – 295
Gỏi vịt, Mekong duck, banana blossom, cabbage, ginger nước chấm sauce

YELLOWTAIL FISH CEVICHE – 295
Marinated yellowtail, cucumber, fish sauce, lime, lotus chips

SEAFOOD SPRING ROLL – 295
Crispy spring roll with crab, shrimp & pork, fresh herbs, nước chấm sauce

MINI BANH MI / BÁNH MÌ NHỎ

WAGYU BEEF – 305
Beef short rib, bavette flank beef, pâté, tomato, pickled vegetables

GRILLED PORK – 295
Caramel lemongrass pork, pâté, pickles, nuoc cham sauce

FOIE GRAS & DUCK – 325
Grilled duck breast, foie gras, pâté, pickled vegetables, hoisin sauce

RICE & VEG / CƠM & RAU CỦ

CRAB FRIED RICE – 325
Camau crab, shrimp, lập xương sausage, lotus seed, garlic, egg

VEGETARIAN THỊT KHO – 295
Braised cultivated mushroom, tofu, young coconut, vegan fish sauce caramel, steamed jasmine rice

BÁNH XÈO TACOS – 185 per piece
Inspired by the savory crepe from Huế

SHRIMP & PORK
Grilled Mekong prawn, pork belly, peanut sauce

BÒ KHO BEEF
Grilled beef flank, stir-fry minced beef, five-spice

YELLOWFIN TUNA
Marinated local tuna, cucumber, mango, herbs

SMALL PLATES / ĂN CHƠI

CAO LẦU NOODLE – 295
Hoi an noodle, prawn, pork belly, mint, mustard greens, egg

GRILLED BONE MARROW – 295
Beef bone marrow, smoke salmon roe, herb salad, butter bánh mì

ĐÀ LẠT STREET STYLE DUCK PIZZA – 295
Duck confit, mozzarella, tamarind & hoisin sauce, grilled rice paper

MAIN DISHES / MÓN CHÍNH

GIANT RIVER PRAWN – 625
Grilled giant river prawn, young coconut noodle, prawn head sauce, pomelo salad

HÀ NỘI TURMERIC FISH – 525
Black cod marinated in turmeric, bún noodle with mắm tôm, dill sauce

PIGEON & STICKY RICE – 525
Grilled pigeon breast, xôi turmeric sticky rice, Phú Quốc pepper sauce

CƠM TẤM SÀI GÒN – 525
Caramel chestnut pork, fried egg, chả trứng meatloaf, pickled salad, jasmine rice

DESSERTS / TRÁNG MIỆNG

FISH SAUCE ICE CREAM – 335
Coconut ice cream, fish sauce caramel, Nước Mắm Perfume, serve in young coconut

CHOCOLATE & VIET COFFEE TART – 295
Chocolate coffee ganache, coconut jelly, red berry sauce

GINGER CRÈME BRÛLÉE – 295
Ginger caramel sauce, tropical fruits

BANANA SOUFFLÉ – 335
Banana, peanut butter, toffee
Requires 20 Mins to Prepare

The menu. Recommended dishes highlighted in gold boxes.

The portions are small. The upside is you get to order and try more things. The downside is the price per item can be steep.

We started with the Foie Gras & Duck Mini Banh Mi (325k) — two pieces of crispy baguette topped with seared foie gras. You can't really go wrong with foie gras.

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The Foie Gras & Duck Mini Banh Mi. Seared foie gras on crispy baguette.

We also had the Duck & Banana Blossom Salad (295k) ??? sliced duck breast with shredded cabbage, herbs, peanuts and a crispy rice paper cracker on top.

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The Duck & Banana Blossom Salad. Good portion for a salad.

For mains we had their Wagyu Beef Mini Banh Mi (305k) and the CÆ;m Táºm SÃ i GÃ²n (525k) â?? their take on grilled pork broken rice. Both looked impressive on the plate but tasted fairly normal to me.

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The CÆjm Táºm SÃ i GÃ²n. Grilled pork with gold flakes, soft egg, sesame cracker.
Looked better than it tasted.

What really stood out was the dessert â?? Fish Sauce Ice Cream (335k), served in a halved young coconut with caviar on top. It came with a miniature bottle of Anan Saigonâ??s own NÆ°á»?c Máºm Umami Perfume on the side. That was the best item of the night.

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The fish sauce ice cream in young coconut. The mini NÆ°á»?c Má°m Perfume bottle comes with it. Best dish of the night.

Total damage: about SGD 100. Worth checking out if you are ready to splurge a bit.

4Pâ??s Pizza (late supper)

We were still in the mood for more food. There is an outlet very near the hotel, so we ordered room service instead of going down. The pizza was good â?? chewy dough, tasty spicy beef. Recommend.

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A Taste of Saigon (last lunch)

On our last morning before flying home, we decided to visit this place called A Taste of Saigon. It's a typical Vietnamese restaurant - the kind of setup you see everywhere - but the Google rating was 4.9, so we wanted to give it a try.

The location is central. If you are in the key shopping area, it's about a 5-minute walk. But the entrance is in a back lane of a very rundown building. You have to walk through a dark alleyway full of motorbikes before you find the shop.

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The motorbike alleyway you walk through to reach the restaurant. Do not be alarmed.

Do not be alarmed if you reach the address and don't see the shopfront along the main road. Keep walking through and you'll find it behind.

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The shopfront at the end of the alley. Wooden facade, green doors, lanterns and a red A Taste of Saigon sign. Address is 42/6b.

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The interior. Lanterns and woven hats along the mezzanine railing. Casual and tourist-friendly.

We ordered the pho and the dry vermicelli with grilled pork spring roll â?? standard Vietnamese fare.

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The spread. Beef pho, fresh herbs, grilled spring rolls on banana leaf.

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The dry vermicelli with grilled pork and spring roll. Dunk the noodles into the cold fish sauce
â?? sour sauce, hot ingredients. Good food for a hot afternoon.

The dry vermicelli is the kind where you dunk the noodles into a refreshing cold fish sauce. The sauce is sour but the accompanying ingredients are hot. We loved it.

The pho broth was plain compared to the Pho Vietnam wagyu we had on the first night. Still comfort food, but we preferred the beef.

For coffee I had the famous egg coffee, and my wife had the salted coffee. Both were pretty good.

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The egg coffee. Creamy foam layer on top, darker coffee underneath.

When we went through the Google reviews, most of them were from foreigners. When we were there most of the tables were also occupied by tourists. We were a bit apprehensive â?? is it a tourist trap? But the quality was actually pretty good.

Food: 4.5/5 â?? if youâ??re in the area and you want something convenient with good, consistent Vietnamese fare, an extensive menu and good service, come and check it out.

That covers the food. In **Part 2**, Iâ??ll go through where we shopped, the old buildings worth exploring, the nightlife scene, and my overall thoughts on Saigon after a 15-year gap.

If you enjoyed this, you may also like my [6-hour layover in Hong Kong](#) for another quick eat-and-go-style trip, or the longer [12-day Aomori & Hokkaido self-drive series](#).

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Author

kevinyeo

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