

Oc Saigon Menu

Address : 3435 Belt Line Rd, Garland, TX 75044, United States

Phone : +1 469-988-8668

Opening times : 05:00 PM - 12:00 AM

Tom

M Sống Sốt Thái

Mỳ Xào

My Xao Gion Thập Cẩm	US\$17.99
Xào Bò	US\$16.50
Xào Hải Sản	US\$16.50
Xào Thập Cẩm	US\$17.99
Cơm Chiên Dương Châu	US\$15.99

Bào Ngư

Xào Bơ	US\$17.90
Grilled With Spicy Sauce	
Grilled With Scallion Oil	
Cháo Bào Ngư	
Tom Rang Hongkong	US\$16.99

Com, Rice Dishes

Cơm Gà Rô T	US\$1.00
Cơm Bò Lúc Lắc	US\$1.00

Tôm Hùm

Roasted With Salt

Xào Gừng

Xão Me

Ốc Cà Na

Xào Bơ	US\$20.99
Stir-Fried With Tamarind Sauce	US\$20.99
Stir-Fried With Lemongrass And Chilli	US\$20.99
Roasted Tomlinia Fraussenii With Salt	US\$20.99

Nghêu

Stir-Fried With Butter And Garlic	US\$18.99
Steamed In Thai Style	US\$18.99
Cháo Nghêu	US\$18.99
Số Đíệp Chiến Trung Cut	US\$18.99

Ốc Bươu

Ốc Đêu Nhồi Thịt	US\$18.90
Hướng Muối Ớt	US\$18.90
Hấp Thái	US\$18.90
Hấp Sả	US\$18.90

Sò Đíệp

Xào Bơ	US\$17.99
Nướng Muối Ớt	US\$17.99
Nướng Mỡ Hành	US\$17.99
Hào Nướng Phomai	US\$19.99

Chem Chép

Nướng Pho Mai	US\$17.99
Nướng Muối Ớt	

Nướng Mỡ Hành

US\$17.99

US\$17.99

Hào

Grilled With Quail Eggs	US\$19.99
Grilled With Spicy Sauce	US\$18.99
Grilled With Scallion Oil	US\$18.99

Ốc Xà Cừ

Xào Rau Muống Ly	US\$19.99
Xào Trứng Muối	US\$19.99
Stir-Fried With Lemongrass And Chilli	US\$19.99

Liquor

Remy Martin Cognac	US\$90.00
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Soju

Nguyên Bản	US\$15.00
Apple	US\$15.00
Strawberry	US\$15.00
Peach	US\$15.00
Lychee	US\$15.00

Món Gỏi

Gỏi Chân Gà Rút Xương	US\$19.99
Gỏi Bắp Bồ	US\$18.99
Gỏi Xoài	US\$18.99
Vietnamese Papaya Salad	US\$18.99
Vietnamese Chicken Salad	US\$18.99

Chim Cút

Chim Cút Hương	US\$17.99
Chim Cút Bơ Tỏi	US\$17.99

Chicken

Sun Gà Chiên Mắm	US\$19.99
Chân Gà Nướng Muối Ớt	US\$13.99
Cà Lên Mâm	US\$49.99
Chim Cút Rô Ti	US\$17.99

Mov Mol

Tom Phích Bột	US\$16.99
Cơm Thịt Nướng	
Pork Intestines Salad	US\$19.99
Bao Tử Hầm Tiêu	US\$27.99
Ốc Tỏi Nướng Muối Ớt	US\$23.99

Khai V, Appetizer

Mực Chiên Giòn	US\$14.50
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Đặc Biệt

Nem Lui	US\$16.99
Bánh Cạnh Của B	US\$16.99

Càng Cua

Rang Muối
Rang Me
Xào Bơ
Hap Sa

Ech

Chien Bo

Xào Trứng Muối

Nướng Muối Ớt

Cháo Éch Singapore

Tôm Hùm, Lobster

Rang Muối

Mon Go

Gỏi Chân Gà Rút Xương

Vietnamese Beef Shank Salad

Gỏi Xoài

Gỏi Đu Đủ

US\$18.00

Vietnamese Chicken Salad

Ốc Whelk Canada

Xào Trứng Muối

US\$17.99

Grilled With Spicy Sauce

US\$17.99

Nướng Mỡ Hành

US\$17.99

Hấp Thái

US\$17.99

Steamed With Lemongrass And Lime Leaves

US\$17.99

Others

Fried With Butter And Garlic

US\$20.90

Stir-Fried With Lemongrass And Chilli

US\$20.90

Xào Trứng Muối

US\$20.99

Cháo Éch Singapore

US\$21.99

Nướng Muối Ớt

Nestled in the heart of Garland, Texas, **Oc Saigon** at 3435 Belt Line Rd offers a vibrant taste of Vietnamese coastal cuisine with a Texas twist. The **Oc Saigon Menu** is a delightful fusion of ocean-fresh seafood, aromatic herbs, and bold sauces that instantly transport diners to the lively street food scene of Saigon. Every dish tells a story-crafted with care, bursting with flavor, and served with a warm smile. Whether you're a seafood enthusiast or someone simply seeking authentic Vietnamese comfort food, this menu promises a culinary experience that's both adventurous and deeply satisfying.

One of the most talked-about highlights on the **Oc Saigon Menu** is the Tom Sng St Tháï-raw shrimp dressed in a zesty Thai-style sauce. The dish is a harmony of heat, tang, and sweetness, where the freshness of the shrimp meets the punch of lime, chili, and fish sauce. It's a must-try for anyone who appreciates the thrill of fresh seafood with a spicy kick. For something heartier, the noodle selections are equally impressive. The M Xào Giòn Thp Cm (crispy mixed fried noodles) is a beautiful blend of textures-crispy golden noodles topped with a savory mix of shrimp, squid, and vegetables in a silky sauce. The M Xào Bò and M Xào Hi Sn offer equally indulgent variations, each capturing the essence of Vietnamese stir-fry tradition.

If rice is your comfort zone, Oc Saigon doesn't disappoint. The Cm Chiên Dng Châú (Yangzhou fried rice) is colorful and aromatic, filled with bits of shrimp, sausage, and egg-every bite balanced with the right amount of flavor and texture. The Cm Gà Rô T (roasted chicken rice) showcases perfectly marinated chicken with a golden crisp skin, while the Cm Bò Lúc Lc (shaking beef rice) is tender, juicy, and rich with a black pepper sauce that perfectly complements the fluffy jasmine rice. Each rice dish is hearty, comforting, and prepared with an attention to detail that elevates simple ingredients into something truly special.

Seafood lovers will be drawn to Oc Saigon's abalone dishes-an elegant treat on the **Oc Saigon Menu**. The Bào Ng Xào B (abalone sautéed with butter) offers a melt-in-your-mouth experience, while the Grilled Abalone with Spicy Sauce adds a bold, fiery layer of flavor for those who enjoy a little heat. The Grilled Abalone with Scallion Oil brings a fragrant, smoky aroma that perfectly enhances the delicate taste of the shellfish. For a more comforting option, the Cháo Bào Ng (abalone porridge) is silky, soothing, and ideal for cooler evenings or when you want something light yet luxurious.

And then there's the star of the show-the lobster. Oc Saigon's Tôm Hùm dishes are pure indulgence. Whether you choose it Roasted with Salt, Sautéed with Ginger, or Xào Me (stir-fried with tamarind sauce), each preparation highlights the natural sweetness and succulence of the lobster. The tamarind version, in particular, balances sweet, sour, and savory in a way that's irresistible. Pair it with a cold beer, and you've got the perfect Vietnamese seafood feast.

Every dish on the **Oc Saigon Menu** feels like a celebration of the sea-fresh, flavorful, and deeply rooted in Vietnamese culinary tradition. The portions are generous, the presentation is inviting, and the flavors are authentic without compromise. Whether you're dining with friends or discovering Vietnamese cuisine for the first time, Oc Saigon offers a menu that's not just food-it's an experience. From the first bite to the last, it captures the essence of Saigon's street-side charm and delivers it right here in Garland, Texas.