



Tour Name

Saigon Street Food by Night

Tour City

Ho Chi Minh City

Tour Snapshot

Saigon. A true culinary master. Legend, in fact. Get right down to the soul of this beast of a food city and spend three hours eating like a local. It may seem like non-stop culinary decadence because that's just what it is. And you're gonna love it.

Highlights

- Eat your way through Saigon (aka Ho Chi Minh City) the way locals do
- Indulge in the dishes that have made Southern Vietnamese cuisine famous
- Mingle with locals over Saigonese coffee and street beer
- Experience Saigon's history and multi-culturalism through its food
- Explore hidden alleys and get off the beaten track to see Saigon in a way few tourists do
- See Saigon as the sun goes down and reveals a vibrant (and delicious) night scene

Inclusions: Local English-speaking guide, all food and drink samples indicated in the itinerary such as chao muc (squid soup/porridge), xa xiu (Cantonese barbecued pork or duck), bo la lot (barbecued minced beef), fried rice flour cake with egg, and deep-fried tofu with lemongrass or salted egg yolk with green chili, one coffee or tea, one beer or soft drink with peanuts or rice crackers

Exclusions: Items of a personal nature, additional food and drinks, tips / gratuities for local guide.

Schedule details

- Duration: 3 - 3.5 hours
- Meeting point:
Ho Chi Minh City Fine Arts Museum, 97A Pho Duc Chinh Street, District 1.
- Find the exact meeting point with what3words: [///until.writings.insurance](https://www.what3words.com/#!/until.writings.insurance)
- Starting time: 5.00 PM
- Ending point:
De Tham street, Co Giang, District 1.

Full Itinerary

We all know Vietnam is an absolute legend when it comes to street food, and if you want to make the most of your time (and stomach space), you'll want to head out with an in-the-know local to pick out the best of the best of Saigon's street food. Put your eating pants on and follow us!

Our Saigon food tour kicks off with some authentic local appetizers such as chao muc (a dry squid porridge) and xa xui (Cantonese barbecued pork). Learn how Chinese food has been integrated into Vietnamese cuisine as you inhale the spicy flavours of the street stalls and watch local life unfold before your eyes in the heart of Saigon.

Our immersion into local life continues as we make our way to the corner of Nguyen Cong Tru and Calmette for a unique street food called banh bo banh tieu, which recalls memories of many Saigoneses' childhoods.

This spot is also a good place to learn about Calmette and Yersin, the two disciples of Pasteur who greatly contributed to the

health health system in Vietnam. The Pasteur Institute in Saigon is the first one outside of France, and was set up by Calmette, and the one in Nha Trang was started by Yersin – who was also the founder of the University of Medicine of Hanoi and discovered the bacteria that causes Black Death. This is why these three names are among the last remaining French names in HCMC.

On the way to our next food stop, we will pass by Chua Ba Thien Hau, which means the Goddess of the Sea. This former Chinese community house honours Chinese immigration to Saigon through the different periods of Cantonese, Teochew and Hakka.

It wouldn't be a true local experience without enjoying coffee the way Saigonese coffee aficionados do on a daily basis. We'll head to a popular local gem of Saigon to enjoy a cup. We'll show you the local style of taking your coffee and you'll feel right at home!

Next up on our Saigon food adventure is another one of the city's iconic street food dishes: bo cuon mo chai (barbecued beef meatballs) and fried rice flour cake with egg. These dishes are some of the most popular and preferred dishes by southerners, and you can find them everywhere, from street stalls to fancy restaurants. What makes them so beloved is that the ingredients are so strikingly simple, yet the tastes and flavours are truly unforgettable (we promise).

We'll cap off our Saigon street food tour with, what else, street beer! At this street beer stall, we'll outfit you with a cold Saigon beer with peanuts and rice crackers and taste some deep-fried tofu with lemongrass or salted egg yolk with green chili. This is a great chance to mingle with locals – not a bad way to end the evening is it?!

We've reached the end, but your local guide is happy to provide tips for exploring the area further or assist you in getting a taxi back to your accommodation.

Additional information

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Exclusions: Items of a personal nature, additional food and drinks, tips / gratuities for local guide.

Dress standard: Light and comfortable clothing is recommended

Your Trip: For your Urban Adventure you will be in a small group of a maximum of 12 people.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your

voucher.

Closure of sites: Please note that this tour visits independent, family-owned businesses whose operating schedules and menus may change. Therefore, street food venues and local dishes often vary; your local guide will make any final adjustments on the spot.

Child Policy: Children between the ages of 6 and 11 inclusively are permitted on this tour at the rate listed above. Please select 'child' above when booking. Children below the age of 6 are not permitted on this tour.

Dietary Notes

Please inform your local guide about any food allergies you may have. Unfortunately, we cannot cater to vegetarians or vegan travelers.

Local contact

Office phone number: +84 (0) 909 904 100

Email address: info@hochiminhcityurbanadventures.com