

# VIỆT NAM

## STARTERS

### LOADED PRAWN CRACKERS 3.00

Sriracha, hoi sin, coriander, spring and crispy onions

### CRISPY SPRING ROLLS : CHẢ GIÒ

With butter lettuce to wrap and a dipping sauce

- PORK & VEG with nước chấm 5.50
- CHICKPEA & VEG with soy chấm (vg) 5.00

### STEAMED BAO BUNS : BAO MI

With pickled veggies, edamame pâté, mayo, cucumber, chilli and coriander

- BRAISED BEEF BRISKET 6.00
- OYSTER MUSHROOM (ve) 5.50

### WINGS

Crispy wings, with a sticky soy and ginger caramel

- CHICKEN WINGS 6.00
- CAULI WINGS (ve) 5.00

## SOUP

### PHỞ NOODLE SOUP

With spring onions, chilli and coriander in a fragrant broth

- SLOW BRAISED BEEF BRISKET (gf) 10.50
- RARE STEAK (gf) 10.50
- MARINATED TOFU & ASIAN GREENS (ve) 9.50

## NOODS

### PORK BÚN CHẢ 10.50

Noodle bowl with grilled pork patty, pork spring roll, fresh herbs, pickled veggies and a nước chấm sauce

### PANKO AUBERGINE BÚN CHAY (vg) 9.50

Noodle bowl with panko aubergine, veggie spring roll, fresh herbs, pickled veggies and a soy chấm sauce

### TURMERIC, SPRING ONION & DILL FISH (gf) 10.50

Served with bún noodles, pickled veggies and a nước chấm sauce

## RICE

### COCONUT, LEMONGRASS & GINGER CURRY

With steamed jasmine rice, cucumber, coriander and pickled veggies

- CHICKEN (gf) 10.50
- SQUASH AND CRISPY CAULI (ve) 9.50

### SHAKING BEEF 13.50

Marinated beef fillet with a watercress, tomato, pickled red onion salad and steamed jasmine rice

## SALAD

### VIET SALAD

Vietnom's shredded veggie and herb salad with a sweet and sour dressing

- SATE CHICKEN (gf) 7.5
- MAGGI & BLACK PEPPER TOFU PUFFS (ve) 7.00
- TURMERIC FISH (gf) 7.5

## SIDES

### NOM FRIES 4.00

- Herb mayo, chilli and lemongrass, pickled veggies, spring and crispy onions and coriander (vg)

- Hoi sin, sriracha, pickled veggies, spring and crispy onions and coriander (ve)

### STEAMED JASMINE RICE 3.00

With maggi seasoning and crispy shallots (ve)

## BANH MI CLUB

Bánh Mi baguette with pickled veggies, pâté, mayo, cucumber, chilli and coriander



- TRADITIONAL PORK 8.00
- BRAISED BEEF BRISKET 8.00
- OYSTER MUSHROOM (ve) 7.50
- PANKO TOFU (ve) 7.50



TUESDAY - SUNDAY 12pm - 4pm

## DESSERTS

### CHOCOLATE MOUSSE 5.00

With a peanut praline (gf) (n)

### LIME & LEMONGRASS POSSET 5.00

Mango purée and coconut (gf)

### VIETNAMESE AFFOGATO 4.50

Condensed milk ice cream topped with a shot of espresso (gf) (vegan alternative available)

### SEASONAL SORBET (gf) (ve) 3.00

#### ALLERGENS

All of our dishes are made fresh daily. Not all ingredients are listed so please let your server know if you have any allergies. Nuts are used in the kitchen so we cannot guarantee nut free.

(vg) - Vegetarian (ve) - Vegan (gf) - Gluten free (n) - Nuts