

ROLLS **Nem Thịt Hà Nội** 6.50
Fried Hanoi style spring rolls.
Marinated mince pork, mushrooms,
vermicelli noodles & Vietnamese spices

Nem Chay Hà Nội 6.00
Fried Hanoi style spring rolls.
Tofu, mushrooms, vermicelli noodles
& Vietnamese spices (v)

Nem Cuốn Tươi 6.00
Fresh soft rice paper spring rolls
Egg, vermicelli noodle with mango,
salad & fresh herbs (v)

SALADS **Gỏi Xoài** 7.00
Spicy mango & pomegranate
salad (v & ve)

Nộm Su Hào 7.00
Kohlrabi Vietnamese
salad (v & ve)

Gỏi Xoài Với Tôm 8.50
Spicy mango & pomegranate salad
on prawn crackers with king prawns

VEGETABLES **Rau Xào Theo Mùa** 5.50
Seasonal stir-fried vegetables
with garlic, ginger & shallots (v & ve)

RICE **Com Trắng** 2.50
Fragrant jasmine steamed rice (v & ve)

Com Chiên Tỏi 5.00
Garlic fried rice with egg (v)

VEGETARIAN **Phở Xào Hành Nấm Hương** 13.50
Stir-fried rice noodles with pak choy,
Vietnamese mushrooms in a garlic,
ginger & soya sauce (v & ve)

Đậu phụ kho nấm hương 13.50
Braised tofu with fragrant mushroom,
lemon grass, ginger & coconut
(v & ve)

Đậu Phụ Sốt Cà Chua 13.50
Braised Tofu in a tomato sauce
with spring onions & fresh dill
(v & ve)

**SHELLFISH/
FISH** **Tôm Sốt Cà Chua** 16.50
king prawns in a braised tomato sauce
with spring onions & dill

Cá Sốt Nước Me 16.50
Pan fried cod in a tamarind &
caramelised onion sauce

Chả Cá Lã Vọng 17.00
Grilled fish with turmeric, galangal,
dill, fresh herbs & served with rice
noodles in a sweet-n-sour sauce
with peanuts

MEAT **Bún Chả Hà Nội** 17.00
An authentic Hanoi style dish with
caramelised pork meatballs & BBQ pork
belly served with rice noodles & fresh
herbs

Bò Kho Bánh Mì 17.50
Mekong style stewed beef with
Vietnamese herbs, lemon grass, ginger,
star anises, garlic & chili. Served with a
bread roll

Bún Bò Nam Bộ 17.50
A traditional Southern Vietnamese
noodle dish with stir-fried beef,
beansprouts, salad & a sweet-n-
sour sauce with roasted peanuts

PHỞ HÀ NỘI 14.00
Traditional Hanoi noodle soup with beef
ONLY ON SUNDAY 11.00—15.00
(The perfect hangover cure)