

# Appetisers

**Crispy Spring Rolls with Pork and Prawns (3 pcs) 8.9**

*Served with mixed herbs, lettuce to wrap and dipping sauce.*

**Vegetarian Crispy Spring Rolls (4 pcs) 8.6**

*Served with mixed herbs, lettuce to wrap and dipping sauce.*

**Fresh Summer Rolls with Prawns (2 pcs) 8.6**

*Rice paper rolls with prawns, egg, rice vermicelli, salad and served with peanut hoisin sauce.*

## Garlic and chilli:

Prawns **12.5**      Squid **11.9**

Tofu **9.6**      Seabass **15.4**

Soft Shell Crab (2 pcs) **15.4**

**Vietnamese Rare Beef Salad 14.9**

*Sliced rare beef cured in lemon juice, complemented by fresh red onions, mixed herbs, roasted peanuts & prawn crackers.*

## **Green Papaya Salad**

*Shredded papaya mixed with carrots, herbs, roasted peanuts and your choice of:*

Chicken or Prawns **11.5**

Tofu **10.5**

**Vietnamese Sticky Wings 10.5**

*Crispy chicken wings with caramelised fish sauce, garlic and sugar marinade.*

**Grilled Tamarind King Prawns 12.9**

**Vietnamese Spicy Sticky Ribs 10.9**

**Grilled Whole Aubergine 9.4**

*Topped with garlic and onion sauce.*

**Vietnamese Crepe :** *Served with herbs, dipping sauce and lettuce to wrap.*

Chicken and Prawns **12.9**

Tofu and Mushroom **11.9**

## **Aromatic Crispy Duck**

*Served with pancakes, spring onions, cucumber and plum sauce.*

Quarter **14.8**

Half **27.6**

**Aromatic Mixed Vegetables 12.9**

*Stir fried mixed veg & eggs, served with pancakes, spring onions, cucumber and plum sauce.*

Please notify us if you are allergic to any ingredients prior to placing your order  
Full allergen information is available upon request from a member of staff

# Pho Noodle Soup



Vietnamese noodle soup with rice noodles, simmered beef broth, your choice of toppings and served with fresh herbs to garnish your pho with:

Pho with Shredded Chicken	15.5
Pho with Well-done Beef Brisket	15.5
Pho with Sliced Beef Steak	16.9
Pho with a mix of Sliced Beef, Beef Brisket and shredded Chicken	16.4
Pho with Prawns	16.4
Pho with Tofu and Enoki Mushrooms	15.5

## (Bún) Vermicelli noodle salad

Soft vermicelli rice noodles with crispy lettuce, crunchy carrot, mooli and a sprinkle of fresh herbs. Served with a hot topping of your choice, garnished with roasted peanuts and fried shallots.

<b>Bún Chargrilled Pork:</b> <i>grilled pork slices served with warm broth &amp; a crispy spring roll.</i>	<b>16.9</b>
<b>Bún Spring Rolls</b> (Crispy Spring Rolls with Pork and Prawns)	<b>15.9</b>
<b>Bún Vegetarian Spring Rolls</b>	<b>15.5</b>
<b>Bún Lemongrass and chili with:</b>	
Chicken	<b>15.5</b>
Beef	<b>15.9</b>
Prawns	<b>16.4</b>
Tofu	<b>15.2</b>
Mixed: Chicken, Beef & Prawns	<b>16.9</b>

## Bún Huế Noodle Soup

Spicy noodle soup with rice vermicelli and simmered beef broth infused with lemongrass and chilli paste.

<b>Bún Huế' with Shredded Chicken</b>	<b>15.5</b>
<b>Bún Huế' with Well-done Beef Brisket</b>	<b>15.5</b>
<b>Bún Huế' with Sliced Beef Steak</b>	<b>16.9</b>
<b>Bún Huế' with a mix of Sliced Beef, Beef Brisket and Shredded Chicken</b>	<b>16.4</b>
<b>Bún Huế' with Prawns</b>	<b>16.4</b>
<b>Bún Huế' with Tofu and Enoki Mushrooms</b>	<b>15.5</b>

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# Mains

## King Oyster Mushroom and Pak Choi with:

Chicken	13.5
Beef	13.9
Prawn	14.9
Tofu	12.9

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## Spicy Chili Bean Sauce with:

Chicken	12.9
Beef	13.5
Prawn	14.9
Tofu	12.5

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## Vietnamese Yellow Curry with Coconut Milk:

Chicken	12.9
Beef	13.5
Prawn	14.9
Tofu	12.5

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## Lemongrass and Chilli with:

Chicken	12.9
Beef	13.5
Prawn	14.9
Tofu	12.5

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## Black Bean Sauce with:

Chicken	12.9
Beef	13.5
Prawn	14.9
Tofu and Aubergine	12.5

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## Meat

### Mongolian Lamb or Duck Fillet 17.4

*Well seasoned for 24 hours, cooked till medium rare then sliced and drizzled with a savoury black pepper sauce.*

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### Wok fried Beef with Spring onions 14.9

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### Vietnamese Shaking Beef 14.9

*Wok-fried cubes of marinated beef, sliced onions and mushroom.*

## Seafood

### Crispy Whole Sea Bream 20.5

*Served with mango fish sauce and mixed salads.*

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### Steamed Whole Sea Bass with Ginger and Spring Onions 21.9

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### Crispy Soft Shell Crab 16.4

*Stir fried with spring onions and betel leaves.*

# Veg


Morning Glory with Garlic	11.9
Morning Glory with Beef	13.9
Stir Fried Pak Choi with Garlic	10.9
Stir Fried Broccoli with Garlic	9.9
Vietnamese Shaking Mushroom	12.9
<i>Wok-fried king mushroom and sliced onions and mixed bell pepper.</i>	

## Rice

Jasmine Rice	3.9
Coconut Rice	5.2
Egg Fried Rice	5.2
Chicken Fried Rice	10.6
Prawn Fried Rice	11.9
Mixed Fried Rice (Chicken, Beef & Prawns)	12.5
Mixed Vegetables Egg Fried Rice	10.6
Rice with Grilled Pork Slices and Spring Roll	16.9

*Served with mixed salads, roasted peanuts and soya sauce.*

## Noodles

Singapore Noodles 	
<i>Spicy stir-fried noodles with egg and mixed vegetables.</i>	
Tofu	13.9
Chicken and Prawns	14.8
Wok Fried Flat Rice Noodles	
<i>Stir-fried with mixed vegetables.</i>	
Tofu	13.9
Chicken, Beef or Prawns	14.8
Mix of Chicken, Beef & Prawns	15.2

Vietnamese food contains a lot of ingredients and we cannot list them all.  
 If you don't like a particular ingredient then please let us know when ordering  
 A discretionary 10% service charge will be added to the final bill

# Drink List



## BEERS & CIDER

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Asahi Beer 5.2

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Saigon Beer 5.4

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Beavertown Gamma Ray 5.9

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Beavertown Neck Oil (IPL) 5.9

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Brewdog Punk AF (Alcohol-free) 5.2

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Rekorderlig Premium  
Strawberry-Lime Cider (500ml) 6.5

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Inch's Apple Cider 4.6

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## SPIRITS & LIQUEUR

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Vodka: Grey Goose, Smirnoff

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Whisky: Jack Daniel's, Baileys

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Brandy & Cognac: Martell,  
Soberano Reserva (Spain)

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Rum: Malibu, Bacardi,  
Captain Morgan Dark Rum

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Single: 3.5

Double: 6.0

## GIN & TONIC

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(Fever- Tree Tonic) All Served with 50 ml

Bombay Sapphire 7.9

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Tanqueray 7.9

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Gordon's Premium Pink 7.5

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Suntory Roku 7.9  
(Japanese Craft Gin)

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## COCKTAILS

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Mojito 9.5

White rum, mint, lime & soda

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Caiprinha 9.9

Cachaca, lime & brown sugar

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Vietnamese Espresso Martini 9.5

Vietnamese coffee, vanilla Vodka & coffee  
liqueur. Served black or with condensed milk.

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Piña Colada 9.9

Pineapple Juice, Coconut Milk, Lime Juice  
and Malibu Rum

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# Wine List



## WHITE

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### Alzar Sauvignon Blanc

Chile/ (10.5% vol)

Glass - small 4.5  
medium 6.2  
large 8.6

Bottle - 22

*Light, crisp, and refreshing, bursts with vibrant citrus notes of grapefruit and lemon.*

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### Purato Catarratto Pinot Grigio

Sicily Italy -Organic/ (11% vol) 27

*Fresh, floral and citrus characters produce a wine with full flavour, structure and a well rounded finish.*

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### Rothschild Collection Viognier

France/ (13.5% vol) 28

*Night-harvested Viognier preserves delicate floral aromas, offering a beautifully balanced profile with fresh peach and apricot flavours.*

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### Waddesdon Chardonnay 28

France/ (13.5% vol)

*Aromas of ripe quince and citrus, with a touch of spice from partial French oak aging.*

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### Faustino Rivero Ulecia Albariño

Spain/ (12.5% vol) 29

*Golden lemon in colour, citrus notes on the nose with floral aromas. Fresh in the mouth with a citric finish.*

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### Domaine Charmoy Chablis

France/ (12.5% vol) 37

*Rich and generous while retaining fine vitality and thrilling acidity.*

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## RED

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### Alzar Merlot

Chile/ (10.5% vol)

Glass - small 4.5  
medium 6.2  
large 8.6

Bottle - 22

*Fruit flavours of cherries and plums with a little spice to create a medium-bodied wine.*

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### Baron de Ley Reserva Rioja

Spain/ (13.5% vol) 28

*On the nose it is complex with aromas of red fruits, sweet spices with a balsamic background.*

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### Mark West Pinot Noir 27

California/ (13.5% vol)

*Delightful aromas of black cherry, strawberry and plum.*

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### Terreo Malbec 26

South-West France / (11.5% vol)

*Very deep red colour with shades of purple. Notes of black fruit and vanilla. Soft and velvety in the mouth.*

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### Chateau D'Escurac Haut-Medoc

France/ (13.5% vol) 33

*A fresh, fruity bouquet of blackberry, cassis, and raspberry notes, complemented by soft tannins and an elegant, lingering finish.*

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# Drink List

## MOCKTAILS



- Cranberry Spritz** - Lime, Mint, Canberry Juice and Soda. 6.5
- Tangerine Spritz** - Tangerine, Mint and Soda. 6.5
- Virgin Piña Colada** 6.9  
Pineapple Juice, Coconut Milk and Lime Juice
- Pasion Fruit Spritz** 6.2  
Passion Fruit Juice, Lime and Soda.

## TEAS



- Ninh's Homemade Tea** 3.5  
Blend of pineapple, lemon and ginger with organic honey. (caffeine free)
- Jasmine Tea**  
(with unlimited refill) 2.5 per person

- TeaPigs Bag** (caffeine free) 2.9
- Camomile or Peppermint
  - Lemon & Ginger

## VIETNAMESE COFFEE



- Cà Phê Phin** 3.9  
Vietnamese coffee slow brewed at your table, served black or with condensed milk.
- Cà Phê Sữa Đá** 4.9  
Vietnamese iced coffee, served black or with condensed milk.

## SOFT DRINKS

- Fresh Squeezed Orange Juice** 4.9
- Homemade Lemonade** 4.9
- Homemade Lime Iced Tea** 3.9  
Served with honey or without
- Mogu Mogu** 3.6  
Mango Fruit Flavoured drink with Nata de CoCo
- San Pellegrino Pomegranate & Orange** 2.9
- Fever- Tree Ginger Ale** 2.9
- Vita Coconut Water** 3.5
- Sugar Cane Juice** 3.8
- Juices: Apple, Cranberry, Pineapple or Mango** 2.9
- Coke, Coke Zero, 7up, Fanta Orange.** 3.6

### Still water or Sparkling

- Small 2.8
- Large 4.6



# Rosé & Sparkling

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## **Rothschild Aussieres Pays d'Oc Rosé - France**

*Pretty pale pink colour with glints of raspberry. Fresh nose with notes of white-fleshed fruit.* 27

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## **Terra Organica Prosecco Rosé - Italy** 29

*A refreshingly light, not too dry, deliciously fruity sparkling rosé wine with hints of red berries.*

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## **Bottega Gold Prosecco - Italy** 11

*(small bottle 200ml)*

*A refined wine with notes of green apple, pear, citrus, white flowers, and acacia. Hints of sage and spice lead to a soft, harmonious palate with lively acidity*

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## **Montasolo Prosecco Superiore Extra Dry** 29

**DOCG - Italy**

*Intensely sapid, slightly mellow, fresh acidity, creaminess, delicate, velvety soft, dry, fruitiness, freshness, and creamy finish.*

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## **Moët & Chandon Impérial Brut Champagne - France** 59

*A generous profile of pear, white peach, and apple notes, complemented by fine, light bubbles. Citrus nuances gradually emerge, lingering delicately on the palate.*