

Starters

1. Phồng tôm - Prawn Crackers 1.50
2. Chả giò - Crispy Vietnamese Spring Rolls
 - King Prawns or Vegetarian 2.50
 - Imperial Vietnamese Spring Rolls 3.50
3. Gỏi cuốn - Fresh soft Summer Rolls with King Prawns
sage and salad wrapped in rice paper 2.80
4. Phở cuốn - Steamed "Pho" Paper Rolls 4.80
*Steamed "Pho" Paper Roll stuffed with house pickle,
salad and wafer tender beef, served with tasty sweet & sour sauce*
5. Bánh mỳ tôm - Prawns on Toast with Sesame seeds 3.00
6. Chạo tôm - Char-grilled minced Prawn on sugar canes 4.50
*A traditional Vietnamese delicacy of lightly seasoned ground
prawn, caked around a piece of peeled fresh sugar cane, then cooked*
7. Các món rang muối - Chilli Salted and Peppered
 - Ribs, Tofu, or Squid 5.00
 - King Prawn, Soft shell Crabs or Monkfish 6.00
8. Đồi điệp hấp - Scallops in their shells
steamed with soy zest 5.00
9. Chả cá Lã Vọng - La Vong grilled fish (Our Signature Dish) 4.50/head
(Minimum order for 2 people)
*Sliced flesh of monkfish, marinated in galingale, saffron and
flavoured with rice ferment. Grilled at your table and served with rice
vermicelli, slices of pimento, ground nut, fennel, and shrimp sauce.
A Hanoi favourite.*
10. Rong biển - Crispy Seaweed 2.80
11. Bò - Beef
 - a. Bò lá lốt - Leafy beef wrapped in fragrant sapu leaf 4.90
 - b. Bò tái chanh - Indochine Beef 6.00
*Wafer thin slices of beef tenderloin, soaked in lemon juice and
garden herbs in a ceviche style, with a hint of fragrant crispy shallot and
served with prawn crackers.*
 - c. Bò cuốn bánh tráng - Beef wrapped in rice paper 5.00/head
(Minimum order for 2 people)
*Sliced marinated sirloin steak, grilled at your table wrapped in rice
paper by yourself with pickle, rice vermicelli and herbs, served with home
made chilli fish sauce.*
A "must try" Vietnamese starter

12. Vịt cuốn bánh tráng - Crispy Aromatic Duck
 - Quarter 6.50
 - Half 12.00
13. Bánh xèo - Vietnamese Pizza - A Saigon favourite 5.00
*A traditional Vietnamese pancake with prawns, chicken and vegetables
Served with marjoram, fresh Vietnamese watercress, and a special dipping sauce*
14. Chim quay - Grilled Quails on salad bed 5.00
15. Cua rang me - Pan roasted crabs then poached
in tamarind sauce, topped with fresh chilli 9.00
16. Khai vị đặc biệt - House Platter (Minimum order for two people)
with your choice of meat or vegetarian 4.80/head

Soup

17. Súp ngô gà xé - Velvet Chicken or Crab & Sweet Corn soup 3.00
18. Canh chua - Popular Vietnamese hot & sour soup with
Fish, King Prawn, Chicken or Vegetarian 3.00
*soup with bean sprouts, pineapple chunks, celery,
fresh tomatoes, and Vietnamese basil in an aromatic, spicy broth*
19. Canh khoai mỡ - Mountain Tuber Plant with sugpo
prawn in Vietnamese perilla soup 5.00
*This is a southern Vietnam nourish soup, from a lost tradition recipe,
now revived by our chef. Mass tuber plant braised with "rau ngo" (a wild perilla
herb in highland Vietnam), embellished with seasoned sugpo prawn broth.*
20. Miến Lươn - Fresh Water Eel with Mien (cassava vermicelli)
in fragrant knotweed soup 5.00
*Crispy chopped-into-chunks fresh water eel, landed atop of glass noodles, with a few
sprigs of scallion and fine cut knotweed, in a mouth-watering herbed broth*

Noodle Soup

Choose your starter or main course size

21. Sủi cảo mỳ - Wonton noodle soup 3.50/5.00
*Ground prawn and chicken dumplings, lettuce, onions & scallion in
home made chicken broth*
22. Mỳ gà, tôm thịt - Egg-noodles with corn-fed chicken, king prawns,
roast pork or combination with tasty, natural chicken broth 3.50/5.00
23. Hủ tiếu đồ biển - Vietnamese Seafood rice noodles 3.80/6.00
Combination of Jumbo Prawns, Calamari, Scallops and vegetables

24. Bún măng vịt - Farm raised duck with baby bamboo shoots soup & your choice between cassava vermicelli or rice vermicelli 3.80/6.00
25. Bún Thang - Hanoi rice vermicelli in soup 3.50/5.80
Rice vermicelli with combination of shredded chicken, sliced omelette, lean pork and herbs in fragrant knotweed soup
26. Phở - "Pho" 3.50/5.00
The classic Vietnamese noodle soup dish, based on a fragrant broth, served with beef or shredded corn-fed chicken or combination, and Vietnamese herbs
27. Phở tái lăn - Hanoi "Pho" 3.50/5.50
The modern recipe of Pho, with flash fried tenderloin beef, in a fragrant broth and herbs.
28. Phở sate - Saigon Saté Beef "Pho" Noodles 3.50/5.50
Saigon style spicy noodles with tender beef poached in a full bodied chilli broth, smothered in Vietnamese sweet basil with a splash of smashed ground nut
29. Bún bò Huế - Bun Bo Hue 3.50/5.50
The imperial capital's spicier version of "Pho", made with round white noodles, lemongrass and whole chillies, served with Beef, Chicken or King Prawns.
30. Bún cá - Monkfish in Taro Soup 4.50/7.00
The every-street-corner noodle soup dish of Vietnam. This is a perfect combination of monkfish flesh, taro vegetables & rice vermicelli in a tasty fish-veggie broth.

Beef

31. Bò lúc lắc - Shaking Beef 5.50
Tender rib eye steak, cubed, marinated, and lightly pan seared with a garlic and peppercorn sauce, on a bed of salad
32. Bò quanh lửa hồng - Campfire sirloin steak 6.00
marinated with oyster sauce and sautéed in clay pot. A Vietnamese favourite
33. Bò xào - Wok Fried Beef
- a. Bò xào sate cay - Flash fried beef with pimento chilli, laid on a bed of sweet basil twigs and gorgeous tomatoes 5.50
- b. Bò xào cần tỏi tây - Leeking Beef 5.50
Wok-fried tender beef with leek, onions laden with daily vegetables
- c. Bò xào ớt tây - Sizzling beef with green pepper & onions in black bean sauce 6.00

Poultry

34. Gà lúc lắc - Squared Chicken 5.00
Spatchcock chicken fillet marinated in a superb soya sauce, served with house salad and cracked pepper.
35. Gà xào sả ớt hoặc hạt điều - Chicken with lemongrass & chilli or with cashew nut 5.00
36. Gà hấp cải bẹ xanh - Green Chicken 6.00
Braised chicken in oyster sauce with Vietnamese green leaves

37. Vịt nấu cam - Orange Duck 6.00
Simmering duck, cooked with lemongrass and fresh orange for fragrance
38. Vịt xào gừng - Fillet of duck with onions and baby ginger, on a sizzling platter 6.50

Fish and Seafood

39. Mực xào lăn Cây Tre - Cây Tre squid 5.00
Lemongrass sautéed calamari with fresh tomato, celeriac, cucumber and fennel
40. Các món cá - Fish dishes
- a. Cá nục nướng lá chuối - Oven Baked Mackerel marinated in lemongrass and wrapped in banana leaves 7.00
- b. Cá rô phi rán giòn - Crispy Whole Tilapia Fresh Water Fish 7.00
with coriander shoots, thyme and choice of fresh tomato, tamarind or mango fish sauce
- c. Cá hấp - Steamed slashed half a sea bass with spring onions and ginger 6.50
- d. Cá bông lau kho tộ - Slow cooked Mekong Catfish in ClayPot 7.00
A traditional Vietnamese method of cooking offering a choice of fresh water catfish, poached in caramelised fish sauce, simmered in clay pot, finished with cracked black pepper and chopped fresh chilli
Another popular national dish of Vietnam
- e. Cá hồi kho tộ - Peppery caramelised wild Salmon 8.50
Poached caramelised Salmon with galangal and scallion simmered in sizzling clay pot finished with peppery glaze of "nuoc hang" (Vietnamese caramelised fish sauce)
41. Tôm càng rim - Pot simmered Sugpo Prawns with young coconut juice and scallion 7.00
Vietnamese delicacy of Sugpo Prawns in their shells glazed with caramelised young coconut juice and peppery nuoc-mam.
42. Tôm xào cải xanh - Flash fried King Prawns with garden green leaves 6.50
43. Tôm rang me - Tamarind and basil scented King Prawns 6.00
44. Thập cẩm hải sản - Sizzling seafood with ginger & garlic 6.50
Fresh Scallops, King Prawns & Calamari stir-fried together with fresh vegetables and rich home made garlic sauce

Vietnamese Curry

- Special Vietnamese curry with sauted onions, garlic and your choice of Chicken or Vegetarian 5.00
King Prawns 5.50

Pork

46. Sườn cốt lết om - Pan seared pork filet mignon with shallots 6.00
Tender pork loin lacquered with 5 spices & nuoc mam (traditional seasoning sauce) glaze, Vietnamese herbed wine and new crop shallots
47. Thăn lợn tẩm bột rán giòn - Chilli pork chop on a bed of vegetables 5.00

Side and Salad

48. Salad trộn dầu giấm - House favourite salad with good oil, fresh herbs and aged balsamic vinegar 3.50
49. Gỏi gia cầm - Poultry salad 5.00
- a. Gà xé phay - Vietnamese Chicken Salad
Shredded corn-fed chicken rubbed with peppery onions, knotweed, cilantro and limed vinaigrette dressing
- b. Gỏi vịt rau răm - Farm raised Duck Salad 6.00
A delicious salad of farm raised duck and Vietnames mint, cracked black pepper and onions, and hints of sriracha sun ripen chilli sauce
50. Gỏi Chay - Vegetarian salad with 5 spice beancurd (tofu) 5.50
Sliced bean curd and water spinach rubbed in with torrefied, sesame seeds, cilantro, tossed with limed vegetable soy and finished with a hint of sweet chilli vinaigrette
51. Gỏi sứa - Cây Tre Salad

Vegetarian

52. Cà tím xốt đậu đen - Braised Aubergine in black bean sauce 5.00
53. Đậu phụ xốt đậu đen - Fried Tofu and green pepper in black bean sauce 4.80
54. Các món rau - Vegetable Dishes
- a. Rau cải - Stir-fried or Steamed Green Leaves with oyster sauce or garlic dressing 4.50
- b. Rau muống xào tỏi - Stir-fried Vietnamese water Spinach with garlic dressing 4.80
55. Đậu phụ xốt cà chua - Sliced fried tofu, garnished with herbs, in sweet tomato broth 4.80
56. Rau xào thập cẩm - Stir-fried assorted vegetables & tofu with choice of curry, satay or oyster sauce 4.80

Noodles

57. Bún chả - BBQ pork loin with rice vermicelli 5.50
Pork marinated in lemongrass, barbequed, served with fresh herbs and home made sweet and sour pickle
58. Bún sả - Lemongrass sautéed beef, chicken, king prawns or tofu with rice vermicelli 5.50
59. Bún Nem - Spring Bowl 6.00
Imperial and Prawn spring rolls over rice noodles, with cucumber, salad, mint & cilantro
60. Miến xào cua - Stir-fried cassava vermicelli & Sea Crab meat or King Prawns, with fragrant knotweed, garnished with fresh herbs 5.50
61. Mì xào saté xốt - Spicy stir-fried satay noodles with Chicken, Beef or Tofu 5.50
Seafood 6.50
62. Phở xào - Vietnamese stir-fried "pho" noodles with Chicken, Beef or Tofu 5.50
Seafood 6.50
Plain Noodles with Bean Sprouts is also available for only £3.00/portion

Rice Dishes

63. Cơm thập cẩm - House rice platter 5.50
Assorted meat with vegetables on rice in chef's special sauce
64. Cơm hải sản - Seafood and vegetables on rice 6.00
65. Cơm thăn lợn tẩm bột xào cay - Chilli pork chop and vegetables on rice 5.50
66. Cơm cà ri - Curry chicken or beef sautéed with mixed vegetables over steamed rice 5.50
67. Cơm tôm càng rim - Pot simmered Sugpo Prawns with young coconut juice and scallion over steamed rice 7.00
68. Cơm trắng hoặc cơm rang - Rice
- Steamed Rice 1.50
Egg Fried Rice 2.00
Special Fried Rice 4.00

*Some items may contain trace of nut, please ask!
All prices shown include V.A.T at the current rate.
A service charge of 10% will be added to your bill*