

STARTERS

1. **Cha gio** - Vietnamese Spring rolls with vegetables/ prawn & pork 3.50 / 3.90
2. **Ga/ Tom sate** - Chicken or Prawn satay 3.70 / 4.50
3. **Goi cuon** - Fresh Rice Paper rolls with herbs – tofu/ prawns 3.50 / 3.70
Vietnamese flavours filled with rice vermicelli, salad and fresh herbs with plum dipping sauce
4. **Muc rang muoi** - Chilli crispy or
Chargrilled squid with lemongrass & sweet chilli sauce 5.50
5. **Rau chien don** - Crispy peppers, aubergine, sweet potato with sweet & sour dip 4.50
6. **Banh xeo** - Vietnamese pancake with vegetable / chicken & prawns 5.50/ 5.90
Traditional crispy pancake from the South served with salad to use as a wrap for the pancake. A favourite of the Vietnamese!
7. **Vit chien don** - Aromatic crispy duck (1/4 or 1/2)
with cucumber, spring onions, pancakes 6.50/ 12.00
8. **Dau hu chien** - Spicy crispy Tofu *with cucumber, spring onions, pancakes 6.00*
9. **Cua rang me** - Soft shell crab with Tamarind sauce 4.30
Young crab, native to Vietnam, in light batter with a sour fruit dip
10. **Cha ca** - Vietnamese fish cakes 4.90
Home made soft and fluffy fish cake with a hint of chilli & herbs

SOUPS

11. **Canh chua** – Saigon hot & sour soup with tofu/ fish (S, L) 3.50/ 5.00
a light, refreshing southern soup, scented with lemon, chilli & 'rau ngo' herb
12. **Pho** – Hanoi fragrant noodle soup with beef/ chicken (S, L) 3.90/ 5.70
steam fish cake & prawns (S, L) 4.50/ 6.50
*a classic, fragrant home made broth with beansprouts, basil & coriander.
A staple dish for all Vietnamese eaten throughout the day*
13. **Bun Hue** – Hue spicy noodle soup with beef/ chicken (S, L) 3.90/ 5.70
steam fish cake & prawns (S, L) 4.50/ 6.50
*a spicy home made broth infused with lemongrass & chilli,
garnish with beansprouts, basil & coriander*

SALAD

14. **Goi** - Vietnamese mango salad with rocket & vegetable/ grill chicken or squid 4.50/ 5.70
traditional crunchy fresh herb salad with fresh mango, soft rocket in a light chilli dressing & sprinkling of cashew nuts

MAIN COURSES

WOK FRIED NOODLES

Egg Noodles

15. Soft noodles with beansprouts 3.90
16. **Mi** - Soft or Crispy noodles with tofu/ chicken/ beef/ 5.70
seafood 6.50
Rice Noodles
17. **Bun xa** - Rice vermicelli noodles with Lemongrass & chilli
with tofu/ chicken/ beef/ 5.70

seafood 6.50

*fresh vietnamese speciality steamed noodles with home made pickles,
salad and nuoc mam, delicious fesh vietnamese speiality*

MEAT & POULTRY

18. Thit nuong - Chargrill pork with five spice & black eyed beans 5.70

Pork marinated with a blend of five spice on a bed of beans & homemade pickles

19. Ga hap la chanh - Steam chicken with Lime leaves & ginger lemon 5.90

Delicate lime leaf scented chicken in a fresh ginger, lemon sauce

20. Ca-ri ga - Vietnamese coconut Curry with chicken 5.70

Mild and creamy, with fragrants of lemongrass

21. Ga/ bo tuong den - Chicken/ beef with chilli and Blackbean sauce 5.50

22. Vit ham – Soft baked Duck with dates 6.20

Duck quarter, baked & gently spiced in a fruit sauce

23. Ga/ Bo xao cay – Spicy chilli chicken/ beef with aubergine & cashew 5.90

24. Bo vi huong – Vietnam spicy Beef curry with lemongrass 6.50

Soft beef cooked in a rich aromatic sauce with chilli & lemongrass

FISH & SEAFOOD

25. Ca chien rieng - Pan fried Tilapia fillet with galangal herb & black eyed beans 6.50

26. Ca-ri do bien - Vietnamese Seafood curry 6.50

Prawns, squid, tilapia fish cooked in coconut milk & tamarind fruit

27. Ca hap gung - Steam Seabass (1/2) with ginger & spring onions 6.70

28. Ca nuong la chuoï – Chargrill Monkfish in Banana Leaf with coconut 7.50

29. Ca nuc chien - Crispy Mackerel fillet with nuoc mam sauce, chilli ginger 5.70

30. Cha ca La Vong – Monkfish with tumeric, dill & spices 6.70

*Hanoi's famous dish of soft fish marinated with herbs, served with
a traditional shrimp sauce (recommended to be eaten with vermicelli)*

31. Tom/ muc tuong den - Prawns/ squid with peppers & Blackbean sauce 6.20

32. Ca kho - Traditional Vietnamese Fish in Claypot 6.50

*Soft mackerel fish fillet cooked in a rich, dark caramel ginger sauce,
with chestnuts & cloud ear mushrooms*

VEGETABLES

33. Ca-ri rau - Vietnamese vegetable curry with Bamboo 5.50

A creamy coconut curry with lemongrass & assorted vegetables

34. Rau nuong - Chargrilled aubergine, peppers, sweet potato with satay sauce 4.70

35. Dau hu kho - Tofu with ginger & shitake mushrooms in Clay pot 5.50

*Tofu cooked in a rich caramel soy sauce with classic Vietnamese
sweet/salty combination*

36. Dau hu tuong den - Tofu with peppers & Blackbean sauce 5.50

37. Dau hu xao cay - Spicy french beans & mangetout with garlic chilli Tofu 5.50

38. Cai xanh - Asian greens (choi sum) stir fried with garlic
or steamed with Oyster sauce 4.50

RICE

39. Com trang - Steamed fragrant rice 1.60

- 40. **Com chien trung** - Egg fried rice 1.90
- 41. **Com thap cam** - Special fried rice with chicken, beef & prawns 3.50
- 42. **Bun** - Steamed rice vermicelli noodles 1.60

DESSERTS

- 43. **Chuoï/ Tao chien** – Banana or Apple Toffee fritters with Ice cream 3.90
- 44. **Kem** - Ice cream selection with homemade Butterscotch sauce 2.90
- 45. **Dau hu gung** – Warm Creamy Tofu with ginger & coconut sauce 3.20
- 46. **Banh chocolat** - Chocolate slice with lychees, pistachio & ice cream 3.90