

Rolls

- **Chả giò** Crispy Vietnamese spring rolls
King prawn or Vegetarian Imperial spring rolls 3.5
4.5
- **Gỏi cuốn** Fresh soft summer rolls filled with king prawn, herbs and salad wrapped in rice paper 3.5
- **Phở cuốn** Steamed 'Pho' paper roll filled with pickle and wafer thin tender beef served with sweet chilli sauce 5

Starters

- **Bánh gối** 'Crispy Hanoi "Pillow" Dumplings' made with crab, shrimp, pork, scallions, viet herbs with a tangy sweet & spicy sauce 5.5
- **Gỏi cua bể tôm hùm** 'Saigon Ceviche Lobster & Crab Salad', a favorite in uptown Ho Chi Minh City 9.8
- **Ếch rang sả ớt** 'Wicked Crispy Frog' with lemongrass and capsicum, in spiced salt 7
- **Chim Quay** Charcoal lime leaf scented quail with seasalt 5.5
- **Các món rang muối** Chilli salt and pepper king prawns, squid, tofu, or soft shell crab 7
- **Lươn rang** 'Crispy Vietnamese Rice Field Longfish' smothered in lemongrass and chilli 8
- **Lòng cá rang muối** 'Crispy Battered Pangasius Fish Maws' shaken in wok with cinnamon salt 5.5
- **Chả cá Lã Vọng** Slices of Monkfish marinated in galingale and saffron, grilled at your table and served with rice vermicelli, pimento, ground nuts, fennel and shrimp sauce. A Hanoi favourite
(Minimum of 2 sharing) Per Person 5
- **Tôm hùm rang muối** Lobster baked in spiced salt and chilli 22.5
- **Chả lá lốt** 'Leafy "La Lot"', of betel wrapped meat, grilled, served on "bun" noodle 7
- **Bò tòng xèo** Feudal Roasted Beef. A delicacy of the busiest restaurant in Saigon, listed in "Lonely Planet". In the feudal ages, "tung xeo" was originally a method of torture for stripping human flesh to the sound of a beating drum and later stripping cow flesh. Now the phrase is benign enough to translate as 'roasted beef' 9
- **Bò tái chanh** "Indochine Beef". Ceviche of tenderloin beef, wafer thin slices soaked in lemon juice garden herbs served with crispy shallots and prawn crackers 7
- **Bò cuốn bánh tráng** Marinated sirloin steak slices grilled at your table for you to wrap in rice paper with pickle, rice vermicelli and herbs, served with a chilli fish sauce. A "must try" Vietnamese stater
(Minimum of 2 sharing) Per Person 6
- **Bánh xèo** 'Saigon Xeo Pancake' with prawns and chicken served with lettuce leaves to wrap, homemade pickle, Vietnamese herbs and Nuoc Cham 6
- **Gỏi ngó sen** 'Lotus stem salad' with shredded pork, shrimps, Vietnamese basil, peanuts and lime zest served with sweet chilli dressing 7
- **Cà tím nướng** 'Piggy Grilled Aubergine' with scallion pork in tangy sweet and sour sauce 5.5
- **Khai vị đặc biệt** House platter of starters
(Minimum of 2 sharing) Mixed or vegetarian Per Person 7
7.5

Viet Grill

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Dishes we like most

- **Sake Lamb skewer** BBQ cubed leg of lamb, with cumin and fennel, flavoured up with a touch of vietnamese sake 5
- **Beef Vinh** A wonderful rolled chunk of five spice beef fillet, charcoal grilled, served with fermented soy dipping sauce 7
- **Socson Chicken** Wicked whole spring chicken, rubbed with sea salt and lemongrass stalk, foil wrapped, baked in oven 11
- **Mango Salad** of sun-dried squid, Viet mint, smashed nut, julienned mango and sweet chilli sauce 7

Soups and Pho £5 for a large bowl before 3 pm

- **Canh chua** Popular Vietnamese hot & sour soup of Viet herbs pineapple, with a choice of catfish, king prawn, chicken or tofu 4.5
- **Canh cải nấu tôm** Seasonal bok choy greens in fragrant broth with prawns or tofu 4
- **Sủi cảo mì** Wonton noodle soup with prawn and meat dumplings, bok choy greens and spring onions in a home made chicken broth 4/7
- **Hủ tiếu bò kho** 'Saigon Beef Stew Noodle'. Braised beef brisket with lemongrass, enryngo herb and "pho" noodle 4/7
- **Hủ tiếu đỏ biến** Seafood rice noodles with a combination of king prawns, calamari, scallops and market vegetables 4/7
- **Phở** 'Pho' is the classic Vietnamese noodle soup of fragrant broth with a choice of beef, shredded corn-fed chicken or both, served with fresh Viet basil and bean-sprouts 4/7
- **Phở tái lăn** Hanoi 'Pho'. A modern version of Pho with flash fried tenderloin beef and whole garlic 4/7
- **Phở saté** 'Saigon Saté Pho' with tender beef poached in a full bodied chilli broth, smothered in Viet basil and smashed nuts 5/8
- **Bún Bò Huế** The imperial capital's spicier version of Pho, with lemongrass, whole chillies, round noodles served with either beef, chicken, king prawns or special crab cake
Choice of meats With crab cakes 4/7
5/8
- **Bó xôi xào tỏi** 'Wokked "bo xoi" Greens' with crushed garlic and touch of rice wine 5
- **Đậu phụ nê** 'Sizzling Tofu'. Shiitake mushrooms, beancurd and cauliflower with vegetarian gravy sauce 7.5
- **Đậu phụ mắm hành** Crispy tofu dipped in a scallion honey and lime dressing 5.5
- **Rau muống** Water spinach tossed in flaming wok with garlic 6
- **Rau cải hấp dầu hào** Green leaves steamed with oyster sauce or tossed in flaming wok with garlic 5
- **Kim Chi** Pickle Chinese leaves with chilli and ginger 3.5

Fish and Seafood

- **Mực xào lăn Viet Grill** 'Viet Grill Squid' of calamari sautéed in lemongrass, fresh vine tomatoes, Vietnamese celeriac, cucumber and dill 7.5
- **Cá nục nướng lá chuối** 'Oven Baked Mackerel' marinated in lemongrass and wrapped in banana leaves 9
- **Lươn rang sả ớt** 'Pan-fried Basa Fish' coated in turmeric, lemongrass and topped with chilli 8
- **Cá kho tộ** 'Slow-cooked Mekong Catfish', poached in caramelised fish sauce, simmered in a clay pot and finished with cracked pepper and fresh chilli 7.5
- **Cá mặt quỷ xào nấm hương tươi** 'Shiitake Monkfish' sliced and seared with mushroom, scallions, onions in fish gravy 9.5
- **Tôm cà ri** 'Braised Cintronella King Prawn Curry' with lemongrass, sun dried chilli and shallott 7
- **Thập cẩm hải sản** Wok fried fresh scallops, king prawns, calamari and market vegetables with ginger and rich garlic sauce 9
- **Seabass chiên giòn** 'Crispy Seabass Fillet' with julienne mango in fish sauce and coriander extract 8.5
- **Bò lúc lắc** 'Cognac 'luc lac' Shaking Beef'. Fillet mignon cooked in garlic and served on a watercress and onion salad 8
- **Bò quanh lửa hồng** 'Campfire Beef'. Sirloin marinated in oyster sauce and anchovies, sautéed and served in a clay pot 8
- **Bò kho Sài Gòn** 'Stewed Saigon Beef Brisket' simmered in lemongrass and star anise 8
- **Chim cà ri** 'Viet Quail Curry' with aubergine, crunchy okra, coconut and spicy 'Viet An' sauce 8
- **Vịt cà ri** 'Sitting Duck Curry' simmered in coconut milk and whole lemongrass 8
- **Vịt quay xào** Roast duck wokked with seasonal market greens and spicy saté sauce, on a sizzling platter 8
- **Bóng xào súp lơ** 'Heaven and Earth' pork with tiger prawn, shiitake, cauliflower, wood ear mushrooms and Thai celery 9
- **Thịt kho nước dừa** 'Stewed Saigon Pork Belly' in caramelised coconut juice 7
- **Gà hấp bia** 'Tiger Chicken'. Steamed whole spring chicken with yeast and sesame oil. Our favourite 11
- **Gà rô ti** 'Chicken Royale'. Free range chicken marinated in cinnamon, fresh herbs roasted and served dressed in a soy broth on a bed of house salad 8
- **Gà xào hành, sả ớt** Flamed wok chicken with bell pepper, spring onion stalk and grated lemongrass 7
- **Cừu xào cumin** 'Cumin Lamb' of lamb leg wokked with spring onion, chilli and oriental 5 spices 8

One Dish Meals £5 for a dish before 3 pm

- **Bún Chả Hanoi** Barbequed pork tender loin marinated in lemongrass served with rice vermicelli, fresh herbs and sweet and sour pickles 7
- **Bún Sả** Lemongrass sautéed beef, chicken, king prawns or tofu served with rice vermicelli and viet herb salad 7
- **Bún Nem** 'Spring Bowl' of imperial and prawn spring rolls, grilled meat parcel on rice vermicelli and viet herbs salad 7
- **Phở, Mỳ xào** 'pho' or 'egg' noodles wokked over a high flame and laden with fresh vegetables with
Choice of meats or tofu Chef's special or seafood 7.5
8
- **Miến xào tôm cua** Tiger prawns and sea crab stir-fried with cassava vermicelli and fragrant knotweed 7
- **Cơm thập cẩm** House rice platter with assorted meats and market vegetables 6.5
- **Cơm hải sản xào rau** Scallops, king prawns, squid and market vegetables flashed fried, served on steamed rice 8
- **Cơm sườn** Pan seared pork fillet mignon with house pickle over steamed rice 7

Set Menu £20/head, minimum of 2 sharing

- **Starters**
Platter of imperial spring rolls
Chilli salt and peppered squid
Salad of lotus stem, shredded pork and shrimps
Cognac seared 'Shaking Beef' fillet mignon
- **Main Course [Choice of 1 dish per head]**
Wok fried scallops, king prawns, calamari and vegetables
Slow cooked freshwater mekong catfish
Oven baked mackerel marinated in lemongrass
Spicy Saigon beef brisket
'Campfire Beef' sirloin steak
'Chicken Royale'
Spicy Quail curry
- **Vegetables [Choose 1 dish]**
Green leaves steamed with oyster sauce
Stir fried Shiitake, beancurd and cauliflower
- **Rice and Noodle**
Choice of Steamed rice, Egg fried rice or Plain Noodles

Rice and Noodles

- Steamed fragrant rice 2.5
- Egg fried rice 3
- Plain noodles with bean-sprouts and onion 3.5
- Special fried rice 5

Recession Set Meal

[£9.5/person]

- **Starters**
Choice of imperial spring roll, chilli squids or lotus stem salad
- **Main Course**
Choose a dish in One Dish Meals section

• **Chef's favourites and traditional Vietnamese dishes**

PLEASE ADVISE YOUR WAITER OF ANY FOOD ALLERGIES
AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL
ALL PRICES IN POUNDS