

Viet Grill Sample Menu

À la carte

Starters

1. Phồng tôm
Prawn Crackers **1.50**
2. Rong biển
Crispy Seaweed **2.80**
3. Chả giò Việt Nam
**Crispy Vietnamese Spring Rolls with choices of
Seafood, King prawn and Vegetarian** **2.50**
Imperial Vietnamese Spring Roll **3.50**
4. Gỏi Cuốn
**Fresh soft Summer Rolls with King prawn,
sage and salad wrapped in rice paper** **2.80**
5. Phở Cuốn
Steamed “Pho” Paper Rolls **4.80**
Steamed “Pho” Paper Roll stuffed with house pickle, salad and wafer tender beef,
To be dipped with tasty sweet and sour sauce
6. Bánh Xèo
Vietnamese Pizza – A Saigon favourite **5.00**
Traditional Vietnamese pancake with prawns, chicken served with lettuces to use as a wrap,
with homemade pickle, herbs and “nuoc cham” to inject the flavour.
7. Các món rang muối
Chilli Salted and Peppered **5.00**
King prawn, Calamari or Spare Ribs **4.50 (each)**
Prime Soft shell Crab
8. Vịt Cuốn
Crispy Aromatic Duck wrapped in steamed pancake **6.50/quarter**
12.00/half
9. Chim cút tần hạt sen
Honeyed roast quail in lotus seed broth (Our Signature Dish) **8.00**
This Hanoi’s specialty only served on festive days. A free range quail stuff with agaric mushroom
and ground peppered pork, mung bean noodle, coated with honey and roasted to golden,
then simmered in lotus seed broth for tenderness
10. Chả cá Lã Vọng
La Vong Grilled Fish **4.50**
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 bun (rice vermicelli), slices of pimento,
roasted peanut, fennel and shrimp sauce. *A Hanoi’s famous dish*
11. Bò tái chanh
Indochine Beef **6.00**
Wafer thin slices of beef tenderloin, soaked in fresh squeezed lime juice and garden herbs
in a ceviche style, with a hint of fragrant crispy shallot, served with prawn crackers
12. Cua rang me
Tamarind and basil scented crab **9.00**
Pan roasted crabs then poached in sour fruit sauce, topped with fresh chilli

13. From the grill

- a. Chim nướng lá chanh
Char grill delicate lime leaf scented quail with sea salt 5.00
- b. Gà nướng giấy bạc
Baked wrapped-in-foil chicken breast marinated with saffron cracked pepper and soy zest 4.50
- c. Bò lá lốt nướng
Leafy beef wrapped in fragrant “Piper lolot” leaves 4.90
- d. Bò tùng xẻo
Feudal roasted beef 6.00
A delicacy of the busiest restaurant in Saigon, listed in “Lonely Planet”.
This beef dish is sublime, mouth watering and contains a bit of mystery of recipe discovered by our chef.
- e. Bò nướng quấn bánh tráng
Beef wrapped in rice paper (per head) 5.00
Minimum of for 2 people
Sliced marinated sirloin steak, grilled at your table, wrapped in rice paper by yourself with pickle, bun (rice vermicelli) and herbs, served with home made sweet and chilli sauce
- f. Chả băm viên nướng
Char grill roundly kneaded ground pork seasoned with lemongrass and mince scallot 4.80
- g. Sườn nướng
Barbecued ginger five spices meaty pork ribs 4.80
- h. Mực nướng chao
Char grilled calamari marinated in preserve bean curd sauce, scented with lemongrass 5.00
- i. Tôm he nướng tỏi
Luscious sugpo prawn in shallot oil 3.50 (each)
- j. Đồi điệp nướng mỡ tỏi
Scallops in their shells flavoured with scallion fish sauce 3.00 (each)
- k. Chạo tôm
Char-grilled minced prawn on sugar canes 4.50
A traditional Vietnamese delicacy of lightly seasoned ground prawn, caked around a peeled fresh sugar cane, then grilled
- l. Tôm nướng lụi
Sugpo prawn hemmed around with a string a thin cut pork string, rubbed with lemongrass, then grilled 6.00
- m. Chả cá thác lác
Homemade fluffy Grey Feather fish cake with fennel and crushed pepper, a feast dish 5.50
- n. Cá thu nướng lá chuối
Halong Bay Codfish with galingale wrapped in banana leaf 5.50
- o. Cà tím nướng mỡ hành
Grilled Aubergine with shallot oil and sweet chilli sauce dressing 4.80

14. Khai vị đặc biệt

House Platter to share (minimum order of 2)

<i>Meat or Vegetarian</i>	4.95
<i>Seafood</i>	7.00

Soup and Noodle Soup

15. Canh chua Cá/Tôm
Popular Vietnamese hot and sour soup 3.50
with choice of fish, prawns, chicken or vegetables
A light and refreshing soup, with bean sprouts, pineapple chunks, fresh tomatoes, scented with Vietnamese herb in spicy, aromatic broth
16. Canh cải nấu tôm/Đậu phụ
Vietnamese garden greens soup, embellished with prawn or tofu 3.50
17. Sủi cảo mỳ
Wonton Noodle Soup 3.50/5.00
Ground prawn and meat dumplings, lettuce, onions & scallion in home made chicken broth
18. “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, with fresh topping on the side
19. Bún Thang Hà Nội
Hanoi rice vermicelli in chicken soup 5.0/5.80
Rice vermicelli with combination of shredded chicken, sliced omelette, lean pork and herbs in fragrant knotweed soup
20. Phở Sài Gòn Saté cay
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
21. 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
22. Hủ tiếu đồ biển
Vietnamese Seafood rice noodles 3.80/6.00
Combination of Jumbo Prawns, Calamari, Scallops and vegetables
23. Bún Cá dộc mùng
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 and Pork

24. Bò rán sốt tiêu
Slightly battered beefsteak, sprinkled with crushed black pepper, on a bed of house salad 6.00
25. Bò xào lăn với salad mayonnaise
Flamed tender slices of beef seasoned with soy zest, served with Vietnamese mayonnaise salad 5.50
26. 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
27. Bò quanh lửa hồng
Campfire sirloin steak 6.50
Slices of steak marinated with oyster sauce and sautéed in clay pot. A Vietnamese favourite

28. Bò xào sate cay
Flash fried beef with pimento chilli, laid on a bed of sweet basil twigs and gorgeous tomatoes 5.50
29. Bò xào cần tỏi
Leeking Beef 5.50
Wok-fried tender beef with leek, onions laden with daily vegetables
30. Sườn cốt lết om
Pan seared pork fillet 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
31. Thăn lợn tâm bột rán giòn
Chilli Pork Chop on a bed of greens 5.00
32. Thịt lợn xào hạnh nhân
Cubed pork shoulder and diced kohlrabi wokked together in oyster sauce and roasted nut 5.50

Poultry

33. Gà hấp cải xanh dầu hào
Green Chicken 6.00
Spatchcock chicken breast marinated in a oyster sauce, then steamed with Vietnamese green leaves to perfection
34. Cà ri Gà
Vietnamese creamy coconut chicken carry 5.50
Curried chicken breast, flavoured with Vietnamese spices
35. Vịt sốt tiêu xanh
Baked Duck with jalapeno pepper 6.00
Duck quarter, simmered in spiced herb broth and gently scented with young round pepper
36. Vịt sốt cam
Orange Duck 6.00
Simmering duck fillet, cooked with lemongrass and fresh oranges for fragrance

Fish and Seafood

37. Mực xào cần, dưa chuột thì là
Lemongrass calamari 5.50
Sautéed with fresh tomato, celeriac, cucumber and fennel
38. Cá nục nướng lá chuối –
Oven Baked Mackerel marinated with lemongrass and wrapped in banana leaves 7.00
39. Cá rô mắm xoài
Crispy Whole Tilapia Fresh Water Fish 7.00
Flavoured with coriander shoots, thyme, poached in mango fish sauce
40. Cá seabass hấp
Steamed slashed half a sea bass with spring onions and ginger 6.50
41. Cá thu xốt cà, thì là
Halong Bay Codfish in tomato broth with sprinkling of dill on top 6.50
42. 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, spiced with cracked black pepper and chopped fresh chilli
Another popular national dish of Vietnam

43. Tôm càng rim
Pot simmered Sugpo Prawns with young coconut juice and scallion 7.00
44. Tôm nõn xốt cay
Flash fried king prawn with bell pepper and chilli oil 6.00
45. Thập cẩm hải sản
Sizzling seafood with ginger and garlic 6.50
Fresh Scallops, King Prawns & Calamari stir-fried together
with fresh vegetables and rich home made garlic sauce

Vegetarian

46. Đậu phụ rán giòn xốt cà chua, nấm đông cô
Crispy fried tofu with agaric aromatic mushroom, poach in sweet tomato broth and garnished with herbs 5.50
47. Đậu phụ xào hạnh nhân xốt dầu hào
Crispy cubed tofu and diced kohlrabi tossed in high flame with oyster sauce 5.50
48. Rau muống xào tỏi
Water Spinach tossed in flaming wok with garlic dressing 4.80
49. Rau cải hấp dầu hào
Streamed Green leaves with oyster sauce 4.50
50. Bí ngòi xào tỏi
Zucchini squash wokked in high flame with garlic gloves 4.80

Mixed Sadad

51. Salad trộn dầu dấm
House favourite salad with good oil, fresh herbs and aged balsamic vinegar 3.50
52. Gỏi gà xé phay
Vietnames Chicken Salad 5.00
Shredded corn-fed chicken rubbed with peppery onions, knotweed, cilantro and limed vinaigrette dressing
53. Gỏi vịt
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
54. Nộm sứa su hào
Viet Grill Salad 5.50
A light and delicious traditional fresh salad of prawn and chicken, tossed with fresh carrots, smashed kohlrabi, mint and vinaigrette. Topped with roasted peanut and dried shallot
55. Nộm rau muống
Vegetarian salad with five spice beancurd (tofu) 5.50
Sliced bean curd and water spinach rubbed in with torrefied sesame seeds, cilantro, tossed with limed vegetable soy and sweet chilli vinaigrette

Rice and Noodles

56. Bún Bò Nam Bộ
Lemongrass beef or king prawn with noodle salad 5.00
flavoured with “nuoc cham” (a very typical dipping sauce of Vietnam),
this is a popular Vietnamese specialty, presenting in any street market
57. Bún Nem
Spring Bowl 6.00
Imperial and Prawn spring rolls over rice noodles, with cucumber, salad, mint & cilantro
58. Bún Chả Hanoi
BBQ pork loin with rice vermicelli 6.00
Pork tender loin marinated in lemongrass, barbequed, served with fresh herbs
and home made sweet and sour pickle
59. Phở xào
Wokked Vietnamese “Pho” Noodle with green onions
with choice of *Beef or Tofu* 5.50
Seafood 6.00
60. Mỳ xào rau thịt
Soft noodles and greens stir fried in high flame
with choice of *Meat or Tofu* 5.50
Seafood 6.00
61. Miến xào cua
Stir-fried cassava vermicelli & Sea Crab meat
with fragrant knotweed, garnished with fresh herbs 5.50
62. Cơm tôm kho
Pot simmered Sugpo Prawns with young
coconut juice and scallion over steamed rice 7.00
63. Cơm với thăn lợn rang tâm bột rán
Chilli Pork Chop on a bed of greens over steamed rice 6.00
64. Cơm rang Vietnam, dưa chua, Lạp xưởng
Vietnamese traditional pan-fried rice with pickled green,
cinnamon and tropical sun dried sausage 5.50
65. Cơm – Mỳ
- a. Cơm trắng
Steamed jasmine rice 1.50
 - b. Cơm rang
Egg fried rice 2.00
 - c. Mỳ xào giá
Plain noodles with beansprout 3.00

Sides

66. Hành ngâm dấm Tam Kỳ
Tam Ky province pickled shallot in aged vinegar 2.00
67. Kim Chi 2.00
68. Pickle Platter 3.50