

# Ala Carte

	£
<b>Aperitif</b>	
Saigon District 1 goji vodka, chambord, pineapple, raspberry dust	8.50
Da Lat Daiquiri white rum, strawberry, lime, demerara sugar	9.00
Oolong Tall Boi milky oolong gin, peach, apple, ginseng	8.50
Fuchsia Fizz prosecco, lillet, camomile, cherry, lemon	8.00
<b>Set Tasting Menu</b>	<b>25.00</b>
price per head (min 2 people)	
Sharing Platter	
Hanoi crispy crab parcel	
Beef and pork in wild betel leaf	
Summer roll	
Shredded brisket & green papaya salad	
Pig on sticks	
Main Course (1 dish per person)	
Option 1: Chicken royale	
Option 2: Claypot campfire steak	
Option 3: Saigon stewed pork belly	
Option 4: Claypot mekong catfish	
Option 5: Claypot market vegetables	
Sides - seasonal Asian greens and jasmine rice	
Pudding	
Banana fritter with ice cream	
Wines to match (price per head)	15.00
While you wait: 'Cantina Colli', Prosecco	
Spumante Extra Dry, Veneto.	
Crisp, dry and aromatic	
Sharing platter: 'Urban', Riesling	
2015 Urbanshof, Mosel, Germany.	
Succulent, off dry, tangerine and mango notes	
Main Course: 'El Camino', Malbec	
2016 Argentina.	
A well balanced wine with aromas of plum jam, a fresh juicy palate and a rich smoky finish	
<b>Rolls</b>	
Summer rolls choice of tofu, prawn or salmon	5.50

Hanoi crispy crab parcel	6.50
crab meat, pork neck, prawns, mushrooms, glass noodles	
Table griddle beef	8.50
chuckeye steak, daikon, kimchi, Vietnamese herbs and traditional nuoc cham dipping sauce (to be rolled at your table) (price per person, minimum 2)	
Imperial spring rolls	5.50
pork shoulder, prawns, crab, Asian mushrooms, glass noodles	
Vegetable spring rolls	5.00
glass noodles, mung beans, kohlrabi, Asian mushrooms	
Steamed rice rolled crepes	
filled with minced pork or chicken and shiitake, wood ear mushrooms	
small	6.00
large	9.50
add cinnamon sausage	3.50
add steamed organic egg	2.50

## Crispy

Prawn crackers	2.00
Salt and pepper squid or prawns	9.75
with fresh chilli, onions, garlic	
Tamarind soft shell crab	9.00
with a chilli sauce and served with house salad	
Saigon Xeo pancake	9.50
prawns, pork and beansprouts, Vietnamese herbs and lettuce to wrap	
Sticky chicken wings	6.50
with caramelised fish sauce	
Vietnamese quail with soy ginger glaze	12.00
simmered crispy quail with 5 spiced soy sauce	
Lemongrass chilli crusted tofu	6.50
chilli and 5 spice sea salt	
Sweet potato fries	4.50
drizzled in honey and black sesame	

## Soup & steam

Steamed assorted vegetables & Kho Quet dip	7.50
with broccoli, okra, mushrooms, Asian greens with dried shrimp, pork bits and caramelised fish sauce	
Mekong Tamarind Soup	14.00
catfish steak, taro stalks, rice paddy herb, tamarind, hot and sour broth (for 2 people)	

## Cay Tre Platter

for two to share

<b>Seafood</b>	15.00
Salt & pepper squid, grilled queenie scallops, chilli prawns (optional peanuts)	
<b>Meat</b>	14.00
Pig on sticks, BBQ pork spare ribs, beef and pork in wild betel leaf (optional peanuts)	
<b>Wraps &amp; Rolls</b>	13.00
Prawn summer rolls, imperial spring olls, beef and pork in wild betel leaf (optional peanuts)	
<b>Vegetarian</b>	12.00
Tofu summer rolls, salt & pepper okra and aubergine, lemongrass tofu, mixed watercress salad	

## Salad

Shirmp and jellyfish green mango salad	8.50
Vietnamese balm, perilla, garlic chips, house vinaigrette, prawn crackers (optional peanuts)	
Shredded brisket and green papaya salad	8.50
Vietnamese balm, roasted peanuts, house vinaigrette, served with prawn crackers (optional peanuts)	
<b>Ceviche Beef</b>	8.50
citrus cured poached steak, fried red Asian shallots, knotweed	
<b>Curly kale and tofu salad</b>	7.50
peanut satay dressing (peanuts can't be removed)	

## Josper Grill

dishes not available from 4.30 to 5.30pm

<b>Grilled aubergine</b>	6.50
with minced pork, nuoc cham, peanut topping and spring onion oil (optional peanuts)	
<b>Beef and pork in wild betel leaf</b>	7.00
lemongrass, daikon, spring onion oil (optional peanuts)	
<b>Barbecued pork spare ribs</b>	7.00
ginger, house hoisin, honey, 5 spice	
<b>Pig on sticks</b>	6.00
minced pork, toasted rice powder, garlic, Hue peanut sauce (optional peanuts)	
<b>Chef Vinh's grilled beef</b>	10.50
sweet soya marinade, rice paddy herb, yellow bean ginger sauce	
<b>Chicken royale</b>	12.50
honey glazed pussin, five spice, house salad	
<b>Grilled Octopus with sate sauce</b>	9.00
with pepper and aubergine	
<b>La Vong grilled fish</b>	7.95
with galangal, and fermented rice wine, marinated and cooked at your table (price per person, min. 2 ppl) (optional peanuts)	

Grilled queenie scallops with spring onion oil and crushed peanuts (optional peanuts)	6.00
Grilled Hawker fish in banana leaves whole Atlantic mackerel marinated with lemongrass chilli salt, turmeric and galangal	10.50

## Claypot - Stew

Claypot Mekong catfish in a caramelised light fish sauce	11.50
Claypot market vegetables tofu puffs, broad beans, broccoli, pak choy, assorted mushrooms	10.50
Saigon pork belly stew slow cooked in a caramelised light fish sauce, coconut juice, soft boiled egg	11.00
Claypot tofu and mushroom stew with shiitake mushroom in soya broth	9.00
Claypot campfire steak oyster sauce, onions, garlic, sesame oil (contains peanuts - optional)	12.50
Braised duck with green peppercorn in spicy young coconut juice	13.00
Vietnamese beef stew ox cheek and brisket, lemongrass, sweet shallots, cinnamon, beef gravy	11.00

## Curry

Butterfish red curry a hot curry with tamarind (contains peanuts - cannot be removed)	12.25
Lamb neck curry aubergine, okra (contains peanuts - cannot be removed)	13.00
Coconut chicken curry yellow curry paste, lemongrass, cloves (contains peanuts - cannot be removed)	11.00
Okra and aubergine curry yellow curry paste, coconut milk, dried sour fruit (contains peanuts - cannot be removed)	10.25

## Wok

Shaking beef wok tossed chuckeye steak with Phu Quoc pepper and garlic butter, watercress salad	12.95
Wok fried sate pork belly with aubergine, green pepper corn, (contains peanuts - cannot be removed)	11.00
Chilli pork chop lightly battered with 5 spice sea salt	10.00

Lemongrass chilli chicken with coconut milk, onions and garlic	10.00
Sizzling seafood wokked prawns, squid, scallop, ginger sauce, seasonal greens and chilli	12.95
Crispy mango Sea bass green mango salad, Mekong herbs, nuoc cham	12.00
Sauteed aubergine perilla herb, tofu, spicy soya broth, betel leaves	9.50
Old school greens french beans, stir fried with oyster mushrooms and garlic	7.50
Stir-fried water spinach with Vietnamese Miso, garlic, ginger	8.50
Jasmine rice small	2.50
Jasmine rice tub	5.00
Egg fried rice	3.50
Wok ramen with beansprouts	5.50
Wok pho with vegetables	6.50
Vietnamese fried rice Chinese sausage, peas, shrimp, carrot, Vietnamese ham served with a fried egg	9.00

## Large Bowls

Hanoi BBQ bowl BBQ chargilled pork noodle salad, pork shoulder, Vietnamese Herbs, rice vermicelli	12.50
Saigon Vermicelli bowl stir fried lemongrass Beef, Chicken, Prawn or Tofu over noodle salad, perilla, Vietnamese balm, peanuts, house 'nuoc cham sauce	12.50
Beef	12.50
Chicken	11.50
Prawn	12.50
Tofu	11.50
Spring bowl Hanoi crab roll, imperial and vegetable spring rolls, betel leaf dumplings. Served on a noodle salad	12.50
Saigon Hawker rice charcoal pork steak, lemongrass, five spice honey glaze, daikon with fried egg over steamed rice	12.50
Crispy ramen noodles with pork, prawn, squid, crab meatballs, Asian mushrooms, seasonal greens	13.50
Wok stir-fried pho noodles wok smoked beef with Asian greens and five spice gravy	13.00
Stir fried cassava vermicelli with crabmeat, prawns, knotweed, spring onions, egg	12.00

# Pho

Each serving of Pho comes with a side plate of Saw-tooth Coriander, Thai Basil, Chilli, Beansprouts and Lemon Bottles of Hot Chilli Sauce and Hoisin Sauce are available on the table

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## Beef Pho

24 hour beef marrow bone stock from Glenarm Shorthorn Beef, and noodles made daily

Original Pho	11.00
with steak and beef brisket for varied flavour and texture	
Saigon Pho	12.00
with steak, brisket, fatty flank, skirt flank for a hearty, rich taste	
Hanoi Garlicky Pho	11.50
flash fried hanger steak & whole garlic	
Special Large Combo Pho	16.00
steak, brisket, fatty flank, beef meatball, tendon and tripe for a traditional Vietnamese flavour	

## Chicken Pho

with a lighter 24 hour delicately spiced chicken broth tasting of onion, ginger and coriander

Pulled Chicken Breast Pho	11.00
Thigh and Drumstick Pho	10.50

## Regional Pho

Beef Meat Ball Pho	11.00
from Saigon Chinatown, with beef meatball, tendon, tripe, sawleaf, dried radish	
Saigon Beef Stew Pho	12.00
lemongrass, cinnamon, My Tho noodles	
Seafood Pho	13.50
king prawns, squid & vegetables in chicken broth	
Assorted Mushroom Pho	11.00
shiitake, hon shimeji, button mushrooms, kai choy	

## Other Noodle Dishes

Bun Bo Hue	
the spicy version of Pho from Hue, the old imperial capital. Spicy beef broth, scented with lemongrass, shrimp paste, served with either:	
Beef and Pork hock	12.00
Corn-fed Chicken	11.00
Special with Crabcake, Beef, Pork Hock	13.50

**Saigon Dumpling Mee** 11.00  
Shrimp & pork dumplings, charsiu, chives in chicken broth and al dente egg noodle

## Signature Pho

**Saigon Saté Pho** 12.50  
poached beef, ground peanut, black sesame, dried saté chilli, Thai Basil

## Signature Noodle

**Crispy Chicken Mee** 11.50  
kumquat skin, nutmeg, mustard greens, dark duck broth, Saigon egg noodles

## Customize your pho!

Egg yolk	1.50
Steak bowl	4.50
Beef meatball	2.00
Shin	1.50
Crunchy flank	2.00
Tendon	1.50
Crab cake	3.00
Pulled chicken	2.50
Extra broth	2.00
Extra noodle	1.50
Tripe	1.00

## Lunch

### Set 2 Course Lunch

price per head

£  
11.00

Small plate options:  
Stir-fried water spinach  
Shredded brisket & green papaya salad  
Summer roll  
Chicken wings  
Imperial pork spring rolls

### Main course options:

- Banh Cuon (steamed rice rolls with chicken or pork)
- Saigon pork belly stew
- Mekong catfish
- Vegetable or Chicken curry (contains peanuts - cannot be removed)
- Beef or Chicken Pho
- Large bowl (see below)

**Saigon classic lunch** (price per head, one dish) 8.50

Chilli pork chop

with five spice sea salt and steamed pak choy served over steamed rice

Crispy chicken

marinated in Vietnamese spices and herbs and honey served over egg fried rice

Homemade lemonade or ice tea 1.50

**Large bowls** 10.00

Hanoi BBQ bowl

BBQ chargrilled pork noodle salad, pork shoulder, Vietnamese Herbs, rice vermicelli (contains peanuts - optional)

Saigon Vermicelli bowl

stir fried lemongrass Beef, Chicken, Prawn or Tofu over noodle salad, perilla, Vietnamese balm, peanuts, house 'nuoc cham' sauce

Spicy sauteed aubergine

with perilla herb, tofu, spicy aromatic sauce, betel leaves, over jasmine rice

Saigon Hawker rice

charcoal pork steak, lemongrass, five spice honey glaze, daikon with fried egg over steamed rice

Crispy ramen noodles

with pork, prawn, squid, crab meatballs, Asian mushrooms, seasonal greens



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