



Entree

Bí Mật Tomato (V) £ 3.5
Crispy Prawn's Flat Cake £ 4.5
With chef sauce

MẹMẹBánh Mi £ 5.5
Minced beef sauce with basil,
tomato, bread & pickle

Appetizers

Chef Mini Appetizers Platter £ 13.8
Wild prawns summer roll, cha la lot, home-made crispy spring roll

Grilled Sirloin Beef Salsa £ 11.8
Served with fresh herbs, chilli, red onion and fish sauce

Carpaccio Scallops £ 12.8
Served with freshness, chia seed dressing

Inspired Seafood Salsa £ 10.8
Wild prawns, scallops, squids and fresh greens in lemongrass sauce

Vegetarian Summer Roll with Crispy Wild Mushrooms (V) £ 6.8
Served with hoisin sauce

Viet Garden (V) £ 10.8
Crispy wild mushrooms, salad, sakura cress with lemongrass dressing

Smokey Spices Quail £ 12.8
With sea-salt, five spices and lime

Lobster Moss £ 16.8
Stir-fried with fresh pepper, greens & served with gem lettuce

Rock Shrimps in Coconut Crumbs £ 13.8
With home-made sweet basil chilli sauce & fruit salsa

Crispy Soft Shell Crab £ 11.8
Five spices, fresh chilli, shallots and dill

Grilled Chicken Wings £ 8.0
Marinated with fresh turmeric & herbs in fish sauce

Grilled Saigon Pork Ribs £ 9.8
Served with fresh herbs & pickle

★ **Chef Special Soup of the Day** ★

Discretionary gratuities suggested 12.5%.

Please advise of any dietary requirements or allergies and our chef will be delighted to assist.



Seafood

Golden Crab Ball £ 16.8

Served with glass vermicelli in rainbow pepper & Thai sweet basil

Grilled Chilean Sea Bass £ 31.8

With seafood & home-made pancake

Pan-fried Scallops £ 18.8

With fresh herbs and green chilli sauce

Two Ways Cooked Lobster Tail £ 39.8

With shimeji mushrooms, cherry tomato in lobster sauce

Grilled Lemongrass Wild King Prawns £ 18.8

In plum fish sauce & crispy fluffy stuff

Multiplex Seafood Platter £ 18.8

Fresh seafood chosen by chef & cooked with pineapple, fresh chilli & lime

Meat

Roasted Label Rouge Spring Chicken Stuffed with Foie Gras £ 48.8

Fresh herbs & wild king mushrooms served with glutinous rice (24h notice required)

Grilled BMS 7+ Wagyu Rib Eye £ 49.8

With lemongrass and homemade fish sauce & lemon sea-salt

Saigon Corn Fed Chicken £ 13.8

Wok-fried with pineapple & fresh herbs & chilli

Grilled Challans Duck Breast £ 17.8

In Vietnamese curry, peanuts & vermicelli

Grilled Lamb Chop £ 23.8

Wrapped with prawns paste in chef special sauce

24 Hours Slow Cooked Black Gold Beef Cheek £ 18.8

With five spices in oyster sauce & rock sugar

Wok-Stirred Sirloin Beef £ 16.8

With Thai celery, shimeji mushrooms & fresh chilli

Duke of Berkshire Pork Braised in Hanoi Style £ 16.8

Served with baked pineapple, tomato & sweet basil

Discretionary gratuities suggested 12.5%.

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Green

Vegetable curry (V) £ 8.8

With pumpkin, wild king mushrooms, okra & cherry tomato

Wok-fried Baby Broccoli in Olive Oil (V) £ 9.8

With sea-salt, peanuts & crispy shallots

Stir-fried French Beans £ 9.5

With minced beef & dried shrimp sauce

Grilled Eggplant & Crispy Bean Curd (V) £ 8.8

With home-made chilli soy sauce

N & R

'Pho'

**16 Hours slow boiled beef-bone marrow and chicken soup
(Original taste with no MSG!)**

Served with Rare Wagyu Beef, Rice Noodles £ 16.8

& fresh herbs, lime, chilli & bean shoots

Served with Succulent Free Range Chicken, Rice Noodles £ 9.8

& fresh herbs, lime, chilli & bean shoots

Bún Thịt Bò Nướng (Chargrilled Sirloin Beef Vermicelli Noodles) £ 10.8

Topped with cucumber, herbs, peanuts & fish sauce

Bún Tôm Nướng (Chargrilled Fresh Water Prawns Vermicelli Noodles) £ 9.8

Topped with cucumber, herbs, peanuts & fish sauce

Baked Iberico Pork Rice £ 12.8

Served with pickle, cucumber, shallots & home-made soy sauce

Steamed Fragrant Rice £ 3.5

Organic Egg Fried Rice £ 5.8

Served with lettuce vegetable

Please ask your waiting staff for seasonal chef specials

Discretionary gratuities suggested 12.5%.

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Chef Set Menu

Starter

Chef Mini Appetizers Platter

Wild prawns summer roll, cha la lot, home-made crispy spring roll

Carpaccio Scallops

Served with fresh Chia seed dressing



Soup

Saigon Beef Soup

16 Hours slow boiled beef-marrow-bone soup with shimeji mushrooms



Main Course

Grilled Lamb Chop

Wrapped with prawns paste in chef special sauce

Chilean Sea Bass

Braised with pineapple, fresh chilli & lime sauce

Stir-fried French Beans

With minced beef & dried shrimp sauce

Steamed Fragrant Rice



Dessert

Chocolate Rock

Crystal Lemongrass

£ 39.8 Per Person

(Minimum Order for Two People)

Discretionary gratuities suggested 12.5%.

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