

# CÂY TRE

## SMALL EATS

### SOUPS

Canh chua cá	7.20
<b>Mekong Hot and Sour Fish Soup</b> taro stem, okra, tamarind	
Canh rau cải	4.50
<b>Choy Sum Green Soup</b> with king prawn	5.50
or tofu	4.50

### ROLLS

Gỏi cuốn 🥑	4.95
<b>Summer rolls</b> choice of prawns or tofu with mushroom	
Nem cua	6.50
<b>Hanoi crispy crab parcel</b> crab meat, pork neck, prawns, mushrooms, glass noodles	
Chả giò	5.50
<b>Imperial spring rolls</b> pork, prawns, crab, wood ear mushrooms, glass noodles	
Chả giò chay	5
<b>Vegetable spring rolls (v)</b> glass noodles, mung beans, kohlrabi, Asian mushrooms	
Bò cuốn nướng	8.50 pp (min 2)
<b>Table griddle beef "wrap it yourself"</b> fillet steak, daikon, kimchi, Vietnamese herbs and traditional nuoc cham dipping sauce (to be rolled at your table)	

Chả Cá Lã Vọng 7.95 pp (min 2)  
**La Vong grilled fish (per person)** 🥑  
Monkfish in tumeric, galangal and  
rice wine marinate, dill and spring  
onions, topped with peanuts and  
pungent shrimp paste dressing,  
cooked at your table

### CRISPY

Món rang muối	
<b>Salt n Pepper</b>	
Squid	8.95
Prawns	9
Soft shell crab	8.50
Silken Tofu (v)	7.50
Bánh xèo	9
<b>Saigon Xeo pancake</b> to be wrapped with round lettuce. Choice of Chicken and Prawn Assorted Mushroom and Tofu (v)	
Cánh gà chiên nước mắm	5.50
<b>Anchovied chicken wings</b> with caramelised fish sauce	
Bánh tôm Hồ Tây	6
<b>Hanoi West Lake Prawn Fritter</b> with sweet potatoes	
Bánh gối	6.50
<b>Old Quarter Pillow Dumplings</b> pork, glass noodle, Asian mushroom	
Khoai lang chiên	4
<b>Sweet potato fries (v)</b> drizzled in honey and black sesame	

### GRILL

Cà tím nướng 🥑	6.50
<b>Grilled aubergine</b> with minced pork, nuoc cham, peanut topping and spring onion oil	
Chả lá lốt 🥑	7
<b>Grilled Betel leaf wrap pork dumplings</b> daikon, spring onion oil, peanuts	
Sườn nướng mật ong	7.50
<b>BBQ Honey Coated Pork Ribs</b>	
Nem lụi Huế 🥑	7.50
<b>Pig on sticks</b> marinated pork, toasted rice powder, garlic, Hue peanut sauce	
Bò nướng mỡ chài	9
<b>Chef Vinh's grilled beef</b> sweet soya marinade, rice paddy herb, yellow bean ginger sauce	

### CÂY TRE PLATTER

(for two to share)

<b>Seafood</b> 16
Salt & pepper squid, soft shell crab, chilli prawns
<b>Meat</b> 🥑 15
Pig on sticks, BBQ pork spare ribs, beef and pork in wild betel leaf
<b>Wraps &amp; Rolls</b> 🥑 13
Prawn summer rolls, Imperial spring rolls, beef and pork in wild betel leaf
<b>Vegetarian</b> 🥑 12
Tofu summer rolls, salt & pepper okra and aubergine, lemongrass tofu,

### SALAD

Gỏi gà xé 🥑	7
<b>Vietnamese Chicken Salad</b> shredded chicken, cabbage, Vietnamese mint, garlic chip, prawn crackers	
Gỏi đu đủ bò khô 🥑	8.50
<b>Green papaya salad</b> Vietnamese balm, roasted peanuts, house vinaigrette, served with prawn crackers	
Gỏi ngó sen 🥑	9
<b>Lotus Stem and Mediterranean Prawn Salad</b> with crispy lotus root, served with prawn crackers	
Gỏi đậu phụ cải xoăn 🥑🥑	6.20
<b>Curly kale and tofu salad</b> peanut satay dressing	

🥑 peanuts – optional

🥑🥑 peanuts – can't be removed

# CÂY TRE

## MAIN COURSES

### MEATS

Gà rôti 🍗	11.50
<b>Chicken Royale</b> whole Spring chicken marinated in 5 spice, roasted and dressed in soy sauce	
Vịt nấu tiêu	12
<b>Braised Duck with green peppercorn</b> in a young coconut juice	
Cừu xào cay	10.50
<b>Cumin Indochine Lamb stir fry</b> wokked lamb dices with spicy dried herbs	
Thịt kho trứng	9.50
<b>Saigon Pork belly stew</b> slow- braised in coconut juice and caramelised fish sauce with fried boiled egg	
Bò lúc lắc	12
<b>Shaking Beef</b> wok tossed diced fillet, black and green pepper with a house salad	
Bò quanh lửa hồng 🍖	11
<b>Campfire Steak</b> sweet onions, oyster sauce, peanuts	
Bò kho	10
<b>Vietnamese Beef Stew</b> lemongrass, sweet shallots, cinamon in a rich beef broth	

### FISH AND SEAFOOD

Thập cẩm hải sản 🍤	11.50
<b>Sizzling Seafood with pepper sauce</b> prawn, squid, mussels and crunchy greens	
Cá chiên mắm xoài	11
<b>Crispy Mango Sea bass</b> green mango salad and Mekong herbs	
Mực xào Phú Quốc	10
<b>Phu Quoc wokked Squid</b> with lemongrass, tamarind and tumeric	
Cá kho tộ	9.75
<b>Claypot Mekong catfish</b> in a caramelised light fish sauce	
Trùng trục om nước dừa	8
<b>Ha Long Mussel</b> in lemongrass-scented coconut milk	
Cá nướng lá chuối	10
<b>Oven baked mackerel in banana leaves</b> stuffed with lemongrass and galangal	

### CURRY

Cà ri cá 🍛	11
<b>Butterfish red curry</b> a hot curry with tamarind	
Cà ri cừu 🍛	11.95
<b>Lamb neck curry</b> hot red curry aubergine, okra	
Gà cà ri 🍛	9.75
<b>Vietnamese chicken curry</b> yellow curry, lemongrass, cloves	

### VEGETARIAN AND SIDES

Đậu phụ kho	8.50
<b>Soya Tofu Stew in Claypot</b> with shiitake mushroom	
Cà tím xào lá lốt	8.50
<b>Sauteed Aubergine</b> perilla herb, tofu, betel leaves in a spicy soya sauce	
Rau muống xào tỏi	7
<b>Stir-fried water spinach with garlic</b> with Vietnamese Miso, garlic, ginger	
Cải ngọt xào	6.50
<b>Stir fried choy sum</b> with enokitake mushroom and chilli flakes	
Đậu hũ chiên sả ớt	7.20
<b>Lemongrass chilli crusted Tofu</b> chilli and 5 spice sea salt	
Cà ri chay	8
<b>Okra and Aubergine Curry</b> with coconut and cardamon	

Jasmine rice	2.5
Egg fried rice	3.95
Wok ramen with beansprouts	4.80
Wok pho with vegetables	5.20
Vietnamese fried rice	8.50
Chinese sausage, peas, shrimp, carrot, Vietnamese ham served with a fried egg	

#### SHARING PLATTER

(Vegetarian option available)

- Hanoi crispy crab parcel
- Beef and pork in wild betel leaf
- Summer roll
- Shredded brisket & green papaya salad
- Pig on sticks

#### SET TASTING MENU

25 pp, ideal for group  
(min 2 people)

#### PUDDING

- Banana fritter with ice cream

#### MAIN COURSE

(1 dish per person)

- Chicken royale
- Claypot campfire steak
- Saigon pork belly stew
- Claypot mekong catfish
- Soya Tofu Stew

Sides – seasonal Asian greens and jasmine rice

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## RICE DISHES - BUN VERMICELLI - WOK NOODLE

### SET RICE MEAL £11

Vietnamese set meal for one person, all served with jasmine rice, daikon pickles & a vegetable soup of the day. Dishes can also be ordered on its own

Cơm cừu xào cay

#### Cumin Indochine Lamb stir fry

wokked lamb dices with spicy dried herb

Cơm sườn

#### Saigon Hawker rice

charcoal pork chop, lemongrass, five spice honey glaze, daikon with fried egg and traditional sauce

Cơm thăn heo rang muối

#### Chilli Pork Chop

with 5 spices salt

Cơm bò quanh lửa hồng 🥜

#### Campfire Steak

sweet onions, oyster sauce, peanuts

Cơm gà cà ri 🥜

#### Coconut chicken curry

yellow curry, lemongrass, cloves

Cơm gà xào nấm

#### Chicken and Mushroom Claypot

oyster sauce and sweet onions

Cơm cá kho riêng

#### Slow braised Mackerel

with galangal and ginger fish sauce

Cơm mực xào

#### Phu Quoc wokked Squid

with black pepper, chinese celery

Cơm cà ri chay (v) 🥜

#### Okra and Aubergine Curry

with coconut and cardmon

Cơm Cà tím xào lá lốt

#### Sauteed aubergine (v)

perilla herb, tofu, spicy soya broth, betel leaves

### BUN VERMICELLI

Each bowl contains soft, room-temperature vermicelli rice noodles, fresh herbs, crunchy carrot and mooli daikon, crisp lettuce and a hot topping of your choice, garnished with roasted peanuts and fried shallots. We recommend you mix up the ingredients in the bowl to enjoy the most from this dish.

Bún chả Hà nội 11

#### Hanoi BBQ Pork 🥜

grilled lemongrass pork shoulder and belly, pork patties in a warm meat broth with a crispy spring roll

Phở Tíu 10

#### Tiu Bowl 🥜

chicken, prawn, charsiu pork, Asian herbs over rice noodles, dressed with tangy sour sauce, with soup on the side

Bún Nem 9.80

#### Spring Bowl 🥜

crab roll, imperial spring roll and vegetable spring roll

Bún Sả

#### Bun Sa 🥜

Lemongrass stir fried Chicken or Beef 10.5

Prawns 11

Bún chả lá lốt 🥜 9.50

#### Betel leaf wrap pork dumplings

Bún sả Tofu 🥜 9

#### Lemongrass stir fried crispy tofu (v)

Bún nem chay 9

#### Vegetarian Spring Bowl (v) 🥜

in spicy young coconut juice

Bún Chả Cá 🥜 11

#### La Vong grilled monkfish

with pungent shrimp sauce or house nuoc cham

### WOK NOODLES

Phở xào 10.50

#### Wok Pho

wok flat noodle with crunchy greens, and your choice of steak or chicken or tofu and mushroom

Mì xào giòn 11

#### Crispy ramen with meat and seafood

with pork, mix seafood and vegetables

Miến Xào 12

#### Stir fried cassava vermicelli

with crab, prawn, beansprouts, broken egg and crispy shallot toppings

WE CANNOT GUARANTEE THE ABSENCE OF NUT TRACES IN ANY OF OUR DISHES.

PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY PARTICULAR DIETARY REQUIREMENTS.

NOT ALL INGREDIENTS MAY BE LISTED. AN OPTIONAL GRATUITY

OF 12.5% WILL BE ADDED, ALL OF WHICH GOES TO THE STAFF.

🥜 peanuts – optional

🥜🥜 peanuts – can't be removed