

Viet Grill

SMALL EATS

SOUPS

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

ROLLS

Gỏi cuốn 🍴	4.95
Summer rolls choice of prawns or tofu and herbs	
Nem cua	6.50
Hanoi crispy crab parcel crab meat, pork neck, prawns, mushrooms, glass noodles	
Chả giò	5.50
Imperial spring rolls pork shoulder, prawns, crab, wood ear mushroom, glass noodles	
Chả giò chay	5
Vegetable spring rolls (v) glass noodles, mung beans, kohlrabi, Asian mushrooms	
Bò cuốn nướng	8.50 pp (min 2)
Table griddle beef "wrap it yourself" 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	
Salt n Pepper	
Squid	8.95
Prawns (shell on)	9
Soft shell crab	8.50
Silken Tofu (v)	7.50
Bánh xèo	9
Saigon Xeo Pancake to be wrapped with round lettuce. Choice of Chicken and Prawn Assorted Mushroom and Tofu (v)	
Cánh gà chiên nước mắm	5.50
Anchovied chicken wings with caramelised fish sauce	
Bánh gỏi	6.50
Old Quarter Pillow Dumplings pork, glass noodles, Asian mushrooms	
Khoai lang chiên	4
Sweet potato fries (v) drizzled in honey and sesame seeds	

GRILL

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

VIET GRILL PLATTER

(for two to share)

Seafood 16
Salt & pepper squid, soft shell crab, chilli prawns
Meat 🍴 15
Pig on sticks, BBQ pork spare ribs, beef and pork in wild betel leaf
Wraps & Rolls 🍴 13
Prawn summer rolls, imperial spring rolls, beef and pork in wild betel leaf
Vegetarian 🍴 12.50
Tofu summer rolls, salt & pepper okra and aubergine, lemongrass tofu,

SALAD

Bò tái chanh 🍴	8
Lemon-cured Beef Salad finely sliced beef, cured in lime juice, and tossed with fresh herbs, prawn crackers	
Gỏi đu đủ bò khô 🍴	8.50
Green papaya salad Vietnamese balm, roasted peanuts, house vinaigrette, served with prawn crackers	
Gỏi xoài 🍴	8
Mango Salad with prawn, balm basil and prawn crackers	
Gỏi đậu phụ cải xoăn 🍴🍴	6.50
Curly kale and tofu salad peanut satay dressing	

🍴 peanuts – optional

🍴🍴 peanuts – can't be removed

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MAIN COURSES

MEATS

Gà rôti 🍗	11.50
Chicken Royale whole spring chicken marinated in 5 spices, roasted and dressed in soy sauce	
Gà xào sả ớt	9
Chilli and lemongrass chicken sitr fried with coconut milk and spring onions	
Vịt nấu tiêu	12
Braised Duck with green peppercorn in a young coconut juice	
Cừu xào cay	10.50
Cumin Indochine Lamb stir fry diced wok lamb with spicy dried herb	
Thịt kho trứng	9.50
Saigon Pork belly stew slow- braised in coconut juice and caramelised fish sauce with fried boiled egg	
Bò lúc lắc	12
Shaking Beef wok tossed diced fillet, black, house salad	
Bò quanh lửa hồng 🍖	11
Campfire Steak sweet onions, oyster sauce, peanuts	
Bò kho	10
Vietnamese Beef Stew lemongrass, sweet shallots, cinamon in a rich beef broth	

FISH AND SEAFOOD

Thập cẩm hải sản 🍤	11.50
Sizzling Seafood with pepper sauce prawn, squid, mussel and crunchy greens	
Cá chiên mắm xoài	11
Crispy Mango Sea bass green mango salad and Mekong herbs	
Mực xào Phú Quốc	10
Phu Quoc wokked Squid with black pepper, chinese celery, chilli paste, tamarind	
Cá kho tộ	9.75
Claypot Mekong catfish in a caramelised light fish sauce	
Cá nướng lá chuối	10
Oven baked mackerel in banana leaves stuffed with lemongrass and galangal	

CURRY

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

VEGETARIAN AND SIDES

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

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 stewed pork belly
- 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 soup of the day (vegetarian option available). 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 spice 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 BOWL

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 🥜 9.50

Lemongrass stir fried crispy tofu (v)

Bún nem chay 9.50

Vegetarian Spring Bowl (v) 🥜

in spicy young coconut juice

Bún Chả Cá 🥜 12.50

La Vong grilled monkfish

with pungent shrimp sauce or house nuoc cham

WOK NOODLES

Phở xào

Wok Pho

wok flat noodle with crunchy greens, and your choice of

Steak 11

Chicken 10.50

Tofu, vegetables and mushroom 10

Mì xào giòn 11.50

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