VIET GRILL

STREET FOOD COLD

Prawn Crackers 2.5

Summer Rolls

Prawn 5.95 **Tofu** 5.95

Green Papaya Salad with Tofu 7.5

with house vinaigrette, roasted peanuts, thai basil.

Raw Mango Salad with Prawn 8.95

with house vinaigrette, green mango, prawns, roasted peanuts, herbs.

Chicken Cabbage Salad 7.95

Mix of white and purple cabbage, shredded chicken, hot mints.

Piggy Aubergine 6.5

charcoal grilled, serves with minced pork, roasted peanuts and spring onion oil.

Smoky Aubergine 6

charcoal grilled, roasted peanuts and spring onion oil, light soy sauce

OUR SPECIALTY

Bánh Cuốn Hanoi 7/10.5

Steamed rice rolls filled with a mixture of cooked seasoned ground pork, minced wood ear mushroom, and shallots.

Bánh Ướt Saigon 9.5

Steamed rice sheet, pork cinnamon sausage, banana leaf wrapped sausage, crispy shallots, cucumber, beansprouts, herbs.

Bánh Cuốn Sapa 12

Steamed rice sheet, charcoal pork shoulder, crispy shallots, cucumber, beansprouts, herbs.

Choice of topping:

Chả Quế pork sausage 3 Egg roll 2.5

STREET FOOD HOT

Viet Grill Sharing Platter 14.95

Salted and pepper squids and prawns, imperial spring rolls.

Vegetarian Sharing Platter 13.5

Salted and pepper tofu, aubergine and okra.

Chicken wings 6.5

with caramelized anchovies fish sauce.

Salted and Pepper

crispy fried, topped with spring onions, dried garlic, chilli

Squid 9

Prawn 9.5 **Tofu** 7.95

mushroom.

Imperial Spring Rolls 6.5 ground pork shoulder, shrimp,

shiitake, wood ear mushroom.

Vegetable Spring Rolls 5.95 taro, shiitake, kohlrabi, wood ear

Hanoi Crab Parcel 7.5

crab meat, pork neck, shiitake, glass noodles and wood ear mushroom.

VERMICELLI BOWLS – BÚN

served with fresh herbs, beansprouts, and peanuts, with a lemongrass and chilli wok-fried topping.

Like in Vietnam, noodles served at room temp.

Bún Chả Hanoi 12.5

vermicelli rice noodles with grilled pork shoulder, pork patty, fresh herbs, shallots, and spring rolls.

Bún Sả

vermicelli rice noodles with a lemongrass and chilli wok-fried topping, fresh herbs, beansprouts, crispy shallots and peanuts.

Beef 11.5

Chicken 11.5

Tofu 10.95

Prawn 12

Mì Quảng 11.5

Flat rice noodles with sautéed chicken in special turmeric and tomato base, boiled egg, fresh herbs, shallots and peanuts.

Spring Bowl 11.5

vermicelli rice noodles with imperial spring rolls, crab rolls, fresh herbs, pickle and peanut toppings.

Buddha Spring Bowl 11.5

vermicelli rice noodles with crispy vegetable spring rolls, tofu chunks, fresh herbs, pickle and peanut toppings.

VIET GRILL

Caramelised & Braised Catfish with rice 12

Slow cooked in a clay pot, grade-1 fish sauce, hot black pepper.

Wok Mixed Seafood & Asian Greens with rice 13.5

Squid tube, king prawns, tofu, chilli, carrots, mushroom with black peppercorn sauce.

Braised Duck Leg with Green Peppercorn with rice 13.5

Shitake mushroom, rice wine, peppercorn.

Saigon Pork belly Stew with rice 10.95

Caramelised melted pork belly with 7 min egg, cucumber and pickles.

Crispy whole Tilapia with Green Mango Salad 13.5

Vietnamese classic "nuoc cham" dressing, peanuts topping, crispy shallots

Honey Crispy Chicken 13.5

Half a free range chicken, chopped on bones, marinated with honey, five spices, butter soya sauce dressing and side salad

Buddha Fried Rice 8.5

Egg white, green beans, spring onions, organic tofu, chilli

Vietnamese Fried Rice 8.95

Simple but delicious, with green beans, Chinese sausage, prawns, chilli.

King Prawn Curry with rice 11.95

Yellow curry with yogurt, coconut milk, lemon and cashew nuts

Dong Du Lamb Leg Curry with rice 14.5

A rich, spicy curry with tomatoes, coriander, yogurt, coconut milk and cashew nuts.

Coconut Chicken Curry with rice 11.5

Free range corn-fed chicken, yellow curry, cashew nuts, tomatoes, yogurt

Aubergine and Tofu Curry with rice 10

Coconut milk, yogurt, garlic, coriander, and cashew nuts.

Sauteed Aubergine with tofu and mushroom with rice 9.5

Turmeric, tomatoes, garlic and coriander

WOK NOODLES

Garlic butter egg Noodles with Seafood 12.5

King Prawn, Squid, bean sprouts, leek.

Wok-fried Pho with flash fried Beef 11.5

Choy sum, carrot, pho gravy, chilli.

Wok-fried Pho with Tofu, mixed greens and mushrooms 11

Smoky flavour, ginger, chilli and garlic.

SIDE DISHES

Stir-fried Choy Sum 6

Stir-fried Luffa & beansprouts 6.5

Wok-fried Egg Noodles with beansprouts 7.5

Egg & Garlic Fried Rice 4

Jasmine Rice 2.5

PHO & NOODLE SOUPS

The classic Vietnamese noodle soup, with 24 hours beef marrow bone stock, served with many varieties of beef cuts, a plate of herbs for garnish

Original Beef Pho 11.5

Rump steak and beef brisket for varied flavour and texture.

Hanoi Garlicky Pho 11

Flash fried rump steak & whole garlic with a smoky wok flavour.

Special Combo Pho 15

Bavette steak, brisket, flank, beef ball, tendon. The ultimate Pho with full flavour!

Pulled Breast or Chopped Thigh fillet Chicken Pho 11

Special ChopChop Chicken Pho 13.5

Shredded chicken breast and chopped whole chicken thigh.

Assorted Mushroom Pho 10.5

Shiitake, hon shimeji, tofu, button mushrooms, kai choy in vegetable broth.

Seafood Pho 12.5

King prawns, squid tube, chives, crispy garlic and chicken broth.

Bún Riệu 11.5

Vermicelli soup with crab cakes made with mixture of minced pork and crab meat, rump steak, giò lua sausage, tomatoes & fried organic tofu.

BÚN HUẾ

spicy broth, scented with lemongrass, and shrimp paste.

Beef and Pork 11.5 Corn-Fed Chicken 10.5 Prawn 12 Tofu 10

SAIGON SATE PHO 11.95

Sate peanut infused broth, rump steak, cucumber, tomatoes, green mango toppings.

Beef Meatball Pho 11.5

with tendon, sawleaf and dried radish

Choice of Topping

Egg yolk 1.5 Crunchy flank 3 Steak bowl 4.5 Beef meatball 3 Tendon 3 Pulled chicken 3.5 Extra broth 2.5 Extra noodles 2

