



COOKING

# STARTERS

## SUHUS.

BEST VIETNAMESE **SINCE 2011** 

TAPIOCA HUE DUMPLINGS 9.25

Bánh bôt loc

shrimp, pork belly, pork floss

HOUSE SPECIALTY .

# ROLLS

#### SUMMER ROLLS 🕖

#### Gỏi cuốn

fresh soft rice paper rolls with herbs and a choice of

Prawns 7.75 Tofu (v) 7.75

#### HANOI CRISPY CRAB PARCEL 9

#### Nem cua

crab meat, pork neck, prawns, Asian mushrooms, glass noodles

#### IMPERIAL SPRING ROLLS 8.75

#### Chả giò

pork shoulder, kohlrabi, Asian mushroom, glass nooodles

#### **VEGETABLE SPRING ROLLS (v)** 8.5

#### Chả giò chay

glass noodles, mung beans, kohlrabi, Asian mushrooms

# RANH GUOM

#### STEAMED RICE **ROLLED CREPES**

#### SAIGON STYLE 13.50 Bánh Ướt

steamed rice sheets, shallot, cucumber, bean sprouts, homemade Vietnamese ham

# **HANOI STYLE** 10.5/15.75

Bánh Cuốn

steamed rice rolls, Asian mushrooms, pork or chicken fillings, shallot, pork floss

Extra toppings:

Cinnamon sausage 5 Steamed egg 4

## SAPA STYLE 16.5 Bánh Cuốn thit nướng

grilled bbq pork served on steamed rice sheets

# **SMALL FATS**



#### PRAWN CRACKERS 4

Bánh phồng tôm

#### **SWEET POTATO FRIES** 6.75

#### Khoai lang chiên

topped with honey & sesame seeds

#### PIGGY GRILLED AUBERGINE **20** 10

#### Cà tím nướng

minced pork, roasted peanuts, shallot infused oil

#### SMOKY GRILLED AUBERGINE (v) 0 9.5

#### Cà tím nướng chay

topped with soya sauce, spring onion infused oil & roasted peanuts

#### BETEL LEAF WRAP

Ø 11.25

#### Chả lá lốt

minced beef & pork, daikon, spring onion infused oil, topped with roasted peanuts

#### ANCHOVIED CHICKEN WINGS 10.25 Cánh gà chiên nước mắm

with caramelised fish sauce & sesame seeds

#### SALT N PEPPER

#### Món rang muối

Squid 11.75 Prawns 11.75 Soft shell crab 12 Silken Tofu (v) 9.75

## SAIGON XEO PANCAKE

#### Bánh xèo

crispy coconut rice pancake with a choice of

Chicken & Prawn 13 Tofu & Mushroom (v) 11.75

# SALAD



#### GREEN PAPAYA SALAD 🕖

#### Gỏi đu đủ

dressed in our house vinaigrette, mixed herbs, chili sauce & topped with roasted peanuts.

Beef 11.25 Prawn 11.25 Tofu (v) 10.25

#### LEMON-CURED BEEF SALAD 🕖

#### Bò tái chanh 11.5

finely sliced rare beef cured in lemon juice, saw leaf & crispy shallots

# MANGO SALAD 🕖

#### Gỏi Xoài

dressed in our house vinaigrette, cucumber, chilli sauce, mixed herbs & topped with roasted peanuts

Prawn 11.25 Tofu (v) 10.25

# CAY TRE PLATTER

(for two to share)

#### MIXED SEAFOOD 19.75

salt & pepper squid, soft shell crab, chilli prawns

VEGETARIAN (v) 17 tofu summer rolls, salt & pepper okra and aubergine, lemongrass tofu, mixed watercress salad

#### WRAP & ROLLS 18.75

summer rolls, imperial spring rolls, betel leaf wrap





## MEAT



#### SAIGON PORK BELLY STEW 13.5

#### Thịt kho trứng

slow-braised in coconut juice and caramelised fish sauce, with a double-cooked egg

### CAMPFIRE STEAK 2 16.5

#### Bò quanh lửa hồng

claypot cooked steak with onions and oyster sauce

#### VIETNAMESE BEEF STEW 14.75

#### Bò kho

slow cooked brisket, lemongrass, sweet shallots & cinnamon in a rich beef broth

#### SHAKING BEEF 17.75

#### Bò lúc lắc

wok tossed beef sirloin, capsicum, onion, Phu Quoc black pepper, garlic & oyster sauce

#### CHILLI & LEMONGRASS CHICKEN 13.5

#### Gà xào sả ớt

stir fried with coconut milk, spring onions and bell peppers

#### CHICKEN ROYALE 16.75

#### Gà rôti

grilled whole poussin marinated in five spice, roasted and dressed in soy sauce

## FISH & SEAFOOD



### SIZZLING SEAFOOD 17.25

#### Thập cẩm hải sản

prawn, squid, scallops, tofu served with Asian greens

## CRISPY FRIED SEA BREAM

#### Cá chiên mắm xoài

served with green mango salad and mixed herbs

17.75

#### **CLAYPOT MEKONG CATFISH** 14.75 Cá kho tô

in a light caramelised fish sauce

## CURRY



# KING PRAWN CURRY 4 16.5

#### Cà ri tôm

hot curry with yogurt, coconut milk, cashew nuts and coriander

# LAMB NECK CURRY 16.25

#### Cà ri cừu

a rich spicy curry with yogurt, coconut milk, coriander and cashew nuts

## COCONUT CHICKEN CURRY 🥝



#### Gà cà ri

10

8.5

yellow curry, yogurt, coconut milk, lemongrass and cashew nuts

# VEGETARIAN



# SAUTEED AUBERGINE (v)

#### Cà tím xào lá lốt

perilla herb, tofu, betel leaves

#### OKRA & AUBERGINE CURY (V) 2 14.25 Cà ri chay

with tofu, coconut milk and yogurt

# 14.25 STIR-FRIED WATER SPINACH

#### Rau muống xào tỏi

with garlic, ginger and Vietnamese

#### STIR-FRIED MUSTARD LEAVES

#### Cải xào

with mushroom and chilli flakes

#### STIR-FRIED KOHLRABI

Su hào xào

with garlic in Vietnamese style

## RICE/NOODLES

JASMINE RICE (v) 4.25

EGG AND GARLIC FRIED RICE (v) 5.75

BUDDHA FRIED RICE (v) 9.75

WOK RAMEN WITH (V) 9.25 **BEANSPROUTS** 

#### **SPECIAL FRIED RICE 12.5**

Chinese sausage, peas, shrimp, Vietnamese ham served with a fried egg

# SET MENU

**SHARING PLATTER** 

all dishes included

IMPERIAL SPRING ROLLS
SALT N PEPPER SQUID
SUMMER ROLL WITH
PRAWNS
BETEL LEAF WRAP
GREEN PAPAYA SALAD WITH

(Vegetarian options available)

**PRAWNS** 

£37 per person, ideal for groups (min 2 people)

**DESSERT**ICE CREAM

MAIN

choose 1 dish per person

CHICKEN ROYALE
CAMPFIRE STEAK
SAIGON PORK BELLY STEW
CLAYPOT MEKONG CATFISH
SAUTEED AUBERGINE
LEMONGRASS CHICKEN

Sides – seasonal greens and jasmine rice

# **ONE BOWL DISHES**

### **VERMICELLI BOWLS**



Each bowl contains soft, room temperature vermicelli rice noodles. Topped with fresh herbs, crunchy carrot and mooli daikon. With crisp lettuce and a hot topping of your choice, garnished with roasted peanuts and fried shallots

HANOI BBQ PORK 16.5 Bún chả Hà Nội

grilled lemongrass pork shoulderand belly. With pork meatball, served in a warm fish sauce &crispy spring rolls SPRING BOWL Ø
Bún Nem

crab parcel, imperial spring roll and vegetable spring roll

16.25

BUDDHA SPRING BOWL(v) Ø 15 Bún Nem chay

vegetable spring rolls, crispy tofu, mixed Vietnamese herbs

BUN SA

Lemongrass and chilli wok-fried with

Chicken 15.5 Beef 16.25 Prawns 16.25 Tofu (v) 14.25

# **WOK NOODLES**



**WOK FRIED PHO** 

Phở xào

wok flat rice noodles with Asian greens and a choice of

Chicken 15.25 Beef 16.25 Tofu 14.25

### STIR FRIED EGG NOODLE WITH

Mì xào

soft egg noodle with Asian greens and a choice of

Seafood 16.75 Tofu (v) 14.25

#### STIR FRIED CASSAVA VERMICELLI 16.25 Miến xào

with crab meat, prawns, egg, beansprouts and a crispy shallot topping

# **RICE PLATES**



SAIGON HAWKER RICE

Cơm sườn

chargrilled pork chop with five spice, Vietnamese steamed meatloaf and a fried egg

16.75

CHILI PORK CHOP 16

Cơm sườn rang muối

crispy pork chop, lemongrass chilli soy sauce and jasmine rice

CRISPY CHICKEN ON FRIED RICE 15

Cơm gà quay

crispy chicken, ginger, soya, onion



Pho was originally a simple beef and rice noodle soup that originated in northern Vietnam nearly a hundred years ago. Some speculate that it evolved from the 'pot au feu' introduced to Vietnam by French colonists. After the country was partitioned, Pho in South Vietnam became a more elaborate dish, often served with many varieties of beef, and a side plate of herbs.

#### HAVE IT YOUR WAY

Each serving of Pho comes with a side plate of beansprouts, lemon and herbs. Add the herbs and lemons to the bowl of Pho, to suit your taste. On your table there are two bottles: Hot Chilli sauce and Hoisin Sauce. In North Vietnam they only use Hot Chilli sauce, but in the South

people add Hoisin as well. Our Pho combines the deep sweetness from the marrow bone of the North version, with the fragrant Star Anise, Cardamom and Cinnamon of the South.

#### **BFFF**

The original Vietnamese noodle soup, wit 24 hour beef marrow bone stock, served with many varieties of beef cuts and a plate of herbs for garnish

**ORIGINAL PHO** Phở tái chín nạm 15.5 with steak and brisket for a varied flavour and texture. If you are new to Pho, the Original is a great place to start

**SAI GON PHO** Phở tái nạm gầu 16.5 with steak, brisket, fatty flank, skirt flank for a hearty, rich taste

**HANOI GARLICKY PHO** Phở tái lăn 16.5 flash fried steak with garlic

SPECIAL LARGE COMBO PHO Tô xe lửa 20 steak, brisket, fatty flank, meatballs and tripe for the ultimate in traditional Vietnamese flavour!

#### **CHICKEN**

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

CHICKEN BREAST PHO Phở gà xé 15.5

DRUMSTICK PHO Phở gà đùi 15.5

CHOP CHOP CHICKEN PHO Phở gà đặc biệt 17.75

#### **REGIONAL PHO**

**BEEF MEATBALL PHO** Phở bò viên 15.5 from Saigon Chinatown, with beef meatball, tripe, sawleaf, dried radish

**SEAFOOD PHO** Phở hải sản 16.5 king prawns, squid & vegetables in a chicken broth and chives

**BEEF BRISKET STEW PHO** Phở bò kho 16.75 lemongrass and cinnamon

ASSORTED MUSHROOM PHO Phở nấm 14.5 with shiitake, hon shimeji and button mushrooms with kai choi and tofu all served in a rich chicken broth

#### OTHER NOODLE SOUP

**BUN BO HUE** Bún bò Huế spicy version of Pho, from Hue, the Imperial city, served with rice noodles and choice of

BEEF AND PORK HOCK Bò, giò heo 15.75

CORN-FED CHICKEN Gà 14.75

TOFU BUN BO HUE Bún Huế chay 14.5 crispy & fresh tofu, lemongrass, whole chilli, beef broth

SPECIAL 16.75

beef, pork hock, cinnamon sausage and crab cakes

**WONTON NOODLES** Mì vằn thắn 15.5 egg noodles with shrimp & pork dumplings, charsiu & chives in a chicken broth

#### **CÂY TRE SPECIAL**

SAIGON SATE PHO Phở sa tế 16.25 poached beef in our signature spicy sate peanut infused broth, saw leaf coriander, cucumber and mango

#### EXTRA TOPPINGS.

Enhance your Pho even more however you want!

EGG YOLK Trứng trần	3
STEAK BOWL Tái	6
BEEF MEATBALL Bò viên	5
CRUNCHY BRISKET FAT Gầu	4.5
EXTRA BROTH Nước dùng	4
TRIPE Sách bò	.3.5
CHICKEN THIGH & DRUMSTICK Đùi gà	1.25
EXTRA NOODLES Thêm bánh	.3.5
CRIPSY DOUGH STICK Quẩy	3.5

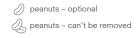
VOTED

LONDON'S

FAVOURITE



EAT, DRINK, VIETNAM





# Y TRE

# DRINKS

SUHUS.

BEST VIETNAMESE **SINCE 2011** 

#### COCKTAILS LYCHEE MARTINI 11 Vodka, Kwai Feh, lychee liquer, citrus LIME LEAF COLLINS 11 Lime leaf Gin, fresh limeade, mineral water **VIETTIVO** Our Negroni - Gin, Coco Campari, pandan liqueur MELON FISH 11 Plymouth Gin, watermelon, lemon, Campari 11.5 **LUCKY LILY** Tequila, pineapple, black pepper, lime, agave TOASTED TOKI HIGHBALL 11.5 Sencha and toasted rice syrup, Toki whiskey 12.25 THE SMOKING BANANA Mezcal, Banane du Bresil, Jamaican rum SPIRITS / MIXERS 50ml GIN BEEFEATER q VODKA **ABSOLUT** 9 **BOURBON FOUR ROSES** 9 RUM 9 ANAVAH **TEQUILA EL JIMADOR** PREMIUM 12 Fever Tree Mixer, Coke, Soda, Tonic 3 ORIENTAL WINE SAKE OWARICHITA ONI KOROSHI 125ml

7 75/35

7	WINE
· :	SPARK
	PROSEC
	VENETO Notes o
	Bright a
	GRAND CHAMP
	Crisp a red ber
	WHITE Trebbi
	VENETO
	Dry, wit blossor
	ORGAN
	MURCI/ Fragran
	stone fr
	LOS BOL
	Fresh ci
	VINHO
	AZEVED Bright c
	a long f
	MUSCAD
	COING D Fruit of
	richness
	RIESLIN
	ALSACE, Dry, with
	typical o

# LING WINE 125ml\*/bottle

# CO SPUMANTE EXTRA DRY, CA' DI ALTE. ), ITALY

of pear, apples, and white flowers. nd clean with a refreshing finish

#### RÉSERVE BRUT, SOPHIE BARON, NV. AGNE FRANCE

nd lively Champagne with notes of ry fruit and biscuits.

# 175ml\*/crf 500ml/bottle ANO/GARGANEGA. POTE PIETRA. 2022.

th flavours of green apples, citrus m & marzipan.

#### IIC MACABEO, FAMILIA CASTANO, 2022, A, SPAIN 7.75/21/28

nt aromas of pear & quince, plus juicy ruits. Briaht & refreshina.

#### 'OAL VALLEY SAUVIGNON BLANC, CHÂTEAU DOS 2022, CACHAPOAL ANDES, CHILE

8.75/22/32

34

trus fruit and orange blossom aromas, d fruity. Superb value.

## VERDE LOUREIRO/ALVARINHO 2021. O, PORTUGAL

itrus flavours, refrest

# DET SÈVRE ET MAINE SUR LIE, CHÂTEAU DU PEST. FIACRE 2021, LOIRE, FRANCE 37

green apple and white peaches, with s, minerality and moreish salinity

## G RÉSERVE, CAVE DE HUNAWIHR2021, FRANCE

citrus flavours and a refreshing tartness of the best Riesling

# MANGAN VINEYARD' SAUVIGNON BLANC/ SEMILLON, 2022, CULLEN, WESTERN AUSTRALIA

Complex aromas of passion fruit and citrus combine with freshly cut grass. Organic & Biodynamic.

ROSE 175ml\*/crf 500ml/bottle

#### ORGANIC ROSADO, FAMILIA CASTAÑO 2022, MURCIA, 7.5/20/27 SPAIN

Delicate, pale pink in colour with aromas of raspberry & strawberry.

#### LUBERON ROSÉ, FAMILLE PERRIN, 2021, SOUTHERN RHÔNE, FRANCE 9/24/34

Redcurrant and cherry sorbet flavours are balanced by a zesty and mineral acidity.

### **RED** 175ml\*/crf 500ml/bottle MERLOT/GRENACHE IGP CÔTES DE THAU. LES VIGNES DE L'EGLISE 2021, LANGUEDOC, FRANCE

Cherry red in colour, perfumed and 7/19/26 fresh with aromas of ripe plum and cherry. Very smooth palate

#### VINHO REGIONAL LISBOA TINTO 2021, EVARISTO, PORTUGAL 7.75/21/28

Juicy blackberries and blackcurrant Full bodied, with a smooth finish

#### MENDOZA MALBEC, KAIKEN CLÁSICO 2020, ARGENTINA 9.25/25/36

Full bodied. Plum and blackberry flavours complemented by notes of chocolate and tobacco

RIOJA CRIANZA, EL COTO 2019, SPAIN 37 Plum, cassis & notes of cigar box. Medium bodied & bright.

#### BORDEAUX SUPÉRIEUR, CHÂTEAU DES ANTONINS **2019, FRANCE**

43

47

Red fruits, vanilla and toast with silky texture & concentrated sweet spice from oak

#### NERO D'AVOLA, CURATOLO ARINI 2021, SICILY, ITALY

Violets, red cherries, plums and a hint of white pepper spice. Medium-bodied with soft velvet tannins

#### BBEAUJOLAIS VILLAGES 2021, JEAN-MARC BURGUNDY, FRANCE

Crunchy red fruits and violets, superb structure with grainy tannins. Made using organic practices

# NON ALCOHOLIC

**BEER** 

SAIGON EXPORT

SAIGON LAGER

KIRIN ICHIBAN

GUAVA FEVER	4.75
SAIGON LIME SODA	5
SUGARCANE JUICE	5.5
Ô MAI SOUR PLUM	5
PINEAPPLE & COCONUT MILK	5.5
MATCHA MILKSHAKE	6.25
PINEAPPLE SHRUB SODA	4.5

TAKARA PLUM WINE 125ml/750ml

Btl 330ml 5.75

Btl 355ml 5.75

Btl 330ml 5.75



TEA: IASMINE / OOLONG 3.5 (per person) BOTTOMLESS HOUSE STILL/SPARKLING

£2 per person for unlimited refill VIETNAMESE DRIP COFFEE 5.25 VIETNAMESE ICED COFFEE 5.25 SAIGON STYLE ICED COFFEE 5.25 \*Bac Xiu