

## fish

- "cay tre" squid house dish of calamari sautéed with lemongrass, fresh vine tomatoes, viet celeriac, cucumber and dill* 6
- oven baked mackerel marinated with galangal and wrapped in banana leaves* 8
- basa fish pan seared* incredible basa fish coated in turmeric and lemongrass, topped with a sprinkle of chilli 6.5
- slow cooked mekong catfish in clay pot* a traditional vietnamese cooking method of fresh water catfish, poached in caramelised fish sauce, finished with cracked black pepper and chopped fresh chilli 6.5
- crispy seabass fillet with julienned mango* in tangy sweet and sour fish sauce 7.5
- braised citronella king prawns curry* with saffron, sun dried chilli and shallot 6
- sugpo prawn* wokked with cauliflower, ear mushroom and shiitake 6.5
- flamed monk fish tail* with shiitake, onions and arrowed scallion 6.5
- sizzling seafood* fresh scallops, king prawns and calamari, stir-fried with fresh vegetables in a rich garlic sauce 7

## rice and noodles

- jasmine rice* 2
- egg fried rice* 2.5
- special fried rice* 4.5
- plain noodles with bean-sprouts and onions* 3.5

## set menus

- recession set meal* choose a starter under a fiver, or a starter size of soup, and a dish from one dish meal section 9.5
- catering service* we also cater for cooperate events and house parties, with bespoke menus to meet any budgets, please ask for more information

## one dish meal

- bbq pork loin with rice vermicelli* of pork tender loin marinated in lemongrass, barbequed, served with fresh herbs and sweet and sour pickle 6
- bun sa* - lemongrass sautéed beef, chicken, king prawns or tofu with rice vermicelli 5.5
- spring bowl* of imperial rolls, prawn spring rolls and grilled "la lot" rolls over rice vermicelli, with cucumber, salad, mint & cilantro 6
- wok vietnamse "pho" or "egg" noodle* in high flame, laden with daily vegetables, mushroom and  
*duck, chicken, pork, beef or tofu* 6  
*chef's special or seafood* 7
- cassava vermicelli* stir fried with tiger prawn, crab meat and fragrant knotweed 6.5
- house rice platter* of assorted meat and vegetables, with chef's special sauce 5.5
- scallops, king prawns and squid* flash-fried with vegetables in rich ginger and garlic sauce, over jasmine rice 7.5
- "tet" pork* with tiger prawn, shiitake, cauliflower, wood ear mushroom and thai celery, over jasmine rice 7
- stewed saigon pork belly* in caramelised coconut juice, served with jasmine rice 6
- chilli pork chop* over jasmine rice, served with steamed choy sum 6
- sautéed chicken* or *duck curry* over jasmine rice  
*chicken* 6  
*duck* 7
- dessert**
- banana fritter* with coconut ice cream 3.5
- vietnamese tapioca durian cake* 2.5

due to rip off bank charge, it will be an extra of 50p for card payment under £10

free delivery for orders over £100

all prices inclusive of VAT  
 please advise us of any food allergies

Viet Grill's sister restaurant  
 Voted "best valued restaurant 2007"  
 Terry Durack  
 The Independent on Sunday

# CÂY TRE

www.vietnamesekitchen.co.uk  
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## TAKE AWAY



Uniting vietnamese street food  
 and fine dining

### OPENING HOURS:

Mon - Thurs 12:00 — 15:00  
 17:30 — 23:00  
 Fri - Sat 12:00 — 15:00  
 17:30 — 23:30  
 Sunday 12:00 — 22:30

**301 Old Street  
 London EC1V 9LA**

To order, contact

Phone: 020 7729 8662

Fax: 020 7739 5298

## soup (starter and main course size)

<b>popular vietnamese hot and sour soup</b> a traditional light and refreshing soup, with choices of fish, king prawn, chicken or tofu	3.5
<b>seasonal choy sum greens soup</b> with prawns or tofu	3
<b>wonton noodle soup</b> ground prawn and meat dumplings, round lettuce, onions and chives in home made chicken broth	4/6
<b>roast duck noodles soup</b> with bok choy, shallots, crispy garlic and choices of "pho" or "my" noodles	3.5/5.5
<b>vietnamese seafood rice noodles</b> combination of jumbo prawns, calamari, scallops and vegetables	4/6.5
<b>hanoi "pho"</b> the hanoi recipe of pho of wok-fried tenderloin beef, in a fragrant broth, served with fresh basil and bean-sprouts	3.8/6
<b>"pho"</b> the vintage vietnamese noodle in a fragrant broth, served with beef, shredded corn-fed chicken, or a combination of the two, with fresh herbs on the side	3.5/5.5
<b>vegetables and tofu "pho"</b> the veggie-tofu version of "pho", made with rice noodles, laden with fresh garden herbs and a combination of tomato, celery, leek and sautéed tofu.	3.5/5.5
<b>saigon saté beef "pho" noodles</b> with tender beef, poached in a full bodied chilli broth, smothered in vietnamese sweet basil and smashed nuts	4/6
<b>bun bo hue</b> the imperial capital's spicier version of "pho", made with round white noodles, lemongrass and whole chillies	
<i>beef, chicken, king prawns</i>	4/6
<i>crab cake</i>	4.5/7
<b>bun thang hanoi</b> the street market noodle soup of hanoi, with knotweed, shredded chicken, julienned meat pie and shiitake	4/6

## rolls

<b>crispy vietnamese spring rolls</b>	
<i>imperial spring rolls</i>	3.5
<i>prawn or vegetables</i>	3
<b>fresh soft summer roll swith king prawn or tofu</b>	3

## starters

<b>prawn crackers</b>	1
<b>lotus stem salad</b> with pork, shrimps and viet herbs, bags of crunchy fresh lotus, limey zing and a jolt of sweet chilli sauce	5.5
<b>mango salad</b> of sun-dried squid, smashed nut, viet herb and julienned mango	6.5
<b>viet summer salad</b> of pomelo, shrimps, steamed pork, tropical viet herbs and honey-lime dressing	6
<b>hanoi "pillow" crispy dumplings</b> of crabmeat, lightly spiced minced pork, onions, kohlrabi, dipped with tangy sweet and sour sauce	4
<b>crispy battered pangasius fish maws</b> shaken in wok, with cinnamon salt and pepper	5.5
<b>vietnamese stuffed swimming crab</b> hunks of sea crab, vermicelli noodles, mushrooms and minced pork, in a lightly seasoned crab broth	5
<b>piggy aubergine</b> with scallion pork, dressed with sweet chilli fish sauce	5
<b>wicked crispy frog tossed</b> with onions and cap-sicum	5.5
<b>chilli salted and peppered</b> squid, prawn or tofu	5.5
<i>soft shell crab</i>	4.5
<b>crispy vietnamese longfish</b> smothered in lemongrass	6
<b>crispy tofu</b> dressed with limed scallion soy	4.5
<b>bo la lot - grilled leafy meat parcels</b> wrapped in wild betel leaves	4.5
<b>indochine beef</b> wafer-thin slices of beef tenderloin soaked in lemon juice and garden herbs, in a ceviche-style	6
<b>crispy aromatic duck</b>	
<i>quarter</i>	6.5
<i>half</i>	12
<b>house platter to share</b> (minimum order for 2)	
<i>mixed or vegetarian</i>	5.5
<i>seafood</i>	6.9

## meat

<b>cognac "luc lac" shaking beef fillet mignon</b> with garlic, watercress and an organic red onion salad	6.5
<b>campfire sirloin steak</b> marinated with oyster sauce and sautéed in a clay pot, a vietnamese classic	6.5
<b>chicken gems</b> of pan fried chicken liver with scallion, pipeapple, topped with young coriander and 'tieu' black pepper	5.5
<b>wok fried beef or chicken in black bean sauce</b>	5.5
<b>spicy beef brisket</b> a wicked way of cooking brisket, the beef soaks up herb oil which explodes in your mouth	6.5
<b>saigon torch roast pork belly</b> braised in caramelised "nuoc mam", really traditional and authentic, presented at every vietnamese meal	5.5
<b>chilli pork chop</b> on a bed of greens	6
<b>vietnamese chicken curry</b> of chicken fillet braised in coconut "viet an" curry sauce.	5.5
<b>vietnamese chicken royale</b> free-range whole chicken marinated with cinnamon and herbs, roasted and dressed with a beautiful soy broth	6.5
<b>"tet" pork</b> with tiger prawn, shiitake, cauliflower, wood ear mushroom and thai celery	6
<b>roast duck with seared asian greens</b> and plum sauce	6
<b>curried succulent northern farm duck</b> simmered with coconut milk and whole lemongrass	6.5
<b>special vietnamese quail curry</b> with stewed aubergine, crunchy okra, coconut and spicy "viet an" curry	6.5
<b>vegetables</b>	
<b>steamed mustard greens</b> with steeped soft boiled egg dip	4
<b>braised aubergine</b> in black bean sauce	4.5
<b>monk wok tofu</b> of shiitake mushroom, beancurd skin and cauliflower, tossed in a flaming wok	5.5
<b>water spinach</b> tossed in flaming wok with garlic dressing	5
<b>green leaves</b> with oyster sauce or fried garlic	4.5