

SET MENU

£22.50 per person, ideal for groups.
Minimum order for 2 people.

SHARING PLATTER

Crispy Pork Spring Rolls
Chilli Salt and Pepered Squid
Cha La Lot
Wild Shrimp Fresh Rolls

MAIN COURSE (1 dish per person)

Slow Cooked Mekong Catfish
Butter Fish Coconut Curry
Ox Cheek au Vin
Cognac Luc Lac Shaking Beef
Roast Whole Baby Chicken Royale
Devon Duck with Green Peppercorn
Indochine Lamb Rump

SIDES

Chinese Mustard Greens
and
Jasmine or **Egg Fried Rice**

DESSERT

Banana fritter and ice cream

CÂY TRE HOXTON

301 Old Street
London EC1V 9LA
T: 020 7729 8662
vietnamesekitchen.co.uk

Visit the Vietnamese Kitchen family:

KEU BANH MI DELI
332 Old Street
London EC1V 9DR
T: 020 7739 1164
keudeli.co.uk

CÂY TRE SOHO
42-43 Dean Street
London W1D 4PZ
T: 020 7317 9118
caytresoho.co.uk

VIET GRILL
58 Kingsland Road
London E2 8DP
T: 020 7739 6686
vietnamesekitchen.co.uk

FEASTS

Tasting menus to share with selection of meat from SOMERSET and VIETNAMESE seasonal vegetables.

Take 48 hours to prepare and cook.

SAIGON "BO BAY MON" 7 COURSES OF BEEF FOR 4 100
salad, carpaccio, steamed, grilled, wokked, stewed, congee.

NHA TRANG FISH & GAME FEAST FOR 2 TO 3 80
stewed pigeon, wokked wild boar and salt baked sea bream.

HUE IMPERIAL DINNER FOR 4 180
chilli lobster, atlantic shrimp jasmine flower salad, stewed lotus devon duck, wokked fillet mignon, salt baked sea bream, monk cheek curry.

CÂY TRE

301 OLD STREET, LONDON, EC1V 9LA. VISIT VIETNAMESEKITCHEN.CO.UK. T: 020 7729 8662

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL.
SIX CREDIT/DEBIT CARDS MAXIMUM PER TABLE PLEASE.

STARTER

Khai vị đặc biệt

Canh chua

Bánh tôm

Bánh xèo

Điêm điệp nướng

Chả cá Lã Vọng

Bò nướng
bánh tráng

Cánh gà chiên
nước mắm

Cà tím nướng

Món rang muối

Đậu phụ
chiên sả

Cây Tre Platter (for two)
Seafood 14 / **Meat** 12 / **Wrap and Roll** 10

Tamarind Soup 5.50
Red Sea prawns, bean sprouts, taro stem, pineapple and okra.

Hanoi Sweet Potato Shrimp Fritter 6
sweet potatoes, mixed herbs Vietnamese & lettuce leaves to wrap.

Saigon Xeo Pancake 7
with chicken, shrimps & beansprouts.
Served with lettuce leaves to wrap.

Grilled Cornish Scallops 7.50
with spring onion oil and roasted peanuts.

La Vong Grilled Fish (for two) 7 per person,
monkfish cheek marinated with galangal, turmeric, cooked at your table. Choice of shrimp sauce or nuoc cham.

Table Griddle Beef (for two) 7 per person
rib-eye steak, cooked at your table, wrapped with rice paper with mixed herbs.

Anchovied Chicken Wings 6.50
coated in honey, then grilled. Served with watercress salad.

Piggy Grilled Aubergine 6.50
topped with ground pork & served with nuoc cham.

Chilli Salt & Pepper
Softshell Crab 8.50
Squid 8.50
Red Sea Prawn 9

Fried Tofu with Lemongrass (v) 7
with five spice, garlic & red chilli.

WRAPS AND ROLLS

Gỏi cuốn tôm	Wild Shrimp Fresh Rolls 4.50 green papaya, daikon, vermicelli, yellow bean sauce.
Gỏi cuốn vịt	Roast Duck Fresh Rolls 5 mixed herbs Vietnamese, chives, yellow bean sauce.
Gỏi cuốn chay	Vegetable Fresh Rolls 4.50 shiitake mushrooms, tofu, fresh basil, peanut sauce.
Chả giò	Crispy Pork Spring Rolls 5 Somerset pork, shiitake mushrooms, glass noodle, nuoc cham.
Chả giò chay	Crispy Vegetarian Spring Rolls 4.50 taro root, mung beans, carrots, woodear mushrooms.
Chả lá lốt	Cha La Lot 7.50 la lot leaves wrapped around Somerset farm pork and grilled.

COLDS

Bò tái chanh	Vietnamese Beef Carpaccio 8 lemon-cured ceviche hanger steak, culantro & rice paddy herb.
Gỏi mực sữa	Squid & Green Mango Salad 8.50 sun-dried squid, roasted peanuts, perilla herb & Vietnamese mint.
Gỏi ngó sen	Lotus Stem Salad with Wild Shrimps 8 Thai basil, peanuts & citrus dressing. Served with prawn crackers.

VERMICELLI & RICE BOWLS

Vermicelli served at room temperature just like in Vietnam.

All £8 for lunch & before 6pm

Bún Sả	Bun Sa Vermicelli bowl (noodles, cucumber, bean sprouts, mixed herbs Vietnamese, crispy shallots, peanuts, nuoc cham) with lemongrass sautéed: Hanger Steak / Chicken 9.50 Red Sea Prawn 10 (£9 at lunch) Organic Tofu 8.50
Bún thịt nướng	BBQ Pork Loin with Rice Vermicelli 9 lemongrass marinated pork loin, crispy pork spring rolls, daikon and herbs.
Bún Nem	Spring Roll Bowl 9.50 vegetable spring rolls, pork spring rolls & cha la lot with rice vermicelli.
Miến xào tôm cua	Cassava Vermicelli 9.50 (£8.50 for lunch) stir-fried with Red Sea prawns, crab meat & knotweed.
Phở Tiu	Tiu Bowl 9 chicken, beef, charsiu pork & pho noodles with a tangy sour sauce.
Mì xào đồ biển	Mi Seafood 11 (£9 for lunch) Ramen noodles sautéed with Red Sea prawns, squid, sweet onions, Asian mushroom.
Cơm gà quay	Crispy Chicken Royale 10 with a fried duck egg, on jasmine rice.
Cơm chiên đặc biệt	Vietnamese Fried Rice 8.50 with smoke sausage, prawns, pork loaf & a fried duck egg.
Cơm sườn rang muối	Chilli Pork Chop 10 with steamed choy sum, on jasmine rice.
Cơm cà tím xào lá lốt	Pan Fried Aubergine with Tofu 8.50 in an aromatic spicy sauce, on jasmine rice.

PHO

All £8 for lunch & before 6pm.

Bún bò Huế

Bun Bo Hue 9

The spicy version of Pho from Hue, the old imperial city. Flavoured with lemongrass, whole chillies, served with either beef, chicken, Red Sea prawns & crab cake (with prawns or crab cake, £10 or £9 for lunch).

Sủi cảo mỹ

Wonton Noodle Soup 9

prawn dumplings, charsiu pork & chives.

Phở

Pho 8.50

classic Vietnamese noodle soup, served with Vietnamese basil, saw-leaf & beansprouts. Choose from either **Corn-fed Chicken** or **Beef**.

Phở tái lăn

Hanoi Pho 9

a modern version of Pho with flash-fried hanger steak & roasted garlic.

Phở sốt vang

Ox Cheek au Vin Pho 9.50

braised ox cheek with lemongrass, culantro and pho noodle.

Hủ tấu sa tế

Saigon Sate Pho 9.50

poached hanger steak in a robust chilli broth, with Thai basil, mango and crushed peanuts.

Hủ tấu đồ biển

Seafood Pho 10 (£8.50 for lunch)

with Red Sea prawns, squid & crab cake.

Phở nấm

Oriental Mushroom Pho 9

shiitake and hon shimeji mushroom, with chouchou in an aromatic broth.

MAINS

Cá nục nướng

Banana Leaf Roasted Whole Mackerel 10
marinated with saffron, galangal & lemongrass.

Cá kho tộ

Claypot Simmered Mekong Catfish 9
caramelised in anchovy fish sauce.

Cà ri cá

Butter Fish Coconut Curry 9.50
dried tamarind, coconut milk & spicy Saigon red curry.

Cá rán

Fried Sea Bass with Green Mango 9.50
with julienned green mango & ginger sauce.

Mực xào cần

Lemongrass Wok-Fried Squid 10
with lemongrass, tomatoes, Chinese celery, green chilli and dill.

Tôm xào su su

Red Sea Prawns with Choucho 11
stir-fried with oyster sauce, black pepper and fresh Vietnamese herbs.

Tôm kho

Coconut Red Sea Prawns 9.50
heads on, simmered in young coconut juice.

Thập cẩm hải sản

Sizzling Seafood 11
squid & prawns wok-fried together with seasonal vegetables & rich garlic sauce.

Gà rô ti

Roast Whole Baby Chicken Royale 10
marinated with honey, five spice & dried Vietnamese herbs.

Cà ri gà

Coconut Chicken Curry 9
with lemongrass & okra.

Vịt xào tiêu

Devon Duck with Green Peppercorns 9.50
wok-fried with oyster gravy sauce & onions.

Cừu cà ri

Dong Du Lamb Curry 9.50
the oldest dish from the biggest Indian mosque in Saigon, with lamb neck, aubergine & hot red curry.

Cừu xào sa tế	Indochine Lamb 11 wokked Somerset lamb rump with lemongrass, sweet onions and chilli oil.
Thịt kho tàu	Saigon Stewed Pork Belly 8.5 Somerset pork belly in caramelised coconut juice.
Thăn lợn rang muối	Chilli Pork Chop 9 with steamed choy sum & 5 spice salt.
Má bò sốt vang	Ox Cheek au Vin 9.5 braised with cinnamon & black cardamom.
Bò lúc lắc	Cognac 'Luc Lac' Shaking Beef 10 wok-seared cubed rib-eye beef, whole garlic cloves & black pepper.
Nấm kho tộ	Four Mushroom Hotpot (v) 9.5 Asian mushrooms simmered in soya sauce, sesame oil & chilli rock salt.
Cà ri rau củ	Okra & Aubergine Curry (v) 8 with coconut milk & cardamom.
Đậu phụ tươi xào nấm	Fresh Bean Curd Tofu (v) 8.5 wokked with roasted shitake and hon shimeji mushrooms.

Rau muống xào

Cải bẹ xào nấm

Bông thiên lý

Su su xào tỏi

Kim Chi

Cơm trắng

Cơm chiên

Mì xào nấm

SIDES

Water Spinach 5
stir-fried with salted soy bean & chilli.

Chinese Mustard Greens 5.50
wokked with hon shimeji mushroom.

Tonkin Jasmine Flower 5.50
only in season for 2 months, stir-fried with garlic a a dash of egg.

Chouchou Buddha Hand Melon 4.5
wok-fried with garlic.

Vietnamese Kim Chi 3.5
with ginger pickle.

RICE & NOODLES

Jasmine Rice
Small 2.5 Large 5

Egg Fried Rice 4

Stir-fried Ramen Noodle with Mushrooms 7
shiitake and hon shimeji mushrooms, beansprouts and chives.