

one dish meals

£6 for a dish before 3pm

bún chả hà nội bbq pork loin with rice vermicelli pork tender loin marinated in lemongrass, barbequed, served with salads, home-made sweet & sour pickle	7
bún sả bun sa beef, chicken, king prawn or crispy tofu sautéed with lemongrass, served with rice vermicelli & salad	7
bún nem spring bowl imperial, prawn, betel rolls over rice vermicelli, over a bed of viet salad	7
phở, mỳ xào "pho" or "egg" noodles wokked over a high flame laden with daily vegetables & meat or tofu chef's special or seafood	7 8
miến xào tôm cua cassava mien 😊 cassava vermicelli with sea crab meat, tiger prawns, fragrant knotweed, fantastic	7
cơm thập cẩm house rice platter with assorted meat & vegetables	6.5
cơm hải sản xào rau seafood on jasmine rice scallops, king prawns & squid with daily vegetables over steamed rice	7.5
cơm gà quay chicken roti on jasmine rice 😊 golden coat chicken royale, chopped, with soy seasoned salad, over jasmine rice	7
cơm thân lợn chili pork chop with steamed green over jasmine	7

set menu

£20/person (minimum of 2 sharing)

starter

house platter of imperial spring roll, chili & pepper squid, lotus salad, grilled meat wrapped in wild betel leaf & crunchtastic shrimp cake

main course (choice of 1 dish per person)

sizzling seafood with ginger & garlic
mekong catfish
oven baked mackerel
saigon beef brisket
campfire sirloin steak
vietnamese chicken royale
special vietnamese curried quail

rice or noodle

steamed rice or egg fried rice
plain noodles

vegetables (choose one to share)

steamed kai choi green with oyster sauce
stir fried beancurd skin, shiitake & cauliflower

desserts

vietnamese durian & tapioca cake	5
banana fritter with coconut ice cream	5
coconut ice cream	4.5



entrées

gỏi ngó sen lotus stem salad bags of crunchy fresh lotus, lime-zest and a jolt of sweet chili sauce. the carnivorous angle to this healthmungussly good lotus root, peanut, onion & herb salad come from wee shrimp & strips of shredded pork	6.5
cua farci vietnamese stuffed swimming crab hunks of sea crab, cellophane noodles, tree ear mushrooms & minced pork in a lightly seasoned crab broth, served piping hot	6
😊 ếch rang sả ớt wicked crispy frog with lemongrass & capsicum	7
gỏi cua bể tôm hùm saigon ceviché crab & lobster salad the trendiest dish at top-notch restaurants in hochiminh city now	9.8
các món rang muối chilled, salted & peppered prime soft shell crab king prawn, squid or tofu	5.5 7
bánh gối hanoi "pillow" crispy dumpling crabmeat, lightly spiced minced pork, onions, kohlrabi with tangy sweet & sour sauce	5.5
😊 bánh tôm hồ tây ho tay crunchtastic shrimp cake signature dish of west lake restaurant in hanoi, crispy shrimps laid on sweet potato nest, with a light sweet & sour nuoc cham dipping	5
chả cá lã vọng la vong grilled fish (our signature dish) (minimum order for 2) sliced flesh of monkfish marinated in galingale, saffron & flavoured with rice ferment. grilled at your table, served with rice vermicelli, slices of pimento, ground nuts, fennel, & shrimp sauce. a hanoi favourite	5
😊 tôm hùm rang muối baked live lobster with spiced salt & chili, the dish we rave for	22
chả lá lốt leafy "lalot" meat roll grilled leafy meat parcel wrapped in wild betel leaf, grilled, on "bun" noodles	6
bò tái chanh indochine beef wafer thin slices of beef fillet, soaked in lemon juice & garden herbs in a ceviché style, with a hint of fragrant crispy shallots	7
bò cuốn bánh tráng beef wrapped in rice paper (minimum of 2 sharing) sliced marinated sirloin steak, grilled at your table, to wrap in rice paper with pickle, rice vermicelli & herbs. a "must try" vietnamese starter	6
bánh xèo saigon xeo pancake traditional vietnamese savoury pancake with prawns & chicken, served with lettuce leaves to use as a wrap, with homemade pickle, viet herbs & nuoc cham to inject flavour.	6
cà tím nướng piggy grilled aubergine with scallion pork in tangy sweet and sour sauce	6
khai vị đặc biệt house platter to share (minimum of 2 sharing) mixed or vegetarian seafood	7 8
rolls	
chả giò crispy vietnamese spring roll king parwns or vegetarian imperial vietnamese spring roll	3.5 4.5
gỏi cuốn fresh soft summer roll with king prawns, viet herbs & vermicelli, wrapped in rice paper	3.5
phở cuốn steamed "pho" paper roll steamed "pho" paper roll stuffed with house pickle & wafer tender beef, dipped with tasty sweet chili sauce	5



fish & seafood

- mực xào lăn cây tre | cây tre squid** 8
lemongrass sautéed baby calamari with fresh vine tomatoes, viet celeriac, cucumber & dill
- ☺ **cá nục nướng lá chuối | oven baked mackerel** 9
marinated in lemongrass & wrapped in banana leaves
- lươn rang sả ớt | pan seared basa fish** 8
incredible basa fish coated in turmeric & lemongrass & topped with a sprinkle of chili
- ☺ **cá kho tộ | slow cooked mekong catfish in a clay pot** 8
a traditional vietnamese cooking method of fresh water catfish, poached in caramelised fish sauce, simmered in a clay pot, finished with cracked black pepper & chopped fresh chili
- seabass chiên giòn | green mango seabass** 8
fantastic crispy seabass fillet soaked in fish sauce & julienne tropical fresh elephant mango
- cá mặt quỷ xào nấm | shiitake monkfish** 9
sliced & seared with mushroom, scallions, onions in fish gravy
- tôm cà ri | citronella king prawn curry** 8
with lemongrass, sun-dried chili & shallot
- thập cẩm hải sản | sizzling seafood with ginger & garlic** 9
fresh scallops, king prawns & calamari stir-fried together with daily vegetables & rich garlic sauce

meats

- ☺ **bò lúc lắc | cognac "luc lac" shaking beef fillet mignon** 8
with garlic, watercress & house salad
- bò quanh lửa hồng | campfire sirloin steak** 8
marinated with oyster sauce & sautéed in a clay pot
- bò kho sài gòn | stewed saigon beef brisket** 8
simmered with lemongrass, star anise, red weed seeds
- ☺ **chim cà ri | viet quail curry** 8
with stewed aubergine crunchy okra, coconut, very indi-viet flavour
- vịt cà ri | sitting duck curry** 8
simmered in coconut milk & whole lemongrass
- vịt xào cải xanh | duck & kai choi greens** 8
roast duck wok with seared asian greens & plum sauce
- thăn lợn tẩm bột rán giòn | succulent chili pork chop** 7
on a bed of greens
- bóng xào súp lơ | heaven & earth pork** 8.5
with shiitake, cauliflower with tiger prawn, wooden ear mushroom & thai celery
- thịt kho nước dừa | stewed saigon torch roast pork belly** 7
in caramelised coconut juice, a very manly dish
- gà rô ti | vietnamese chicken royale** 8
free range chicken marinated in cinnamon & herbs, roasted, dressed with a beautiful soy broth, laid on a bed of house salad
- cà ri gà | coconut vietnamese chicken curry** 6.5

vegetables & sides

- su hào mắm trứng | steamed julienne kohlrabi** 5
with steeped soft boil egg dip, a traditional vietnamese vegetable dish
- đậu phụ né | tofu steak** 7.5
with shiitake mushroom, cauliflower, beancurd skin, on a sizzling platter
- đậu phụ mắm hành | scallion tofu** 5
crispy tofu dressed with lime, shallot & fish sauce
- rau muống | water spinach tossed in flaming wok** 5.5
with brown garlic gloves
- rau cải hấp dầu hào | kai choi greens** 5
steamed with oyster sauce or wokked with garlic gloves

in season

- hủ tiếu bò viên | saigon basil pho** 7
a saigonite favourite pho, with lean steak, beef meatballs, enryngo herb, viet basil, shrimp chili oil & hoisin sauce for dipping
- gà xào nấm tươi | shiitake chicken** 7
chicken fillet wokked in high flame with shiitake mushroom, arrow spring onions, cracked sun-dried black pepper
- gan gà xào dứa | chicken gan bang** 6.5
whole chicken liver pan seared with fresh pineapple & scallion, a tasty, rare, rural, delicate dish that we love
- lươn rang | longfish in lemongrass field** 7
crispy vietnamese rice field long fish smothered in lemongrass & chili, sprinkle with spiced seasalt
- gỏi bưởi | rustic pomelo salad** 7
a delicacy of south vietnam, with pomelo chunks, grilled shrimp & knotweed

soups & pho

- canh chua | popular vietnamese hot & sour soup** 4
with a choice of king prawn, chicken or vegetarian
- canh cải nấu tôm | seasonal kai choy greens** 4
in a fragrant broth with prawns or tofu
- ☺ **sủi cào mỳ | wonton noodle soup** 4/7
prawn & meat dumplings, chives, round lettuce, egg noodle in a homemade chicken broth
- hủ tiếu đồ biển | vietnamese seafood rice noodles** 4/7
a combination of king prawns, calamari, scallops & vegetables
- phở | pho** 4/6.5
the vintage vietnamese noodle soup, in a fragrant broth, served with beef, corn-fed chicken, meatballs or combination, with fresh thai basil, bean-sprouts as the topping
- phở tái lăn | hanoi pho** 4/7
a modern pho, with fried tenderloin beef in a garlicky fragrant broth, served with fresh viet basil & bean-sprouts
- ☺ **hủ tiếu bò kho | saigon beef stew noodle** 4/7
braised beef brisket with lemongrass, enryngo herb and "pho" noodle
- phở saté | saigon saté beef pho noodles** 4/7
saigon style spicy noodles with tender beef poached in a full bodied chili broth, smothered in vietnamese sweet basil & smashed nuts
- bún bò huế | bun bo hue**
the imperial capital's spicier version of "pho", made with round white noodles, lemongrass & whole chilies
any choice of meat 4/7
special with crab cake ☺ 5/8
- ☺ **bún thang hà nội | bun thang** 4/7
the street market noodle soup of hanoi, with knotweed, shredded chicken, julienned meat pie and shiitake

rice & noodles

- steamed jasmine rice 2.5
egg fried rice 3
noodles with beansprout & mushroom 4
special fried rice 5

☺ **chef's favourites & vietnamese traditional dishes**

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES

A SUGGESTED GRATUITY OF 12.50% WILL BE ADDED TO YOUR BILL

ALL PRICES IN POUNDS & INCLUSIVE OF VAT