

## fish

<i>"viet grill" squid house dish of calamari sautéed with lemongrass, fresh vine tomatoes, viet celeriac, cucumber and dill</i>	6
<i>oven baked mackerel marinated with galangal and wrapped in banana leaves</i>	8
<i>basa fish pan seared incredible basa fish coated in turmeric and lemongrass, topped with a sprinkle of chilli</i>	6.5
<i>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</i>	6.5
<i>crispy seabass fillet with julienned mango in tangy sweet and sour fish sauce</i>	7.5
<i>braised citronella king prawns curry with saf-ron, sun dried chilli and shallot</i>	6
<i>sugpo prawn wok with cauliflower, ear mushroom and shiitake</i>	6.5
<i>flamed monk fish tail with shiitake, onions and arrowed scallions</i>	6.5
<i>sizzling seafood fresh scallops, king prawns and calamari, stir-fried with fresh vegetables in a rich garlic sauce</i>	7

## rice and noodles

<i>jasmine rice</i>	2
<i>egg fried rice</i>	2.5
<i>special fried rice</i>	4.5
<i>plain noodles with bean-sprouts and onions</i>	3.5

## set menus

<i>recession set meal choose a starter under a fiver, or a small size of soup, and a dish from one dish meal section</i>	9
<i>viet grill set meal perfect for special occasions and group orders, or for a lazy day, please ask as our menu changing seasonally</i>	16

*catering services we also cater for cooperate events and home parties, with bespoke menus to meet any budgets, please ask for more information*

## one dish meal

<i>bbq pork loin with rice vermicelli of pork tender loin marinated in lemongrass, barbequed, served with fresh herbs and sweet and sour pickle</i>	6
<i>bun sa - lemongrass sautéed beef, chicken, king-prawns or tofu with rice vermicelli</i>	5.5
<i>spring bowl of imperial rolls, prawn spring rolls and grilled "la lot" rolls over rice vermicelli, with cucumber, salad, mint &amp; cilantro</i>	6
<i>wok vietnamse "pho" or "egg" noodle in high flame, laden with daily vegetables, mushroom and</i>	6
<i>duck, chicken, pork, beef or tofu</i>	7
<i>chef's special or seafood</i>	
<i>cassava vermicelli stir fried with tiger prawn, crab meat and fragrant knotweed</i>	6.5
<i>house rice platter of assorted meat and vegetables, with chef's special sauce</i>	5.5
<i>scallops, king prawns and squid flash-fried with vegetables in rich ginger and garlic sauce, over jasmine rice</i>	7.5
<i>"tet" pork with tiger prawn, shiitake, cauliflower, wood ear mushroom and thai celery, over jasmine rice</i>	7
<i>stewed saigon pork belly in caramelised coconut juice, served with jasmine rice</i>	6
<i>sautéed chicken or duck curry over jasmine rice</i>	6
<i>chicken</i>	7
<i>duck</i>	
<i>bbq five spice pork fillet over jasmine rice, with cucumber and pickle</i>	6

## dessert

<i>banana fritter with coconut ice cream</i>	3.5
<i>vietnamese durian tapioca cake</i>	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

Voted 'best valued restaurant 2007'

Terry Durack

The Independent on Sunday

# Viet Grill

www.vietnamesekitchen.co.uk  
manager@vietnamesekitchen.co.uk

## TAKE AWAY



Uniting vietnamese street food  
and fine dining

### OPENING HOURS:

<b>Mon - Thurs</b>	<b>12:00 — 15:00</b>
	<b>17:30 — 23:00</b>
<b>Fri - Sat</b>	<b>12:00 — 15:00</b>
	<b>17:30 — 23:30</b>
<b>Sunday</b>	<b>12:00 — 22:30</b>

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**To order, contact**

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