

SMALL EATS

Viet Grill Platter (for two) Khai vị đặc biệt
Seafood 14
Meat 12
Wraps & Rolls 10

Vietnamese Tamarind Soup

Canh Chua 5/ Red Sea Prawns, mung bean sprouts, pineapple, okra & taro stem.

Hue Shrimp, Pork & Vegetable Pancake

Bánh Khoái 7/ served with lettuce leaves & Vietnamese herbs to wrap.

Fried Lemongrass Tofu 6

with five spice & minced chilli.

Chilli Salt & Pepper

Các món rang muối

Squid Mực 8

Softshell Crab Cua 7.5

Lobster Tôm hùm 24

Grilled Calamari & Okra

Mực nướng 8/ with lemongrass, dill & fermented soy bean.

Grilled Red Sea Prawns Tôm nướng 6

sprinkled with Tay Ninh rock chilli salt.

La Vong Grilled Monkfish (for two)

Chả cá Lã Vọng 6.5*/ monkfish marinated with galangal & saffron, stir-fried at your table with dill & spring onions. Choose from pungent shrimp paste dressing or nuoc cham.
*Price per Person

Cha La Lot Chả lá lốt 7.5

spiced ground pork wrapped in wild betel leaves, sprinkled with crispy shallot & peanuts.

Chef Vinh's Beef Bò nướng xiên 9.5

charcoaled beef fillet on skewers, with fermented soy dip, served with enryngo herbs.

Table Griddle Beef Fillet (for two)

Bò cuốn bánh tráng 7*/ marinated beef fillet, cook at your table, wrap in rice paper with Kim Chi, rice vermicelli & herbs.
*Price per Person

Crispy Vietnamese Spring Rolls Chả giò

Vegetables 4.5

Pork & Mushroom 4.8

Crab Nem Royale Rolls Nem cua bể 6

loosely wrapped crab in rice paper, with black mushroom & mung bean noodle.

Summer Rolls Gỏi cuốn

Crabmeat Cua 5

Red Sea Prawns Tôm 4.5

SALADS

Grilled Piggy Aubergine

Cà tím nướng 6.5/ topped with minced pork & served with nuoc cham.

Lobster & Pomelo Salad Gỏi bưởi tôm

hùm 10/ with crab meat, daikon & knotweed.

Lotus Stem Salad with Shrimps

Gỏi ngó sen 7.5/ with Thai basil, peanuts & citrus dressing. Served with prawn crackers.

Squid & Green Mango Salad

Gỏi xoài 8/ with knotweed & Asian chives.

Vietnamese Beef Carpaccio

Bò tái chanh 7.5/ lemon-cured ceviche hanger steak beef, with saw-leaf coriander & rice paddy herb.

MEAT

Cognac 'Luc Lac' Shaking Beef

Bò lúc lắc 10/ cubed rib-eye beef, wok-seared with whole garlic cloves & black pepper, served with watercress daikon salad.

Ox Cheek au Vin Má bò sốt vang 8.5

braised with cinnamon & black cardamom.

Dong Du Lamb Curry (s) Cừu cà ri 8.5

the oldest dish from the biggest Indian mosque in Saigon.

Saigon Stewed Pork Belly

Thịt kho nước dừa 8.5/ Tamworth belly of pork in caramelised coconut juice.

Sautéed Chicken with Lemongrass & Chilli Gà xào sả 8.5/

corn-fed chicken marinated with tumeric & fish sauce.

Roast Baby Chicken Royale Gà rô ti 10

marinated with honey, five spice & dried Vietnamese herbs.

Duck with Green Peppercorn Vịt xào

tiêu xanh 9.5/ with oyster sauce & scallions.

FISH

Banana Leaf Whole Roasted Mackerel

Cá nục nướng lá chuối 10/ marinated with saffron, galangal & lemongrass.

Mahi Mahi Fish Coconut Curry Cà ri cá

9.5/ with dried tamarind, coconut milk & curry.

Slow cooked Mekong Catfish

Cá kho tộ 8.5/ caramelised in fish sauce.

Crispy Sea Bass with Green Mango

Cá rán mắm xoài 9.5/ with tangy fish sauce and cilantro.

Lemongrass Wok-Fried Squid

Mực xào lăn 9/ with tomatoes, Chinese celery, green chilli & dill.

Red Sea Prawns with Chouchou

Tôm xào su su 9/ stir-fried with oyster sauce, black pepper & fresh Vietnamese herbs.

Coconut Red Sea Prawns

Tôm kho tàu 9.5/ Red Sea Prawns simmered in coconut juice & fish sauce.

Sizzling Seafood Thập cẩm hải sản 11

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

VEGETARIAN & GREENS

Chinese Broccoli Cải rổ 7

with crushed garlic & touch of rice wine.

Chouchou Buddha Hand Melon

Su su 6.5/ wok-fried with garlic.

Okra & Aubergine Curry Cà ri rau củ

(v) 8/ with coconut & cardamom.

Braised Four Mushroom Hotpot

Nấm kho (v) 8.5/ Asian mushrooms simmered in soya sauce & sesame.

Kim Chi Kim Chi 3.5/ with ginger pickle.

RICE & NOODLES

(to go with mains)

Jasmine fragrant rice 2.5

Egg fried rice 3.5

Wok-fried egg noodle with oyster mushroom, bean sprouts & spring onions 6

Special egg fried rice with smoky sausages, pork loaf & Red Sea prawns 6

TAY BALO PUNCH

A beautiful punch of Jasmine Tea, Mango Juice, Elderflower syrup & Russian Vodka 14

PHO

All £7 at lunch & before 6pm.

Bun Bo Hue Bún Bò Huế 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 (with prawns, £10).

Wonton Noodle Sủi cảo mỳ 8.5

prawn & meat dumplings, choy sum & chives.

Seafood Pho Noodle Hủ tiếu hải sản 10

king prawns, squid & vegetables in Pho broth.

Pho Phở 8

classic Vietnamese noodle soup of fragrant broth with either Corn-fed Chicken or Beef. Served with fresh Thai basil & bean sprouts.

Hanoi 'Pho' Phở tái lăn 8.5

a modern version of Pho with flash fried beef tenderloin & whole garlic.

Saigon Saté pho Phở saté 9

tender beef poached in a robust chilli broth, smothered in Thai basil & smashed nuts.

Ox Cheek au Vin Pho Hủ tiếu bò kho 9

stewed ox cheek with cinnamon, black cardamom & pho noodle.

Assorted Mushroom Pho Phở nấm 9

shiitake mushroom, oyster mushroom & chouchou in an aromatic broth.

EXPRESS LUNCH

Choose one dish from our Pho or Street Dishes menus, together with a glass of fresh juice 9.5

NOODLES & RICE BOWLS

All £7 at lunch & before 6pm.

BBQ Pork Loin with Rice Vermicelli Bún

Chả Hanoi 8.5/ grilled lemongrass marinated pork tenderloin & crispy pork spring rolls.

Bun Sa Bún Sả 8.5/ A salad of raw

vegetables & rice vermicelli, with lemongrass sautéed beef, chicken, Red Sea prawns or tofu (£10 with prawns).

Tiu Bowl Phở Tíu 9/ chicken, charsiu pork,

beef & pho noodle in a tangy sour sauce, served with beansprouts & topped with peanuts.

Spring Bowl Bún Nem 8.5/ vegetable &

pork spring rolls, cha la lot, rice vermicelli.

Cassava Vermicelli Miến xào cua 8.5/

stir-fried with Red Sea prawns, crabmeat & knotweed.

Vietnamese Stir-Fried Noodle with

Seafood Mỳ xào hải sản 10/ Red Sea prawns, squid, scallops & choy sum.

Seafood on Jasmine Rice Cơm hải sản

xào rau 10/ king prawns, squid stir-fried with choysum over jasmine rice.

Com Saigon Cơm sườn 8.5/ grilled pork

chop served with a fried egg & jasmine rice.

Pan Fried Aubergine with Perilla Herb

Cơm cà tím xào lá lốt 8/ in a spicy aromatic sauce & served with jasmine rice.

MÓN ĐẶC BIỆT

Đặt trước 1 ngày

Baba nấu rượu - nấu chuối - rang muối

Thịt cày hấp - rựa mặn

Lẩu dê tay cầm

Cá chình nướng muối ớt - nướng lá lốt

VIETNAMESE AFTERNOON TEA

£28 for two people, from 3pm to 6.30pm

DISHES

Vietnamese Tamarind Soup

Lotus Stem Salad

Summer Rolls

Crispy Pork Spring Rolls

Chilli Salt & Pepper Squid

Cha La Lot

Hue Shrimp & Vegetable Pancake

Banana Fritter

TEA

Jasmine or Oolong Tea

SET MENU

£21 per person, ideal for groups

SHARING PLATTER

Spring Rolls

Chilli Salt & Pepper Squid

Lotus Stem Salad

Summer Rolls & Cha La Lot

MAIN COURSE (1 dish per person)

Sizzling Seafood

Slow cooked Mekong Catfish

Dong Du Lamb Curry

Chicken Royale

Duck with Green Peppercorn

Saigon Stew Saigon Pork Belly

SIDES

Chinese Broccoli or **Chouchou**

Rice or **Fried Egg Noodle** of your choice

FEAST

48 hours notice, minimum order for 8 people

Saigon Suckling Pig & Lobster Feast

Nha Trang Fish & Game Feast

Pleiku 7 Dish Beef Feast

Viet Grill

Viet Grill
58 Kingsland Road
London E2 8DP
T: 020 7739 6686

Cay Tre Hoxton
301 Old Street
London EC1V 9LA
T: 020 7729 8662

Cay Tre Soho
42-43 Dean Street
London W1D 4PZ
T: 020 7317 9118

Keu Banh Mi Deli
332 Old Street
London EC1V 9DR
T: 020 7739 1164