

WHITE WINE

Vermentino IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc, 2010, France /18. The fruit is apricot & citrus with a nutty undertone & it has just enough oomph to handle spices.

Sauvignon Blanc IGP Pays d'Oc, Baron de Badassière, Languedoc, 2010, France /22. Showing peach and citrus, this wine works beautifully with Lotus Stem salad.

Semillon/Sauvignon Blanc, Redfin 2010, South Australia /20. A delicious dry white with hints of peach and gooseberry, plus a little spice. Brilliant to sip by itself or to have with shellfish dishes.

'Finca Los Primos' Torrontés, Valentin Bianchi, Mendoza, 2011, Argentina /22. Has lovely exotic charentais melon fruit with hints of mango and smoky elderflower.

Chardonnay, Redfin, 2010, South Australia /24. Unusually subtle Aussie chardonnay with a lean laidback style yet with sufficient melony fruit to handle soft shell crab and calamari.

'P' Pinot Grigio, Alpha Zeta, Veneto, 2010, Italy /24. One of the classiest, most elegant, sexiest PG's you'll ever set lips on.

Beneventano Falanghina, Vesevo, Campania, 2010, Italia /28. One of Italy's most delicious secret white wines, dry (with a hint of peach), and very elegant and crisp to finish. Superb with prawns.

'Tonnix', Quinta de la Rosa, Douro 2009, Portugal /29. Lovely elegant clean crisp white wine. Terrific with a crunchy crepe.

Gewürztraminer Réserve, Cave de Hunawehr, Alsace, 2009, France /34. A wondrously smoky, high-class wine. It has a lingering richness of great complexity. Superb with Vietnamese tamarind soup.

Dry Riesling Isabel Estate 2010, New Zealand /37. Wonderfully well textured and classy. Best with shellfish.

Marlborough Sauvignon Blanc, Greywacke, Marlborough, 2011, New Zealand /38. A beautifully refreshing Kiwi with extremely delicate elongated fruit which stretches the palate.

Watervale Riesling, Mount Horrocks, 2011, South Australia /39. One of Australia's great white wines. Steely, dry, incisive, it is luxuriously textured.

RED WINE

Merlot/Grenache IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc, 2010, France /18. A chunky, ripe red wine of great vivacity. It has adult tannins & an amazingly polished delivery without being superficial.

Monastrell DO Yecla, Bodegas Castaño, South East Spain, 2010, South East Spain /21. Rustic, vividly structured, tannic, dry, sexy, high class, this is mood music in a bottle (think Miles Davis & Kind of Blue).

Cabernet/Merlot, Redfin, 2008, South Australia /22. Silky rich fruit, vivacious yet not OTT. Has the vivacious personality to handle our beef and pork dishes.

Cairanne, Cuvee de Belvedere, Southern Rhône, 2009, France /28. One of the loveliest C-d-Rs you'll ever set lips to. Rich licorice and chocolate fruit, wonderful with our beef dishes.

Malbec Clasico, Altos Las Hormigas, Mendoza 2010, Argentina /29. Liquid green & blacks dusted with cocoa. Yummy is an under-statement.

'Tonnix' Tinto, Quinta De La Rosa, Douro 2009, Portugal /29 Has fruit of lightly grilled raspberries & plums. Goes very well with our beef dishes.

Cabernet Franc Reserva, Viña Chocalan, Maipo Valley, 2008, Chile /31. Made from the great Loire red grape but here it shows an exotic south American verve and passion absent from the French model.

Pinot Noir, 'Heritage Reserve' California, De Loach, California, 2009, USA /31. Hearty meat dishes suit this wine down to the ground and our heartiest meat dish is Chef Vinh's Beef.

Massaya Classic Red, Bekaa Valley 2008, Lebanon /34. Plenty of warmth, fruit and spice but with surprising acidity for such a Southerly region...it's really a fabulous wine.

Pinot Noir, Wild Earth, Central Otago, 2008, New Zealand /39. Overwhelming sensually perfumed gamy fruit, with unguent tannins. There are £50 burgundies a tenth as exciting as this.

'Beacon' Shiraz, Fairview, Paarl, 2006, South Africa /42. Hearty meat dishes suit this wine down to the ground and our heartiest meat dish is Cha La Lot.

ROSÉ WINE

Côtes du Rhône Rosé, La Villasse, Southern Rhône, 2010, France /25. A hugely engaging Rhone red that melts in the mouth like chocolate with a dusting of cocoa. Works with our meat dishes, all but the spiciest.

'Tonnix', Quinta de la Rosa, Douro 2010, Portugal /29. A very emphatic cherry-rich pink wine of versatile style. Works with many of our aromatic fish dishes.

SPARKLING WINE, PROSECCO & CHAMPAGNE

Sparkling Valentin Bianchi, NV Brut, Mendoza, Argentina /32. An elegant bubbly with a hint of peach.

Prosecco Superiore D.O.C.G. Conegliano e Valdobbiadene, Ca' Morlin, Veneto, Italy /36. Restrained peach and lemon from this, the great sparkling wine of Venice.

Sparkling Pinot Rosé, Alma 4, Mendoza, 2008 Argentina /36. Perfect coral colour, elegant dry cherry fruit, this is sexier than many a pink champagne.

Champagne, Serge Mathieu, Blanc de Noirs, NV Brut Tradition, France /46. A 100% pinot noir bubbly from a masterful winemaker. Has an opulent hint of wild strawberry. It is fabulously classy, luxuriant and it will resolutely accompany Soft Shell Crab.

Wines, perfect for Vietnamese cuisine, chosen by Malcolm Gluck.

SPARKLING WINE & PROSECCO by glass 125ML

Prosecco, Frizzante Bianco, Giol, IGT Veneto Italy 4.50

WHITE WINE by glass 175ML

Vermentino, Les Vignes de L'Eglise, Languedoc, 2010, France 4.50

Sauvignon Blanc, Baron de Badassière 2009, France 5.50

Pinot Grigio, Apha Zeta 'P' 2010, Italy 6

ROSÉ WINE by glass 175ML

Côtes du Rhône Rosé, La Villasse, Southern Rhône, 2010, France 6.20

RED WINE by glass 175ML

Merlot/Grenache, Les Vignes de L'Eglise, Languedoc, 2009, France 4.50

Monastrell DO Yecla, Bodegas Castaño, 2009, South East Spain 5.50

Cairanne, Cuvee de Belvedere, Southern Rhône, 2009, France 7

BEER

Asahi Japan Btl 330 ml 3.70

Saigon Vietnam Btl 345 ml 3.80

Tiger Singapore Btl 330 ml 3.90

HIX Oyster Ale Britain Btl 50cl 5.50

ORIENTAL WINE

Thanh Mai Vietnam Gls 125 ml 4.50
A Hanoi local drink, fermented plum apricot wine, on the rocks

Sake Sawanotsuru Japan
Carafe 175ml 6.50

COCKTAILS

Em Oi Fizz 7.50
Prosecco, Vodka, Elderflower & Lemon Twist

Khe Sanh 6.50
Dark Rum, Lime Wedges, Soda

Hanoi Bling 7
Lychess, Plymouth gin, Cointreau, Lemon juice

Vijito 7
Passion fruit, Rum, Mint Frigs, Lime

Chua Chua 7
Midori, Dash Egg White, Vodka, Lemon juice, Orange Twist

Vietini 8
Vodka, Lychees, Lemon Juice

PUNCHES TO SHARE

Tay Balo 14
Jasmine, Vodka, Elderflower, topped with Merlot Wine

Vietnamese Party Punch 18.50
Appleton VX, Havana 3 & 7, Barcadi, Mango juice, lot of alcohol

NON-ALCOHOLIC COCKTAILS

Miss Saigon 4
Guava, Lime leaf, Passion fruit, Coconut water

Saigon Sling 4.50
Lime wedges, Soda, Brown Sugar, Lime leaf

SOFTS & FRESH JUICES

Sparkling Water S. Pellegrino 50cl 2.95

Still Water Acqua Panna 50cl 2.95

Home Made Lemonade 3

Aloe Vera 3

Coconut Water Cocofina 3.3

Guava 3.3

Mango 3.3

Ginger Beer 'Luscombe' 32cl 3.80

TEA & COFFEE

Jasmine (per person) 1.80

Oolong (per person) 2

Artichoke 2.50

Vietnamese Drip Coffee
Hot or Iced 3

DESSERTS

We serve Gelupo ice-cream, freshly made at Gelupo in Archer Street, Soho. Choose from a range of flavours that have been specially developed for Viet Grill, with unique Vietnamese flavours.

Single flavours 3
Vietnamese Basil
Vietnamese Ice Coffee
Coriander
Coconut
Mint

"Lucky Dip" 5
Mix of three flavours, sometimes including Chocolate Salted Caramel flavour if you are lucky!

Tapioca durian cake & coconut ice cream 5.50

Banana fritter & coconut ice cream 5.50

Viet Grill

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