

# CÂY TRE



**OUR MEAT COMES FROM LOCAL BRITISH  
FARMS**

**OUR NOODLES COME FROM  
SAIGON, TWICE A WEEK**

**OUR SOUPS ARE MADE FROM  
24 HOUR BONE MARROW STOCK**



Vietnamesekitchen



HiVietKitchen

[caytre.co.uk](http://caytre.co.uk)

WE CANNOT GUARANTEE THE ABSENCE OF NUT TRACES IN ANY OF OUR DISHES.  
PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY PARTICULAR DIETARY REQUIREMENTS.  
AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED, ALL OF WHICH GOES TO THE STAFF.

# CÂY TRE

EAT. DRINK. VIETNAM

## PRE-PRANDIALS

### EM OI FIZZ

plum wine, aloe vera jasmine tea,  
prosecco  
6.75

### CUCU MARTINI

gin & vodka rolled with popcorn  
infused sake  
7

### VIJITO

sailor jerrys rum, vanilla vodka,  
passionfruit, prosecco  
8.50

### TAY BALO PUNCH

jasmine tea, vodka, elderflower syrup,  
mango, red wine  
14

In Vietnam it is encouraged for food to be shared with others. We recommend four to five dishes for two people ordering a selection across all of our menu. This will ensure a mixture of flavours, aromas and textures to complete your meal.

Ask your server if you need any help.

## ROLLS

### Cuốn

- Gỏi cuốn** 5  
summer roll (option of tofu, prawn or salmon)
- Nem cua** 6.5  
hanoi crispy crab roll, prawns, wood ear mushrooms and papaya pickle
- Chả giò** 5.5  
imperial spring roll, pork shoulder, prawn, vegetables, glass noodles
- Chả giò chay** 5  
vegetables, glass noodles and mushroom spring rolls served with lettuce to wrap
- Bò cuốn nướng** 8.5 per person  
table griddled beef, soft rolls with rump steak, vegetables and Vietnamese herbs. To be wrapped at the table. Min 2 ppl

### Bánh Cuốn

vietnamese rolled rice crêpes stuffed with ground pork or chicken, shiitake & wood ear mushrooms

腸粉類 豬肉 或 雞肉

- small 5.5  
large 9  
add cinnamon sausage 3  
add steamed organic duck egg roll 2

## CRISPY

### Chiên

- Bánh xèo** 9  
Saigon crispy pancake filled with red sea prawns, pork belly and served with fresh herbs and lettuce to wrap
- Mực rang muối** 9.5  
lightly battered chilli salted squid
- Cua lột sốt me** 9  
soft-shell crab with chilli and tamarind paste
- Cánh gà chiên nước mắm** 6.5  
sticky chicken wings with fish sauce
- Đậu phụ chiên sả ớt** 8  
organic tofu, lemongrass, chilli and spiced sea salt
- Khoai lang chiên** 4.5  
sweet potato wedges, honey, black sesame

## SOUP & STEAM

### Súp và Hấp

- Rau kho quẹt** 7  
steamed assorted vegetables and kho quet caramelised fish sauce
- Canh đậu hũ nấm** 7.5  
organic tofu, assorted mushroom, vegetable broth
- Súp vịt hầm sả** 8.5  
Can Tho hot soup of duck, gizzard, lemongrass, galangal and charred chilli

## LARGE BOWLS

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### HANOI ORIGINAL

**Bún chả** 12  
bbq pork neck and patties with Vietnamese herbs and rice vermicelli

**Bún nem** 12  
crispy crab, pork and vegetable spring rolls, grilled betel beef served on noodle salad with Vietnamese herbs, nuoc cham

### SAIGON CLASSIC

**Cơm sườn** 12  
charcoaled pork chop, lemongrass, five spice honey glaze, daikon, over steamed rice

**Bún sả** 12  
stir-fried lemongrass beef, chicken, prawn or tofu, vermicelli noodle salad

beef 12  
chicken 11  
prawn 12  
tofu 11

### HOUSE RICE & NOODLES

**Phở xào** 12  
wok-tossed rump steak and pho noodle with asian greens and 5 spice gravy

**Mì xào hải sản** 13  
squid and prawn stir fried with ramen noodles, asian mushrooms and vegetables

**Cơm cà tím** 11  
with perilla herb, tofu, spicy aromatic sauce, betel leaves and jasmine rice

## SIGNATURE PHO

### Saigon Saté Pho

poached beef, ground peanut,  
black sesame, dried saté chilli  
and Thai basil

11.50

## SIGNATURE NOODLE

### Duck Confit Soup

kumquat skin, nutmeg,  
mustard greens, dark duck broth,  
Saigon egg noodles

13.50

## HAVE IT YOUR WAY!

Each serving of Pho comes with a side plate of **Saw-tooth Coriander, Thai Basil, Chilli, Beansprouts**, and some **Lemon**. Add the herbs and lemon to the bowl of Pho, to suit your taste.

On your table there are two bottles: **Hot Chilli sauce** and **Hoisin Sauce**. In North Vietnam they only use Chilli sauce, but in the South some add Hoisin Sauce as well.

Our Pho combines the deep sweetness from the bone marrow of the North version, with the fragrant Star Anise, Cardamom and Cinnamon of the South.

## CUSTOMISE YOUR PHO!

egg yolk .....	1.50	tripe .....	1.50
steak bowl .....	4.50	crab cake .....	3
beef meatball .....	2	pulled chicken .....	2
shin .....	1.50	extra broth .....	2
crunchy flank.....	2	extra noodle .....	1
tendon.....	1.50	fried chinese dough.....	2
extra plate of herbs, chilli, beansprouts .....	2		

## SALAD

### Gỏi

- Gỏi đu đủ bò kho** 8.5  
green papaya and dried beef salad  
(vegetarian option available)
- Gỏi đậu phụ cải xoăn** 8  
kale and crispy tofu in garlic chilli  
dressing
- Gỏi sứa** 9  
jellyfish, prawn, cucumber and green  
mango salad
- Gỏi gà hoa chuối** 8.5  
banana blossom and chicken salad

## SLOW-COOKED

### Hầm

- Cá kho tộ** 11.5  
Mekong catfish, caramelised in clay pot
- Thịt kho trứng** 11  
pork belly stewed in light fish sauce  
and peppercorn
- Bò kho** 12  
ox cheek and brisket stew with star anise  
and cinnamon

## HOUSE STARTER

### Cây Tre Platter (for two)

Seafood 15

Meat 13

Wraps & Rolls 11

## JOSPER GRILL

### Nướng

- Trứng ba màu** 8.5  
baked century egg, salted egg yolk  
and organic egg
- Bò lá lốt** 8  
grounded steaks wrapped in betel leaves
- Bò tùng xèo** 15  
feudal roasted rump steaks, traditional  
marinade of soya sauce, mustard  
and rice wine
- Chả cá Lã Vọng** 9 per person  
stone bass, galangal, turmeric and  
fermented rice wine, marinated and  
cooked at your table. Min 2 ppl
- Nem lụi** 6.5  
pig on stick, finely ground pork with  
lemongrass and pepper
- Sườn nướng mật ong** 7.5  
baby pork ribs coated with honey
- Sườn dê nướng chao** 12  
bbq goat cutlet in red bean curd paste
- Gà rô ti** 12  
crispy poussin, honey glazed, five spice  
mix, served with house salad
- Mực nhồi thịt nướng** 11  
stuffed baby squid with duck confit and  
Thai basil
- Sò điệp nướng** 7  
scallop with spring onion oil and peanuts
- Vịt nướng sa tế** 13  
Creedy Caver duck coated in dried chilli,  
galangal and shallots

## WOK

### Xào

<b>Hoa thiên lý xào rau thập cẩm</b>	8.5
stir fried Tonkin jasmine flower and seasonal vegetables	
<b>Heo quay xào cà tím sốt sate</b>	11
saté crispy pork, egg plant and green peppercorn	
<b>Gà xào sả ớt</b>	10
lemongrass chicken and coconut milk	
<b>Cá chiên mắm xoài</b>	14
crispy sea bass, green mango and mekong herbs	

## CURRY

### Cà ri

<b>Cà ri gà</b>	11
chicken in lemongrass curry	
<b>Cà ri cừu</b>	12
lamb neck curry, birds eye chilli, okra	
<b>Cà ri cá thu</b>	13
kingfish red curry with tamarind	
<b>Cà ri chay</b>	11
okra, aubergine and market fresh vegetables	

Rice is central to a Vietnamese meal. We offer jasmine rice for 2.5 or egg fried rice for 3.5 per head. The kitchen will send you enough rice for your party with the appropriate dishes. Just ask if you would prefer one over the other.

Noodle dishes also available. Wok ramen with soya sauce – 5.5 per portion.

Wok pho with vegetables – 6.5 per portion.

## SET MENU

22.50 per head, minimum 2 people  
(ideal for groups)

### SHARING PLATTER

crispy crab roll  
beef in betel leaf  
summer roll  
banana blossom salad  
pig on stick

### RICE & GREENS

stir fried tonkin jasmine flower  
or kho quet assorted  
vegetables  
jasmine rice or  
wok ramen with soy sauce

### LARGE PLATES

(1 dish per person)

wokked spicy crispy pork  
claypot mekong catfish  
lamb neck curry

josper grill crispy poussin  
bbq goat cutlet  
saigon stewed pork belly

# ENJOY A ONE DISH MEAL

## PHO – CAY TRE'S SPECIALTY!

### BEEF PHO

with 24 hour beef bone marrow broth from Glenarm Shothorn Beef, and noodles made daily.

#### **Classic Pho** 11

with steak and beef brisket for varied flavour and texture. *If you are new to Pho, the Classic is a great place to start!*

#### **Saigon Pho** 12

with steak, brisket, fatty flank, skirt flank for a hearty, rich taste

#### **Hanoi Garlicky Pho** 11.5

flash fried rump steak and whole garlic

#### **Special Large Combo Pho** 16

steak, brisket, fatty flank, beef meatball, tendon and tripe for a traditional Vietnamese flavour

### CHICKEN PHO

with a lighter 24 hour delicately spiced chicken broth tasting of onion, ginger and coriander.

#### **Pulled Chicken Breast Pho** 11

#### **Thigh and Drumstick Pho** 10.5

### REGIONAL PHO

#### **Beef Meat Ball Pho** 11

from Saigon Chinatown, with beef meatball, tendon, tripe, sawleaf

#### **Saigon Beef Stew Pho** 12

ox cheek, brisket, lemongrass, cinnamon

#### **Seafood Pho** 13.5

red sea prawns, squid & vegetables in chicken broth

#### **Assorted Mushroom Pho** 11

shiitake, hon shimeji, button mushrooms, kai choy

### OTHER NOODLE DISHES

#### **Bun Bo Hue**

the spicy version of Pho from Hue, the old imperial capital. Spicy beef broth, scented with lemongrass, shrimp paste, served with either:

#### beef and pork hock 12

#### corn-fed chicken 11

#### special with crabcake 13.5

#### beef, pork hock

#### **Wonton Mee** 11

shrimp & pork dumplings, charsiu, chives in chicken broth and al dente egg noodle