

Viet Grill

APERITIF

SAIGON DISTRICT 1

goji vodka, chambord,
pineapple, raspberry dust

8.5

DA LAT DAIQUIRI

white rum, strawberry, lime,
demerara sugar

9

OOLONG TALL BOI

milky oolong gin, peach,
apple, ginseng

8.5

FUCHSIA FIZZ

prosecco, lillet, camomile,
cherry, lemon

8

SET TASTING MENU

25 per head
(min 2 people)

WINES TO MATCH*

15 per head

While you wait:
'Cantina Colli', Prosecco
Supanatre Extra Dry. Veneto.
Crisp, dry and aromatic

SHARING PLATTER

Crispy crab roll
Beef in betel leaf
Summer roll
**Shredded brisket &
green papaya salad**
Pig on sticks

'Pulenta Estate', Pinot Gris XIV
2016 Agrelo, Argentina.
Heady, peachy flavours

MAIN COURSE

(1 dish per person)

Josper grilled poussin
Saigon stewed pork belly
Campfire claypot steak
Claypot mekong catfish
Okra and aubergine curry

Sides – seasonal Asian greens
and jasmine rice

'El Camino', Malbec 2016 Argentina.
*A well balanced wine with aromas
of plum jam, a fresh juicy palate
and a rich smoky finish*

PUDDING

**Banana fritter
with ice cream**

*Wines chosen by wine critic and expert Zeren Wilson of 'bitten and written' matched perfectly with the dishes on our tasting menu

In Vietnam, it is encouraged for food to be eaten and shared with others. We recommend 2-4 dishes per person across the sections to get a true taste of Vietnam and experience an array of flavours, textures and aromas.

Viet Grill

A LA CARTE

ROLLS

Cuốn

Gỏi cuốn 🥜	5
Summer rolls choice of tofu, prawn or salmon	
Nem cua	6.5
Hanoi crispy crab parcel crab meat, pork neck, prawns, mushrooms, glass noodles	
Bò cuốn nướng 8.5 pp (min 2)	
Table griddle beef chuckeye steak, daikon, kimchi, Vietnamese herbs and traditional nuoc cham dipping sauce (to be rolled at your table)	
Chả giò	5.5
Imperial spring rolls pork, prawn, Asian mushrooms, glass noodles	
Chả giò chay	5
Vegetable spring rolls glass noodles, mung beans, Kohlrabi, Asian mushrooms	

VIET GRILL PLATTER

(for two to share)

Seafood 15

Chilli squid, soft shell crab, chilli prawns

Meat 13

Pig on stick, BBQ pork ribs, betel leaf dumpling

Wraps & Rolls 12

Prawn summer rolls, pork spring roll, betel leaf dumpling

Vegetarian 11

Tofu summer rolls, salt and pepper okra and aubergine, crispy lemongrass tofu, mixed watercress salad

CRISPY

Chiên

Bánh phồng tôm	2
Prawn crackers	
Mực rang muối	9.5
Salt and pepper squid or prawns with fresh chilli, onions, garlic	
Cua lột sốt me	9
Tamarind soft shell crab with a chilli sauce and served with house salad	
Bánh xèo	9
Saigon crispy pancake prawns, pork and beansprouts, Vietnamese herbs and lettuce to wrap	
Cánh gà chiên nước mắm	6.5
Sticky chicken wings with caramelised fish sauce	
Đậu hũ chiên sả ớt	6.5
Lemongrass chilli crusted tofu chilli and spiced sea salt	
Khoai lang chiên	4.5
Sweet potato fries drizzled in honey and black sesame	

SOUP & STEAM

Súp và Hấp

Rau kho quẹt	7
Steamed assorted vegetables & Kho Quet dip with broccoli, okra, mushrooms, Asian greens with dried shrimp, pork bits and caramelised fish sauce	
Canh chua cá (for two people)	14
Mekong Tamarind Soup catfish steak, taro stalks, rice paddy herb, preserved tamarind, hot and sour broth	

SALAD

Gỏi

Gỏi sứa 🥜	8.5
Shrimp and jellyfish green mango salad Vietnamese balm, perilla, garlic chips, house vinaigrette	
Gỏi đu đủ bò khô 🥜	8
Shredded brisket and green papaya salad Thai basil, roasted peanuts, house vinaigrette, served with prawn crackers	
Bò tái chanh	8.5
Ceviche Beef citrus cured poached steak, fried red Asian shallots, knotweed	
Gỏi đậu phụ cải xoăn 🥜🥜	7.5
Curly kale and tofu salad peanut satay dressing	

CURRY

Cà ri

Cà ri cá 🥜🥜	11.95
Butterfish red curry a hot curry with tamarind	
Cà ri cừ 🥜🥜	12
Lamb neck curry bird eye chilli, okra (traditionally created by the famous Saigon Indian Mosque)	
Cà ri gà 🥜🥜	11
Coconut chicken curry yellow curry paste, lemongrass, cloves	
Cà ri chay 🥜🥜	10
Okra and Aubergine curry yellow curry, coconut milk, dried sour fruit	

🥜 peanuts – optional

🥜🥜 peanuts – can't be removed

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A LA CARTE

JOSPER GRILL

Nướng

Cà tím nướng 🍷	6.5
Grilled aubergine with minced pork, nuoc cham, peanut topping and spring onion oil	
Bò lá lốt 🍷	7
Betel leaf wrapped dumpling with fragrantly seasoned pork and beef	
Sườn nướng mật ong	7
Barbecued pork spare ribs ginger, house hoisin, honey, 5 spice	
Nem lụi Huế 🍷	6
Pig on sticks minced pork and beef, toasted rice powder, garlic, Hue peanut sauce	
Bò nướng mỡ chàl	10.5
Chef Vinh's grilled beef sweet soya marinade, green peppercorn, wasabi soy	
Gà rô ti	12.5
Crispy roasted poussin five spice mix, served with house salad	
Vịt nướng chao	13
Roasted Creedy Carver duck in preserved beancurd sesame oil, ginger, white and red bean curd	
Chả cá Lã Vọng 🍷	7.95 per person
La Vong grilled fish with galangal, and fermented rice wine, marinated and cooked at your table. Min 2 ppl	
Sò điệp nướng 🍷	5.5
Grilled queenie scallops with spring onion oil and crushed peanuts	
Cá nướng lá chuối	10.5
Grilled Hawker fish in banana leaves whole Atlantic mackerel marinated with lemongrass chilli salt, turmeric and galangal	

CLAYPOT - STEW

Hầm

Cá kho tộ	11
Claypot Mekong catfish in a caramel light fish sauce	
Đậu hũ tay cầm	11
Claypot market vegetables tofu puffs, broad beans, broccoli, pak choy, assorted mushrooms	
Thịt kho trứng	11
Saigon pork belly stew slow cooked in a caramelised light fish sauce and coconut juice. Served with a soft boiled egg	
Đậu hũ kho nấm	9
Claypot tofu and mushroom stew with shiitake mushroom in soya broth	
Bò quanh lửa hồng 🍷	11.95
Claypot campfire steak oyster sauce, onion, garlic, crushed peanuts	
Bò kho	11
Classic beef stew oxcheek and brisket, tomato, chilli, Asian spices, carrots & red radish	
Chim cút Roti	12
Vietnamese quail with soy ginger glaze simmered crispy quail with 5 spiced soy sauce	

WOK

Xào

Bò lúc lắc	12.95
Shaking beef wok tossed chuckeye steak with Phu Quoc pepper and garlic butter, watercress salad	
Heo quay xào cà tím sốt sate 🍷🍷	11
Wok fried saté pork belly with aubergine and green peppercorns	
Thăn heo rang muối	10
Chilli pork chop lightly battered with spiced sea salt	
Gà xào sả ớt	10
Lemongrass chilli chicken with coconut juice, onions and garlic	
Thập cẩm hải sản	12.95
Sizzling seafood wokked prawns, squid and mussels with ginger sauce, seasonal greens and chilli	
Cá chiên mắm xoài	12
Mango Sea bass crispy Sea bass, green mango salsa and Mekong herbs	
Cà tím om đậu hũ	9
Sauteed aubergine perilla herb, tofu, spicy soya broth, betel leaves	
Bắp cải mầm xào	7.5
Old school greens broad beans, stir fried with oyster mushrooms and garlic	
Rau muống xào tỏi	8.5
Stir-fried water spinach with Vietnamese Miso, garlic, ginger	

Jasmine rice
small 2.5/tub 5

Egg fried rice 3.5

Wok ramen with soya sauce 5.5

Wok pho with vegetables 6.5

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LARGE BOWLS

Bún chả Hà nội Hanoi BBQ bowl BBQ chargrilled pork noodle salad, pork shoulder, Vietnamese Herbs, rice vermicelli	11.5	Phở xào Wok stir-fried pho noodles wok smoked beef with Asian greens and 5 spice gravy	12.5	Mì xào giòn hải sản Crispy ramen noodles with pork, prawns, squid, crab meatballs Asian mushrooms, seasonal greens	12.5
Bún sả 🍴 Saigon vermicelli bowl stir fried lemongrass Beef, Chicken, Prawn or Tofu over noodle salad, perilla, Vietnamese balm, peanuts, house 'nuoc cham' sauce		Bún nem Spring bowl Hanoi crab roll, imperial and vegetable spring rolls, betel leaf dumplings. Served on a noodle salad	11.95	Miến xào cua Stir fried cassava vermicelli with crabmeat, prawns, knotweed, spring onions	12
Beef	11.5	Cơm sườn Saigon Hawker rice charcoal pork steak, lemongrass, five spice honey glaze, daikon with fried egg over steamed rice	11.95	Cơm chiên Dương Châu Vietnamese fried rice Chinese sausage, peas, shrimp, carrot, Vietnamese ham, served with a fried egg	9
Chicken	11				
Prawn	12				
Tofu	11.5				



**PROUD TO SOURCE MEAT FROM
LOCAL FARMERS**

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

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

AUTHENTIC VIETNAMESE COOKING



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