

Viet Grill

HOUSE RICE AND NOODLE

Vermicelli served at room temperature just like in Vietnam

BBQ PORK LOIN VERMICELLI

Bún Chả Hanoi 10.50

lemongrass pork shoulder,
pork patties, crispy spring rolls

BUN SA **Bún Sả** 🍴🍴

Vermicelli bowl (noodles,
cucumber, bean sprouts, mixed
Vietnamese herbs, crispy shallots,
peanuts, nuoc cham) with
lemongrass stir-fried:

RUMP STEAK 10

CORN-FED CHICKEN 9.50

RED SEA PRAWNS 10

TOFU (v) 8.50

SPRING BOWL VERMICELLI

Bún Nem 10

vegetable & pork spring rolls,
cha la lot

STIR-FRIED CASSAVA VERMICELLI

Miến xào cua 13

crab meat, Red sea prawn, knotweed

CLASSIC NOODLES

Mỳ xào thập cẩm 12.50

prawns, squid, french beans,
assorted mushroom

CHOW PHO NOODLES

Phở xào bò 12

wokked rump steak, kaichoy greens,
hon shimeji, pepper sauce

TIU BOWL **Phở Tiu** 11 🍴🍴

chicken, charsiu, pork, beansprouts and
Hu Tiu noodle in a tangy sour sauce

COM SAIGON **Cơm sườn** 12

grilled honey glazed pork steak, daikon,
fried egg, roast crab cake fried egg,
kohlrabi daikon, jasmine rice

SET MENU

22.50 per person, ideal for groups

SHARING PLATTER

PORK SPRING ROLLS

SALT & PEPPER SQUID

GREEN PAPAYA SALAD

SHRIMP SUMMER ROLLS

CHA LA LOT

MAIN COURSE

(1 dish per person)

SIZZLING SEAFOOD

SLOW-COOKED MEKONG CATFISH

RED DUCK CURRY

ROAST SPRING CHICKEN

SAIGON STEWED PORK BELLY

SIDES

(1 rice & 1 green for 2 people)

KAICHOY GREEN

or

WATER SPINACH

JASMINE RICE

or

EGG FRIED RICE

A SUGGESTED GRATUITY OF 12.5% WILL BE
ADDED, ALL OF WHICH GOES TO THE STAFF

BRING YOUR OWN WINE
£5 CORKAGE ON EVERY
SUNDAY AND MONDAY

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

FIVE CHECK-INS FACEBOOK OR FOURSQUARE
FOR A COMPLIMENTARY COCKTAIL.
TWEET FIVE PHOTOS ABOUT US FOR A
STARTER OF YOUR CHOICE

vietgrill.co.uk TWITTER/INSTAGRAM: HiVietKitchen FACEBOOK: Vietnamesekitchen



Viet Grill

PRE-PRANDIALS

EM OI FIZZ

Saigon Spritz 8.00
Hibiscus flower with Aperol topped
with Prosecco 6.75

VIJITO

Havana club with Absolute Vanilla,
matcha green tea, passion fruit
and topped with Prosecco 8.50

CUCU MARTINI

Rice pop tea infused Sake, Gin and
Vodka rolled to perfect 7.50

TAY BALO PUNCH

Punch to share, vodka, jasmine
tea, elderflower, mango and
topped with red wine 14

SMALL PLATES/SHARERS

VIET GRILL PLATTER (for two)

Khai vị đặc biệt
Seafood 16 / Meat 14
Wraps & Rolls 12

CRAB CRACKERS

Bánh phồng cua 2.50

SESAME SWEET POTATO FRIES

Khoai lang chiên vàng 3.95

VEGETABLES SPRING ROLLS

Chả giò chay 4.50

CRISP HANOI CRAB ROLLS

Nem cua bể 6.50
glass noodles, shiitake, minced
pork, shrimps, nuoc cham

SUMMER ROLLS **Gỏi cuốn** 5

Shrimp & Daikon **Tôm**
Salmon & Avocado **Cá hồi**
Tofu & Avocado **Chay**

BANH XEO **Bánh Xèo** 8.50

Vietnamese pancake, prawns and
chicken, herbs & lettuce to wrap

HEAVEN AND EARTH

Dồi nướng 6.50
Vietnamese grilled black pudding,
H'Mong pepper

SALT & PEPPER SQUID

Mực rang muối
8.95

SOFT-SHELL CRAB **Cua lột** 8.50

buttermilk cornmeal crusted,
chilli mayo

ROASTED PIGGY AUBERGINE **🥑🥑**

Cà tím nướng 6.50
minced pork, spring onion oil,
nuoc cham

ANCHOVIED CHICKEN WINGS

Cánh gà chiên nước mắm 6.50
coated with honey glaze

LEMONGRASS CRUSTED TOFU

Đậu phụ muối sả 7.50
five spice, chilli, garlic,
green onions

TABLE GRIDDLE BEEF (for two)

Bò cuốn bánh tráng 7.50*
rump steak, cooked at your table,
to wrap in rice paper with Kim Chi
& herbs. *Price per person

CHEF'S VINH BEEF **🥑🥑**

Bò nướng xiên 7.50
charcoal lemongrass beef
dumplings, ginger sauce

GRILLED SCALLOP **🥑🥑**

Điềm điệp nướng 5.50
spring onions oil, sweet chilli sauce

PIG ON STICKS **🥑🥑**

Nem lụi 6.50
charcoal, yellow bean sauce,
Vietnamese herbs. Hue's delicacy

CHA LA LOT **🥑🥑**

Chả lá lốt 7.50
Robata grilled betel leaf
pork dumplings, daikon

SALADS

GREEN PAPAYA SALAD **🥑🥑**

Gỏi đu đủ 8.50
dried brisket, Thai basil,
bird eye chilli

RARE BEEF SALAD

Bò tái chanh 8.50
lemon-cured rump steak,
saw-leaf coriander, knot-weed.

KALE AND TOFU SALAD (v)

Gỏi đậu phụ 7.50
sesame, mayo mix, rice vinegar

LAND

ROASTED SPRING CHICKEN

Gà rô ti 12
honey glaze, five spice,
watercress salad

LEMONGRASS CHILLI CHICKEN

Gà xào sả ớt 11
coconut juice, garlic,
onions, jalapeño

ROBATA GRILLED DUCK

Vịt nướng riêng mè 12.95
galagal marinade, rice wine,
sesame & peanut sauce

MOC CHAU LAMB FRY

Cừu chao Mộc Châu 12.95
shoulder of lamb, tumeric,
galagal, ginger sauce

CAMPFIRE STEAK **🥑🥑**

Bò quanh lửa hồng 12.50
claypot cooked, oyster sauce,
sweet onions

SHAKING BEEF

Bò lúc lắc 13.95
wok-charred grass-fed Glenarm
rump, oyster sauce, black pepper

SAIGON STEWED PORK

Thịt kho 9.50
pork belly, soft boiled egg,
caramelised coconut juice

SEA

SEARED RED SEA PRAWNS

Tôm rang 10
caramelised Phu Quoc fish sauce

PHU QUOC PEPPER SQUID

Mực xào tiêu xanh 12.50
wok-tossed with green pepper-
corn and Cambodian chilli paste

OVEN BRAISED MACKEREL

Cá nục kho 11.50
galagal, cinamon, bird eye chilli

MEKONG CATFISH CLAYPOT

Cá kho tộ 10
braised in caramelised
fish sauce

GRILLED WRAPPED SEABASS

Cá nướng lá chuối 12
banana leaf wrap, lemongrass,
tamarind dip

CURRIES

RED DUCK CURRY

Cà ri vịt 10.50
confit duck, aubergine

ORGANIC CHICKEN CURRY **🥑🥑**

Cà ri gà 10.50
South Vietnam spciy curry, lemon-
grass, potatoes

OKRA & AUBERGINE CURRY

Cà ri rau củ (v) 9
coconut, aubergine

BUTTERFISH CURRY **🥑🥑**

Cà ri cá 10.95
tamarind, coconut milk
& red curry

VEGETABLES

KHO QUET

Ngũ quả kho quẹt 6.50
steamed okra, water spinach,
baby carrot, cougerte &
broccolli, anchovy dip

KAICHOY GREENS

Cải bẹ xanh 5.50
wokked with roasted chilli, garlic

WATER SPINACH

Rau muống (v) 5.50
wokked with whole garlic

TOFU & MUSHROOM HOTPOT

Nấm kho (v) 9
button, shiitake in soya broth

KIM CHI **Kim Chi** 3

pickled ginger, chilli paste

RICE & NOODLES

JASMINE RICE

Small 2.50 / Large 5

EGG FRIED RICE 3.50

KIM CHI FRIED RICE 8.50
Chinese sausage, snap peas,
fried egg, prawns, fried egg

WOK-FRIED GARLIC NOODLE 7

chinese chives, soya sauce

WOK-FRIED PHO NOODLE 7

soy sauce, pho noodles,
spring onions, mushroom

BUDDHA FRIED RICE 8

mushroom, french beans, egg
white, kim chi