

# NAMII

KITCHEN & COCKTAILS

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## CHRISTMAS AT NAMII

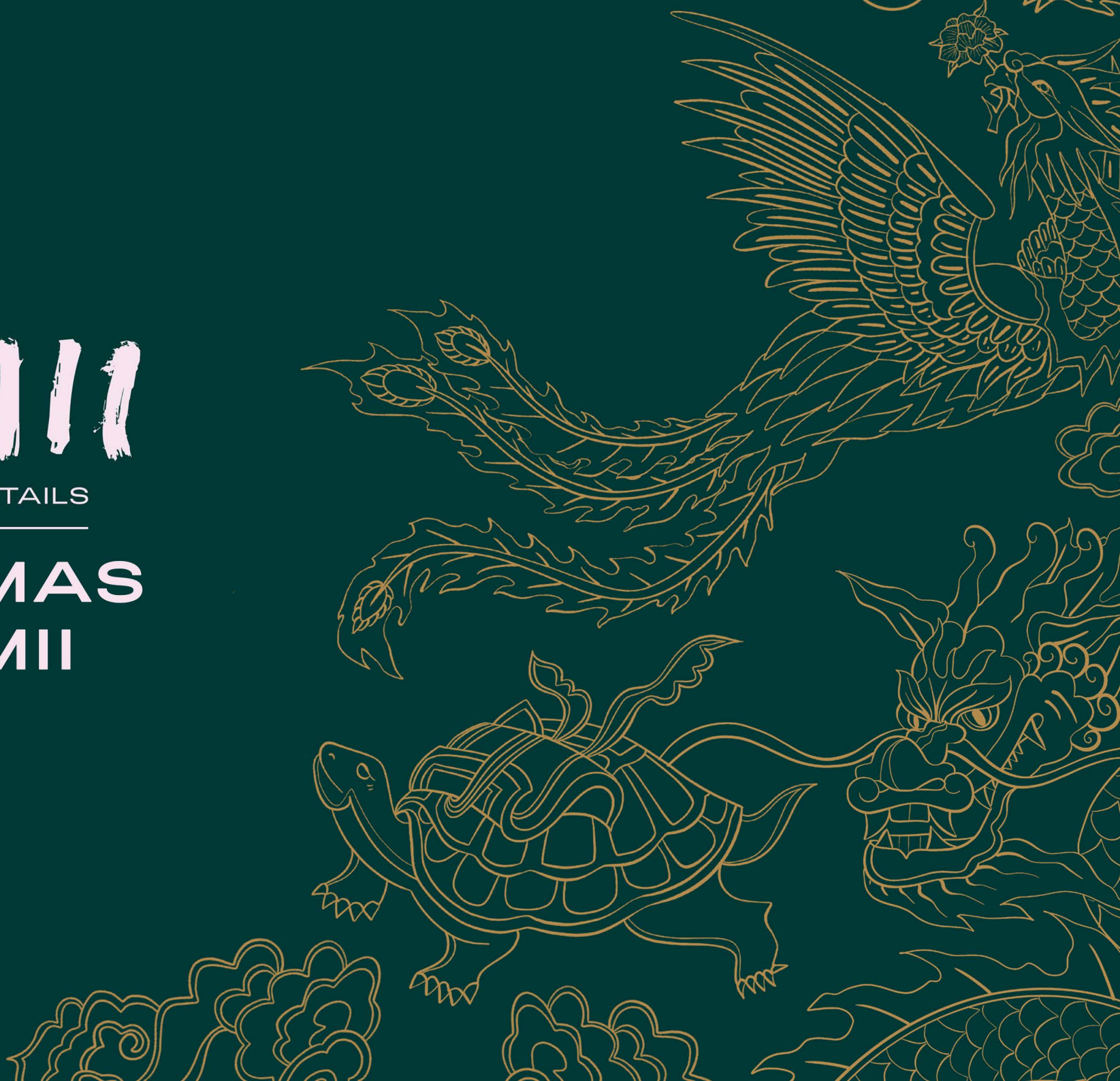
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#NamiMOR



# VEGETARIAN CHRISTMAS TASTER MENU - 42pp

## WAVE ONE

**SWEET & SOUR LADY FINGERS** VE GFO  
Lightly battered crispy okra & padron peppers coated with a tangy-sweet sauce

## WAVE TWO

**VEGAN SQUID** VE GFO  
Lightly battered crispy enoki & oyster mushrooms dusted with wakame & togarashi chilli pepper served with ca ri mayo

**SALTED EGG HAM DAN TOFU** V GFO  
Fortune silky smooth egg tofu lightly wok fried coated in a velvety salted duck egg yolk sauce

## WAVE THREE - CHOOSE 2 OUT OF 3 OPTIONS

**BONG CAI NUONG WITH WINE** VE GF  
Slow cooked cauliflower in a qi calming cinnamon mulled wine and umami butternut-squash puree

**SZECHUAN STUFFED CA TIM** V  
Whole eggplant stuffed with potato, glass noodles, Asian herbs & spices topped with szechuan chilli pepper sauce

**PHO CHAY** VE  
Plant-based broth made with exotic Asian vegetables, carrot, Asian herbs, beansprout with flat rice noodles, topped with sweet soy braised donggu mushrooms, radish and soy ginger braised pan-fried tofu

**WOK FRIED VEG** VE GF  
Wok smoked assorted vegetables

**COCONUT RICE/ JASMINE RICE/  
SWEET POTATO FRIES** VE GF  
Tossed in smoked lemongrass 5 spice blended sea salt

## WAVE FOUR - CHOOSE 2

**ZEN GARDEN** V - Chocolate, pandan, vanilla ice cream

**MANGO STICKY RICE** VEO - Mango, coconut green rice, condensed milk

**BANANA FRITTERS** V - Orispy Banana, vanilla ice cream, chocolate caramel sauce

**SORBETS** VE & ICE CREAM V - A selection of exotic fruit flavoured ice creams and sorbets

# CHRISTMAS TASTER MENU - 56pp

## WAVE ONE

### NAMII SQUID

Crispy pineapple-cut squid wok toasted in Namii's secret sauce

## WAVE TWO

### HOI SIN GOON

Crispy breaded roll with a creamy seafood filling made from prawns, nori, sweet potato, sweetcorn, green onion and dill

### JADE ENVIOUS WINGS

Crispy chicken wings coated in a secret creamy green sauce made from Asian spices and herbs

## WAVE THREE - CHOOSE 2 OUT OF 3 OPTIONS

### NAMII GLAZED STICKY BEEF SHORT RIB

Marinated 48 hours short ribs in Namii's special blend of asian herbs & spices, slow braised until tender served with an umami butternut-squash puree

### VIETNAMESE CONFIT DE CANARD <sup>GF</sup>

Slow cooked Vietnamese confit duck, wine infused poached pear, mango cinnamon chutney served with garlic butternut-squash puree

### XA XIU ANGRY CHICKEN

Asian style toothpick Cumbrian chicken marinated overnight in a special Asian spices marinade, roasted and caramelised in honey.

**(UPGRADE WAVE THREE TO HAVE LOBSTER/TOMAHAWK TO REPLACE EITHER DISH IN WAVE 3 FOR AN EXTRA COST)  
EXTRA £18 PER HEAD**

### EMPEROR'S DRAGONHEAD

Fresh Live native lobster cooked to order in a creamy buttery Asian herb sauce served with garlic butter sauce and Namii's seafood house dressing, laid on top of a bed of egg yee mein noodles.

### NAMII TOMAHAWK STEAK

Namii's flame grilled 28 day aged tomahawk steak marinated with east Asian mountain herbs, cooked in creamy buttery sauce served with Namii's signature green peppercorn sauce

### WOK FRIED VEG

Wok smoked assorted vegetables

### COCONUT RICE / JASMINE RICE / SWEET POTATO FRIES

Tossed in smoked lemongrass 5 spice blended sea salt

## WAVE FOUR - CHOOSE 2

ZEN GARDEN V - Chocolate, pandan, vanilla ice cream

MANGO STICKY RICE VEO - Mango, coconut green rice, condensed milk

VIETNAMESE SUNRISE V - Mango, coconut, sugar cloud

BANANA FRITTERS V - Crispy banana, vanilla ice cream, chocolate caramel sauce





# PHOENIX CHRISTMAS TASTER MENU- 63pp

## WAVE ONE

### OCEAN TREASURE TIGER PRAWN PADRON PEPPERS

Wok fried padron peppers stuffed with home-made wonton style tiger prawn filling served with a Vietnamese ca ri mayo

## WAVE TWO

### NAMII SQUID

Crispy pineapple-cut squid wok toasted in Nami's secret sauce

### HONEY GLAZED XA XIU

Honey caramelised BBQ pork, marinated in special Asian spice, pickled red onions with Nami's lightly spiced Japanese house mayo

## WAVE THREE - CHOOSE 2 OUT OF 3 OPTIONS

### 888 ANGEL FISH

Crispy cubed ba hoi battered monkfish Wok tossed in a tangy Sweet spicy sauce laid on top of Chinese kai lan

### TOM XIEN <sup>GF</sup>

Black tiger king prawns, lemongrass infused butter, spicy pineapple pomegranate salsa with sweet and spicy lime zest dressing

### VIETNAMESE CONFIT DE CANARD <sup>GF</sup>

Slow cooked Vietnamese confit duck, wine infused poached pear, mango cinnamon chutney served with garlic butternut-squash puree

**(UPGRADE WAVE THREE TO HAVE LOBSTER/TOMAHAWK TO REPLACE EITHER DISH IN WAVE 3 FOR AN EXTRA COST) EXTRA £18 PER HEAD)**

### EMPEROR'S DRAGONHEAD

Fresh live native lobster cooked to order in a creamy buttery Asian herb sauce served with garlic butter sauce and Nami's seafood house dressing, laid on top of a bed of egg yee mein noodles.

### NAMII TOMAHAWK STEAK

Nami's flame grilled 28 day aged tomahawk steak marinated with east Asian mountain herbs, cooked in creamy buttery sauce served with Nami's signature green peppercorn sauce

### MORNING GLORY

Wok fried Asian water spinach, garlic, Thai red chilli

### COCONUT RICE / JASMINE RICE / SWEET POTATO FRIES <sup>GFO VE</sup>

Tossed in smoked lemongrass 5 spice blended sea salt

## WAVE FOUR - CHOOSE 2

ZEN GARDEN <sup>V</sup> - Chocolate, pandan, vanilla ice cream

MANGO STICKY RICE <sup>VEO</sup> - Mango, coconut green rice, condensed milk

VIETNAMESE SUNRISE <sup>V</sup> - Mango, coconut, sugar cloud

BANANA FRITTERS <sup>V</sup> - Crispy Banana, vanilla ice cream, chocolate caramel sauce





# BOWL FOOD

3 BOWL FOOD ITEMS - 18 PER PERSON

5 BOWL FOOD ITEMS - 27 PER PERSON

## **VIETNAMESE CA RI** GFO

Katsu Chicken, coconut and pandan infused curry with Thai Chilli, Asian veg served with jasmin rice

## **LEMONGRASS COCONUT CHICKEN** GF

Chicken, lemongrass, ginger, coconut milk, young coconut meat and Thai chilli served with coconut rice

## **THIT HEO QUAY WITH GARLIC RICE**

Crispy pork belly, Vietnamese spices and herbs Rub, shao xing wine with Namii mayo and soy ginger dressing on garlic rice

## **DRAGON'S BREATH XA XIU UDON NOODLES**

Vietnamese BBQ Pork marinated in special Asian Spices, Asian aromatic herbs and vegetable work fried with udon noodles

## **SZECHUAN BLACK PEPPER BEEF**

Beef, infused szechuan spicy peppercorn black pepper sauce, mixed peppers, onions, donggu mushrooms served with egg fried rice

## **GLAZED STICKY BEEF SHORT RIB**

Marinated 48 hours short ribs, slow braised till tender served with sticky rice

## **SWEET CHILLI PRAWN TEMPURA**

Lightly battered black tiger prawn topped with spicy sweet chilli sauce served with jasmin rice

## **SWEET AND SOUR LADY FINGERS** VE GFO

Lightly battered crispy & padron peppers coated with tangy-sweet sauce served with jasmin rice

## **SALTED EGG HAM DAN TOFU** V

Fortune silky smooth egg tofu lightly wok fried coated in a velvety salted duck egg yolk sauce on top of glass noodles

## **AUBERGINE CA RI** VE GFO

Crispy aubergine, coconut and pandan infused curry with Thai chili, Asian veg served with jasmin rice

## **SINGAPORE NOODLES** VE GF

Scrambled silken tofu, onion, pepper, topped with Namii chilli paste

## **BONG CAI NUONG** VE GF

Crangrilled cauliflower, spicy miso glaze served with garlic rice



# CANAPES

5 CANAPES - 17.5 PER PERSON

10 CANAPES - 29 PER PERSON

## **SICHUAN GA DUMPLINGS**

Chicken, Asian herbs with sichuan chilli oil, Chinese black vinegar

## **CHA GIO** GFO

Chicken Vietnamese crispy rice rolls filled with vermicelli, shallots, taro and wild wood ear mushrooms with hoisin peanut sauce

## **NEM NUONG**

Beef & pork, Asian spices, mint, Thai red chilli patties with nuoc cham

## **GOI CUON SUMMER ROLL** GFO

Cha siu pork, vermicelli, coriander, lettuce and Asian herbs wrapped in rice paper with hoisin peanut sauce

## **VIETNAMESE BEEF JERKY** GF

Garlic, galangal, chilli powder with spiced Japanese house mayo

## **NAMII SQUID**

Wok toasted squid with Namii secret sauce

## **PRAWNS TEMPURA**

Butterflied prawns, with Namii sweet chilli sauce

## **VEGAN SQUID** VE

Lightly battered crispy enoki & oyster mushrooms dusted with wakame & togarashi chilli pepper served with ca ri mayo

## **THIT HEO QUAY**

Crispy pork belly, Vietnamese herb and spice rub, shao Xing wine, pickled apples with soy ginger dressing

## **HOI SIN GOOD SEAFOOD ROLL**

Crispy breaded roll with a creamy seafood filling made from prawns, nori, sweet potato, sweetcorn, green onion and dill

## **CA RI SWEET POTATO CORN FRITTERS** V

Lightly spiced Vietnamese curried sweet potato and sweet corn with ca ri mayo

## **GLAZED STICKY BEEF SHORT RIB**

Marinated 48 hours short ribs, slow braised till tender

## **OCEAN TREASURE PRAWN PADRON PEPPERS**

Wok fried padron peppers stuffed with home-made wonton style tiger prawn filling served with a Vietnamese ca ri mayo

## **VEG CHA GIO** VE GFO

Vietnamese crispy rice rolls filled with vermicelli, shallots, butternut-squash, carrot, aubergine taro and wild wood ear mushrooms with hoisin peanut sauce

## **CRISPY TOFU AUBERGINE** V

Crispy tofu, aubergine coated in mushroom sauce

## **TOFU GOI CUON**

### **SUMMER ROLL** VE GFO

Tofu, vermicelli, coriander, lettuce and Asian herbs wrapped in rice paper with hoisin peanut sauce

## **VEGETABLE TEMPURA** VE

Butternut-squash, okra, Asian black aubergine, zucchini, oyster mushroom with spicy soy garlic black vinegar sauce

## **BONG CAI NUONG** VE GF

Lightly battered chargrilled cauliflower, spicy miso dressing

## **SALTED EGG HAM DAN TOFU** V

Fortune silky smooth egg tofu lightly wok fried coated in a velvety salted duck egg yolk sauce on top of a crispy rice nest

# DRINK PACKAGES

**HOUSE WINES - 30**  
HOUSE RED OR WHITE

**GARNACHA NATIVA**  
*Terroir Sonoro, Chile*

**BLANCO SOBRE LIAS**  
*Care, Spain*

**FIZZ ON ARRIVAL - 35**  
10 GLASSES

**NV BRUT**  
*Bodegas Santa Ana*

**CHRISTMAS COCKTAILS - 80**  
PICK ANY 10

**BEER BUNDLE - 50**  
10 BOTTLES OF KIRIN ICHIBAN

## LUXURY ADDITIONS

**LAURENT PERRIER - 120**  
*NV Cuvée Rose*

**2012 VINO THEQUE - 99**  
*Champagne Telmont*

**2015 LBV PORT - 42**  
*Quinta do Crasto*

**KOKURYN BLACK DRAGON - 80**  
*Sake, Junmai Ginjo*

**KOTO PREMIUM PLUM UMESHU - 90**  
*Sake, Akashi-Tai*

**YAMAZAKI 18YO - 1500**  
*Japanese Whisky*





# GIVE THE GIFT OF CHRISTMAS

## COCKTAIL MASTERCLASS - 40 PER PERSON

Minimum of 10

Pick one cocktail from each of the elements, and learn the secrets behind what it takes to be a cocktail master

or

Pick any four classics of your choice

## NAMII GIFT CARD

Minimum of £50, be the talk of Christmas and gift your loved ones the Namii kitchen and Cocktail experience





**HAVE A MERRY  
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& COCKTAIL**

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