

Welcome to Namii Kitchen and Cocktails, where we tell the story of authentic Vietnamese culture with our cuisine. We deliver dishes that are true to the heart of Vietnamese food but also inspired by the rest of Asia. Faithful to the Vietnamese way of life, we recommend that our guests order food as a table, with two to three dishes per person.

We serve the food as and when it is ready. However, if you really would prefer we will endeavour to serve to you a starter & a main. Please just ask your server!

NIBBLES

- CÀ CHUA CHERRY 3.8**
Honey Pickled Cherry Tomatoes infused in 8 exotic herbs
- VIETNAMESE BEEF JERKY 4.2**
Garlic, Galangal, Chilli Powder

KITCHEN SIGNATURES

CHÀ GIÒ Chicken Vietnamese Crispy Rice Rolls with Vermicelli, Taro, Wild Woodear Mushrooms and Hoisin Peanut Sauce	8.6	CÁNH GÀ CHIÊN HÀN QUỐC Fried XL Chicken Wings with Gochujang and Toasted Sesame Seeds	9.9	NAMII SQUID Crispy Pineapple-Out Squid Wok Toasted in Namii Secret Sauce	11.6
CHÀ GIÒ VE Aubergine, Butternut Squash Vietnamese Crispy Rice Rolls with Vermicelli, Taro, Wild Woodear Mushrooms and Hoisin Peanut Sauce	7.4	NEM NƯỚNG Beef & Pork, Asian spices, Mint, Thai Red Chilli Patties with Nuoc Cham	9.2	SICHUAN GÀ CHICKEN DUMPLINGS Chicken Dumplings in Sichuan Chilli Oil infused with Soy Chinese Black Vinegar	10.2
THỊT HEO QUAY Crispy Pork Belly, Vietnamese Herb and Spice Rub, Shao Xing Wine, Pickled Apples with Soy Ginger Dressing	14.6	BÁNH XÈO Pork & Prawn Rice Flour Mung Bean Crepe with Nuoc Cham	9	VEGETABLE TEMPURA VE Butternut Squash, Okra, Asian Black Aubergine, Zucchini, Oyster Mushroom with Spicy Soy Garlic Black Vinegar Sauce	9.8
GỎI CUỐN SUMMER ROLL Cha Siu Pork and Prawn, Vermicelli, Coriander, Lettuce and Asian Herbs wrapped in Rice Paper with Hoisin Peanut Sauce	8.5	THỊT XÁ XÍU Honey Caramelised BBQ Pork, Marinated in Special Asian Spices, Pickled Red Onions with Char Siu Mustard Mayo	14.2	KING PRAWNS & HOTEL SOFT SHELL CRAB TEMPURA King Prawn, Soft Shell Crab with Spicy Soy Garlic Black Vinegar Sauce	16.5
SWEET SOY TOFU VE	7.2	DOUBLE FRIED GARLIC PORK Pork Loin strips in a 24 hour garlic marinade, Double Fried, Toasted Rice with Spicy Chilli Sauce	9.9		

FROM THE WOK

VIETNAMESE CHICKEN CÀ RI Katsu Chicken, French Beans, Butternut Squash, Courgette, Coconut-based Pandan Curry Sauce with Thai Chilli	15.8
CRISPY AUBERGINE VE	14.2
BÒ LÚC LẮC SHAKING BEEF Premium Cubed Medium Rare Sirloin Beef, Cherry Tomatoes, Rock Sugar, Crushed Pepper Lime, Garlic Oyster Sauce topped with Pickled Onions	18.5
SZECHUAN BLACK PEPPER BEEF Beef, Infused Szechuan Spicy Peppercorn Black Pepper Sauce, Mixed Pepper, Onions, Donggu Mushrooms	15.6
LEMONGRASS COCONUT CHICKEN Chicken, Lemongrass, Ginger, Coconut Milk and Young Coconut Meat	14.9
SEAFOOD UDON NOODLES Prawn, Scallops, Squid, Mussels, Asian Aromatic Herbs and Vegetables	15.9
XÀ XIU UDON NOODLES Vietnamese BBQ Pork Marinated in Special Asian Spices, Asian Aromatic Herbs and Vegetables Wok Fried with Udon Noodles	14.2
SINGAPORE NOODLES VE Scrambled Silken Tofu, Onion, Pepper, Crispy Shallots	11.8
NAMII TIGER PRAWN FRIED RICE Smokey Fried Rice topped with Black Tiger Prawns, Oyster Mushrooms and Chinese Leaves in a Garlic Oyster Shaoxing Wine Sauce	15.2
CHICKEN	13.6
TOFU & AUBERGINE VE Pan Fried Tofu, Aubergine, French Beans, Stir Fried with Mushroom Sauce served on a Crispy Rice Nest	12.6

VIETNAMESE GRILLED MEATS & VEG

GÀ CHIÊN XÀ Lemongrass Chargrilled XL Chicken Wings with House Daikon & Carrot	9.8
THỊT NƯỚNG XÀ Lemongrass Chargrilled Pork Neck, Spring Onion Oil and Sweet Soya Sauce dressing	14.8
GÀ XÀ NƯỚNG Half Grilled Chicken in a Lemongrass Coconut Marinade, Vietnamese Mango Salad	16.5
BÒ NƯỚNG RIB EYE STEAK Bai Hoi Marinated Flame-grilled 28 Days Aged 10oz Rib eye Steak, Asian Coleslaw with Spicy Tamarind BBQ Sauce	23.8
SƯỜN CỪ Welsh French Trimmed Chargrilled Lamb Chops, Sweet Teriyaki, Mirin, Shao Xing Wine, dusted with Cumin Powder	24.5
BÔNG CẢI NƯỚNG VE Chargrilled Cauliflower Steak, Spicy Miso Glaze with Creamy Asian Guacamole	10.2
CÀ TÍM NƯỚNG VE Chargrilled Aubergine, Honey Miso Glaze, Coconut Milk and Pickled Vegetables	8.6

FROM THE SEA

TÔM XIÊN Butterflied Chargrilled Black Tiger King Prawns, Lemongrass Infused Butter, Spicy Pineapple Pomegranate Salsa with Sweet and Spicy Lime Zest Dressing	28.6
MỰC NƯỚNG Whole Squid Flame Grilled in a Garlic Fennel Marinade served with Spicy Tamarind BBQ Sauce	18.5
SÒ MUSSELS Mussels, Thai Basil, Coconut Lemongrass Galangal Broth with Shao Xing Wine	11.2
YUZU SALMON Teppan Grilled Salmon with Crispy Skin, Teriyaki Sauce, Yuzu Wasabi Plum Sauce, Mixed Sesame Seeds with Pickled Vegetables	16.5
GỎI XÀ LÁT SALADS	
GỎI XOÀI - KING PRAWN & MANGO SALAD King Prawn, Mango, Cucumber, Red Onion, Spring Onion, Coriander Leaf, Pomegranate Seeds with Spicy Lime Chilli Dressing	13.5
GỎI ĐU ĐỦ CHAY - PAPAYA SALAD VE Papaya, Carrots and Cherry Tomatoes with a Range of Vietnamese Herbs, Chilli with Crushed Peanuts with Spicy Soy dressing	10.4

VIETNAMESE BOWL CLASSICS

Vietnamese signature "soul" dish. Beef and chicken bones are slow brewed for 20 hours along with Vietnamese aromatics to create this hearty steaming Vietnamese Pho Broth. Served with flat rice noodles, topped with our favourite prime cuts of meat and fresh exotic Vietnamese herbs

PHỞ BÒ 35 Day British Dry Aged Sirloin served Medium Rare, Tender Beef Brisket, Flat Rice Noodles, with Beansprouts, Thai Basil, Mint, Thai Red Chilli and Lime	15.9
PHỞ GÀ Cumbrian Free Range Chicken, Flat Rice Noodles, with Beansprouts, Thai Basil, Mint, Thai Red Chilli and Lime	14.2
PHỞ CHAY VE Plant-based Broth made with Exotic Asian Vegetables, Flat Rice Noodles, Carrot, Asian Herbs, Beansprouts, Topped with Sweet Soy Braised Donggu Mushrooms, Radish and Soy Ginger Braised Pan-Fried Tofu	13.4
UDON NOODLES	+1.5
EGG YOLK: HANOI STYLE	+1
BÚN CHA Cold Vermicelli Noodles, Chargrilled Meats, Crispy Rice Rolls, House Daikon & Carrot, Cucumber, Salad and Nuoc Cham	
CHARGRILLED LEMONGRASS PORK	13.8
CHARGRILLED LEMONGRASS CHICKEN	13.8
CRISPY KING PRAWNS	14.8
PAN FRIED SWEET SOY TOFU VE	12.9

SIDES & NOODLES

LETTUCE & SPRING ONION SALAD VE Highly Recommended with Grilled Meats	3.9
MORNING GLORY Wok Fried Morning Glory, Garlic, Oyster Sauce	6.9
LO MEIN VE Flat Rice Noodles infused with a Spring Onion dressing	5.2
VERMICELLI VE	4.9
WOK SMOKED STIR FRIED VEGETABLES VE	4.6

SWEET POTATO FRIES VE Tossed in Smoked Lemongrass 5 spice blended Sea Salt	4.2
--	-----

RICE	
STEAMED JASMINE RICE VE	3.5
STICKY RICE VE	4.2
EGG FRIED RICE V	4.2
STICKY COCONUT RICE VE	4.8

Here at Namii, we endeavour to keep all of our guests safe. We ask you to inform our servers about any dietary requirements or allergens before you order. Not all the ingredients are listed on the menu and we cannot guarantee that there will not be cross contamination or the complete absence of allergens within our dishes. We have a detailed list of all the 14 main allergens. Please ask your server for more details

A discretionary service charge of 10% may be added to your bill.

LUNCH MENU

3 KITCHEN SIGNATURES

£22

AVAILABLE SUN – FRI, 12 – 4

CHẢ GIÒ

Chicken Vietnamese Crispy Rice Rolls with Vermicelli, Taro, Wild Woodear Mushrooms and Hoisin Peanut Sauce

CHẢ GIÒ VE

Aubergine, Butternut Squash Vietnamese Crispy Rice Rolls with Vermicelli, Taro, Wild Woodear Mushrooms and Hoisin Peanut Sauce

GÒI CUỐN

SUMMER ROLL

Cha Siu Pork and Prawn, Vermicelli, Coriander, Lettuce and Asian Herbs wrapped in Rice Paper with Hoisin Peanut Sauce

GÒI CUỐN

SUMMER ROLL VE

Sweet Soy Tofu, Vermicelli, Coriander, Lettuce and Asian Herbs wrapped in Rice Paper with Hoisin Peanut Sauce

CÁNH GÀ CHIÊN HÀN QUỐC

Fried XL Chicken Wings with Gochujang and Toasted Sesame Seeds

NEM NƯỚNG

Beef & Pork, Asian spices, Mint, Thai Red Chilli Patties with Nuoc Cham

BÁNH XÈO

Pork & Prawn Rice Flour Mung Bean Crepe with Nuoc Cham

NAMII SQUID

Crispy Pineapple-Cut Squid Wok Toasted in Namii Secret Sauce

SICHUAN GÀ

CHICKEN DUMPLINGS

Chicken Dumplings in Sichuan Chilli Oil infused with Soy Chinese Black Vinegar

CHEF'S DIM

SUM SELECTION

Shanghai Pork Soup Dumplings with Ginger Soy Vinegar Ha Gau Shrimp Dumplings, Shumai Pork Dumplings served with Spicy Lime Zest Dip

DOUBLE FRIED GARLIC PORK

Pork Loin strips in a 24 hour garlic marinade, Double Fried, Toasted Rice with Spicy Chilli Sauce

LUNCH TASTER MENU

£22 PER PERSON

AVAILABLE SUN – FRI, 12 – 4

WAVE ONE

CHẢ GIÒ

Aubergine, Butternut Squash Vietnamese Crispy Rice Rolls with Vermicelli, Taro, Wild Woodear Mushrooms and Hoisin Peanut Sauce

NEM NƯỚNG

Beef & Pork, Asian Spices, Mint, Thai Red Chilli Patties with Nuoc Cham

WAVE TWO

(CHOOSE TWO)

VIETNAMESE CHICKEN CÀ RI

Katsu Chicken, French Beans, Butternut Squash, Courgette, Coconut-based Pandan Curry Sauce with Thai Chilli

LEMONGRASS COCONUT CHICKEN

Chicken, Lemongrass, Ginger, Coconut Milk and Young Coconut Meat

PHỞ

Vietnamese signature "soup" dish brewed for 20 hours with vietnamese aromatics

PHỞ BÒ

35 Day British Dry Aged Sirloin served Medium Rare and Tender Beef Brisket

PHỞ GÀ

Cumbrian Free Range Chicken with Flat Rice Noodles, with Beansprouts, Thai Basil, Mint, Thai Red Chilli, Lime and an Authentic Vietnamese Pho Broth.

SERVED WITH

Jasmine Rice VE **or**
Coconut Sticky Rice VE

Sweet Potato Fries VE **or**
Wok Smoked Stir Fried Veg VE

LUNCH TASTER MENU

VEGAN/VEGETARIAN

£20 PER PERSON

AVAILABLE SUN – FRI, 12 – 4

WAVE ONE

CHÀ GIÒ

Aubergine, Butternut Squash Vietnamese Crispy Rice Rolls with Vermicelli, Taro, Wild Woodear Mushrooms and Hoisin Peanut Sauce

VEGETABLE TEMPURA

Butternut Squash, Okra, Asian Black Aubergine, Zucchini, Oyster Mushroom with Spicy Soy Garlic Black Vinegar Sauce

WAVE TWO

(CHOOSE TWO)

VIETNAMESE AUBERGINE CÀ RI VE

Katsu Aubergine, French Beans, Butternut Squash, Courgette, Coconut-based Pandan Curry Sauce with Thai Chili

BÔNG CẢI NƯỚNG

Chargrilled Cauliflower Steak, Spicy Miso Glaze with Creamy Asian Guacamole

PHỞ CHAY

Plant-based Broth made with Exotic Asian Vegetables, Flat Rice Noodles, Carrot, Asian Herbs, Beansprouts, Topped with Sweet Soy Braised Donggu Mushrooms, Radish and Soy Ginger Braised Pan-Fried Tofu

SERVED WITH

Jasmine Rice VE **or**
Coconut Sticky Rice VE

Sweet Potato Fries VE **or**
Wok Smoked Stir Fried Veg VE

TASTER MENU

£39 PER PERSON

WAVE ONE

CHÀ GIÒ

Chicken Vietnamese Crispy Rice Rolls with Vermicelli, Taro, Wild Woodear Mushrooms and Hoisin Peanut Sauce

WAVE TWO

DOUBLE FRIED GARLIC PORK

Pork Loin Strips in a 24 Hour Garlic Marinade, Double Fried, Toasted Rice, with Spicy Chilli Sauce

CÁNH GÀ CHIÊN HÀN QUỐC

Fried XL Chicken Wings with Gochujang and Toasted Sesame Seeds

WAVE THREE

VIETNAMESE CHICKEN CÀ RI

Katsu Chicken, French Beans, Butternut Squash, Courgette, Coconut-based Pandan Curry Sauce with Thai Chili

SZECHUAN BLACK PEPPER BEEF

Beef, Infused Szechuan Spicy Peppercorn Black Pepper Sauce, Mixed Pepper, Onions, Donggu Mushrooms

Jasmine Rice VE or Coconut Sticky Rice
Wok Fried Veg

WAVE FOUR

MANGO STICKY RICE

Mango, Coconut Rice, Condensed Milk

ZEN GARDEN

Chocolate, Panda, Vanilla Cream, Sunflower Seeds

TASTER MENU

VEGAN/VEGETARIAN
£35 PER PERSON

WAVE ONE

CHÀ GIÒ VE

Aubergine, Butternut Squash Vietnamese Crispy
Rice Rolls with Vermicelli, Taro, Wild Woodear
Mushrooms and Hoisin Peanut Sauce

WAVE TWO

VEGETABLE TEMPURA VE

Butternut Squash, Okra, Asian Black Aubergine,
Zucchini, Oyster Mushroom with Spicy Soy Garlic
Black Vinegar Sauce

MORNING GLORY VE

Wok Fried Morning Glory, Garlic, Oyster Sauce

WAVE THREE

VIETNAMESE AUBERGINE CÀ RI VE

Katsu aubergine, French Beans, Butternut Squash,
Courgette, Coconut-based Pandan Curry Sauce
with Thai Chili

BÔNG CẢI NƯỚNG VE

Chargrilled Cauliflower Steak, Spicy Miso Glaze
with Creamy Asian Guacamole

Jasmine Rice VE **or** Coconut Sticky Rice

Wok Fried Veg

WAVE FOUR

MANGO STICKY RICE

Mango, Coconut Rice, Condensed Milk

ZEN GARDEN

Chocolate, Panda, Vanilla Cream, Sunflower Seeds

PHOENIX TASTER MENU

£55 PER PERSON

WAVE ONE

SICHUAN GÀ CHICKEN DUMPLINGS

Chicken Dumplings in Sichuan Chilli Oil infused with Soy Chinese Black Vinegar

WAVE TWO

THỊT HEO QUAY

Crispy Pork Belly, Vietnamese Herb and Spice Rub, Shao Xing Wine, Pickled Apples with Soy Ginger Dressing

KING PRAWNS & HOTEL SOFT SHELL CRAB TEMPURA

King Prawn, Soft Shell Crab with Spicy Soy Garlic Black Vinegar Sauce

WAVE THREE

SƯỜN CỪ

Welsh French Trimmed Chargrilled Lamb Chops, Sweet Teriyaki, Mirin, Shao Xing Wine, dusted with Cumin Powder

MỰC NƯỚNG

Whole Squid Flame Grilled in a Garlic Fennel Marinade served with Spicy Tamarind BBQ Sauce

Jasmine Rice VE **or** Coconut Sticky Rice
Wok Fried Veg

WAVE FOUR

MANGO STICKY RICE

Mango, Coconut Rice, Condensed Milk

NAMII HOMEMADE DAIFUKU

Glutinous Rice Mochi, Fresh Strawberry, Red Bean