

NAMII

KITCHEN & COCKTAILS

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 GF 3.8
Sweet Pickled Cherry Tomatoes
infused in 8 exotic herbs

VIETNAMESE BEEF JERKY GF 4.5
Garlic, Galangal, Chilli Powder

KITCHEN SIGNATURES

CHẢ GIÒ GF Chicken traditional Vietnamese crispy rice rolls with vermicelli, taro, wild wood ear mushrooms and hoisin peanut sauce	9.2
CHẢ GIÒ VE GF Aubergine, butternut squash traditional Vietnamese crispy rice rolls with vermicelli, taro, wild wood ear mushrooms and hoisin peanut sauce	8.2
THỊT HEO QUAY GF Crispy pork belly, Vietnamese herb and spice rub, Shao Xing wine, pickled apples with soy ginger dressing	14.9
GỎI CUỐN SUMMER ROLL GF Served cold. Cha Siu pork and prawn, vermicelli, coriander, lettuce and Asian herbs wrapped in rice paper with hoisin peanut sauce	8.5
SWEET SOY TOFU VE GF	7.6
NEM NƯỚNG Beef & pork patties, Asian spices, mint, Thai red chilli with Nuoc Cham sauce	10.2
BÁNH XÈO Pork & prawn rice flour crepe with Nuoc Cham	9.5

HONEY GLAZED XÁ XÍU Honey caramelised BBQ pork, marinated in special Asian spices, pickled red onions with Namii's lightly spiced house mayo	14.6
DOUBLE FRIED GARLIC PORK GF Pork Loin strips in a 24 hour garlic marinade, double fried, toasted rice garnish with spicy chilli sauce	9.9
NAMII SQUID Crispy pineapple-cut squid wok toasted in Namii secret sauce	11.6
SICHUAN GÀ CHICKEN DUMPLINGS Chicken dumplings in Sichuan chilli oil infused with soy Chinese black vinegar	10.6
VEGETABLE TEMPURA VE Butternut squash, okra, Asian black aubergine, zucchini, oyster mushroom with spicy soy garlic black vinegar sauce	10.9
KING PRAWNS & HOTEL SOFT SHELL CRAB TEMPURA King prawn, soft shell crab with spicy soy garlic black vinegar sauce	16.5

CÀ RI SWEET POTATO CORN FRITTERS V Lightly spiced Vietnamese curried sweet potato and sweet corn with Cà ri mayo	8.9
HOI SIN GOON SEAFOOD ROLL Crispy breaded roll with a creamy seafood filling made from prawns, nori, sweet potato, sweetcorn, green onion and dill	10.7
SWEET & SOUR LADY FINGERS VE Lightly battered crispy okra & Padron peppers coated with a tangy-sweet sauce	8.9
JADE'S ENVOIOUS WINGS Crispy chicken wings coated in a secret creamy green sauce made from Asian spices and herbs	10.5
GÀ CHIÊN XÁ Overnight marinated lemongrass chargrilled tender chicken wings	9.8
WOK TOSSED MUSSELS GF Mussels, garlic, Thai basil, coconut lemongrass with Shao Xing wine	11.2

FROM THE WOK

VIETNAMESE CHICKEN CÀ RI GF Crispy Katsu chicken, French beans, butternut squash, courgette, coconut-based pandan curry sauce with Thai chilli	16.2
CRISPY AUBERGINE GF VE	14.2
BÒ LÚC LẮC TREMBLING BEEF Premium cubed medium rare sirloin beef, cherry tomatoes, 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	16.5
LEMONGRASS COCONUT CHICKEN GF	15.8
Chicken, lemongrass, ginger, coconut milk, young coconut meat and Thai chilli	
SOUTH CHINA SEA UDON NOODLES Prawn, scallops, squid, mussels, Asian aromatic herbs and vegetables	17.9
DRAGON'S BREATH XÁ XIU UDON NOODLES Vietnamese BBQ pork marinated in special Asian spices, Asian aromatic herbs and vegetables wok fried with udon noodles	15.9
NAMII BLACK TIGER PRAWN FRIED RICE Namii's special smokey fried rice topped with black tiger prawns	16.9
CHICKEN	15.2
FIERY SING CHOW NOODLES GF VE Spicy curried vermicelli, scrambled silken tofu, onion, pepper, crispy shallots	13.5
CHICKEN	15.9
TOFU & AUBERGINE GF VE Pan-fried tofu, aubergine, french beans, stir-fried with mushroom sauce served on a crispy rice nest	14.2

VIETNAMESE GRILLED MEATS & VEG

THỊT NƯỚNG XÁ Chargrilled tender pork scotch fillet, infused with lemongrass & phak phai root marinade, spring onion dressing with spicy tamarind bbq sauce	16.6
GÀ XÁ NƯỚNG Half grilled chicken in a lemongrass coconut marinade, Vietnamese mango salad	18.9
BÒ NƯỚNG RIB EYE STEAK Namii's Bai Hoi beer marinated flame-grilled 28 days aged 12oz rib eye steak, Asian coleslaw with spicy tamarind BBQ sauce	27.5
SƯỜN CỪ Welsh, French trimmed chargrilled lamb chops, sweet teriyaki, mirin, Shao Xing wine, dusted with cumin powder	25.8
BÔNG CẢI NƯỚNG VE GF Chargrilled cauliflower steak, spicy miso glaze with creamy Asian guacamole	12.9
CÀ TÍM NƯỚNG VE GF Chargrilled aubergine, honey miso glaze and pickled vegetables	10.9

FROM THE SEA

TÔM XIÊN GF Black tiger king prawns, lemongrass infused butter, spicy pineapple pomegranate salsa with sweet and spicy lime zest dressing	28.6
MỰC NƯỚNG KING SQUID GF Whole king squid flame grilled in a garlic fennel marinade served with Namii's squid sauce	27.8
YUZU SALMON GF Teppan grilled salmon with crispy skin, teriyaki sauce, Yuzu wasabi plum sauce, mixed sesame seeds with pickled vegetables	18.9
TERRACOTTA SEABASS Succulent whole seabass infused with exotic asian herbs wrapped in banana leaf and grilled served with Namii's seafood sauce	23.9
GỎI XÁ LAT SALADS	
GỎI XOÀI - KING PRAWN & MANGO SALAD GF King prawn, mango, cucumber, red onion, spring onion, coriander leaf, pomegranate seeds with spicy lime chilli dressing	14.5
SOM TAM GOI DU DU CHAY - PAPAYA SALAD GF Thai-Viet salad, papaya, carrots and cherry tomatoes with a range of Vietnamese herbs, chilli, peanuts with som tam dressing	11.7
SEAFOOD; BLACK TIGER PRAWNS, SQUID, MUSSELS	15.5

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 GF 35 day british dry aged sirloin served medium rare, tender beef brisket, flat rice noodles, 20 hour brewed beef broth, beansprouts, Thai basil, mint, Thai red chilli & lime	15.9
PHỞ GÀ GF Flame grilled Oumbrain free range chicken, pulled chicken, flat rice noodle, 20 hour brewed chicken broth, beansprouts, Thai basil, mint, Thai red chilli & lime	14.2
PHỞ CHAY VE GF Plant-based Broth made with Exotic Asian Vegetables, Flat Rice Noodle soup, 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 GF	14.8
PAN FRIED SWEET SOY TOFU VE GF	12.9

SIDES & NOODLES

LETTUCE & SPRING ONION SALAD GF VE Highly recommended with grilled meats	3.9
MORNING GLORY Wok fried asian water spinach, garlic, chilli	7.8
LO MEIN VE Flat rice noodles infused with a spring onion dressing	5.5
VERMICELLI GF VE	4.9
WOK SMOKED STIR FRIED VEGETABLES GF VE	4.6

SWEET POTATO FRIES GF VE Tossed in smoked lemongrass 5 spice blended sea salt	4.5
RICE	
STEAMED JASMINE RICE GF VE	3.8
STICKY RICE GF VE	4.5
EGG FRIED RICE GF VE	4.5
STICKY COCONUT RICE GF VE	4.9

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.