

NAMII

KITCHEN & COCKTAILS



BOTTOMLESS SUPPERCLUB

MONDAY - SUNDAY | 5PM-9:30PM | LAST SITTING AT 8PM
£42.95 | 90 MINUTES | UNLIMITED DRINKS

BOTTOMLESS DRINKS

NAMII SPIRIT & MIXER

Vodka, Rum, Gin, Tequila, Brandy

NAMII ASAHI DRAUGHT

NAMII HOUSE WINE

Bellingham 'Pear Tree' Chenin Blanc

Bellingham 'Big Oak' Shiraz

Louis Cinsault Rose

SOFT DRINKS

Coke Zero, Diet Coke, Lemonade, Soda, Tonic, Juices

THAI BASIL SMASH

Lychee Juice, Lime, Sugar, Basil

PROSECCO

UPGRADES + £10

NAMII SPRITZ

Midori, Kumquat Liqueur, Apple, Lime, Mint, Soda

VIETNAMESE ICED TEA

Mikolasch Vodka, Green Tea, Lime

FROZEN COCKTAIL

Ask for Flavours

NAMII SPECIALS

Two Cocktails created by our Bar Team - Ask your server what they are

BUOC HAI - CHOOSE 2 DISHES

Prawn crackers included

NEM NUONG

Beef & Pork patties, Asian spices, mint, Thai red chilli with Nuoc Cham sauce.

DOUBLE FRIED GARLIC PORK | GF

Pork loin in a 24 hour garlic marinade, double friend, toasted rice garnish with spicy chilli sauce

SICHUAN GA CHICKEN DUMPLINGS

Chicken dumplings in Sichuan chilli oil infused with soy Chinese black vinegar

JADE'S ENVIOUS WINGS

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

VEGETABLE TEMPURA | VE

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

SWEET & SOUR LADY FINGERS | VE

Lightly battered crispy okra and Padron peppers coated with a tangy, sweet sauce

CA RI SWEET POTATO CORN FRITTERS | VE

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

HOI SIN GOON SEAFOOD ROLL

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

WANT TO SWAP?

Upgrade your two Kitchen Signatures for a dish crafted by our Head Chef, available with an additional charge.

BÚN CHA PAN FRIED SWEET SOY TOFU | VE & GF

Cold Vermicelli Noodles, Sweet Soy Tofu Crispy Rice Rolls, House Daikon & Carrot, Cucumber, Salad and Nuoc Cham

+£6

VIETNAMESE CHICKEN or AUBERGINE CÀ RI WITH JASMINE RICE | VE & GFO

Crispy Katsu chicken or aubergine, French beans, butternut squash, courgette, coconut based pandan curry sauce with Thai chilli

+£8

DRAGON'S BREATH XA XIU UDON NOODLES

Vietnamese BBQ pork marinated in special Asian spices, Asian aromatic herbs and vegetables wok fried with udon noodles

+£8

YUZU SALMON WITH JASMINE RICE | GFO

Teppan grilled salmon with crispy skin, teriyaki sauce, Yuzu wasabi plum sauce, mixed sesame seeds with pickled vegetables

+£12

PLEASE LET YOUR SERVER KNOW IF YOU HAVE FOOD ALLERGIES OR INTOLERANCES. WE MAKE OUR DISHES FRESH IN HOUSE THEREFORE CANNOT GUARANTEE THERE WILL BE NO CROSS CONTAMINATION. FURTHER INFORMATION AND GUIDANCE TO BE FOUND IN OUR ALLERGEN MATRIX. PLEASE NOTE, NO GLUTEN OR GLUTEN CONTAINING PRODUCTS ARE USED IN THE PREPARATION OF DISHES MARKED GF HOWEVER, OUR KITCHEN IS NOT A GLUTEN FREE ENVIRONMENT