



BOTTOMLESS BRUNCH

TUESDAY - SUNDAY | 12PM - 5PM | LAST SITTING AT 3PM
£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 SMALL PLATES

CHA GIO | VE&GFO

Chicken or Aubergine traditional Vietnamese crispy rice rolls with vermicelli, taro, wild wood ear mushrooms and hoisin peanut sauce

GOI CUON SUMMER ROLL | VE

Served cold. Choice of sweet soy tofu or Cha Sui port and prawn, vermicelli, coriander, lettuce and Asian herbs wrapped in rice paper with hoisin peanut sauce

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 fried, toasted rice garnish with spicy chilli sauce

SICHUAN GA CHICKEN DUMPLINGS

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

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 adorn peppers coated with a tangy, sweet sauce

GA CHIEN XA

Overnight marinated lemongrass chargrilled tender chicken wings

CA RI SWEET POTATO CORN FRITTERS | VE

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

BUOC BA - CHOOSE A SIDE

SWEET POTATO FRIES

JASMINE RICE | UPGRADE TO STICKY COCONUT RICE OR EGG FRIED +£1 | VE&GF

VERMICELLI | UPGRADE TO LO MEIN OR UDON NOODLES +£1 | VE&GF

WOK SMOKED FRIED VEGETABLES | VE&GF

DA THIEM - ANY ADDITIONS

NAMII SQUID - crispy pineapple cut squid qok tossed in Namii secret sauce

+£8

WOK TOSSED MUSSELS | GFO - mussels, garlic, Thai basil, coconut, lemongrass with Shao Xing wine | GFO

+£8

THAI PRAWN CRACKERS | GF

+£3

VIETNAMESE BEEF JERKY

+£3

MORNING GLORY - wok fried Asian water spinach, garlic, chilli

+£6

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