

NAMII

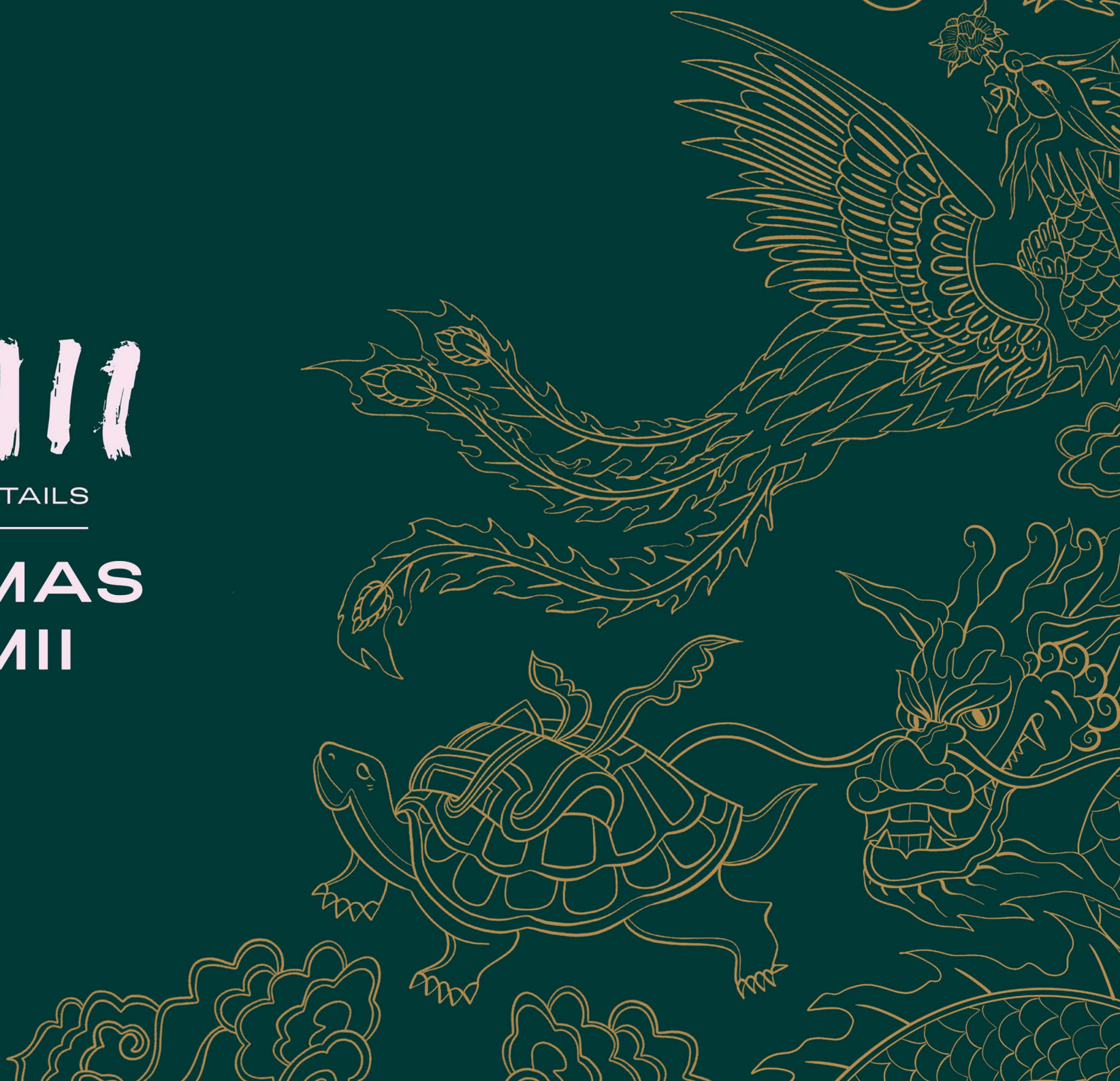
KITCHEN & COCKTAILS

CHRISTMAS AT NAMII

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NEW YORK STREET
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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 ^{GF}

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 ^{GF}

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

VIETNAMESE CONFIT DE CANARD ^{GF}

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 ^{GFO VE}

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





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
CHRISTMAS AT
NAMII KITCHEN
& COCKTAIL**

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