

NAMII

KITCHEN & COCKTAILS

CHRISTMAS AT NAMII

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CHRISTMAS PACKAGES

This Christmas, we've elevated our Christmas menus this year to make your Christmas truly special. Choose from three crafted packages, each filled with seasonal flavours and festive flair, perfect to celebrate Christmas.

CHÚC MỪNG CHRISTMAS £35

WELCOME DRINK: Prosecco or bottled beer on arrival.

FESTIVE CANAPE/BUFFET: Enjoy a specially curated canapé featuring 5 signature bites

Looking to upgrade with a dessert platter at an additional cost of £12.00 Per person! Let us know!

Minimum of 20 people

HANOI HOLIDAYS £45 PER PERSON

WELCOME DRINK: Prosecco or bottled beer on arrival.

FESTIVE BUFFET BOWL: Enjoy a specially curated buffet featuring signature dishes. A unique fusion of festive flavours and Namii's culinary creativity crafted to impress. (5 item)

Minimum of 10 people

THE FESTIVE FEAST £55 PER PERSON

2 DRINK TOKENS: Redeemable for a choice of:
Glass of house wine, Glass of Prosecco, Bottled beer, Single spirit with mixer, Soft drink (One drink per token).

FESTIVE FEAST BUFFET: Enjoy a specially curated buffet featuring signature bites created by the directors and head chef. (5 item)

DESSERT PLATTER: A delightful assortment of festive Vietnamese-inspired sweet treats, perfect for sharing.

Minimum of 20 people



BUFFET BOWL MENU

3 BOWL FOOD ITEMS - 25 PER PERSON

5 BOWL FOOD ITEMS - 33 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 szechian spicy peppercorn black pepper sauce, mixed peppers, onions, donggu mushrooms served with egg fried 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 GFO, VE

Lightly battered crispy & padron peppers coated with tangy-sweet sauce served with Jasmin rice

AUBERGINE CA RI VE GFO

Crispy aubergine, coconut and pandan infused curry with Thai chilli, Asian veg served with Jasmin rice

SINGAPORE NOODLES VE GF

Scrambled silken tofu, onion, pepper, topped with Namii chilli paste

BONG GAI NUONG VE GF

Chargrilled cauliflower, spicy miso glaze served with garlic rice

BUFFET / CANAPE MENU

5 ITEMS - 25 PER PERSON

10 FOOD ITEMS - 40 PER PERSON

NAMII SQUID

Wok toasted squid with Namii secret sauce

PRAWNS TEMPURA

Butterflied prawns, with Namii sweet chilli sauce

HOI SIN GOOD SEAFOOD ROLL

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

GOI CUON SUMMER ROLL GFO

Char siu pork and prawn, vermicelli, coriander, lettuce and Asian herbs wrapped in rice paper with hoisin peanut sauce

BEEF JERKY

Garlic, Galangal, Chilli Powder

CHA GIO

Chicken Vietnamese crispy rice rolls filled with vermicelli, shallots, taro and wild wood ear mushrooms with hoisin peanut sauce

SICHUAN GA DUMPLINGS

Chicken, Asian herbs with sichuan chilli oil, Chinese black vinegar

NEM NUONG

Beef & pork, Asian spices, mint, Thai red chilli patties with nuoc cham

THIT HEO QUAY

Crispy pork belly, Vietnamese herb and spice rub, shao Xing wine, pickled apples with soy ginger dressing

THAI PRAWN CRACKERS GF

Spicy, crispy prawn crackers with a homemade sweet chilli dip

CHA GIO (VEG)

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

Crispy tofu, aubergine coated in mushroom sauce

TOFU GOI CUON SUMMER ROLL

Tofu, vermicelli, coriander, lettuce and Asian herbs wrapped in rice paper with hoisin peanut sauce

CA RI SWEET POTATO CORN FRITTERS

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

SWEET POTATO FRIES GF VE

Tossed in smoked lemongrass 5 spice blended sea salt



3-COURSE MENU - 50 PER PERSON

Glass of Prosecco and bowl of Prawn crackers included.

WAVE ONE - CHOOSE 1

KING PRAWN TEMPURA

Juicy king prawns lightly coated in a delicate tempura batter and golden bread crumbs, fried to perfection. Served with a hint of salt, sugar, and white pepper.

GOLDEN CHRISTMAS GÀ ROLLS GFO

Crispy spring roll sheets filled with tender chicken, cabbage, celery, black mushrooms, garlic, and glass noodles, seasoned with light soy sauce and oyster sauce.

SCALLOP & PORK HARMONY

Succulent pork belly and tender scallops, topped with a finished with a fragrant pepper garlic sauce. A festive celebration of bold, balanced flavours. ****Head Chef Special****

WAVE TWO - CHOOSE 1

DUCK SALAD GF

Crispy duck with mango, cucumber, red onion, fresh herbs, chilli, and pomegranate, dressed in a sweet-spicy lime and hoisin glaze.

SWEET CHILLI SEA BASS GF

Crispy sea bass fillet fried to perfection and served with a vibrant sweet & sour chilli sauce, flavoured with garlic, turmeric, plum sugar, and fresh basil. ****Head Chef Special****

SIGNATURE LAMB SHANK MASSAMAN GF

Thai massaman. Curry paste, coconut milk, potato, carrot, white onion, cinnamon, bay leaf, star anise, turmeric, plum sugar, salt ****Head Chef Special****

COMES WITH (CHOOSE 1):

WOK FRIED VEG VE GF

Wok smoked assorted vegetables

CHOOSE: JASMINE RICE/ EGG FRIED RICE GFO VE

WAVE THREE - CHOOSE 1

MANGO STICKY RICE V, VE, GF

A traditional Thai dessert of fragrant glutinous rice cooked in rich coconut milk, served with perfectly ripe, juicy mango slices and finished with a drizzle of velvety coconut cream.

YUZU CHEESECAKE

A delectable baked yuzu cheesecake with a rich chocolate twist, combining tangy citrus notes with creamy indulgence.

SORBET GF

V

A refreshing trio of intensely flavoured sorbets, featuring tangy Raspberry, zesty Matcha & Yuzu, and luscious tropical Mango. Light, naturally sweet, and beautifully vibrant.



3-COURSE MENU - 50 PER PERSON

Glass of prosecco included with the 3 course set menu

WAVE ONE - CHOOSE 1

GOI CUON SUMMER ROLL V, VE, GF

Served with cold Sweet Soy Tofu, Vermicelli, coriander, lettuce, and Asian herbs wrapped in rice paper with hoisin peanut sauce (Can be requested without peanuts)

SEASONAL GOLDEN VEGGIE ROLLS V, VE, GFO

Crispy spring roll sheets filled with cabbage, celery, black mushrooms, garlic, and glass noodles, seasoned with light soy sauce and oyster sauce.

VEGETABLE TEMPURA V, VE

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

WAVE TWO - CHOOSE 1

FESTIVE YELLOW VEGAN CURRY V, VE, GF

A warming golden curry with tender sweet potato and kombucha pumpkin in a fragrant coconut sauce, gently spiced with chilli and garnished with fresh coriander and spring onion.

PHỞ CHAY V, 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

BUN CHA PAN FRIED SWEET SOY TOFU V, VE, GF

A vibrant Vietnamese-inspired dish featuring cold vermicelli noodles, sweet soy tofu, and crispy rice rolls, served with a refreshing salad of house-pickled daikon and carrot, cucumber, and finished with a fragrant Nuoc cham dressing.

COMES WITH (CHOOSE 1):

WOK FRIED VEG VE GF

Wok smoked assorted vegetables

CHOOSE: JASMINE RICE/ EGG FRIED RICE GFO VE

WAVE THREE - CHOOSE 1

MANGO STICKY RICE V, VE, GF

A traditional Thai dessert of fragrant glutinous rice cooked in rich coconut milk, served with perfectly ripe, juicy mango slices and finished with a drizzle of velvety coconut cream. Lightly sweet and subtly aromatic, this dish balances creamy, tropical flavours with the natural sweetness of the mango

YUZU CHEESECAKE

A delectable baked yuzu cheesecake with a rich chocolate twist, combining tangy citrus notes with creamy indulgence.

SORBET V, VE, GF

A refreshing trio of intensely flavoured sorbets, featuring tangy Raspberry, zesty Matcha & Yuzu, and luscious tropical Mango. Light, naturally sweet, and beautifully vibrant.



DRINK PACKAGES

HOUSE WINES - 35 PER BOTTLE

White, Red and Rose

Exclusive wine packages available upon request

PROSECCO - 30 PER BOTTLE

PROSECCO PACKAGE - 140

5 Bottles

TELMONT BLANC DE BLANC - 80 *

Champagne Telmont

CHAMPAGNE PACKAGE - 500 *

7 Bottles

24 PINTS OF ASHAI - 150

24 BOTTLES OF HITACHINO - 160 *

Choice of either: White Ale, Amber Ale, Sweet Stout, Dai Dai, Japanese Classic

24 BOTTLES OF LUCKY BUDDHA - 150

COCKTAIL PACKAGES - 100

10 of the same cocktails from our cocktail menu.

Excludes all sharer cocktails, and Tokyo Old Fashioned

DRINKS VOUCHERS

Vouchers available to customise upon request

STANDARD - 7.50

Glass of house wine, Glass of Prosecco, Single spirit & mixer, Pint of Asahi, 2X Soft drinks (one drink per token)

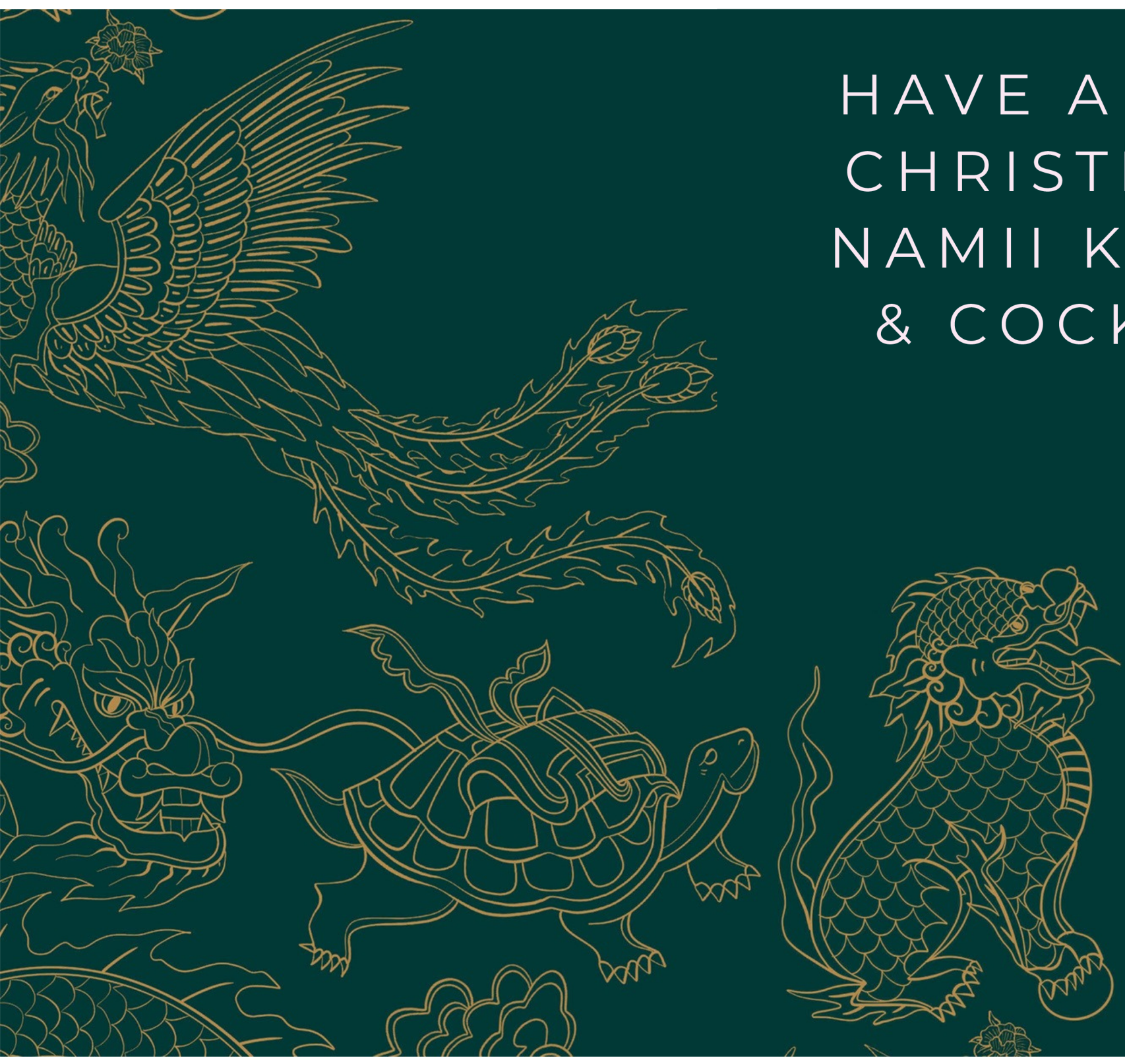
PREMIUM - 13

Large glass of house wine, Glass of Champagne, Double spirit & mixer, or Cocktail (one drink per token)



Terms and Conditions : Subject to availability (*) Packages only available to pre-order, minimum 7 days in advance. Cannot be used in conjunction with any other offer or discounts





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