

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

THAI PRAWN CRACKERS GF 4.5
Spicy, crispy prawn crackers with a homemade sweet chilli dip

VIETNAMESE BEEF JERKY GF 4.5
Garlic, Galangal, Chilli Powder

KITCHEN SIGNATURES

CHẢ GIÒ GFO

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

CHẢ GIÒ VE GFO

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

THỊT HEO QUAY GF

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

GỎI CUỐN SUMMER ROLL GFO

Served cold. Oha Siu pork and prawn, vermicelli, coriander, lettuce and Asian herbs wrapped in rice paper with hoisin peanut sauce

SWEET SOY TOFU VE GFO

NEM NƯỚNG

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

9.7

HONEY GLAZED XÁ XÍU

Honey caramelised BBQ pork, marinated in special Asian spices, pickled red onions with Namii's lightly spiced house mayo

8.9

DOUBLE FRIED GARLIC PORK GF 10.5

Pork Loin strips in a 24 hour garlic marinade, double fried, toasted rice garnish with spicy chilli sauce

15.9

NAMII SQUID

Crispy pineapple-cut squid wok toasted in Namii secret sauce

9.2

SICHUAN GÀ CHICKEN DUMPLINGS

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

8.3

VEGETABLE TEMPURA VE 11.7

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 17.9

King prawn, soft shell crab with spicy soy garlic black vinegar sauce

15.9

CÀ RI SWEET POTATO CORN FRITTERS V

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

10.5

HOI SIN GOON SEAFOOD ROLL 10.9

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

11.9

SWEET & SOUR LADY FINGERS VE 10.7

Lightly battered crispy okra & Padron peppers coated with a tangy-sweet sauce

10.9

JADE'S ENVOIOUS WINGS 10.9

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

11.7

GÀ CHIÊN XÁ 10.5

Overnight marinated lemongrass chargrilled tender chicken wings

17.9

WOK TOSSED MUSSELS GF 11.9

Mussels, garlic, Thai basil, coconut lemongrass with Shao Xing wine

9.6

10.9

10.7

10.9

10.5

11.9

FROM THE WOK

VIETNAMESE CHICKEN CÀ RI GFO 18.6

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

CRISPY AUBERGINE GFO VE 16.5

BÒ LÚC LẮC TREMBLING BEEF 20.5

Premium cubed medium rare sirloin beef, cherry tomatoes, crushed pepper lime, garlic oyster sauce topped with pickled onions

SZECHUAN BLACK PEPPER BEEF 18.5

Beef, infused Szechuan spicy peppercorn black pepper sauce, mixed pepper, onions, Donggu mushrooms

LEMONGRASS COCONUT CHICKEN GF 18.5

Chicken, lemongrass, ginger, coconut milk, young coconut meat and Thai chilli

SOUTH CHINA SEA UDON NOODLES 22.9

Prawn, scallops, squid, mussels, Asian aromatic herbs and vegetables

DRAGON'S BREATH XÁ XIU UDON NOODLES 18.9

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

NAMII BLACK TIGER PRAWN FRIED RICE 19.5

Namii's special smokey fried rice topped with black tiger prawns

CHICKEN 18.5

FIERY SING CHOW NOODLES GF VE 15.9

Spicy curried vermicelli, scrambled silken tofu, onion, pepper, crispy shallots

CHICKEN 17.6

TOFU & AUBERGINE GF VE 15.9

Pan-fried tofu, aubergine, french beans, stir-fried with mushroom sauce served on a crispy rice nest

VE - Vegan

V - Vegetarian

GF - Gluten free

GFO - Gluten free

option available

VIETNAMESE GRILLED MEATS & VEG

THỊT NƯỚNG XÁ 18.5

Chargrilled tender pork scotch fillet, infused with lemongrass & phak phai root marinade, spring onion dressing with spicy tamarind bbq sauce

GÀ XÁ NƯỚNG 19.6

Half grilled chicken in a lemongrass coconut marinade, Vietnamese mango salad

BÒ NƯỚNG RIB EYE STEAK 33.5

Namii's Bai Hoi beer marinated flame-grilled 28 days aged 12oz rib eye steak, Asian coleslaw with spicy tamarind BBQ sauce

SƯỜN CỪ 27.5

Welsh, French trimmed chargrilled lamb chops, sweet teriyaki, mirin, Shao Xing wine, dusted with cumin powder

BÔNG CẢI NƯỚNG VE GF 15.2

Chargrilled cauliflower steak, spicy miso glaze with creamy Asian guacamole

FROM THE SEA

TÔM XIÊN GF 33.9

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

MỰC NƯỚNG KING SQUID GF 35.9

Whole king squid flame grilled in a garlic fennel marinade served with Namii's squid sauce

YUZU SALMON GFO 23.5

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

TERRACOTTA SEABASS 28.5

Succulent whole seabass infused with exotic asian herbs wrapped in banana leaf and grilled served with Namii's seafood sauce

GOI XÁ LAT SALADS

GỎI XOÀI - KING PRAWN & MANGO SALAD GF 16.5

King prawn, mango, cucumber, red onion, spring onion, coriander leaf, pomegranate seeds with spicy lime chilli dressing

SOM TAM GOI DU DU CHAY - PAPAYA SALAD GF 14.9

Thai-Viet salad, papaya, carrots and cherry tomatoes with a range of Vietnamese herbs, chilli, peanuts with som tam dressing

SEAFOOD; BLACK TIGER PRAWNS, SQUID, MUSSELS 17.2

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 16.9

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

PHỞ GÀ GF 16.5

Flame grilled Cumbrian free range chicken, pulled chicken, flat rice noodle, 20 hour brewed chicken broth, beansprouts, Thai basil, mint, Thai red chilli & lime

PHỞ CHAY VE GF 14.9

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 UDON NOODLES +1.5
EGG YOLK: HANOI STYLE +1.5

BÚN CHA

Cold Vermicelli Noodles, Chargrilled Meats, Crispy Rice Rolls, House Daikon & Carrot, Cucumber, Salad and Nuoc Cham

CHARGRILLED LEMONGRASS PORK 15.9

CHARGRILLED LEMONGRASS CHICKEN 15.9

CRISPY KING PRAWNS GF 16.5

PAN FRIED SWEET SOY TOFU VE GF 14.9

SIDES & NOODLES

LETTUCE & SPRING ONION SALAD GF VE 4.2

Highly recommended with grilled meats

MORNING GLORY 8.5

Wok fried asian water spinach, garlic, chilli

LO MEIN VE 5.8

Flat rice noodles infused with a spring onion dressing

VERMICELLI GF VE 4.9

WOK SMOKED STIR FRIED VEGETABLES GF VE 4.9

SWEET POTATO FRIES GF VE 4.9

Tossed in smoked lemongrass 5 spice blended sea salt

RICE

STEAMED JASMINE RICE GF VE 4.5

STICKY RICE GF VE 4.9

EGG FRIED RICE GF VE 5.5

STICKY COCONUT RICE GF VE 5.5

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.

@NamiiMCR

#AuthenticallyModern

#NamiiMCR