



NAMU

KITCHEN & COCKTAILS

TERMS & CONDITIONS:

DURATION AND TIMING • EACH BOTTOMLESS BRUNCH SESSION LASTS 90 MINUTES, STARTING PROMPTLY AT THE TIME OF YOUR RESERVATION.

• LATE ARRIVALS WILL NOT RESULT IN AN EXTENDED SESSION.

PARTICIPATION REQUIREMENTS • A MINIMUM OF TWO GUESTS IS REQUIRED TO BOOK THE BOTTOMLESS BRUNCH. ALL GUESTS AT THE TABLE MUST PARTICIPATE IN THE BOTTOMLESS BRUNCH OFFER.

FOOD AND DRINK POLICY • GUESTS MAY CHOOSE THREE DISHES FROM THE DESIGNATED MENU.

• ONLY ONE DRINK PER PERSON MAY BE ORDERED AT A TIME; A NEW DRINK WILL ONLY BE SERVED ONCE THE CURRENT ONE IS FINISHED.
• DRINKS CANNOT BE SHARED BETWEEN GUESTS.

RESPONSIBLE DRINKING • GUESTS ARE EXPECTED TO DRINK RESPONSIBLY.

• MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE TO ANY PARTICIPANT AT ANY TIME WITHOUT NOTICE. • IF A GUEST APPEARS INTOXICATED, WE RESERVE THE RIGHT TO STOP SERVING ALCOHOL AVAILABILITY AND RESTRICTIONS • BOTTOMLESS BRUNCH IS AVAILABLE BY PRE-BOOKING ONLY AND IS SUBJECT TO AVAILABILITY. • THIS OFFER CANNOT BE COMBINED WITH ANY OTHER PROMOTIONS, DISCOUNTS, OR SET MENUS. • NOT AVAILABLE ON SPECIAL EVENT DAYS (UNLESS OTHERWISE STATED).

CONDUCT AND SAFETY • ANY FORM OF VERBAL OR PHYSICAL ABUSE, DISCRIMINATION, OR INAPPROPRIATE BEHAVIOUR TOWARDS STAFF OR OTHER GUESTS WILL RESULT IN IMMEDIATE REMOVAL FROM THE PREMISES WITHOUT REFUND.
VENUE RIGHTS • MANAGEMENT RESERVES THE RIGHT TO WITHDRAW OR MODIFY THIS OFFER AT ANY TIME WITHOUT PRIOR NOTICE. • THE VENUE RESERVES THE RIGHT TO REFUSE ENTRY OR SERVICE AT ITS DISCRETION.



BOTTOMLESS

TUESDAY- SUNDAY | 12PM - 6PM
£42.95 | 90 MINUTES | FREE FLOWING DRINKS

BUOC MOT (STEP ONE) - CHOOSE YOUR DRINK

FROZEN COCKTAIL

Ask for flavours.

NAMII SPIRIT & MIXER

Choice of: Rum, Brandy, Vodka, Whiskey, Gin, Tequila.

NAMII DRAUGHT ASAHI

NAMII HOUSE WINE OR PROSECCO

Bellingham Big Oak Shiraz.

Bellingham Pear Tree Chenin Blanc.

Louis Eschenauer Cinsault Rose.

THAI BASIL SMASH | MOCKTAIL

Lychee juice, Lime, Sugar and Basil.

SOFT DRINKS AVAILABLE UPON REQUEST

Pineapple Juice.

Cranberry Juice.

Apple Juice.

Coke Zero.

Diet Coke.

Lemonade.

Soda Water.

NANG CAP (UPGRADE) | SUPPLEMENT £10

NAMII SPRITZ

Midori, Fair Kumquat Liqueur, Apple Juice, Lime Juice, Mint, Soda Water.

VIETNAMESE ICED TEA

El Rayo Tequila, Green Tea, Agave, Lime Juice.

BANAMII

Banana Liqueur, Velvet Falernum, Caramel, Lime Juice, Apple Juice.

CHOCOLATE ORANGE PORNSTAR

Cacao Liqueur, Chocolate Orange Syrup, Vodka, Pineapple Juice, Lemon Juice.

BUOC HAI (STEP TWO) - PICK TWO DISHES

CHẢ GIÒ GFO | CHẢ GIÒ VE GFO

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

GỎI CUỐN SUMMER ROLL GFO | VE

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

NEM NƯỚNG

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

DOUBLE FRIED GARLIC PORK GF

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

SICHUAN GÀ 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 & Padron peppers coated with a tangy-sweet sauce.

GÀ CHIÊN XẢ

Overnight marinated lemongrass chargrilled tender chicken wings.

CÀ RI SWEET POTATO CORN FRITTERS VE

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

BUOC BA (STEP THREE) - PICK ONE SIDE

SWEET POTATO FRIES GF VE

Tossed in smoked lemongrass 5 spice blended sea salt

STEAMED JASMINE RICE VE GF

Upgrade to sticky coconut rice or egg fried rice (supplement £1).

VERMICELLI GF VE

Upgrade to Lo Mein or Udon noodles (Supplement £1).

WOK SMOKED FRIED VEGETABLES GF VE

French Beans, Courgette, Carrot, Broccoli, Asparagus, Cashew Nuts, Stir Fry Sauce

DA THEM (ADDITIONS)

NAMII SQUID | £8

Crispy pineapple-cut squid wok toasted in Namii secret sauce.

WOK TOSSED MUSSELS GFO | £8

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

THAI PRAWN CRACKERS GF | £3

Spicy, crispy prawn crackers with a homemade sweet chilli dip.

VIETNAMESE BEEF JERKY | £3

Garlic, Galangal, Chilli Powder.

MORNING GLORY | £6

Wok fried Asian water spinach, garlic, chilli.

PLEASE LET YOUR SERVER KNOW IF YOU HAVE FOOD ALLERGIES OR INTOLERANCES. WE MAKE OUR DISHES FRESH ON SITE, SO CANNOT GUARANTEE THAT THERE WILL BE NO CROSS-CONTAMINATION. FURTHER GUIDANCE ON ALLERGENS CAN BE FOUND BY SCANNING THE QR CODE



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.