



NAMU

KITCHEN & COCKTAILS

Welcome to Namii Kitchen and Cocktails, where we share the story of authentic Vietnamese culture through our cuisine. Our dishes stay true to the heart of Vietnamese food while drawing inspiration from the wider Asian region. In keeping with the Vietnamese way of dining, we recommend that guests order dishes to share, with two to three dishes per person.

We serve the food as it's prepared, but if you prefer, we will gladly serve a starter and main course together. Just let your server know! Also, please inform our staff of any allergens you may have.

NIBBLES

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

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

GỎI CUỐN SUMMER ROLL GFO

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

SWEET SOY TOFU VE GFO **8.3**

NEM NƯỚNG

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

9.7

HONEY GLAZED XÁ XỨ

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

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

VEGETABLE TEMPURA VE

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

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

15.9

CÀ RI SWEET POTATO CORN FRITTERS VE

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

9.6

10.5

HOI SIN GOON SEAFOOD ROLL

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

10.9

11.9

SWEET & SOUR LADY FINGERS VE

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

10.7

10.9

JADE'S ENVIOUS WINGS

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

10.9

11.7

GÀ CHIÊN XÁ

Overnight marinated lemongrass chargrilled tender chicken wings

10.5

17.9

WOK TOSSED MUSSELS GFO

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

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 GFO **19.5**

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

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 GFO **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, Cashew nuts.

14.9

SOM TAM GOI DU DU CHAY - PAPAYA SALAD GF

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 Cambrian 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 **5.8**
Flat rice noodles infused with a spring onion dressing

VERMICELLI GF VE **4.9**

WOK SMOKED 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 STICKY GF VE **4.5**

RICE GF VE **4.9**

EGG FRIED RICE GF V **5.5**

STICKY COCONUT RICE GF VE **5.5**

At Namii kitchen & Cocktails, we are dedicated to ensuring the safety of all our guests. Please inform our servers of any dietary restrictions or allergens before placing your order. While not all ingredients are listed on the menu, we cannot guarantee the complete absence of allergens or prevent cross-contamination in our dishes due to our suppliers. We offer a detailed list of the 14 main allergens; please ask your server for more information. An optional discretionary service charge of 12.5% may be added to your bill.

@NamiiMCR

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