



SUUM
Vietnamese Kitchen

LUNCH MENU

SUUM'S LUNCH TREATS

(11.95 PER HEAD)

— TRAINER

Summer rolls with prawns, (N) or (GF) Sauce, vegetable soup of the day, chicken with shiitake mushroom, Vietnamese sausage and Mung Bean Sticky Rice garnished with spring onion sauté.

— RECHARGER (GF)

Chilli squid, vegetable soup of the day, shin of beef stew and jasmine rice

— FRESH

Tofu summer rolls, (N) or (GF) Sauce vegetable soup of the day, tofu and aubergine clay pot and jasmine rice. (GF) (V) (VG)

Peanut sauce (N)

Sweet & sour sauce (GF)

— FULFILLED

Spring roll legend (GF), vegetable soup of the day, duck roti and rice (N)

— VITALITY

Pak choi with ginger and garlic soy sauce, papaya salad (N), slow braised Mekong Catfish fillet (GF) and jasmine rice

LARGE BOWLS

GRILLED AUBERGINE (V) (VG)

Smoky grilled aubergine garnished with spring onion oil, garlic and lemongrass sauté, medium spiced served with jasmine rice.

8.95

HA NOI BBQ BOWL (N)

BBQ pork shoulder marinated overnight, rice noodles, home-made pickled radish, Vietnamese fresh herbs, topped with dry shallots and roasted peanuts.

9.50

CAMPFIRE BEEFSTEAK

Sirloin steak, an egg, homemade pork pâté and Vietnamese sausages all served in a sizzling five spicy beef gravy alongside a baguette. Have it the Vietnamese way!

11.50

NAUGHTY ROTI (GF)

We call it Roti, you call it Curry! Packed with flavours, medium spiced, coconut cream, pineapple, taro, shallots, mixed bell peppers and jasmine rice, all served alongside one of the following options:

Chicken **7.5**

Prawn **9.50**

Beef **8.50**

Vegetables (VG) (V) **7.50**

WOK NOODLES

MÌ RÒN

Crispy bird-nest ramen noodles

Topped with garlic gravy and seasonal greens alongside one of the following options:

Chicken	7.50	Beef	8.50
Seafood	9.50	Tofu (V) (VG)	7.00

BÚN XẢ

Big Bowl of Rice Noodles (N)

Room temperature rice noodles topped with stir-fried garlic, lemongrass, chilli and bean sprouts. Served with Vietnamese herbs and sweet and sour sauce in addition to one of the following options:

Chicken	7.50	Beef	8.50
Tofu (V) (VG)	6.50		

PHỞ XÀO

Wok stir-fried Pho noodle (GF)

Wok-smoked Pho noodles with seasonal greens, mushrooms and a five-spice gravy alongside one of the following options:

Chicken	7.50	Beef	8.25
Prawns	9.95	Vegetables	7.00 (V)(VG)

BROTH & NOODLE SOUP

Our broth is simmering for TEN hours, using six different cuts of beef, combined with ginger, star anise and cinnamon. The sweetness comes from the bones, no MSG with finest ingredients inspired by the Mekong Delta. Our steamy hot broth is poured onto flat rice noodles with different toppings, which is finished with the addition of spring onions and coriander.

— **PHỞ GÀ | Chicken Pho (GF)** ————— **7.95**
Shredded cornfed chicken.

— **PHỞ TÁI LĂN | Hanoi Style Pho (GF)** ————— **8.95**
Flash-fried beef steak with garlic.

— **PHỞ ĐẶC BIỆT | Special Pho (GF)** ————— **9.95**
Shredded chicken, beef steak, and brisket.

— **PHỞ HẢI SẢN | Seafood Pho (GF)** ————— **9.95**
Squid and king prawns in lemongrass garlic sauté broth.

— **PHỞ CHAY | Vegetarian Pho (V)** ————— **7.25**
Tofu, shiitake mushrooms and vegetables.

— **PHỞ SA TẾ | Special Sate Pho (GF)**
Flat rice noodles in our signature spicy sate, peanut infused broth, saw leaf, coriander and cucumber. Choice of toppings include:

| Chicken **7.95**

| Beefsteak & brisket **8.95**

| Seafood **9.95**

— **BÚN BÒ HUẾ | Spicy Hue noodle**

Hot and spicy broth originated from Imperial Hue, served with spaghetti rice noodles and one of the following: (contains shellfish)

| Chicken **7.95**

| Beefsteak & brisket **8.95**

| Seafood **9.95**

BAGUETTE- BANH MI

Our Banh mi is crusty baguette filled with terrines, meats, lightly pickled vegetables, cucumber, red chilli, fragrant herbs, soy sauce and butter.

BANH MI SUUM | Suum Classic

Mortadella sausage, Vietnamese lap xuong, homemade pork pâté and grilled pork shoulder.

7.80

BANH MI BO | Hoi An Deluxe (N)

Garlic lemongrass beef, crushed peanuts and chilli mayo

7.95

BANH MI VIT QUAY | Canton roast duck

Roast duck with hoisin BBQ sauce and spring onions.

7.50

BANH MI THIT NUONG | BBQ Pork

Honey glazed pork belly, five spices and lemongrass.

7.80

BANH CHAY | Smoky Aubergine (V)

Grilled aubergine, mushrooms, tofu and soy sauce

7.50

- All of our BANH MI is served with chilli, coriander, carrots and pickled vegetables. Please inform the staff if you would like any of these items to be removed.
- (GF) Gluten free • (N) Contains nuts • (V) Vegetarian • (VG) Vegans
- For any of the dishes that are listed as containing nuts, feel free to ask a member of our team if it could be served without nuts, and we will do our best to help you.
- Please be aware that some dishes are served with a peanut sauce, to be used as a dip.
- If you have any allergies or particular dietary requirements, please inform a member of The Suum Team, so that we can help you and give advice on the menu.

ABOUT SUUM

SUUM is a family run restaurant and a pioneer when it comes to home-cooked Vietnamese recipes in charming Marlow.

"SUUM" is a creative name for the restaurant derived from "sum vầy", meaning a cosy gathering around the dining table. SUUM offers you a specially selected, elaborate menu. All our aromatic and delicious dishes are prepared according to original recipes, just like the way a Vietnamese family cooks for each other at home. We choose high quality, healthy & fresh ingredients that are inspired by the varied aromas from the gardens and rivers of the Red River delta.

We wish you love at first bite!



SUUM
Vietnamese Kitchen