

- (GF) Gluten free
- (N) Contains nuts
- (V) Vegetarian
- (VG) Vegan

. The dishes that contain nuts could be no nuts contain if you request it. As our way of cooking, the nuts just to decorate on top or garnish the dish, not to cook with the ingredients.

. Be aware that some dishes are served with peanut sauce on the side as a dip.

. Unfortunately, as food allergens are present in our kitchen, I am afraid that we can not guarantee any menu items will be completely free from a particular allergen.

SUUM

Vietnamese Kitchen

40-42 Spittal Street
Anglers Court, Marlow
Bucks, SL7 1DP

Tel: 01628 471110
www.suumkitchen.com

Lunch
12.00 pm - 17.00 pm

Dinner
18.00 pm - 23.00 pm

WOK NOODLES

1. MÌ RÒN

Crispy bird-nest ramen noodles

Topped with garlic gravy, seasonal greens choice of

Chicken **12.50** Beef **13.50**
Seafood **14.50** Tofu (V) (VG) **12.00**

2. BÚN XÁ

Big Bowl of Rice Noodles

Room temperature rice noodle topped with stir-fried garlic, lemongrass, chilli, bean sprouts, served with Vietnamese herbs, sweet and sour sauce, choice of :

Chicken **12.50**
Beef **13.50**
Tofu (V) (VG) **11.50**

3. PHỞ XÀO

Wok stir-fried Pho noodle (GF)

Wok-smoked Pho noodles with seasonal greens, shiitake mushrooms and five-spice gravy.

Chicken **10.50**
Beef **11.25**
Prawns **12.95**
Vegetables **7.95** (V)

VEGETABLES & SIDES

1. PAK CHOI 4.95

Stir-fried with garlic & oyster sauce, sweet and soft vegetable

2. MORNING GLORY 4.95

Stir-fried with garlic sauce or shrimp sauce, crunchy with a unique taste

3. MIXED SEASONAL GREENS 4.50

With garlic sauce

4. JASMINE RICE 3.00

5. COCONUT RICE 3.50

6. MUNG BEAN STICKY RICE 3.95

The glutinous rice is creamy blending well with a mellow, starchy buttery taste of the mung beans. It's a must try .

7. VIETNAMESE FRIED RICE 5.95

With Vietnamese pork sauce (lap xuong), peas, carrots, egg.

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. Flat rice noodle with different toppings then pours in steamy hot broth, topped with spring onion and coriander.

1. PHỞ ĐẶC BIỆT 12.50

Special Pho (GF)

Shredded chicken, beef steak, brisket.

2. PHỞ TÁI LẦN 11.95

Hanoi Style Pho (GF)

Flash-fried beef steak with garlic.

3. PHỞ GÀ 10.95

Chicken Pho (GF)

Shredded cornfed chicken.

4. PHỞ CHAY 9.25

Vegetarian Pho (VG) (V)

Tofu, shiitake mushrooms, vegetables.

5. PHỞ HẢI SẢN 12.50

Seafood Pho (GF)

Squid, king prawns in lemongrass garlic sauté broth.

6. PHỞ SATE

Special Sate Pho (N) (GF)

Flat rice noodles in our signature spicy sate peanut infused broth, saw leaf, coriander, cucumber. Toppings choice of (N)

Beefsteak & brisket **11.95**

Chicken **10.95**

Seafood **12.50**

7. BÚN BÒ HUẾ

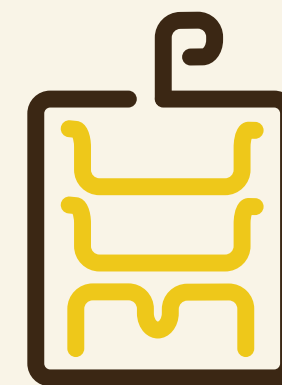
Spicy Hue noodle

Hot and spicy broth originated from Imperial Hue, served with spaghetti rice noodle, Vietnamese sausages. (contains shellfish)

Beefsteak & brisket **11.95**

Chicken **10.95**

Seafood **12.50**



SUUM

Vietnamese Kitchen

TAKE AWAY MENU

STARTERS

1. CHẢ LÁ LỐT 7.25

Char-Grilled Pork & Beef Wrapped In Betel Leaves (GF)

Grilled betel leaves char beautifully, imparting their exquisite fragrance and peppery taste to the meat, topped with spring onion sauté, served with room temperature rice noodles.

2. GỎI CUỐN

Fresh Summer Rolls (GF) (N)

World-famous Vietnamese dish – flavorful yet very refreshing and healthy with plenty of herbs, radish pickles, rice noodle. Served with the sweet and sour sauce
Or homemade peanut sauce
Pork **6.90** Prawns **7.25** Tofu (V) (VG) **6.50**

3. NỘM XOÀI XANH / NỘM ĐU ĐỦ

Green Mango or Papaya Salad (N) (GF)

A vibrant dish featuring crunchy green mangoes/papaya, highlighted with fresh fragrant herbs and chilli garlic dressing. It’s a mouth-watering combination of sweet, sour, salty with lots of contrasts in texture.
Pork **7.00** Prawns **7.75**
Vegetarian (V) (VG) **6.50**

4. ĐẬU PHỤ RANG MUỐI 6.50

Chilli Tofu tower (V) (VG) (GF)

Delicious tofu squares that are crunchy on the outside but soft on the inside, topped with savoury garlic and pepper. Drizzle spring onion sauté on top.

5. CHẢ NEM 7.25

Spring rolls legend (GF)

Mince pork shoulder, prawns, glass noodles, dry shiitake mushroom, wrapped in crispy rice paper.

6. GÀ XÉ PHAY 6.25

Perilla chicken salad (N) (GF)

Shredded chicken breast, red onion, perilla, saw leaf, cucumber, chilli garlic dressing, topped with sesame seed and crushed peanut.

7. CHẢ NEM CHAY 6.95

Vegetarian Spring rolls (GF) (V) (VG)

Glass noodle, mung beans, kohlrabi, dry shiitake mushrooms, wrapped in crispy rice paper.

8. BÁNH XÈO SÀI GÒN 9.50

Sai Gon Sizzling pancake (GF)

Crispy rice pancake fills with chicken, beansprouts, prawns and spring onions. Served with lettuce leaves, fresh herbs & sweet sour sauce.

9. TÔM RANG MUỐI 8.50

Chilli king prawns (GF)

Crispy salt and pepper king prawns with fresh chilli, onions, garlic.

10. MỰC RANG MUỐI 7.25

Chilli squid (GF)

Crispy salt and pepper squid with fresh chilli, onions, garlic.

11. VỊT CUỐN

Wrap and roll roast duck

Roasted duck, spring onions, cucumber, pancake serve with homemade hoisin sauce.
1/4 Roast duck **9.25** 1/2 Roast duck **16.50**

12. CUA LỘT 7.25

Soft shell crab (GF)

Crispy outside, soft inside. A drizzle of garlic & lemongrass sauté on top. Medium spicy. It’s a plate to crave for.

13. PHỒNG TÔM 3.00

Prawn Crackers (GF)

Snacking plate to share with friends. Contains shellfish.

KHAI VỊ CHO HAI

PLATTER FOR TWO 16.75

Chilli squid, prawn summer roll, minced pork & prawn crispy spring roll, grill mixed pork & beef wrapped in wild betel leaf.

VEGETARIAN PLATTER FOR TWO (V) (VG) 15.25

Tofu summer roll, vegetable crispy spring roll, aubergine tempura, papaya salad.

MEAT

1. GÀ SỐT CHANH LEO 13.95

Passionfruit chicken breast (GF)

Honey glazed chicken breast, five spice, garlic, passionfruit sauce accompanied by a small bowl of chicken soup.

2. BÒ LÚC LẮC 15.95

Shaking beef (GF)

Wok tossed marinated beef cubes sirloin stake with, garlic, shallots, bell peppers

3. VỊT ÔM TIÊU 15.50

Sizzling duck

Duck breast cooked in coconut juice, garlic, green-peppercorn, oyster sauce.

4. CƠM CỦA MẸ

Mama’s food (GF) (N) 15.50

A traditional family meal includes many small plates: slow braised belly pork in fresh coconut juice, seasonal vegetables in garlic sauce, vegetable soup of the day, a small plate of salad. It’s the dish that warms our hearts.

Mama’s food – Vegetarian (VG)(V)(N)(GF) 14.95

Sautéed tofu aubergine topped with wild betel leaves, seasonal vegetables with garlic soy sauce, a small bowl of tofu soup, vegetarian salad.

5. BÒ KHO 14.00

Sautéed shin of Beef stew

With lemongrass, garlic, shallots, five spice, carrots, taro and homemade beef gravy.

6. BÚN CHẢ HÀ NỘI

Hanoi style char-grilled pork (N) 14.50

Overnight marinated chargrilled pork, served with rice noodles, salad, sweet and sour meatballs broth, Vietnamese fresh herbs.

7. XÔI GÀ XÉ PHAY 11.50

Childhood’s combo:

Mung bean sticky rice topped with shredded chicken breast, chicken gravy, Vietnamese sausages (lap xuong), shitake mushroom, garnish with thinly sliced lime leaf.

8. BÚN CHẢ NEM THỊT NUÔNG 15.25

Meaty Fan (GF) (N)

Overnight marinated chargrill pork, spring roll, grill mixed pork & beef betel leaf serve with rice noodles, salad, sweet & sour sauce, Vietnamese fresh herbs.

9. NAUGHTY ROTI (GF)

Packed with flavours, medium spiced, coconut cream, pineapple, taro, shallot & mixed bell peppers. We call it Roti, you call it curry!
Chicken **10.50** Beef **11.50**
Duck **11.95** Prawns **12.50**
Vegetable (V) **9.50**

FISH AND SEAFOOD

1. TÔM CHIÊN XÙ 15.25

Tiger prawns tempura, drizzled with garlic and lemongrass sauté.

2. CÁ BASA KHO TỘ 12.25

Clay pot Mekong catfish (GF)

Slow braised Mekong Catfish with caramelised purple onions, green peppercorn and a dash of fish sauce. Goes perfectly well with a bowl of jasmine rice.

3. TÔM XÀO RAU CỦ 14.50

Giant King Prawns (GF)

Stir fry with garlic, baby sweet corn, bell peppers, shiitake mushrooms, carrots, mixed vegetables.

4 .CÁ CHIÊN XÙ 16.25

Dragon fry seabass (GF)

Marinated crispy fry seabass lightly battered, served with ginger mango sauce and mango salad and lots of Vietnamese fresh herbs.

5. CHẢ CÁ LÁ VỌNG HÀ NỘI 15.50

Ha Noi’s famous turmeric grill fish (GF) (N)

Marinated pan-fried fillet, absorb the earthy flavour of turmeric, fresh dill, serve with room temperature rice noodles, fresh herbs, choice of easy tasty sweet and sour fish sauce or if you feel adventurous -try the traditional sauce of this dish-the legendary shrimp paste