



## Canapés

- ❖ **Chicken or Vegetable gyoza** - Japanese dumping with chilli oil, fried shallots and hoisin sauce
- ❖ **Prawn dim sum** - served with hoisin and ginger dressing
- ❖ **Bun cha** - BBQ minced pork with lemongrass, chilli, lime and mint on a lemongrass skewer with a pickled cucumber garnish
- ❖ **Honey and coconut chicken skewers** - with a lime and peanut dipping sauce
- ❖ **Soy larb in a lettuce cup** - with soy mince, ginger, garlic, shallots, vegetarian fish sauce, fresh mint and coriander served in a lettuce cup with a dusting of toasted rice (v)
- ❖ **King prawn summer rolls** - rice paper rolls with king prawns, vermicelli noodle, herbs and pickled vegetables with a hoisin and ginger dipping sauce

## Vietnamese bowl food

- ❖ **Cari ga** - a southern Vietnamese classic of mild, fragrant lemongrass and coconut chicken curry (mild spice) **Cari chay** - sweet and spicy, fragrant curry with either firm shallow fried tofu, or butternut squash and crunchy green beans (medium spice) (v)
- ❖ **Bo kho** - a classic beef stew. Slow cooked for 12 hours with fresh tomatoes, star anise, cinnamon and julienned carrot (medium spice)
- ❖ **Cari tom** - Grilled king prawn in a zesty coconut and kaffir lime sauce (medium spice)

All curries are served with sticky rice and a Vietnamese micro salad along with a choice of garnishes that include coriander, mint, Sriracha sauce, fried shallots and fresh chilli

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