

CÂY TRE

A LA CARTE MENU

SOUPS

Mekong Hot & Sour Soup 5.75
Banh Chua Ecuador Prawns, okra, taro stem, chilli.

Saigon Crab Soup 5.50
Fúp cua ngó sweetcorn, hon shimeji mushrooms, egg drop.

SMALL EATS

Cây Tre Platter (for two)
Khả vị đặc biệt
Seafood 15 / Meat 13 / Wraps & Rolls 11

Cha La Lot 7.50 *Chả lá lốt*
grilled betel leaf wrapped pork dumplings, smashed peanuts.

Saigon Xeo Pancake
7.75 *Bánh Xèo* chicken, shrimps, kaichoy leaves to wrap.

Hanoi Sweet Potato Shrimp Fritter 6.50 *Bánh tôm Hồ Tây*
with lettuce to wrap.

Grilled Calamari & Okra 9
Mực nướng lemongrass, dill & fermented soy bean.

Grilled Piggy Aubergine 6.50
Cá tím nướng minced pork, spring onion oil, nuoc cham.

Barbecued Somerset Ribs 6
Trườn nướng lemongrass, siracha chilli sauce & galangal.

Anchovied Chicken Wings 6.50
Bánh gà chiên nước mắm
watercress salad, cherry tomatoes.

La Vong Grilled Monkfish 7.50
(for two) *Chả cá Lã Vọng*
galangal, tumeric, dill, cooked at your table. *Price per Person

Chef Vinh's Beef 9.50
Bò nướng xiên charcoaled ribeye, lemongrass, ginger sauce.

Table Griddle Beef 7.50 (for two)
Bò cuốn bánh tráng ribeye steak, cooked at your table, to wrap in rice paper with Kim Chi daikon. *Price per Person

Fried Lemongrass Tofu 7.50
Đậu phụ muối ớt five spice salt, garlic, spring onions.

Chilli Salt & Pepper Rang mubi Squid 8.50 *Mực Softshell Crab* 8.50 *Cua Ecuador Prawns* 6 *Cơm* (shells on)

WRAPS & ROLLS

Crispy Vietnamese Spring Rolls
Chả giò Vegetables 4.50/ Pork & Mushroom 5

Crispy Devon Crab Wrap 6.50
Tròn cua bể glass noodle, shiitake, shrimps, nuoc cham.

Crispy Wonton Dumplings 7.50
Bánh gói minced pork, shrimps, chineses sausage, black fungus.

Wild Shrimp Summer Rolls
Gỏi cuốn 4.50 green papaya, daikon, vermicelli, yellow bean sauce.

Tofu Summer Rolls *Gỏi cuốn Chay* 4.50 grilled shiitake mushrooms, Thai basil, peanut sauce.

Salmon Summer Rolls 5 *Cuốn cá hồi* kaichoy, avacado, fresh ginger, wasabi soy vinaigrette.

SALADS

Vietnamese Beef Salad 8.50
Bò tái chanh saw-leaf coriander, rice paddy herb, rau ram.

Green Mango Salad 8.50 *Gỏi sụn*
sun-dried squid, roasted peanuts, perilla herb, Vietnamese mint.

Crown Daisy Salad 7 - 11 *Cải cúc trộn dầu dấm* grilled prawns, rapeseed oil, soy vinaigrette.

Lotus Stem Salad 7 - 11 *Gỏi ngó sen* Atlantic prawns, shredded pork, peanuts, prawn crackers.

WOKKED NOODLES

Wok-fried Ramen Noodle 7.50
oyster mushrooms, beansprouts, green onions.

Wok-fried Pho Noodle 6.50
wide noodles, spring onions, chives, soy sauce.

MEAT

Wokked Luc Lac Ribeye 13
Bò lúc lắc organic rocket, cherry tomatoes.

Campfire Hanger Steak 12
Bò quanh lửa hồng claypot cooked with oyster sauce, onions.

Ox Cheek Pot au Feu 10 *Mổ bò sốt vang* lemongrass, cardamom, baby potatoes.

Indochine Lamb 12 *Biều xào xa tế* wokked Somerset lamb rump, lemongrass, chilli oil.

Chilli Pork Chop 9.75 *Chăm lợn rang muối* five spice salt, steamed kaichoy greens.

Saigon Stewed Pork Belly 9.75
Chịt kho pork belly, caramelised coconut juice, hard boiled egg.

Sautéed Chicken with Lemongrass & Chilli 9.50 *Gà xào sả* with tumeric, jalapeno peppers.

Roasted Spring Chicken Royale
Gà nướng 12/ marinated with honey, five spice & dried herbs.

Wokked Devon Duck 10.50
Vịt xào tiêu xanh green peppercorn, oyster sauce, spring onions.

VIETNAMESE CURRY

Lamb Neck Curry *Cà ri cừu* 11
spicy Saigon yellow curry, okra.

Red Duck Curry *Cà ri vịt* 12
coconut milk, aubergine, lemongrass.

Vietnamese Chicken Curry
Cà ri gà 9.75/ a mild curry with lemongrass, new potatoes..

Butter Fish Curry *Cà ri cá* 11.75/ dried tamarind, coconut milk & red curry.

FISH

Mekong Catfish Claypot
Cá kho tộ 9.50/ braised in caramelised in fish sauce.

Crispy Sea Bass with Green Mango *Cá nầm mắm xanh* 9.50
with a tangy fish sauce.

Wokked Monkfish Cheek
Cá mèt quý lúc lắc 11/ wtumeric, lemon- grass, water cress salad.

Ecuador Prawn and Tan Cuong Tea Leaves Stir-Fry *Cơm xào lá chè* 12/ sesame oil, spring onions.

Coconut Ecuador Prawns
Cơm kho sấu 11/ simmered in coconut juice & light fish sauce.

Sizzling Seafood *Chập cốm hải sản* 13/ wokked squid & prawns, mustard greens, chinese celery.

Roasted Whole Mackerel
Cá nục nướng lá chuối 11
tumeric marinade, galangal, lemongrass, wrapped in banana leaf.

VEGETABLES & SIDES

Tonkin Jasmine Flower
Hoa thiên lý 6/ stir-fried with oyster sauce & garlic.

Mustard Greens *Cải bẹ xanh* 5.50/ wokked with Hon Shimeji & roasted chilli, garlic.

Water Spinach *Rau muống* 5.50 wokked with whole garlic.

Kim Chi 3 *Kim Chi*

Four Mushroom Hotpot *Nấm kho* (v) 8.75 with dark soy sauce.

Okra & Aubergine Curry 8
Cà ri rau củ (v) with coconut cream & cardamom.

RICE

Jasmine Rice
Small 2.50 / Tub 5

Egg Fried Rice 4

Vietnamese Fried Rice 9.50
duck egg, shrimps, chinese sausage, pickle mustard green.

CÂY TRE

PRE-PRANDIALS

EM OI FIZZ

Cava, Vodka, Elderflower & Lemon Twist **7.50**

VIJITO

Passion Fruit, Rum, Mint Frig, Kumquat **7**

VIETTINI

Gin, Lychee, Lemongrass, Pomegranate, Lemon Juice **8**

TAY BALO PUNCH

Jasmine Tea, Vodka, Elderflower Syrup, Merlot Wine **14**

NOODLES & RICE BOWLS

Vermicelli served at room temperature just like in Vietnam.

BBQ Pork Loin with Rice 9.50
Vermicelli *Bún Chả Hanoi*
grilled lemongrass marinated pork tenderloin & pork spring rolls.

Spring Bowl 9 *Bún Tom* vegetable & pork spring rolls, cha la lot, rice vermicelli.

Bun Sa *Bún Sả* Vermicelli bowl (noodles, cucumber, bean sprouts, mixed herbs Vietnamese, crispy shallots, peanuts, nuoc cham) with lemongrass sautéed:

Hanger Steak 9.50

Corn-fed Chicken 9

Ecuador Prawns 10.50

Tofu (v) 8.50

Tiu Bowl 9.50 *Phở kho Gia Lai*
minced pork, Thai Basil, yellow bean sauce, Pho noodles. Served with brisket & beef balls in Pho broth on the side.

Cassava Vermicelli 11
Miến xào cua stir-fried with Ecuador prawns, Devon crabmeat, knotweed.

Vietnamese Stir-Fried Noodle with Seafood 12 *Mì xào hải sản*
Ecuador prawns, squid, kaichoy greens & water celery.

Seafood on Jasmine Rice 11
Com hải sản wokked king-prawns, squid, kaichoy, chinese celery.

Com Saigon *Com sườn* 10.50
grilled lemongrass pork loin, crab cake, fried egg.

Pan Fried Aubergine with Perilla Herb *Com cà tím xào lá lốt* 8
in a spicy aromatic sauce & served with jasmine rice.

WHAT THE PHO?

PHO *Phở*
in 24 hour Beef-Marrow-Bone stock or Pork & Chicken Stock

Pho was originally a simple beef and rice noodle soup that first originated in northern Vietnam nearly one hundred years ago. Some speculate that it evolved from the 'pot au feu' introduced to Vietnam by French colonists.

Please refer to our separate Pho menu.

Children aged 10 or under can enjoy a free meal from the Kids Menu, Monday to Friday from 4–6pm, and noon to 6 at the weekends, when accompanied by an adult dining in the restaurant.

OUR SIGNATURE DISH

Wokked Pho with Beef Shin
with Mustard Greens, Hon-Shimeji Mushroom
Phở xào bắp bò
10

SET MENU

22 per person, minimum 2, ideal for groups

SHARING PLATTER

Pork Spring Rolls

Chilli Salt & Pepper Squid

Lotus Stem Salad

Wild Shrimp Fresh Rolls & Cha La Lot

MAIN COURSE (1 dish per person)

Sizzling Seafood

Slow-Cooked Mekong Catfish

Lamb Neck Red Curry

Roast Baby Chicken Royale

Duck with Green Peppercorn

Saigon Stewed Pork Belly

SIDES (1 rice & 1 green for 2 people)

Chinese Mustard Green or **Chouchou**

Jasmine Rice or **Egg Fried Rice**

DESSERT

Banana Fritter with ice-cream

FEAST

48 hours notice

SAIGON "BO BAY MON" 7 COURSES OF BEEF FOR 4 100
a long meal with 7 Beef dishes from Ho Chi Minh City.

NHA TRANG FISH & GAME FEAST FOR 2-3 80
stewed Pigeon, wokked Wild Boar & salt baked Sea Bream.

HUE IMPERIAL DINNER FOR 4 180
Chilli Lobster, Jasmine Flower Salad, stewed Lotus Devon Duck, wokked Rib Eye Steak, salt baked Sea Bream, Monkfish Cheek Curry.

