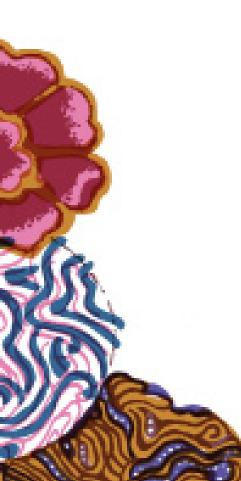
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Visit the Vietnamese Kitchen family:

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MEAT

Dong Du Lamb Curry 8 the oldest dish from the biggest Indian mosque in Saigon, with lamb neck, aubergine and hot red curry.

Indochine Lamb 8.5 wokked Lamb rump with lemongrass and chilli oil.

Ox Cheek au Vin 8 stewed with cinnamon and black cardamom.

Cognac 'Luc Lac' Shaking Beef 10 wok-seared cubed rib-eye beef, whole garlic cloves and black pepper.

Roast Baby Chicken Royale 9 marinated in honey, five spice and dried Vietnamese herbs.

Lang Son Spinning Roast Tamworth Pork Belly 8.5 stuffed with sweet curry leaves from the Lang Son province in Northern Vietnam, honey & lemon roasted and served with dried shrimp chilli oil.

Devon Duck with Green Peppercorns 8.5 wok-fried with oyster gravy sauce and onions.

FISH

Banana Leaf Whole Roasted Mackerel 9.5 with galangal and lemongrass.

Surf Clams sautéed with Thai Basil 8 in lemongrass chilli sauce.

Slow Cooked Mekong Catfish 7.5 caramelised in anchovy fish sauce.

Butterfish Coconut Curry 9 with dried tamarind and Saigon red curry.

Red Sea Prawns with Chouchou 8.5 wok-fried in oyster sauce, black pepper and fresh Vietnamese herbs.

Lemongrass Wok-Fried Squid 8.5 with lemongrass, tomatoes, Chinese celery, green chilli and dill.

RICE AND NOODLES

Jasmine Rice 2.5

Vietnamese Fried Rice 6.5 with brown shrimps, Chinese sausage and sauerkraut.

Organic Brown Rice 3

Wokked Ramen Noodles 6 with shiitake and hon shimeji mushrooms, duck egg and green onions.



TAKEAWAY MENU



LUNCH BOX MENU

NOODLE BOWLS/PLATES

Bun Sa Vermicelli bowl (noodles, cucumber, bean sprouts, mixed vietnamese herbs, crispy shallots, peanuts, nuoc cham) with lemongrass sautéed: Hanger Steak / Chicken 8 Red Sea Prawn 9 Organic Tofu 7.5

BBQ Pork Loin with Rice Vermicelli 7.5 grilled pork tenderloin marinated in lemongrass with crispy pork spring rolls.

Spring Bowl 8 Vermicelli bowl with pork spring rolls, cha la lot and grilled prawns.

Pho Xao Shin 8.5 stir-fried pho with beef shin, oyster sauce and chinese broccoli.

Mi Seafood 9 Ramen noodle sautéed with Red Sea prawns, squid & chouchou.

RICE PLATES

Com Saigon 8 charcoaled lemongrass pork chop, served with a fried duck egg.

Pan Fried Aubergine with Betel Leaf 7.5 in an aromatic spicy sauce.

ROLLS, SALADS & SIDES

Summer Rolls 4 Wild Shrimps / Crab / Organic Tofu

Crispy Pork Spring Rolls 4

Crispy Lemongrass Organic Tofu 5

Cured Beef & Green Papaya Salad 6

PHO

Pho 7.5 classic Vietnamese noodle soup, served with Vietnamese basil, sawtooth leaf and bean sprouts with Beef (Hanger Steak, Brisket and Clod) or Corn-fed Chicken

Hanoi Pho 8 a modern version of Pho with wok-seared hanger steak and whole roasted garlic.

Ox Cheek Pho 8.5 braised ox cheek with lemongrass and cilantro.

Saigon Sate Pho 8.5 poached hanger steak in a robust chilli broth, with Thai basil, cilantro and crushed peanuts.

Assorted Mushroom Pho 8 shiitake and hon shimeji mushroom, chouchou.

Wonton Noodle Soup 8 prawn dumplings, pork charsiu, chives in an aromatic broth.

Bun Bo Hue 8 from the town of Hue, the imperial city. Lemongrass, whole chillies and round noodles, with **Beef Brisket and Pork Hock** (add £2 for **Crabcake**) or **Red Sea Prawn** 9. (add £2 for **Crabcake**)

CÂY TRE OUTSIDE

With the very best of Vietnamese cuisine in a distinctive style, CÂY TRE provides an unparalleled service within the outside catering industry. Catering for unlimited numbers in the venue of your choice, CÂY TRE offers a truly unique and flexible service, with bespoke menus and beverage packages tailored for all budgets and requirements.

A LA CARTE

SMALL EATS

CÂY TRE Platter (for two) Seafood 12 / Meat 10 / Wrap & Roll 9

Vietnamese Tamarind Soup 5 Red Sea Prawns, mung bean sprouts, taro stem and okra.

Hanoi Shrimp Sweet Potato Fritter 4.5 with mixed Vietnamese herbs and nuoc cham.

Crispy Organic Tofu (v) 5 lemongrass, sweet onions and roasted shallots.

Grilled Cornish Scallops 5.5 in spring onion oil, roasted peanuts and nuoc cham.

Grilled Aubergine Salad 5 topped with brown shrimps, crabmeat and scallions.

Barbecued Somerset Pork Spare Ribs 5.5 coated in honey and lemongrass.

Cha La Lot 6 la lot leaves wrapped around Somerset farm pork and grilled.

Chef's Vinh Beef 8.5 Lemongrass skewered rib eye beef, charcoaled, served with fermented soy sauce.

Vietnamese Beef Carpaccio 7.5 Lemon cured ceviche rib-eye steak, cilantro and rice paddy herb.

Chilli Salt & Pepper Squid 7.5 / **Soft shell Crab** 6

COLDS AND ROLLS

Summer Rolls 4 wrapped with Vietnamese herbs. Wild Shrimps / Crab / Organic Tofu

Crispy Pork Spring Rolls 4 ground pork, crabmeat, woodear mushroom.

Crispy Vegetarian Spring Rolls 3.5 taro root, mung beans, carrots, woodear mushrooms.

Cured Beef and Green Papaya Salad 6 sesame-cured beef, Thai basil and garden mint.

Green Mango Salad 6.5 with sun-dried squid, roasted peanuts and knotweed.

VEGETARIAN & GREENS

Wokked Pea Vines 5.5 with shallot, garlic.

Chinese Mustard Greens 5 wokked with chanterelle mushrooms.

Water Spinach 4.5 wok-fried with salted soy bean and roasted chilli.

Chouchou Buddha Hand Melon 4 stir-fried with garlic.

Vietnamese Kim Chi 3.5 with ginger pickle.

Four Mushroom Hotpot (v) 7.5 Asian mushrooms slow cooked in soy sauce, sesame oil and topped with crackling pink salt.

Okra and Aubergine Curry (v) 6.5 with coconut and cardamom.