FESTIVE OPENING HOURS

Monday - Sunday

12 pm - 10.30 pm

CLOSED:

25th and 26th December

1st and 2nd January

MERRY Christmas

AND HAPPY NEW YEAR

FESTIVE MENU

£34.99 FOR TWO COURSES

£39.99 FOR THREE COURSES

(WITH A GLASS OF PROSECCO ON ARRIVAL)

SUUM KITCHEN

VIETNAMESE CUISINE

STARTERS

. VEGAN PLATTER (V)(VG)(N)

Chilli Tofu Tower, Mango Salad, Vegetarian Spring Roll King Oyster Mushroom and Crispy Sweet Banana Cake.

. MEAT PLATTER (N) (D)

Spring Roll Legend, Stir-fried Beef in Lemongrass, Betel Leaves and Crispy Sweet Potato Prawn Cake.

MAINS

. BRAISED OYSTER MUSHOOM (V)(VG)(N)

Soft and sweet, crunchy on the outside, braised in black pepper sauce. Served with Jasmine rice.

. MOCK DUCK (V)(VG)

Masterfully prepared with green peppercorn and vegan oyster sauce, with honey-glazed carrots and pak choi. Served with Jasmine rice.

. BEEF STEW (GF)

Lemongrass, garlic, shallots, five spice, carrots and daikons. Served with Jasmine rice.
Coconut rice £2 supplement.

. SEAFOOD CURRY (D)

King prawns and haddock cooked in a fragrant Vietnamese curry sauce. Served with jasmine rice
Coconut rice £2 supplement.

. MEATY FAN (N) (D)

BBQ pork marinated overnight, deep fried shallots, grilled pork & beef wrapped in betel leaves, served with rice noodles, salad, sweet & sour sauce and fresh Vietnamese herbs.

DESSERTS

. CHOCOLATE CUDDLE (GF)(D)

Light and silky smooth chocolate and Malibu mousse, caramelised pineapple, mango jelly and choux sponge. Finished with chocolate crumble and chocolate ice cream.

. VIETNAMES-STYLE YOGURT AND BLACK GLUTENOUS RICE (D)(VG)

Sweet and creamy Vietnamese-style yogurt and black rice flavoured with pandan leaves and coconut milk. The best rice pudding you've tasted!

(GF) GLUTEN FREE (N) CONTAINS NUTS (V) VEGETARIAN
(VG) VEGAN (D) DAIRY
Most of our dishes can be made to be gluten-free. Please let us know your dietary requirements.