

# NẾP NẾP

New Menu 2021

## Món khai vị (Starters)

<b>1. Nem</b> Deep fried spring rolls filled with prawns, pork and glass noodles	£6	<b>6. Bánh xèo tôm hoặc gà</b> Prawns or chicken pancake filled with carrots, onions, lettuce, Vietnamese herbs and beansprouts	£10.5
<b>2. Nem chay (v)</b> Deep fried vegetarian spring rolls filled with taro, mung beans, carrots and glass noodles	£6	<b>7. Mực hoặc tôm rang muối</b> Salt and pepper squid or prawns	£10
<b>3. Gỏi cuốn tôm (n)</b> Prawn summer rolls filled with crispy lettuce, vermicelli noodles, carrots, coriander and Vietnamese herbs	£6	<b>8. Đậu rang muối (v)</b> Salt and pepper tofu	£8
<b>4. Gỏi cuốn đậu (v) (n)</b> Tofu summer rolls filled with crispy lettuce, vermicelli noodles, carrots, coriander and Vietnamese herbs	£6	<b>9. Cánh gà rang muối</b> Salt and pepper chicken wings	£6.5
<b>5. Gỏi cuốn bò (n)</b> Beef summer rolls filled with crispy lettuce, vermicelli noodles, carrots, coriander and Vietnamese herbs	£6	<b>10. Cánh gà chiên mắm</b> Chicken wings deep fried in honey and fish sauce	£6.5
		<b>11. Cà tím muối (v)</b> Salt and pepper aubergine	£8
		<b>12. Nem vuông</b> Crispy crab parcel filled with crabmeat, prawns, pork, beansprouts, glass noodles and served with vermicelli noodles	£10

## Bánh cuốn

(Vietnamese steamed rice rolls)

Thin sheets of steamed rice batter filled with wood ear mushrooms, shallots, and a filling of your choice:

<b>13. Pork</b>	£10	<b>14. Prawns</b>	£11
<b>Pork with pork sausage</b> (includes 4 pieces)	£14	<b>Prawns with pork sausage</b> (includes 4 pieces)	£15
		<b>15. Vegetarian</b>	£10.5
		<b>16. Pork sausage (100gr)</b>	£8

## Meat & Seafood

<b>17. Bò lúc lắc</b> Cubed beef sautee with onions, pepper, garlic, lettuce and butter	£13.5	<b>23. Bò kho</b> Vietnamese beef stew slow cooked with coconut milk and carrot. Served with rice	£11.5
<b>18. Gà xào sả ớt (s)</b> Stir-fried chicken in lemongrass and chilli	£9.5	<b>24. Gà chua ngọt</b> Vietnamese sweet and sour chicken. Served with rice	£11.5
<b>19. Bò xào sả ớt (s)</b> Stir-fried beef in lemongrass and chilli	£10	<b>25. Cà ri gà (n)</b> Chicken curry in peanut butter sauce. Served with rice	£11.5
<b>20. Tôm xào sả ớt (s)</b> Stir-fried prawns in lemongrass and chilli	£10	<b>26. Tôm chua ngọt</b> Vietnamese sweet and sour prawns. Served with rice	£12.5
<b>21. Thịt kho trứng</b> Pork belly stew with egg, slow cooked in light fish sauce, coconut juice and soy sauce. Served with rice	£11.5	<b>27. Cà ri tôm (n)</b> Prawns curry in peanut butter sauce. Served with rice	£12.5
<b>22. Gà kho gừng</b> Vietnamese chicken stew slow cooked with ginger. Served with rice	£11		

## Cá (Fish)

<b>28. Cá seabass nướng lá chuối</b> Half Sea Bass marinated in lemongrass, chilli, dill and grilled in banana leaf	£12		
<b>29. Cá kho tộ</b> Fish braised in caramelized light fish sauce and soy sauce. Served with rice	£12.5		
<b>30. Cá seabass rang muối</b> Salt and pepper Sea Bass deep fried with onions, butter, garlic, potato starch and dill	£16		

## Add extras to the soup dishes

<b>Extra vegetables</b>	£2	<b>Extra sauce</b>	£1
<b>Extra tofu</b>	£2	<b>Extra herbs for soup noodles</b>	£1
<b>Extra meat</b>	£3	<b>Extra chillies</b>	£1
<b>Extra noodles</b>	£1	<b>Extra spring roll for 1</b>	£3
<b>Extra meatballs for 2</b>	£3		

(v) Vegetarian (s) Spicy (n) Contains nuts

For any allergies and intolerances, please ask our Waiter/ Waitress for a separate Allergen Menu before placing an order. Please be aware that although all due care is taken, there is a risk of allergen ingredients still bring present.

Please note a discretionary service charge of 10% will be added to your bill and we do not accept American Express.

## Phở (Flat rice noodles in soup)

<b>31. Phở đặc biệt</b> Nep Nep Special: combination of rare beef, well-done beef, beef meatball and chicken	£12
<b>32. Phở hải sản</b> Seafood Pho: combination of prawns and squid	£12
<b>33. Phở bò tái</b> Rare beef	£11.5
<b>34. Phở bò chín</b> Well-done beef	£11.5
<b>35. Phở tỏi</b> Garlic Pho: stir-fried beef with garlic	£12
<b>36. Phở sốt vang</b> Beef and carrot slow cooked in coconut milk	£11.5
<b>37. Phở gà</b> Chicken breast	£11
<b>38. Phở chay (v)</b> Vegetarian Pho: tofu, mushroom and mixed vegetables in vegetarian broth	£10.5

Flat rice noodles/ Vermicelli noodles in spicy Hue soup:

<b>39. Bún bò Huế (s)</b> Vermicelli noodles with beef and pork in signature hue's spicy broth consists of shrimp paste and hint of lemongrass	£11.5
<b>40. Bún Huế chay (v) (s)</b> Flat rice noodles with tofu, mushroom and mixed vegetables in vegetarian broth with a hint of signature Hue's spice	£11
<b>41. Phở Huế hải sản (s)</b> Flat rice noodles with prawns and squid in signature Hue's spicy broth consists of shrimp paste and hint of lemongrass	£12.5
<b>42. Phở bò tái Huế (s)</b> Flat rice noodles with rare beef in signature Hue's spicy broth consists of shrimp paste and hint of lemongrass	£12
<b>43. Phở gà Huế (s)</b> Flat rice noodles with chicken in signature Hue's spicy broth consists of shrimp paste and hint of lemongrass	£11.5

Vermicelli noodles without soup, contains lettuce and Vietnamese herbs. Served with fish sauce

<b>44. Bún chả nem (n)</b> Vermicelli noodles with deep fried spring rolls	£12.5
<b>45. Bún bò lá lốt (n)</b> Grilled beef and minced pork wrapped in betel leaf and served with vermicelli noodles	£12.5
<b>46. Bún thịt nướng (n)</b> Vermicelli noodles with chargrilled pork	£12.5
<b>47. Bún gà nướng (n)</b> Vermicelli noodles with chargrilled chicken	£12.5
<b>48. Bún gà sả (n)</b> Vermicelli noodles with stir-fried lemongrass chicken	£12
<b>49. Bún bò sả (n)</b> Vermicelli noodles with stir-fried lemongrass beef	£12
<b>50. Bún tôm sả (n)</b> Vermicelli noodles with stir-fried lemongrass prawns	£12.5
<b>51. Bún đậu sả (n)</b> Vermicelli noodles with stir-fried lemongrass tofu	£11

## Stir-fry flat rice/ or vermicelli noodles

<b>52. Phở xào bò</b> Stir-fried flat rice noodles with beef, beansprouts, carrots, and mushrooms	<b>£11.5</b>	<b>55. Phở xào rau thập cẩm</b> Stir-fried flat rice noodles with mixed vegetables, bean sprouts, carrots, and mushrooms	<b>£11</b>
<b>53. Phở xào gà</b> Stir-fried flat rice noodles with chicken, beansprouts, carrots, and mushrooms	<b>£11</b>	<b>56. Miến xào hải sản</b> Stir-fried glass noodles with crabmeat, prawns, beansprouts, carrots and mushrooms	<b>£13.5</b>
<b>54. Phở xào hải sản</b> Stir-fried flat rice noodles with prawns, squid, and beansprouts, carrots, and mushrooms	<b>£12.5</b>		

## Nom (Salad)

<b>57. Nộm xoài tôm (s) (n)</b> Vietnamese mango salad with prawns, coriander, Vietnamese herbs and fish sauce	<b>£9</b>
<b>58. Nộm đu đủ (s) (n)</b> Vietnamese papaya salad with prawns, coriander, Vietnamese herbs and fish sauce	<b>£9</b>
<b>59. Nộm gà (n) (s)</b> Vietnamese shredded chicken salad with coriander, Vietnamese herbs and fish sauce	<b>£8</b>

## Rau (Vegetables)

<b>60. Cà tím nướng</b> Grilled aubergine with garlic and soy sauce	<b>£7.5</b>
<b>61. Cải xanh xào</b> Stir-fried season vegetables with garlic	<b>£9.5</b>
<b>62. Rau xào thập cẩm</b> Stir-fried mixed vegetables with garlic and mushrooms	<b>£9.5</b>
<b>63. Đậu nướng xì dầu tỏi</b> Grilled tofu in garlic and spicy sauce	<b>£8</b>

## Cơm (Rice)

<b>64. Cơm trắng</b> Steamed rice	<b>£3.2</b>
<b>65. Cơm chiên trứng</b> Egg fried rice	<b>£4</b>
<b>66. Cơm chiên đặc biệt</b> Special fried rice: combination of prawns, chicken, pork, carrots and eggs	<b>£11</b>
<b>67. Cơm chiên hải sản</b> Seafood fried rice: combination of squid, prawns and eggs	<b>£12.5</b>

## Cơm Chay (Vegetarian rice dishes)

<b>68. Cơm cải xanh đậu phụ (v)</b> Steamed season vegetables with tofu in garlic, potato starch and soy sauce. Served with rice	<b>£11.5</b>
<b>69. Cà tím om đậu (v)</b> Braised tofu with aubergine, mushrooms and wild betel leaf. Served with rice	<b>£10.5</b>
<b>70. Cà ri chay (v) (n)</b> Vegetarian curry consist of okra, aubergine, mushroom and tofu in peanut butter sauce. Served with rice	<b>£10.5</b>

## Dessert

<b>Chè sen long nhãn</b> Longan dessert with lotus seeds	<b>£8</b>
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Desserts are made fresh in-house; therefore, it is subject to availability daily.

## Soft Drinks

<b>Homemade Lemonade</b>	<b>£3</b>
<b>Aloe Vera Juice</b>	<b>£3</b>
<b>Coke</b>	<b>£2</b>
<b>Diet coke</b>	<b>£2</b>
<b>Still Water</b>	<b>£2</b>
<b>Sparkling water</b>	<b>£2</b>

## Coffee

**Strong and flavourful Vietnamese coffee mixed with sweetened condensed milk**

<b>Cà phê sữa đá</b> (Vietnamese Iced Coffee)	<b>£4</b>
<b>Cà phê phin</b> (Vietnamese Drip Coffee) Served hot	<b>£5</b>

## Tea

<b>Vietnamese Green tea</b>	<b>£2</b>
<b>Flower tea</b>	<b>£3.5</b>
<b>Lemongrass tea with honey</b>	<b>£5</b>

## Beer

<b>Saigon beer</b>	<b>£5</b>
<b>Hanoi beer</b>	<b>£5</b>

## Wine

### White

	125ml	175ml	Bottle
<b>Altopiano Trebbiano d'Abruzzo, DOP, Feudo Antico 2018</b> Abruzzo, Italy Fresh and fruity, with clear notes of exotic fruits, elegant and delicate floral perfume			<b>£29</b>
<b>Picpoul de Pinet, Omezon, Vignerons de Florensac 2019</b> Languedoc, France Aromas of grapefruit and citrus fruit as well as bracing citrus and stone fruit flavour	<b>£7</b>	<b>£7.8</b>	<b>£33</b>
<b>Pinot Blanc, Cave de Ribeauville 2016</b> Alsace, France Floral aromas with a rich, ripe and fruity fresh palate with waxy highlights, dry and nutty			<b>£36</b>

### Red

<b>Nero d'Avola, IGT, Palazzo del Mare 2019</b> Sicily, Italy Ample ripe, plummy fruit, hints of spice and liquorice, red and cherry fruits			<b>£29</b>
<b>Beaujolais Rouge, Domaine de la Couvette 2018</b> Beaujolais, France Fruity and round with scrumptious raspberry and blackcurrant flavours	<b>£7</b>	<b>£7.8</b>	<b>£33</b>
<b>Cotes du Rhone Rouge, Guillaume Gonnet 2017</b> Rhône, France Fleshy, ripe and finishes with impressive forest floor sweetness, rounded out by peppery tannins			<b>£41</b>

### Sparkling

<b>Prosecco Spumante, DOC, Modella, Bella Modella</b> Veneto, Italy Crisp, deliciously frothy and filled with ripe apple and citrus fruit character			<b>£33</b>
<b>Grande Reserve Premier Cru, Champagne Pierre Mignon</b> France A crisp, well balanced champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness			<b>(37.5cl) £25</b>