

SÔNG HỒNG

Restaurant

FOOD MENU



STARTERS



Crackers - Phồng Tôm  3.5
(Free first basket)

1. Summer Rolls

(Rice paper, pickle, mixed salad, mushroom, vermicelli, with peanut sauce)

- a. Tofu   7.5
Gỏi Cuốn Đậu phụ
- b. Prawn   8
Gỏi Cuốn Tôm
- c. Prawn and Pork  8
Gỏi Cuốn Tôm Thịt
- d. Grilled Pork 8
Gỏi Cuốn Lợn Nướng

2. Spring Rolls

(Rice paper, onions, carrot, mushroom, glass noodles, taro or minced chicken and prawn)

- a. Vegan  8
Chả Giò Chay
- b. Chicken and Prawn  8.5
Chả Giò Tôm Gà

3. Salads

- a. Banana Blossoms Salad 9.5
Nộm Hoa Chuối
- b. Green Papaya Salad  9.5
Nộm Đu Đủ
- c. Fresh Mango Salad 9.5
Nộm Xoài

*Add Topping: Tofu/Prawn/Chicken/Jerk Beef/Pork for +£2

4. Fried Fish Cake *Chả Cá* 10.5

(Fried fish cakes served with fish sauce and shredded cabbage)

5. Salted and Peppered Tofu

(Deep-fried tofu coated in potato flour, 10.5
serving with rice crackers and sweet chilli sauce)

6. Salted and Peppered Mushroom

(Deep-fried mushroom coated in potato flour, 10.5
serving with rice crackers and sweet chilli sauce)



Vegan



May contain peanuts



May contain wheat



Chef Recommendation

A 10% discretionary service charge will be added to your bill

STARTERS

Grilled Quail



King Prawns Butter Garlic



Prawns Satay



Grilled Squid



POULTRY

7. Grilled Quail Honey and Spices 🍷🌿

(Honey, Five Spices, Lemongrass, Shallot, Garlic)

Chim Cút Nướng 10.5

8. Chicken Wings

a. Butter and Garlic 🍷 10.5

Cánh Gà Bơ Tỏi

b. Sweet and Sour 🌿 10.5

Chua Ngọt

c. Salted and Peppered 🍷🌿 10.5

Rang Muối

9. Grilled Chicken Satay Sauce 🍷🌿

Gà Nướng Sa Tế 10.5

(Honey, Five Spices, Shallot, Garlic and Satay Sauce)

SEAFOOD

10. Prawns

a. Salted and Peppered 🍷 11.5

Rang Muối

b. Satay Sauce 🍷🌿 11.5

Sa Tế

11. King Prawns Butter and Garlic 🍷

Tôm Càng Bơ Tỏi 12.5

12. Squid

a. Salted and Peppered 🍷 11.5

Mực Rang Muối

b. Grilled Mustard Sauce 🍷🌿 11.5

Mực Nướng Mù Tạt

(Garlic, spicy and mustard sauce, squid)

13. Salted and Peppered Soft Shell Crab 9.5

Cua Lột Rang Muối

14. Green Mussels

a. Ginger and Spring Onions 11.5

Chém Chép Hành Gừng

b. Black Bean Sauce 11.5

Chém Chép Tương Đen

STARTERS

15



Rare Beef Cured in Lime Juice

BEEF

- 15. Rare Beef in Lime Juice** 🍴👍🌿 11.5
Gỏi Bò Tái Chanh
 (Rare beef, Lime Juice, Laksa Leaves, Onions, Bean Sprouts)

- 16. Grilled Beef wrapped** 11.5
in Betel Leaf 🌿👍

Bò Lá Lót
 (Mince beef, betel leave, shallot, pepper)

PORK

- 17. Pork Spare Ribs**

- a. Salted and Peppered 🍴🌿 11

Rang Muối

- b. Sweet and Sour 🌿 11

Chua Ngot

- 18. Vietnamese Crispy Pancake**

Bánh Xèo

(Rice flour, Coconut Milk, Green Bean, Garlic, Spring Onions, Bean Sprout)

- a. Tofu 🌿 13.5

Đậu Phụ

- b. Mushroom 🌿 13.5

Nấm

- c. Prawns and Pork 🍴 13.5

Tôm Lợn

- d. Prawns and Chicken 13.5

Tôm Gà

- 19. Steam Rice Rolls** 🍴🌿 13.5

Bánh Cuốn

(Rice Flour, Shiitake Mushroom, Fungus, Mince Pork)

- 20. Hot Sweet and Sour Soup**

Canh chua

(Tom Yum, Pineapple, Broth, Cilantro)

- a. Tofu 10.5

Canh Chua Tofu

- b. Prawns 11.5

Canh Chua Tôm

- c. SeaBass 🍴 11.5

Canh Chua Seabass

- d. Seafood 11.5

Canh Chua Hải Sản

Pork Ribs Salted Peppered



17a

Steam Rice Rolls



19

Vietnamese Pancake



18d

MAIN COURSES

Did you know?

The 12th of December is the Day of Pho since 2018!

VIETNAMESE NOODLES SOUP

21. Phở

(Beef Broth, Ginger, Cinnamon, Star Anise, Onions, with Side of Bean Sprouts, Mint and Corriander)

- a. Vegan *Phở Chay* 🌱 13
- b. Tofu *Đậu Phụ* 13
- c. Rare Slice Beef *Bò Tái* 13.5
- d. Beef Balls *Bò viên* 13.5
- e. Slice Beef and Brisket *Tái Nạm* 🍖 13.5
- f. Slice Beef and Beef Balls *Tái Viên* 13.5
- g. Special *Đặc Biệt* 14.5
(Slice Beef, Brisket and Beef Balls)
- h. Chicken *Gà* 13.5
- i. Seafood *Hải Sản* 14.5
(Prawn, Squid, Scallops, Mussels)

22. Spicy Noodles Soup *Bún Bò Huế*

(Beef Broth, Ginger, Cinnamon, Star Anise, Prawn Paste, Chilli Powder, Lemongrass)

- a. Vegan *Huế Chay* 🌱 13
- b. Tofu *Đậu Phụ* 13
- c. Rare Slice Beef *Bò Tái* 13.5
- d. Slice Beef and Brisket *Tái Nạm* 🍖 13.5
- e. Slice Beef and Beef Balls *Tái Viên* 13.5
- f. Special *Đặc Biệt* 14.5
(Slice Beef, Brisket and Beef Balls)
- g. Chicken *Gà* 🍖 13.5
- h. Seafood *Hải Sản* 14.5
(Prawn, Squid, Scallops, Mussels)

23. Fried Fish Vermicelli Soup 14.5

Bún Cá Hải Phòng 🍖

(Tomato Broth, Fried Seabass, Fish Cake, Gigantea, Dill with Side of Shredded Banana Flowers)



Phở

21g



Bún Bò Huế



22f



Bún Chả Cá

23



MAIN COURSES



24c Grilled Aubergine Chicken



25d Prawns Curry



26 Mekong Catfish

32 Vegan Pork and Mooli



24. Grilled Aubergine Cà Tím Nướng

(Aubergine, Betel Leaf, Spring Onions, Dark Sauce)

- a. Tofu Đậu Phụ 🌱🌿👍 12.5
- b. Pork Lợn 🌿 13.5
- c. Chicken Gà 🌿 13.5
- d. Prawns Tôm 🌿 13.5

25. Vietnamese Coconut Curry 🌿

Cà Ri Việt Nam (Potato, Coconut milk, Curry Powder, Butter)

- a. Tofu Đậu Phụ 🌱 12.5
- b. Beef Bò 🍖 13.5
- c. Chicken Gà 13.5
- d. Prawns Tôm 14
- e. Goat Dê 14

TRADITIONAL CLAY POT

26. Mekong Catfish Cá Kho Tộ 🍖 14.5

(Caramelised braised catfish, simmered in a clay pot with dark sauce, sugar, garlic, ginger, and black pepper)

27. Pork Belly Thịt Kho Tộ 🍖 14.5

(Pork belly simmered in a clay pot with dark sauce, caramelised sugar, garlic, and black pepper)

28. Stew Beef Bò Sốt Vàng 14.5

(Tender chunks of beef braised in red wine with aromatic spices like star anise and cinnamon)

VEGAN CLAYPOT 🌱

29. Tofu and Vegetables Đậu Hũ Kho 🌿 12.5

(Tofu braised in a savoury soy-based sauce, infused with garlic, chilli, and black pepper)

30. Tofu, Green Banana, Vegetables 🌿 13.5

Chuối Xanh Kho Đậu

(Green bananas and tofu braised in a savoury soy-based sauce with garlic, pepper, betel leaves, and aromatic spices)

31. Vegan Fish and Green Banana 🌿🍖 13.5

Cá Kho Chuối Xanh Chay

(plant-based fish alternatives are braised in a rich, caramelised soy sauce with garlic, chili, and pepper)

32. Vegan Pork and Mooli Thịt Kho Chay 🌿🍖 13.5

(Plant-based pork in a clay pot with dark sauce, caramelised sugar, garlic, and black pepper)

MAIN COURSES

36a Special Seafood Sizzling



37a



Steamed Seabass

37b



Seabream Mango Fish Sauce

37d



Salted Peppered Seabream

SEAFOOD

33. Prawns

- a. Lemongrass and Chilli 🌿 13.5
- b. Ginger and Spring Onions 13.5
- c. Black Bean Sauce 🌿 13.5
- d. Cashew Nuts 13.5
- e. Sweet and Sour 🍷 13.5

34. Squid

- a. Lemongrass and Chilli 🌿 13.5
- b. Ginger and Spring Onions 13.5
- c. Black Bean Sauce 🌿 13.5

35. Scallops

- a. Ginger and Spring Onions 14.5
- b. Black Bean Sauce 🌿 14.5

36. Special Seafoods

(Prawn, Squid, Mussels, Scallop and Vegetable)

- a. Sizzling 🍷 14.5
- b. Ginger and Spring Onion 14.5
- c. Black Bean Sauce 🌿 14.5

WHOLE FISH

37. Whole SeaBass / SeaBream

Steamed

- a. Ginger and Spring Onion

Hấp Hành Gừng 🍷 🌿 18

Deep Fried

- b. Fish Sauce and Mango 18

Chiên Mắm Xoài 🍷

- c. Ginger and Fish Sauce 18

Chiên Mắm Gừng

- d. Salted and Peppered 18

Rang Muối 🍷

- e. Black Bean Sauce 18

Tương Đen 🌿

- f. Lemongrass and Chilli 18

Sả Ớt

MAIN COURSES

40a Goat Galangal



43c Chicken Cashew Nuts



43e Chicken Sweet and Sour

Grilled Chicken Honey Spices



43f

VIETNAMESE WOK CLASSICS

38. Pork or Beef

- a. Lemongrass and Chilli 🍴🌿 13.5
- b. Ginger and Onions 13.5
- c. Black Bean Sauce 🌿 13.5

39. Grilled Pork Chops

Heo Nướng Sả Ớt 13.5

(Chilli, Lemongrass, Onion and Pork) 🍴🌿🍴

40. Goat

- a. Galangal Xào Lăn 🍴 14
- b. Lemongrass and Chilli Xào Sả Ớt 🌿 14
- c. Chargrilled Nướng 🌿 14

41. Duck

- a. Black Bean Sauce 🌿 13.5
Tương Đen
- b. Ginger and Spring Onions 13.5
Hành Gừng
- c. Cashew Nuts 13.5
Hạt Điều

42. Roast Duck 🍴🌿

16

Vịt Quay

43. Chicken

- a. Ginger and Spring Onions 13.5
Hành Gừng
- b. Black Bean Sauce 🌿 13.5
Tương Đen
- c. Cashew Nuts 13.5
Hạt Điều
- d. Lemongrass and Chilli 🌿 13.5
Sả Ớt
- e. Sweet and Sour 🌿🍴 13.5
Chua Ngọt
- f. Chargrilled Honey and Spices 13.5
Gà Nướng Ngũ Vị 🍴🌿

MAIN COURSES

44. Flat Rice Noodles / Egg Noodles

- a. Tofu 🍴 13
- b. Chicken 🍴 14
- c. Beef 14
- d. Prawn 14
- e. Seafood (Prawn, Squid, Scallops, Mussels) 14.5

VEGETABLES DISHES

45. Pak Choi *Rau Cải* 🌿 10.5

46. Broccoli *Bông Cải* 🌿 10.5

47. Morning Glory *Rau Muống* 🍴 10.5

48. Mixed Vegetables 🌿 10.5

(Mushroom, fungus, pakchoi, broccoli, green beans, bean sprout)

With: Beef/ Chicken/ Prawn + £2

49. Special Fried Rice 🍴 13.5

Cơm Rang Đặc Biệt

(Prawn, Chicken, Pork, Eggs, Carrot, Sweet Corn, Green Bean, Spring Onions)

50. Vegan Fried Rice 12.5

Cơm Chiên Chay

51. Prawns Fried Rice 13.5

Cơm Chiên Tôm

(Prawns, Eggs, Carrot, Sweet Corn, Green Bean, Spring Onions)

52. Sides

a. Egg Fried Rice Side *Cơm Chiên Trứng* 4.5

b. Steamed Rice *Cơm Trắng* 3.5

c. Vermicelli Noodles *Bún* 3.5

d. Egg Noodles with Bean Sprouts 🌿 7.5

Mì Xào Giá Đỗ

44d Egg Noodles Prawns



47 Morning Glory Garlic



49 Special Fried Rice



SPECIALITIES

53 Saigon BBQ Pork Rice



54 Roast Duck Rice



58 Ver. Grilled Pork & Spring Rolls



62 Vermicelli Prawns Lemongrass



VIETNAMESE RICE DISHES

53. Saigon BBQ Pork Rice 🍴 13.5
Cơm Sài Gòn
54. Crispy Roast Duck Rice 🍴🌾 13.5
Cơm Vịt Quay
55. Drizzle Fried Chicken
 with Turmeric Rice 🍴 14.5
Cơm Gà Xối Mỡ
56. Char Siu Pork Rice 🌾 14.5
Cơm Thịt Xá Xíu

NOODLES DISHES

57. Singapore Noodles 🍴🌾 13.5
Mì Xào Singapore
 (Prawn, Chicken, Spring Onions with Singapore Sauce)
58. Vermicelli Grilled Pork
 with Spring Rolls 🌾 14.5
Bún Thịt Nướng Chả Giò
59. Vermicelli Grilled Pork
 with Spring Rolls (Vegan) 🍴🌾 13.5
Bún Thịt Nướng Chả Giò Chay
60. Vermicelli Tofu Lemongrass 🌾 14.5
Bún Đậu Hũ Sả Ớt
61. Vermicelli Beef Lemongrass 🌾 13.5
Bún Bò Sả Ớt
62. Vermicelli Prawn Lemongrass 🌾 13.5
Bún Tôm Sả Ớt
63. Vermicelli Grilled Goat 🌾 13.5
Bún Dê Nướng
64. Vermicelli Honey Spice Chicken 13.5
Bún Gà Nướng 🍴🌾

DRINKS

WE KINDLY SUGGEST A CORKAGE
FEE OF £4.00 PER PERSON FOR BYOB

BEERS

Hanoi	4.5
Saigon	4.5
Tiger	4.5
0.0 Heneiken	4.5

SOFT DRINKS

Coke / Coke Zero / Diet Coke / 7 Up	3.5
Sparkling Water / Still Water	2.5

JUICES

Homemade Lime Juice	5.5
Orange Fresh Squeezed	5.5
Apple Juice	3.5
Whole Fresh Coconut (Seasonal)	5.5

COFFEE

Iced Vietnamese Coffee	5.5
Hot Vietnamese Coffee	5.5
Hai Phong Iced Coconut Coffee	6.5

TEA

Jasmine Tea per person	2.5
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FRIZZ

(1) VAPORETTO PROSECCO NV *Veneto, Italy - NV*

ROSÉ

(2) CHÂTEAU ROUBINE HIPPIY ROSÉ (Organic) *Provence, France*

WHITE WINE

(3) EL MURO MACABEO *Aragon, Spain*

(4) VALDIVIESO SAUVINON BLANC *Aconcagua Valley, Chile*

(5) JEAN BIECHER MOSHI MOSHI *Australia*

(6) CAP CETTE PICPOUL DE PINET *Languedoc - Roussillon, France*

(7) BASTIANICH VINI ORSONE FRIULANO *Veneto, Italy*

RED

(8) TERRE FORTI SANGIOVESE *Emilia-Romagna, Italy*

(9) VALDIVIESO MERLOT *Rapel Valley, Chile*

(10) LITTLE EDEN PINOT NOIR *South Eastern Australia*

(11) PEDRA A PEDRA TINTO 2020 *Douro, Portugal*

By Glass By Bottle
175ml

32

9 30

7.5 27

8 28

8.5 30

9.5 32

9.5 32

8 28

8 28

9.5 32

9.5 32

ENGLISH - VIETNAMESE

“LEARNING
MANNERS LIKE A
VIET”

In Vietnamese culture,
proverbs and folklore are more
than just words - they are
lessons in how to live, how to
treat others, and how to eat
with respect and gratitude.

Passed down through
generations, these sayings
remind us that every meal is
not only nourishment but a
reflection of care, humility,
and connection.

LỜI CHÀO CAO HƠN MÂM CỖ

A warm welcome is better than a lavish meal

ĂN TRÔNG NỒI NGỒI TRÔNG HƯƠNG

Be mindful of your surroundings when eating

HỌC ĂN, HỌC NÓI, HỌC GÓI, HỌC MỞ

Learn to eat, Learn to speak, Learn to save
and Learn to share

Gỏi Cuốn (Summer Rolls) - Goy Kwoon

Chả Giò (Spring Rolls) - Chah Yo

Nộm Đu Đủ (Papaya Salad) - Nohm Doo Doo

Chim Cút Nướng (Grilled Quail) - Cheem Coot Noo-uhng

Bò Tái Chanh (Rare Beef in Lime Juice) - Baw Tie Chan

Mực Rang Muối (Salted Peppered Squid) - Muk Rang Mooi

Bánh Cuốn (Steam Rice Rolls) - Bahn Kwoon

Bánh Xèo (Crispy Pancake) - Bahn Say-oh

Phở (Noodle Soup) - Fuh

Bún Bò Huế (Spicy Noodle Soup) - Boon Baw Hweh

Vịt Quay (Roast Duck) - Vit Qwai

Cơm Gà Xối Mỡ (Dizzled Chicken Rice) - Kuhm Gah Soy Mer

Language is the pathway to a
country's heart and soul - it
opens the door to its stories,
traditions, and flavours. To help
you journey into Vietnamese
culture, we've included English
translations and pronunciation
guides for each dish. Saying the
names aloud invites you to
experience the rich heritage
behind every meal.

Made with love, from our family to yours.