

HARVEY NICHOLS

Est.1831

FLAVOURS OF NOYA'S KITCHEN

Four course menu 35

Bánh Cuốn

Steamed noodle parcels with pork and black wood-ear mushrooms

Tofu, mung bean and spring onion parcels, homemade chilli jam (v)

Marinated lemongrass chicken skewers, jasmine rice, pickles

Vietnamese slaw, sweet corn and sweet potato fritters, soya dipping sauce (v)

Bún Bò

Lemongrass, garlic & chilli oil infused beef broth with tender beef brisket, peppered lemongrass beef balls and rice noodles, topped with spring onion and pickled red onion. Served with herb plate and lime wedges

Bún Chay

A ginger, lemongrass, garlic & soya-based broth, marinated tofu, tofu puffs, oyster mushrooms, pak choy, rice noodles (v)

Chè Chuối

Banana & coconut tapioca pudding

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. Wines may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent. All prices are inclusive of V.A.T. A discretionary service charge of 10% will be added to your bill.

Please note that all beverages may contain sulphites