

SOUTH

"Sweet
Vibrant
Abundant"



Madame Vy's hometown, from where she brought her unique touch of culinary to the menu

MADAME Vy

A CULINARY JOURNEY
ACROSS CULTURES

STARTERS

1. SUMMER ROLLS

(Gỏi cuốn)

Soft rice paper rolls with fresh herbs served with house peanut sauce.

PRAWN (GF, CR, NF)	£8
CHICKEN (GF, NF)	£7
TOFU (VG, VE, NF)	£7

2. TRADITIONAL SPRING ROLLS

(Chả giò)

Crispy traditional spring rolls served with lettuce, herbs and house fish sauce.

PORK & PRAWN (SF, NF)	£8
VEGI (VG, NF)	£7

3. SALT AND PEPPER DISHES

(Món Rang Muối)

Lightly battered and tossed with salt, pepper, garlic, and chillies.

PRAWN (GF, CR, NF)	£12
SQUID (GF, SF, NF)	£12

4. CHICKEN WINGS (8 pieces)

(Cánh Gà)

Crispy fried chicken wings coated in your choice of signature sauces.

FISH SAUCE (GF, NF)	£12
GARLIC BUTTER (LC, NF)	£12

5. FRIED VEGETABLE CAKE

(Bánh Công / Bánh Tôm Chay)

Crispy vegetable fritters served with fresh herbs and house dipping sauce. (VG, VE, NF) £8

6. CRISPY VIETNAMESE PANCAKE

(Bánh Xèo)

Traditional Vietnamese crispy pancake with coconut, beansprouts, mushrooms served with herbs and house fish sauce.

CHICKEN & PORK (GF, NF)	£12
TOFU (VG, VE, NF)	£12

7. GRILLED BEEF IN BETEL LEAF

(Bò Lá Lốt)

Minced beef packed with flavours of lemongrass & herbs wrapped in betel leaf for a smoky aroma. (GF, NF) £10

8. PAPAYA SALAD

(Gỏi đu đủ)

Fresh shredded papaya in house special dressing

PRAWN (GF, CR, NF)	£12
BEEF JERKY	£12
TOFU	£10

SPECIALITY STARTERS

9. SATAY CHICKEN

(Gà Sa Tế)

Grilled marinated chicken skewers served with home-made sauces. (GF, N) £10

10. PRAWN TEMPURA (4 pieces)

(Tôm Tầm Bột Chiên)

Crispy battered prawns served with herbs and house special dipping sauce. (CR, NF) £10

11. SPECIAL KING PRAWNS

(Thâu Tôm)

Madame Vy signature coconut poached prawns, crispy glass noodles and fresh herbs dressing. (GF, CR, NF) £14

VEGETABLE DISHES

12. GARLIC STIR-FRIED VEGETABLES

(Rau Xào Tỏi)

Your choice of vibrant vegetables, wok-tossed with fragrant garlic.

MORNING GLORY (VG, VE, NF)	£9
MIXED VEG (VG, VE, NF)	£9
BROCCOLI (VG, VE, NF)	£9
PAK CHOI (VG, VE, NF)	£9
AUBERGINE (VG, VE, NF)	£9

BÁNH MÌ ONLY FOR LUNCH

13. CLASSIC BÁNH MÌ

Paté, Vietnamese ham, roasted pork, pickled vegetables, cucumber, coriander, mayonnaise. £10

14. GRILLED PORK BÁNH MÌ

Grilled marinated pork, pickle vegetables, cucumber, coriander, house sauce. £10

OUR SAUCES

Enhance your meal with our signature table sauces.

CHIN-SU CHILLI SAUCE (TƯƠNG ỚT)	GF, VG, VE, NF
MAE PLOY SWEET CHILLI (SÔT ỚT NGỌT)	GF, VG, VE, NF
SRIRACHA SAUCE (SÔT SRIRACHA)	GF, VG, VE, NF
SWEET HOISIN SAUCE (TƯƠNG ĂN PHỞ)	VG, VE, NF
SQUID FISH SAUCE (NƯỚC MẮM)	GF, NF, SF

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SOUP DISHES

15.VIETNAMESE PHO

(Phở Việt Nam)

Traditional Phở in house special broth simmered 10hr with marrow bones. An iconic must-try dish.

BEEF (GF, NF)

£16

CHICKEN (GF, NF)

£16

16.STEW BEEF PHO

(Phở Bò Kho)

Rich, fragrant Vietnamese beef stew with lemongrass, carrots, and rice noodles. (GF, NF) £16

17.HUE NOODLE SOUP

(Bún Bò Huế)

Midland Hue style spicy noodle soup in lemongrass fragrant broth. Deep flavours.

BEEF & PORK (GF, SF, NF)

£16

18.VEGETARIAN DUMPLING SOUP

(Sủi Cảo Chay)

Delicate vegetarian dumplings simmered in a savory broth with seasonal greens. (VG, VE, NF) £12

VERMICELLI

19.HANOI VERMICELLI WITH GRILLED PORK

(Bún Chả Hà Nội)

Grilled pork/patty and spring rolls with rice vermicelli served with house pickles and warm fish sauce. (GF, NF) £18

20.TURMERIC LA VONG FISH

(Bún Chả Cá Lã Vọng)

Marinated fish chunk grilled with turmeric & dill, served with rice vermicelli, peanuts, and fish sauce. (GF, SF, NF) £20

21.CRISPY SEA BREAM WITH MANGO FISH SAUCE

(Cá Tráp Chiên Giòn Mắm Xoài)

Crispy sea bream served with vibrant house mango fish sauce dressing. (GF, SF, NF) £22
Served with Rice or Vermicelli.

EXTRA

EXTRA PORTIONS

Customise your meal with additional sides and house touches.

EXTRA STEAM RICE (VG, VE, NF) £3

EXTRA PHỞ NOODLE (VG, VE, NF) £3

EXTRA VERMICELLI (VG, VE, NF) £3

EXTRA LOVE FREE

NORTH

“Delicate
Balanced
Subtle”

HANOI

GOAT DISHES

22.TRADITIONAL VIETNAMESE STIR-FRIED GOAT

(Dê Xào Lăn)

Tender goat meat wok-tossed in traditional Vietnamese style with coconut milk, garlic, onions. (GF, NF) £16

23.STIR-FRIED GOAT WITH LEMONGRASS & CHILLI

(Dê Xào Sả Ớt)

Wok-seared goat meat infused with spicy chilli and fragrant lemongrass. (GF, NF) £16

24.GRILLED GOAT WITH VERMICELLI

(Dê Nướng Bún)

Flavorful grilled goat served with fresh rice vermicelli, herbs, and house special dipping sauce. (GF, NF) £18

RICE DISHES

25.SHAKING BEEF

(Bò Lức Lắc)

Tender beef cubes wok-seared in house special sauce with pepper, served with steamed rice. (GF, NF) £16

26.VIETNAMESE CURRY

(Cà Ri)

Simmered in creamy coconut curry infused with traditional Vietnamese spices, served with steamed rice.

CHICKEN (GF, LC, NF) £16

BEEF (GF, LC, NF) £16

PRAWN (GF, CR, LC, NF) £18

27. FIVE SPICES GRILLED CHICKEN

(Gà Nướng Ngũ Vị)

Marinated grilled chicken served with steamed rice. (GF, NF) £15

28.HOUSE FRIED RICE

(Cơm Chiên)

Our signature house fried rice with egg, pork, chicken, and prawn. (GF, CR, NF) £15

29.TRADITIONAL BRAISED DISHES

(Món Kho)

Classic Vietnamese slow-cooked specialities served with steamed rice.

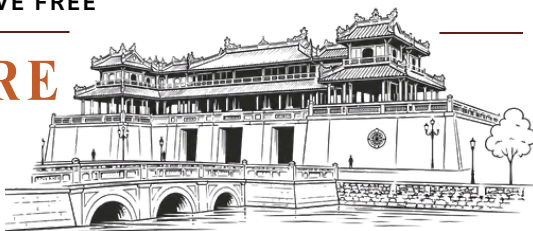
PORK BELLY (THỊT KHO) (GF, NF) £16

BEEF STEW (BÒ KHO) (GF, NF) £16

VEG & TOFU (RAU CÙ KHO) (VG, VE, NF) £14



CENTRE

“Bold
Complex
Imperial”

HUE

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WINE SELECTION

WHITE WINE

Il Papavero Pinot Grigio

Sicily, Italy (2025). Crisp Pinot Grigio, vibrant citrus, floral aromas.

G: £6.00 | B: £24.00

Edouard Leiber Cuvée Prestige

Alsace, France (2023). Elegant Riesling/Pinot Gris, mineral finish.

G: £6.50 | B: £25.00

Cami Salié Jurançon Sec

Jurançon, France (2022). Dry blend, peach, complex finish.

G: £9.00 | B: £35.00

Michel Girault Sancerre

Sancerre, France (2024). Vibrant Sauvignon Blanc, flinty minerality.

G: £14.00 | B: £55.00

RED WINE

Jarrah Wood Shiraz

Australia (2023). Smooth Shiraz, jammy fruits.

G: £6.00 | B: £24.00

Château Le Coin

Bordeaux (2025). Merlot/Cabernet, rich plum, cassis.

G: £8.00 | B: £31.00

Fortuna Malbec

Argentina (2024). Velvety Malbec, dark cherry.

G: £8.50 | B: £33.00

Château Charmail Cru Bourgeois

Bordeaux (2017). Complex, dark fruits, refined tannins.

G: £11.00 | B: £44.00

ROSÉ WINE

Il Pino Pinot Grigio Rosé

Italy (2025). Light, ripe pear, acacia blossom.

G: £6.00 | B: £24.00

Le Rosé de La Clarière

Bordeaux (2025). Delicate Cabernet Franc/Merlot.

G: £6.00 | B: £24.00

Domaine de Paris Côtes de Provence

France (2024). Dry, crisp wild strawberry.

G: £10.50 | B: £42.00

SPARKLING & CHAMPAGNE

Lagioiosa Prosecco

Italy (NV). Lively, bright green apple, lingering fizz.

G: £7.50 | B: £29.00

Dolly Parton Prosecco D.O.C.

Italy (NV). Approachable, soft stone fruit.

G: £9.00 | B: £40.00

Lanson Le Black Création

Champagne (NV). Fresh, spring flowers, honey.

B: £75.00

Moët & Chandon Imperial Brut

Champagne (NV). Classic, green apple, fine mousse.

B: £85.00

Laurent-Perrier Cuvée Rosé

Champagne (NV). Iconic Pinot Noir, red berry aromas.

B: £110.00

Freixenet Italian Rosé

Italy (NV). Delicate, red berries, effervescent.

G: £8.50 | B: 40.00

GUEST WINE

Cloudy Bay Sauvignon Blanc

Marlborough, New Zealand (2025).

G: £14.50 | B: £58.00



MARLBOROUGH
NEW ZEALAND

DESSERTS & DRINK

Menu

DESSERTS

VIETNAMESE SWEET SOUP

(Chè)

Traditional Vietnamese sweet dessert soup.

SWEET CORN (CHÈ BẮP) (VG, VE, NF) £6
BEANS (CHÈ ĐẬU) (VG, VE, NF) £6

GRILLED BANANA

(Chuối nướng)

Classic grilled whole banana served with rich coconut milk and toasted sesame. (VG, VE, NF) £6

ICE-CREAM

(Kem)

Refreshing and creamy traditional dessert scoops.

VANILLA (LC, VG, NF) £3 / SCOOP
CHOCOLATE (LC, VG, NF) £3 / SCOOP
STRAWBERRY (LC, VG, NF) £3 / SCOOP



— CHÈ VIỆT —

DRINK MENU

BEER

Hanoi Premium / Foster's / Saigon Premium / Saigon Special £6
Alcohol Free: Asahi £6

ALE & CIDER

Camden Pale / South West Orchards / Saigon Cider (Chilli, Ginger or Apple) £5

SOFT DRINKS

Cola, Zero, Diet, Fanta, Sprite, Sprite Zero, Lychee, Passion Fruit, Mango £4

JUICES

Orange Juice / Apple Juice £4



— BIA SÀI GÒN —

BOTTLED WATER

Choice of still or sparkling.

330ML £3
750ML £7

TEA POT

Brown Rice Green Tea / Black Tea / Peppermint Tea / Camomile Tea / Lemon & Ginger Tea £5

VIETNAMESE COFFEE

Vietnamese Iced Coffee: Dark roast coffee, condensed milk, ice. £6
Vietnamese Hot Coffee: Phin-brewed dark roast coffee with condensed milk. £6



— CÀFÊ SỮA ĐÁ —

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