



**SUUM**  
Vietnamese Kitchen

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# DINNER MENU

## ABOUT SUUM

SUUM is a family run restaurant and a pioneer when it comes to home-cooked Vietnamese recipes in charming Marlow.

"SUUM" is a creative name for the restaurant derived from "sum vầy", meaning a cosy gathering around the dining table. SUUM offers you a specially selected, elaborate menu. All our aromatic and delicious dishes are prepared according to original recipes, just like the way a Vietnamese family cooks for each other at home. We choose high quality, healthy & fresh ingredients that are inspired by the varied aromas from the gardens and rivers of the Red River delta.

**We wish you love at first bite!**

# STARTERS

## 1. SÒ ĐIẾP NƯỚNG NƯỚNG SA TẾ MỠ HÀNH

(GF)

Pan-fried scallops, garlic ginger dressing, garnished with spring onion oil and dry shallots. Medium spiced served with homemade green seafood dipping.

**8.43**

## 2. CHẢ LÁ LỐT

**Char-Grilled Pork & Beef Wrapped in Betel Leaves**

(GF) (N)

Beautifully char-grilled betel leaves, imparting their exquisite fragrance and peppery taste to the meat, and served with room temperature rice noodles.

**7.25**

## 3. GỎI CUỐN

**Fresh Summer Rolls**

World-famous Vietnamese dish – packed with flavours yet very refreshing and healthy with plenty of herbs, radish pickles and rice noodles.

Served with our sweet and sour source (GF)

Or homemade peanut sauce (N)

Pork **6.90**

Prawns **7.25**

Tofu (V) (VG) **6.50**

## 4. NỘM XOÀI / NỘM ĐU ĐỦ

**Green Mango or Papaya Salad** (N) (GF)

A vibrant dish featuring crunchy green mangoes or papaya, highlighted with fresh fragrant herbs and chilli garlic dressing. It's a mouth-watering combination of sweet, sour and salty with lots of contrasts in texture.

Pork **7.00**

Prawns **7.75**

Vegetarian (V) (VG) **6.50**

## 5. ĐẬU PHỤ RANG MUỐI

**Chilli Tofu tower** (V) (VG) (GF)

Delicious tofu squares that are crunchy on the outside but soft on the inside, topped with savoury garlic and pepper with a spring onion sauté drizzled on top.

**6.50**

## 6. CHẢ NEM

**Spring rolls legend** (GF)

Minced pork shoulder, prawns, glass noodles and dry shiitake mushrooms all wrapped in crispy rice paper.

**7.25**

## 7. GÀ XÉ PHAY

**Perilla chicken salad** (N) (GF)

Shredded chicken breast, red onion, perilla, saw leaf, cucumber, chilli garlic dressing, topped with sesame seeds and crushed peanuts.

**6.25**

## 8. CHẢ NEM CHAY

**Vegetarian Spring rolls** (V) (VG) (GF)

Glass noodles, mung beans, kohlrabi and dry shiitake mushrooms all wrapped in crispy rice paper.

**6.95**

## 9. BÁNH XÈO SÀI GÒN

**Sai Gon Sizzling pancake** (GF)

Crispy rice pancake filled with chicken, beansprouts, prawns and spring onions. Served with lettuce leaves, fresh herbs and sweet & sour sauce.

**9.50**

## 10. TÔM RANG MUỐI

**Chilli king prawns** (GF)

Crispy salt and pepper king prawns with fresh chillis, onions and garlic.

**8.50**

## 11. MỰC RANG MUỐI

**Chilli squid** (GF)

Crispy salt and pepper squid with fresh chillis, onions and garlic.

**7.25**

## 12. VỊT CUỐN

**Wrap and roll roast duck**

Roasted duck, spring onions, cucumber and pancakes, served with our homemade hoisin sauce.

1/4 Roast duck **9.25**    1/2 Roast duck **16.50**

## 13. CUA LỘT

**Soft shell crab** (GF)

Crispy outside, soft inside. Garlic & lemongrass sauté drizzled on top. Medium spiced.

**7.25**

## 14. PHỒNG TÔM

**Prawn Crackers**

Snacking plate to share with friends. Contains shellfish.

**3.00**

# KHAI VỊ CHO HAI

## PLATTER FOR TWO (N)

Chilli squid, prawn summer rolls, minced pork & prawn crispy spring rolls and mixed grilled pork & beef wrapped in wild betel leaves.

**16.75**

## VEGETARIAN PLATTER FOR TWO (N)

Papaya salad, tofu summer rolls, vegetable crispy spring rolls, aubergine tempura.

**15.25**

## MEAT

### 1. GÀ SỐT CHANH LEO

#### Passionfruit chicken (GF)

Honey glazed chicken breast, five spices, garlic and a passionfruit sauce accompanied by a small bowl of chicken soup.

**13.95**

### 2. BÒ LÚC LẮC

#### Shaking beef (GF)

Wok-tossed marinated cubes of sirloin steak with, garlic, shallots and bell peppers.

**15.95**

### 3. VỊT ÔM TIÊU

#### Sizzling duck

Duck breast cooked in coconut juice, garlic, green-peppercorns and oyster sauce.

**15.50**

### 4. CƠM CỦA MẸ

#### Mama's food (GF) (N)

A traditional family meal includes many small plates: slow braised pork belly in fresh coconut juice, seasonal vegetables in garlic sauce, vegetable soup of the day and a small plate of salad. It's the dish that warms our hearts.

**15.50**

#### Mama's food – Vegetarian (VG)(V)(N)(GF)

Sautéed tofu & aubergine topped with wild betel leaves, seasonal vegetables with a garlic soy sauce, a small bowl of tofu soup and a vegetarian salad.

**14.95**

### 5. BÒ KHO

#### Sautéed shin of Beef stew

Lemongrass, garlic, shallots, five spices, carrots, taro and our homemade beef gravy.

**14.00**

### 6. BÚN CHẢ HÀ NỘI

#### Hanoi style char-grilled pork (N)

Char-grilled pork marinated overnight. Served with rice noodles, salad, a sweet and sour meatball broth and fresh Vietnamese herbs.

**14.50**

### 7. XÔI GÀ XÉ PHAY

#### Childhood combo

Mung bean sticky rice topped with shredded chicken breast, chicken gravy, Vietnamese sausages (lap xuong), shiitake mushroom, all garnished with thinly sliced lime leaf.

**11.50**

### 8. BÚN CHẢ NEM THỊT NƯỚNG

#### Meaty Fan (GF) (N)

Char-grilled pork marinated overnight, spring rolls, mixed grilled pork & beef wrapped in betel leaves, served with rice noodles, salad, sweet & sour sauce and fresh Vietnamese herbs.

**15.25**

### 9. NAUGHTY ROTI (GF)

We call it Roti, you call it Curry! Packed with flavours, medium spiced, coconut cream, pineapple, taro, shallot and mixed bell peppers. Served with one of the following options:

Chicken **10.50**

Beef **11.50**

Duck **11.95**

Prawns **12.50**

Vegetable **9.90**

### 10. CAMPFIRE BEEFSTEAK

Sirloin steak, an egg, homemade pork pâté and Vietnamese sausages. All served in a sizzling, five spice beef gravy. Have it the Vietnamese way!

Let us know how would you like your egg and beef to be cooked.

**16.25**

# FISH AND SEAFOOD

## 1. HẢI SẢN THẬP CẨM

### Sizzling Seafood platter

Scallops, king prawns, squid sizzling with ginger, seafood gravy & spring onions topped with dry garlic. Served with homemade green seafood dip.

**14.25**

## 2. TÔM CHIÊN XÙ

Tiger prawns tempura, drizzled with a garlic and lemon-grass sauté. Served with sweet soy sauce.

**15.25**

## 3. TÔM NƯỚNG SA TẾ MỠ HÀNH (GF)

Grilled tiger prawns, garlic lemongrass sauce. Topped with spring onion oil. Medium spiced and served with homemade green seafood dip.

**16.25**

## 4. SÒ ĐIẾP NƯỚNG SA TẾ MỠ HÀNH (GF)

Pan-fried scallops, garlic ginger dressing. Garnished with spring onion oil and dry shallots. Medium spiced. Served with homemade green seafood dip.

**16.25**

## 5. CÁ BASA KHO TỘ

### Clay pot Mekong catfish (GF)

Slow braised Mekong Catfish with caramelised purple onions, green peppercorns and a dash of fish sauce. Goes perfectly with a bowl of jasmine rice.

**12.25**

## 6. TÔM XÀO RAU CỦ

### Giant King Prawns (GF)

Stir fry with garlic, bell peppers, shiitake mushrooms, carrot and mixed vegetables.

**14.50**

## 7. CÁ CHIÊN XÙ

### Dragon fried seabass (GF)

A lightly battered, marinated fried seabass. Served with ginger mango sauce, mango salad and lots of fresh Vietnamese herbs.

**16.50**

## 8. CHẢ CÁ LÁ VỌNG HÀ NỘI

### Ha Noi's famous turmeric grilled fish (GF) (N)

Marinated pan-fried fillet, absorbs the earthy flavour of turmeric and fresh dill. Served with room temperature rice noodles, fresh herbs, a choice of easy tasty sweet and sour fish sauce or if you're feeling adventurous - the traditional sauce of this dish, the legendary shrimp paste.

**15.50**

# WOK NOODLES

## 1. MÌ RÒN

### Crispy bird-nest ramen noodles

Topped with garlic gravy and seasonal greens, as well as a choice of:

Chicken **12.50**

Beef **13.50**

Seafood **14.50**

Tofu (V) (VG) **12.00**

## 2. BÚN XẢ

### Big Bowl of Rice Noodles

Room temperature rice noodles topped with stir-fried garlic, lemongrass, chilli and bean sprouts. Served with Vietnamese herbs, sweet and sour sauce and a choice of:

Chicken **12.50**

Beef **13.50**

Tofu (V) (VG) **11.50**

## 3. PHỞ XÀO

### Wok stir-fried Pho noodle (GF)

Wok-smoked Pho noodles with seasonal greens, shiitake mushrooms and five-spice gravy. Topped off by one of the following options:

Chicken **10.50**

Beef **11.25**

Prawns **12.95**

Vegetables (V) (VG) **7.95**

## SET MENU FOR TWO

(25.50 per head )

### STARTER CHOICE OF :

#### • Platter for two:

Chilli squid, prawn summer rolls, minced pork & prawn crispy spring rolls and mixed grilled pork & beef wrapped in wild betel leaves.

#### • Vegetarian platter for two: (V)(VG)

Tofu summer rolls, vegetable crispy spring rolls, aubergine tempura and papaya salad.

### MAIN CHOICE OF :

#### • Meat Dish for two:

Shin of beef stew, seasonal vegetables, garlic sauce, stir-fried chicken pho and jasmine rice.

#### • Vegetarian dishes for two : (V)(VG)

Aubergine & tofu with wild betel leaf clay pot, seasonal vegetables, garlic sauce, stir-fried vegetarian pho and jasmine rice

## VEGETABLES & SIDES

### 1. PAK CHOI

Stir-fried with ginger, garlic & oyster sauce and sweet & soft vegetables.

**4.95**

### 2. MORNING GLORY

Stir-fried with garlic sauce or shrimp sauce. Crunchy with a unique taste

**4.95**

### 3. MIXED SEASONAL GREENS

With garlic sauce

**4.50**

### 4. JASMINE RICE

**3.00**

### 5. COCONUT RICE

**3.50**

### 6. MUNG BEAN STICKY RICE

This glutinous rice is creamy blending well with a mellow, buttery taste of the mung beans. It's a must-have.

**3.95**

### 7. VIETNAMESE SPECIAL RICE

With Vietnamese pork sauce (lap xuong), peas, carrots and an egg

**5.95**

# BROTH & NOODLE SOUP

*Our broth is simmering for TEN hours, using six different cuts of beef, combined with ginger, star anise and cinnamon. The sweetness comes from the bones, no MSG with finest ingredients inspired by the Mekong Delta. Flat rice noodle with different toppings then pours in steamy hot broth, topped with spring onion and coriander.*

## 1. PHỞ ĐẶC BIỆT

Special Pho (GF)

Shredded chicken, beef steak and brisket

**12.50**

## 2. PHỞ TÁI LẦN

Hanoi Style Pho (GF)

Flash-fried beef steak with garlic.

**11.95**

## 3. PHỞ GÀ

Chicken Pho (GF)

Shredded cornfed chicken

**10.95**

## 4. PHỞ CHAY

Vegetarian Pho (VG) (V)

Tofu, shiitake mushrooms and vegetables.

**9.25**

## 5. PHỞ HẢI SẢN

Seafood Pho (GF)

Squid and king prawns in lemongrass garlic sauté broth.

**12.50**

## 6. PHỞ SATE

Special Sate Pho (GF)

Flat rice noodles in our signature spicy sate peanut infused broth, saw leaf, coriander and cucumber.

Toppings include a choice of: (N)

Beefsteak & brisket **11.95**

Chicken **10.95**

Seafood **12.50**

## 7. BÚN BÒ HUẾ

Spicy Hue noodle

Hot and spicy broth originated from Imperial Hue, served with spaghetti rice noodle and Vietnamese sausages. (contains shellfish)

Beefsteak & brisket **11.95**

Chicken **10.95**

Seafood **12.50**

- (GF) Gluten free
- (N) Contains nuts
- (V) Vegetarian
- For any of the dishes that are listed as containing nuts, feel free to ask a member of our team if it could be served without nuts, and we will do our best to help you.
- Please be aware that some dishes are served with a peanut sauce, to be used as a dip.
- If you have any allergies or dietary requirements, please inform a member of The Suum Team, so that we can help you and give advice on the menu.
- Not all ingredients are listed on the menu please talk to a member of our staff, so we can advise you on the dishes that are suitable for your diet.
- A discretionary 10% tip is added to your bill, all of which goes to the members of The Suum Team.



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