

Family is at the heart of Chinese cooking, and our dishes have been tried-and-true family favourites for over a decade. Our signature plates are rooted in decades of time-honoured tradition, bringing you authentic flavours to savour and enjoy.

**Do you have a food allergy?**

We want everyone to enjoy Noodle St. Please inform a member of staff when placing your order of any allergies you may have, even if you've had the dish before.



When you pay you can choose to add a Team Tip to your bill, which will be shared by all team members working today. Nothing is kept by the business. We place an optional 10% service charge on all groups of six or more.

**手做點心 Handmade Dim Sum**

- 1 點心拼盤 Dim Sum platter (GF) 5.8  
Dim sum favourites, including prawns, Chinese chives and vegetable
- 2 素點心拼盤 Vegetarian dim sum platter (GF) (VG) 5.5  
Steamed vegetarian dim sum platter, including wild mushrooms and mixed veggies
- 3 筍尖蝦餃 Har-gau (GF) 5.5  
Traditional Chinese steamed prawn dumplings
- 4 彈彈燒賣 Pork and prawn siu mai 5.5  
Steamed succulent pieces of traditional Chinese dumplings topped with tobiko
- 5 帶子燒賣 Scallop siu mai NEW 7.8  
X With scallop, prawns and topped with tobiko
- 6 煎韭菜餃 Prawn and chive dumplings 6  
Lightly grilled Chinese prawn and chive filled dumplings
- 7 鍋貼 Pork dumplings 6  
Grilled pork dumplings served with fresh ginger & red vinegar sauce
- 8 杞子菠菜餃 Spinach and goji berry dumplings (VG) (GF) 5.5  
A modern healthy steamed dumpling with a delicate filling
- 9 粒粒蘿蔔糕 Chilli turnip cubes 5.5  
Fried Chinese turnip cubes with prawns, pork and chilli sauce garnished with spring onions
- 10 流沙包 Liu Sa bao (V) 5.5  
Filled with rich and creamy salted egg yolk
- 11 煎叉燒包 Char-siu bao 5.5  
Chinese barbecue roast pork bun lightly grilled to finish
- 12 蘑菇包 Mushroom bao (V) NEW 5.25  
Filled with morrell and mixed mushroom
- 13 小籠包 Xi-long bao 5.5  
Steamed pork-filled bun served with fresh ginger & red vinegar sauce

**手卷 Handmade Rolls**

- 14 鬆脆鴨卷 Crispy duck rolls 6.3  
Served with hoi sin sauce
- 15 蝦肉豆腐凍卷 Summer rolls: Prawn 6  
Tofu summer rolls 5.5  
Stuffed with noodles and herbs served with hoi sin and peanut sauce
- 16 芝麻蝦卷 Paper wrap king prawn 6.3  
With sesame seeds served with vinaigrette
- 17 越式春卷 Vietnamese spring rolls 5.8  
Crispy and filled with prawns and pork served with vinaigrette
- 18 齋卷 Vegetable spring rolls (VG) 5.5  
Crispy rolls stuffed with julienne veggies with sweet chilli sauce

**配菜 Side Orders**

- 19 香酥鴨 Crispy aromatic duck: X ¼ 10.5 ½ 20.5 Whole 39  
Served with pancakes, cucumber, spring onions and hoi sin sauce
- 20 椒鹽 Crispy salt and pepper: (S) X 軟殼蟹 Soft shell crab 8.3  
大蝦 King prawns 7.3  
鮮魷 Squid 7.3  
雞翼 Chicken wings 6.3  
排骨 Spare ribs 6.3  
茄子 Aubergine (VG) (GF) 6  
豆腐 Tofu (VG) (GF) 6  
薯條 Chips (VG) 4.5  
Fried in a wok with chillies, garlic and spring onions
- 21 干牛絲 Crispy shredded beef (S) 8.8  
X Crispy pieces of battered beef with shredded veg garnished with spring onions
- 22 日式芥辣大蝦 Wasabi king prawns (S) 7.3  
Delicate prawns in batter with a drizzle of wasabi and mayonnaise sauce
- 23 芝麻蝦吐司 Sesame prawns toast 6.8  
Minced prawn coated with sesame seeds
- 24 天婦羅大蝦 Japanese panko prawns 6.3  
Light and delicious coated King prawns served with sweet chilli sauce
- 25 沙爹串燒 Satay chicken (S) 6.3  
Served with cucumber and peanut relish
- 26 辛辣雞翼 Hot and spicy chicken wings (S) 6.3  
Cooked with spicy sauce, finger licking tasty
- 27 四川麻辣青瓜沙律 Sichuan style cucumber salad 5.5  
(S)(VG)(GF) Spicy with herbs and a hint of sesame oil
- 28 四川椒蒜肉碎四季豆 Sichuan green beans: (S) Minced pork 6.8  
Plain (VG) 6  
Chilli paste, ginger, garlic
- 29 蒜醬 Vegetables: (VG) (GF) X 白菜 Pak choi 7.5  
西蘭花 Broccoli 6.8  
Fried with garlic and spring onion sauce
- 30 蝦木瓜沙律 King prawns papaya salad (GF) (S) 8  
Raw papaya with fresh chilli, peanuts and herbs
- 31 日式毛豆 Edamame beans (VG) (GF) 4.5  
Tossed with a hint of salt
- 32 蝦片 Prawn crackers 2.95  
Served with sweet chilli sauce
- 33 一人頭盤 Starter platter for one 9  
X Includes, satay chicken, spare rib, Vietnamese spring roll, sesame prawn on toast

**湯 Soups**

- 34 粟米蛋花湯 The original egg and sweetcorn soup: 蟹肉 Crabmeat 5.25  
雞肉 Chicken 4.5
- 35 冬蔘功 Tom yum soup: (S) 大蝦 King prawns 5  
雞肉 Chicken 4.5  
蘑菇 Mushrooms (VG) 4.5  
Spicy clear broth cooked with lemon grass and coriander
- 36 Hot and sour soup: (S) 酸辣湯 Pork and prawn 5  
素酸辣湯 Vegetable 4.5  
Rich and tangy broth, silken tofu, bamboo shoots, egg and mushrooms
- 37 雲吞湯 Handmade won ton soup 5.5  
Clear broth with prawn and pork won ton and pak choi vegetable
- 38 素菜湯 Vegetable soup (VG) (GF) 4.5  
Clear broth with vegetables
- 39 湯麵 Noodle soups: 海鮮湯麵 Seafood 10.5  
牛腩湯麵 Beef flank 9.8  
燒鴨湯麵 Roast duck 10.5  
雲吞湯麵 Won ton 9.5  
什菜湯麵 Mixed vegetable (VG) (GF) 9.5  
Japanese egg noodles with pak choi garnished with spring onions and coriander
- 40 馬拉喇沙 Malaysian laksa noodle soup (S) 9.8  
Vermicelli noodles with chicken, king prawns, tofu, bean sprouts and coriander in a spicy coconut soup
- 41 雪菜鴨絲湯 Shredded duck and pickled cabbage noodle soup 9.8  
Vermicelli noodles with duck and pickled cabbage
- 42 越式湯河 Pho: X 什錦 Pho Dac Biet 10.8  
(Chicken, beef and prawn)  
蝦 Pho Tom (king prawn) 10.5  
生牛肉 Pho Tai (rare beef) 10  
牛 Pho Bo (well done beef) 10  
雞 Pho Ga (chicken) 10  
A Vietnamese noodle soup with rice noodles and fresh herbs
- 43 越南湯米粉 Bun Hue noodle soups: (S) X 雜會(雞/蝦/牛) Bun Dac Biet 11.25  
(Chicken, beef and king prawn)  
大蝦 Bun Tom Hue (prawn) 10.8  
牛肉 Bun Bo Hue (beef) 10.5  
雞肉 Bun Ga Hue (chicken) 10.5  
A Vietnamese classic hot and spicy noodle soup served with vermicelli noodles and fresh herbs



**粉麵飯 Rice or Noodles**

- Served with egg fried rice or egg noodles
- 44 燒味飯或麵 Chinese Roast Meat NEW Choose from: 燒鴨 Roast duck 10.5  
叉燒 Char-siu 10.5  
燒肉 Crispy pork 10.8  
Served with jasmine rice or HK style Lo Mein noodles, the noodles has a dash of wine, ginger and spring onions cooked together, served with pak choi
- 45 三燒飯或麵 Roast meat combo NEW 11.8 X (Roast duck, char-siu and crispy pork)  
Served with jasmine rice or HK style Lo Mein noodles, the noodles has a dash of wine, ginger and spring onions cooked together, served with pak choi
- 46 甜酸味 Sweet and sour sauce: 大蝦 King prawns 9.75  
雞肉 Chicken 9.25  
豆腐 Tofu (V) 9.25  
什菜 Veggies (V) 9.25  
素雞 Vegetarian chicken (V) 9.25  
With peppers, onions and pineapple
- 47 豉汁味 Blackbean sauce: (S) 大蝦 King prawns 9.75  
牛肉 Beef 9.25  
雞肉 Chicken 9.25  
茄子 Aubergine (V) 9.25  
素雞 Vegetarian chicken (V) 9.25  
Served with peppers and onion in black bean sauce
- 48 宮保味 Kung pao sauce: (S) 大蝦 King prawns 9.75  
雞肉 Chicken 9.25  
豆腐 Tofu (V) 9.25  
素雞 Vegetarian chicken (V) 9.25  
Originally from Sichuan, it's spicy, savoury and delicious with cashew nuts and vegetables
- 49 日燒味 Teriyaki sauce: X 三文魚 Salmon 12  
雞肉 Chicken 9.25  
豆腐 Tofu (V) 9.25  
素雞 Vegetarian chicken (V) 9.25  
Japanese style
- 50 川式味 Sichuan sauce: (S) 大蝦 King prawns 9.75  
雞肉 Chicken 9.25  
豆腐 Tofu (V) 9.25  
素雞 Vegetarian chicken (V) 9.25  
Spicy garlic sauce
- 51 泰式綠咖喱 Thai green curry sauce: (S) 大蝦 King prawns 9.75  
雞肉 Chicken 9.25  
茄子 Aubergine (V) 9.25  
什菜 Veggie (V) 9.25  
素雞 Vegetarian chicken (V) 9.25
- 52 星加坡風味 Singapore style: (S) 星加坡炒米 Original (meat & shrimp) 9.5  
素星加坡炒米 Vegetable (V) 9.25  
Vermicelli noodles or rice with egg

**脆雞飯或麵 Crispy chicken and vegetable 9.25**

Chicken in breadcrumbs and salad served with sweet chilli sauce

**魚香茄子飯或麵 Spicy aubergine in chilli bean sauce 9.25**

(S) (V) Cooked with mushrooms, carrots and spring onions

**豆腐茄子飯或麵 Tofu and aubergine stir fry (V) 9.25**

With Chinese mushroom and peppers in gravy

**麻婆豆腐飯或麵 Ma po tofu (V) 9.25**

Spicy stir fry of tofu with preserved vegetables and peas

**飯類 Rice Dishes**

**招牌飯 Noodle St special fried rice 10**

A combination of mixed meat, prawn and vegetables in gravy with egg fried rice

**煎三文魚飯 Salmon with rice (S) 12**

X Fillets of salmon seasoned with chilli, garlic and spring onions served with broccoli and egg fried rice

**梅菜扣肉飯 Braised pork belly 11**

X A true Chinese classic of savoury mui choi (preserved vegetables) braised with pork belly slices

**蜜汁豬扒飯 Chinese honey glazed pork chop 10**

Juicy pork chops cooked with honey Oriental style with egg fried rice

**椒鹽豬扒飯 Salt and pepper pork chops with rice 10**

(S) Tossed with chilli, garlic and spring onions and served with broccoli and egg fried rice

**牛腩飯 Beef flank with rice 10**

Marinated chunks of beef flank in sauce with pak choi served with steamed rice

**日式咖喱 Katsu curry sauce: 大蝦 Panko prawns 9.75**

麵包糠炸雞 Chicken in breadcrumbs 9.25  
南瓜丸子 Pumpkin croquettes (V) 9.25  
With a thick Japanese curry sauce

**炒飯 Fried rice with peas and egg: 菠蘿炒飯 Prawn and pineapple pieces 10**

特別炒飯 Special 8.8  
Dry fried with egg, chicken, pork, shrimps

**雞絲炒飯 Chicken 8.8**

**蛋炒飯 Egg fried rice (V) 4.5**

**麵食 Noodle Dishes**

**65 招牌烏冬煲 Noodle St special udon noodles 10.25**

Our own hot pot with a combination of pork, seafood and salad garnish with peanuts, served with a vinaigrette

**66 XO醬 XO sauce (S) X 海鮮 Seafood 12.5**

X 什菜 Veggie (V) 11  
Spicy sauce with egg, beansprouts, spring onions, carrot and udon rice noodle

**67 泰式河粉 Pad Thai 大蝦 Prawns 9.8**

雞肉 Chicken 9.3  
豆腐 Tofu (V) 9.3  
Ho fun mixed with egg and beansprouts garnished with peanuts and a wedge of lemon

**68 香酥鴨麵 Crispy aromatic duck with noodles 10.5**

Shredded aromatic duck and cucumber with egg noodles served with hoi sin sauce

**69 涼拌米粉 Bun noodle salad: 大蝦 King prawns 10.5**

豬肉 Pork 10.25  
豆腐 Tofu (V) 9.75  
Traditional Vietnamese dish of marinade served with vermicelli noodles, pickled daikon, herbs, peanuts and vinaigrette

**70 滑蛋炒河粉 Chinese wat tan (silky egg sauce): 大蝦 King prawns 10.25**

牛肉 Beef 9.25  
雞肉 Chicken 9.25  
豆腐 Tofu (V) 9.25  
Smooth egg gravy served over ho fun rice noodles

**71 炒麵 Chow mein: 大蝦 King prawns 9.75**

什燴 Mixed Meat 9.25  
雞肉 Chicken 9.25  
什菜 Veggie (V) 9.25  
日本蘑菇 Japanese mushrooms (V) 6.5  
淨炒麵 Plain (V) 5.5  
Stir fry egg noodles with egg, beansprouts and onions

**72 炒河粉 Fried ho-fun: 海鮮 Seafood 10.5**

牛肉 Beef 9.25  
燒鴨 Roast duck 9.25  
什菜 Veggie (V) 9.25  
Stir fry flat rice noodles, with egg, beansprouts, and spring onion

(V) Suitable for vegetarians  
(VG) Suitable for vegans  
(GF) Gluten free  
(S) Spicy dishes





Drinks

Soft Drinks

	Reg/Large
Coke	2.75/3.25
Diet Coke	2.60/3.10
Lemonade	2.60/3.10
Tango Orange	2.60/3.10

	Reg/Large
Still water (bottle)	2.30/4.50
Sparkling (bottle)	2.30/4.50

Fresh Juices

100% freshly squeezed to order

	Reg/Large
Apple	3.60/4.75
Orange	3.60/4.75
Carrot	3.60/4.75
Mixed fruit (apple, orange and carrot)	3.60/4.75

Immune Booster (fresh and healthy apple, carrot and ginger)	3.60/4.75
Apple mojito (fresh apple, lime, mint and ice)	3.60/4.75
Super greens (apple, cucumber, celery and mint)	3.60/4.75

Bubble Tea

All served with flavoured popping boba

Lychee	4.80
Passionfruit	4.80
Mango	4.80

Tea

Per person - refillable

Natural jasmine green tea (Chinese Tea)	2.25
Aromatic and refreshing, our two-star Great Taste award-winning Chinese Jasmine Green Tea is naturally infused with the essential oils of summery jasmine.	

Lemongrass & ginger	2.25
Zesty lemongrass and warming ginger combine in this uplifting luxury herbal tea, packed with antioxidants and soothing properties to help ease your digestion.	

Sencha Goji Berry (Japanese green tea)	2.25
Bursting with antioxidants and made with premium Japanese sencha leaves, our Goji Berry tea offers a vibrant flavour and a welcome boost to your immune system.	

Organic Dragon Well (Chinese green tea)	3
Often referred to as the national drink of China, Dragon Well tea offers a light cup with roasted chestnut aroma and buttery and sweet mouthfeel.	

Coffee

Single/Double

Espresso	2.50/3.75
Latte	3.20
Cappuccino	3.20
Flat white	3.20
Vietnamese ice coffee	4.50



Juices

Cranberry juice	3.30
Lychee juice	3.30
Pineapple juice	3.30
Orange juice	3.30

Mocktails

Berry blast	4.50
Refreshing and flavoursome – sparkling mixed berry drink	
Pineapple, coconut and lime	4.50
Fragrant and exotic – pineapple juice, coconut crème and fresh lime	

Beers

Tsingtao 330ml	3.95
Carlsberg 330ml	3.95
Kirin (draught)	3.95/6.50

Cocktails

Berry vodka	7.50
Vodka and sparkling mixed berry juice	
Tropical pineapple	7.50
Malibu, pineapple juice, coconut creme and fresh lime	

Soju (Korean vodka)

	360ml bottle
Plum	13.80
Peach	13.80
Grapefruit	13.80
Green Grape	13.80
Blueberry	13.80
Yuzu	13.80
Apple Mango	13.80
Yoghurt	13.80

Spirits

All 25ml

Gordon's Gin	3.80
Gordon's Pink Gin	3.80
Smirnoff vodka	3.80
Jack Daniels No7	3.80
Captain Morgan rum	3.80
Bells (whiskey)	3.80
Bacardi	3.80
Jameson	3.80

Liqueurs

All 25ml

Baileys	3.80
Malibu	3.80
Tia Maria	3.80
Sambuca	3.80
Amaretto	3.80

Brandy

All 25ml

Rémy Martin	5.50
Courvoisier	5
All the above with mixer add an extra £1.20	

White Wine

250ml/75cl bottle

Sauvignon Blanc, Jean Balmont, France (House White)	5.5/16.5
Refreshingly crisp and delicate with aromatic tropical fruit flavours.	
Chardonnay Semillon, Fox Grove, Australia	6.2/18.5
A fresh and crisp, but also creamy, flavour with subtle hints of citrus.	
Sauvignon Blanc, Torreon De Paredes, Chile	19
The wine has aromas of citrus fruit and peach. The palate is young, fresh and fruity with vibrant acidity and a delicate finish.	

Sauvignon Blanc, Nika Tiki, New Zealand	19.5
Inviting fresh lemon/lime and tropical fruit flavours on the palate with a long lasting fruity finish.	

Pinot Grigio, Lyric, Italy	22
A really characterful Pinot Grigio with tempting apricot, peach and melon fruit.	

Sancerre, Domaine Bonnard, France	35
This wine is in the style of a classic Sancerre with enticing grassy notes, zesty citrus fruit and lively acidity.	

Red Wine

250ml/75cl bottle

Cabernet Sauvignon, Jean Balmout, France (House Red)	5.5/16
Medium to full bodied wine with black and red fruit flavours with typical notes of olive, chilli and herbs that add complexity.	

Shiraz Cabernet, Fox Grove, Australia	6.2/18.5
Medium bodied, soft, rich on the palate and well balanced by oak.	

Merlot - Torren de parades, Chile	21
Aromas of ripe black fruit, cherry and mulberry. The palate is young, fruity, smooth and medium bodied.	

Malbec, Goyenchea, Argentina	26
Good fruit with rich flavours combined with the tannins in this well-structured wine.	

Saint Emillion - Grand vin de Bordeaux, France	28
Vinous bouquet with good intensity with red fruits aromas. Round and supple attack in the mouth. Well structured with red and black fruit flavours.	

Rose Wine

250ml/75cl bottle

Pinot Grigio Blush, Lyric, Italy	7.25/22
A light and delicate Pinot Grigio that is off-dry on the palate.	
Sancerre, La Gemiere, France	35
A delightful Sancerre with aromas of apricot and peach. The palate is rich and satisfying with tropical fruit balanced harmoniously with the more typical gooseberry and citrus flavours. There is a tight acidity that shows all the way through its lengthy finish.	

Sparkling and Champagne

200ml/75cl bottle

Ponte Prosecco, Italy	6.5/25
Clean, dry and crisp, with a creamy finish.	
Moët Chandon, France	45
Fresh and crisp with floral and citrus notes.	
Laurent Perrier, Curvée Rose, France	68
Intensely fruity flavours, clean, well-defined and slightly sharp.	



Desserts

甜品 Desserts

Chocolate Fondant (V) <b>NEW</b>	7.25
A vegan chocolate fondant made with dark chocolate served with vegan vanilla ice cream	
Flourless chocolate orange cake (V) (GF) <b>NEW</b>	6.25
A rich moist chocolate cake flavoured with orange	
Salted caramel cheesecake <b>NEW</b>	6.25
With caramel topping on a sweet biscuit base	
Mango sago (tapioca) pudding	3.60
Mildly sweet with a rice cream mango base and sago balls	
Coconut sago (tapioca) pudding	3.60
Refreshing and creamy coconut base with taro and sago balls	

Lunch special

**Choose any starter and main meal for only 12.50 (Dine in only)**

Available 11.30 – 15.00 Monday to Friday only.  
(Excludes bank holidays)

Dishes marked **X** excluded from lunch deal.



Kids menu

<b>Starter</b>	Veg sticks / Prawn crackers
<b>Main</b>	Chicken / Plain chow mein Egg / Chicken fried rice Crispy breaded chicken and chips Chicken / Beef pho (noodles in soup)
<b>Drink</b>	Apple / Orange juice
<b>6.95</b>	

