

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	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
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配菜 Side Orders	
19 香酥鴨 Crispy aromatic duck: 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)	
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	
21 干牛絲 Crispy shredded beef (S) 8.8	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 沙爹雞串燒 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) 6.8	Minced pork
Plain (VG) 6	Chilli paste, ginger, garlic
29 蒜醬 Vegetables: (VG) (GF) 7.5	白菜 Pak choi 6.8
西蘭花 Broccoli 6.8	Fried with garlic and spring onion sauce
30 蝦木瓜沙律 King prawn 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	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 冬蔞功 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 雪菜鴨絲湯米 Shredded duck and pickled cabbage noodle soup 9.8	Vermicelli noodles with duck and pickled cabbage
42 越式湯河 Pho: 什錦 Pho Dac Biet (Chicken, beef and prawn) 10.5	
蝦 Pho Tom (king prawn) 10	
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) 11.25	雜會(雞/蝦/牛) Bun Dac Biet (Chicken, beef and king prawn) 10.8
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	(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:	
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
53 脆雞飯或麵 Crispy chicken and vegetable 9.25	Chicken in breadcrumbs and salad served with sweet chilli sauce
54 魚香茄子飯或麵 Spicy aubergine in chilli bean sauce 9.25 (S) (V)	Cooked with mushrooms, carrots and spring onions
55 豆腐茄子飯或麵 Tofu and aubergine stir fry (V) 9.25	With Chinese mushroom and peppers in gravy
56 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	
57 招牌飯 Noodle St special fried rice 10	A combination of mixed meat, prawn and vegetables in gravy with egg fried rice
58 煎三文魚飯 Salmon with rice (S) 12	Fillets of salmon seasoned with chilli, garlic and spring onions served with broccoli and egg fried rice
59 梅菜扣肉飯 Braised pork belly 11	A true Chinese classic of savoury mui choy (preserved vegetables) braised with pork belly slices
60 蜜汁豬扒飯 Chinese honey glazed pork chop 10	Juicy pork chops cooked with honey Oriental style with egg fried rice
61 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
62 牛腩飯 Beef flank with rice 10	Marinated chunks of beef flank in sauce with pak choi served with steamed rice
63 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
64 炒飯 Fried rice with peas and egg: 菠蘿炒飯 Prawn and pineapple 10	Prawn and pineapple pieces
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)	
海鮮 Seafood 12.5	
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

### 甜品 Desserts

<b>Chocolate Fondant (V) <b>NEW</b></b>	7.25
A vegan chocolate fondant made with dark chocolate served with vegan vanilla ice cream	
<b>Flourless chocolate orange cake (V) (GF) <b>NEW</b></b>	6.25
A rich moist chocolate cake flavoured with orange	
<b>Salted caramel cheesecake <b>NEW</b></b>	6.25
With caramel topping on a sweet biscuit base	
<b>Mango sago (tapioca) pudding</b>	3.6
Mildly sweet with a rice cream mango base and sago balls	
<b>Coconut sago (tapioca) pudding</b>	3.6
Refreshing and creamy coconut base with taro and sago balls	

### Extras

Chilli oil	1.5
Sweet and sour sauce	2
Curry sauce	2
Sweet chilli sauce	1
Vinigarette	1
Soy sauce	0.5

### Drinks

<b>Fresh juices (each):</b>	4.2
<b>Apple</b>	
<b>Orange</b>	
<b>Carrot</b>	
<b>Mixed fruit</b>	
(apple, orange and carrot)	
<b>Immune Booster</b>	
(fresh and healthy apple, carrot and ginger)	
<b>Apple mojito</b>	
(fresh apple, lime, mint and ice)	
<b>Super greens</b>	
(apple, cucumber, celery and mint)	
<b>Bubble Tea:</b>	4.8
<b>Lychee</b>	
<b>Passionfruit</b>	
<b>Mango</b>	
Served with flavoured popping boba	
<b>Pineapple, coconut and lime</b>	4.5
Fragrant and exotic – pineapple juice, coconut creme and fresh lime	
<b>Berry blast</b>	4.5
Refreshing and flavoursome – sparkling mixed berry drink	
<b>Lychee juice</b>	3.5
<b>Vietnamese ice coffee</b>	4.5
	Can/Bottle
Coke	1.8/4.6
Diet Coke	1.8/4.6
7UP	1.8/4.6
Tango Orange	1.8/4.6
Still water (bottle)	1.8/4.6
Sparkling (bottle)	1.8/4.6
Aloe Vera juice	3.8/8

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**Open** 11.30–23.00 everyday



**NOODLE ST** 吃麵

# Takeaway Menu



**When placing your order please inform a member of staff of any allergies you may have.**

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