

手做點心 Handmade Dim Sum

1	點心拼盤 Dim Sum platter (GF)	7
	Four dim sum pieces including prawn, Chinese chive and vegetables	
2	素點心拼盤 Vegetarian dim sum platter (GF) (VG)	6.8
	Four steamed vegetarian dim sum pieces including wild mushrooms and vegetables	
3	筍尖蝦餃 Prawn har-gau (GF)	6.8
	Plump, meaty and traditional steamed prawn dumplings	
4	彈彈燒賣 Pork & prawn siu mai	6.8
	Steamed succulent pork and juicy prawn dumplings topped with tobiko roe	
5	帶子燒賣 Scallop siu mai	9.5
X	Steamed soft and succulent scallop dumplings topped with tobiko roe	
6	煎韭菜餃 Prawn & chive dumplings	6.8
	Gently grilled prawn parcels with zingy Chinese chive	
7	鍋貼 Pork dumplings	6.8
	Grilled pork dumplings served with fresh ginger & red vinegar sauce	
8	杞子菠菜餃 Spinach & goji berry dumplings (VG) (GF)	6.8
	Nourishing spinach and sweet goji berry steamed parcels	
9	粒粒蘿蔔糕 Chilli turnip cubes	6.8
	Crisp aromatic turnip bites with prawn and pork and a fiery chilli dipping	
10	流沙包 Liu Sa bao (V)	6.8
	Soft steamed buns with a runny salted egg yolk centre	
11	煎叉燒包 Char-siu bao	6.8
	Steamed and grilled buns with a roast bbq pork centre	
12	蘑菇包 Mushroom bao (V)	6.8
	Filled with morrel and mixed mushroom	
13	小籠包 Xiao long bao	6.8
	Steamed pork-filled dumplings with a ginger & vinegar dipping	

手卷 Handmade Rolls

14	鬆脆鴨卷 Crispy duck rolls	8.3
	Served with sweet hoisin sauce	
15	蝦肉豆腐凍卷 Summer rolls: Prawn Tofu summer rolls	8 7.5
	Stuffed with noodles and herbs served with hoi sin and peanut sauce	

16	芝麻蝦卷 Paper wrap king prawn	7.5
	Topped with sesame seeds, with chilli vinaigrette	
17	越式春卷 Vietnamese spring rolls	7.3
	Filled with (king) prawn and pork, served with vinaigrette	
18	齋卷 Vegetable spring rolls (VG)	7.3
	Filled with colourful vegetables, served with sweet chilli dipping	

配菜 Side Orders

19	香酥鴨 Crispy aromatic duck: X ¼ 14 ½ 27 Whole 52	
	With pancakes, cucumber, spring onions and hoisin	
20	椒鹽 Crispy salt and pepper: (S) X 軟殼蟹 Soft shell crab	10
	大蝦 King prawns	8.3
	鮮魷 Squid	8.3
	雞翼 Chicken wings	7.8
	雞絲 Shredded chicken NEW	8.3
	排骨 Spare ribs	7.8
	茄子 Aubergine (VG) (GF)	7.3
	豆腐 Tofu (VG) (GF)	7.3
	薯條 Chips (VG)	5.5
21	干牛絲 Crispy shredded beef	10.25
X	(S) Crispy pieces of battered beef with shredded veg garnished with spring onions	
22	日式芥辣大蝦 Wasabi king prawns (S)	8.3
	Succulent battered prawns topped with wasabi-mayonnaise	
23	芝麻蝦吐司 Sesame prawns toast	7.8
	Garlic bread with prawns and sesame seeds	
24	天婦羅大蝦 Japanese panko prawns	7.3
	Lightly coated king prawns with a sweet chilli dipping	
25	沙爹雞串燒 Satay chicken (S)	7.3
	Served with cucumber and a rich peanut dipping	
26	辛辣雞翼 Fiery chicken wings (S)	7.3
	Finger-licking chicken cooked with spicy chilli sauce	
27	四川椒蒜肉碎四季豆 Sichuan green beans: (S)	8
	Minced pork	7.25
	Plain (VG)	
	Fried with chilli, ginger and garlic	
28	四川麻辣青瓜沙律 Sichuan style cucumber salad (S) (VG) (GF)	6.8
	Spicy with herbs and a hint of sesame oil	

29	蒜醬 Fresh vegetables: (VG) (GF) X 白菜 Pak choi	8.8
	西蘭花 Broccoli	7.8
	Fried with garlic and spring onions	
30	日式毛豆 Edamame beans (VG) (GF)	5.25
	Steamed and tossed with flaky salt	
31	蝦片 Prawn crackers	2.95
	Served with sweet & spicy chilli sauce	
32	一人頭盤 Starter platter for one	9.95
X	(S) Includes satay chicken skewers, spare ribs, Vietnamese spring rolls, and sesame prawn toast	

湯 Soups

33	粟米蛋花湯 Classic sweetcorn & egg soup: 蟹肉 Crabmeat	5.8
	雞肉 Chicken	5.25
	Comforting soup with shredded chicken/crab and naturally sweet corn	
34	冬蔞功 Tom yum soup: (S)	
	大蝦 King prawns	5.8
	雞肉 Chicken	5.25
	蘑菇 Mushrooms (VG)	5.25
	Spicy clear broth with refreshing lemongrass & coriander	
35	Hot and sour soup: (S) 酸辣湯 Pork and prawn	5.8
	素酸辣湯 Vegetable	5.25
	Rich and tangy broth, silken tofu, bamboo shoots, egg and straw mushrooms	
36	雲吞湯 Handmade won ton soup	5.8
	Clear nourishing broth with prawn and pork wontons, pak choi and spring onions	
37	素菜湯 Vegetable soup (VG) (GF)	5.25
	Clear broth with fresh vegetables	
38	湯麵 Noodle soups: 海鮮湯麵 Seafood	12.5
	牛腩湯麵 Beef flank	12.5
	燒鴨湯麵 Roast duck	12.5
	雲吞湯麵 Won ton	11.5
	什菜湯麵 Mixed vegetable (V)	11.5
	Japanese egg noodles with pak choi garnished with spring onions and coriander	
39	馬拉喇沙 Malaysian laksa noodle soup (S)	12.8
	Vermicelli noodles in a spicy coconut soup with chicken, king prawns, tofu, bean sprouts and coriander	

40	雪菜鴨絲湯米 Shredded duck & pickled cabbage noodle soup	12
	Shredded succulent duck in a clear broth with pickled cabbage and coriander	
41	越式湯河 Pho: X 什錦 Pho Dac Biet	13.8
	(Chicken, beef and prawn)	
	蝦 Pho Tom (king prawn)	12.8
	生牛肉 Pho Tai (rare beef)	12.5
	牛 Pho Bo (well done beef)	12.5
	雞 Pho Ga (chicken)	12.5
	A Vietnamese classic, with tasty broth, vermicelli noodles and fresh herbs	
42	越南湯米粉 X Bun Hue noodle soups: (S)	
	雜會(雞/蝦/牛) Bun Dac Biet	14.25
	(Chicken, beef and king prawn)	
	大蝦 Bun Tom Hue (prawn)	13.5
	牛肉 Bun Bo Hue (beef)	13
	雞肉 Bun Ga Hue (chicken)	13
	A Vietnamese rich and spicy soup with vermicelli noodles and fresh herbs	

粉麵飯 Rice or Noodles

	Dishes served with your choice of egg fried rice or egg noodles	
43	燒味飯或麵 Chinese Roast Meat	
	Choose from:	
	燒鴨 Roast duck	12.5
	叉燒 Char-siu	12.5
	燒肉 Crispy pork	12.8
	Served with jasmine rice, or HK-style lo mein noodles	
44	三燒飯或麵 Roast meat combo	13.8
X	(Roast duck, char-siu and crispy pork)	
	All three meats with jasmine rice, or HK-style lo mein noodles	
45	薑蔥 Ginger & spring onion: 大蝦 King prawns	11.25
	雞肉 Chicken	10.75
	牛肉 Beef	10.75
	豆腐 Tofu (V)	10.75
	Served with ginger and spring onion	
46	甜酸味 Sweet and sour sauce: 大蝦 King prawns	11.25
	雞肉 Chicken	10.75
	豆腐 Tofu (V)	10.75
	什菜 Veggies (V)	10.75
	素雞 Vegetarian chicken (V)	10.75
	With peppers, onions and pineapple in a silky sauce	

47	豉汁味 Blackbean sauce: (S)	
	大蝦 King prawns	11.25
	牛肉 Beef	10.75
	雞肉 Chicken	10.75
	茄子 Aubergine (V)	10.75
	素雞 Vegetarian chicken (V)	10.75
	Served with peppers and onions in a fermented sauce	
48	宮保味 Kung pao sauce: (S)	
	大蝦 King prawns	11.25
	雞肉 Chicken	10.75
	豆腐 Tofu (V)	10.75
	素雞 Vegetarian chicken (V)	10.75
	A Sichuan dish, with cashew nuts and veg, in a spicy sauce	
49	日燒味 Teriyaki sauce: X 三文魚 Salmon	14.8
	雞肉 Chicken	10.75
	豆腐 Tofu (V)	10.75
	素雞 Vegetarian chicken (V)	10.75
	Light, tangy and Japanese-style	
50	川式味 Sichuan chilli sauce: (S)	
	大蝦 King prawns	11.25
	雞肉 Chicken	10.75
	豆腐 Tofu (V)	10.75
	素雞 Vegetarian chicken (V)	10.75
	Fiery sauce with a bite of garlic	
51	泰式綠咖喱 Thai green curry sauce: (S)	
	大蝦 King prawns	11.25
	雞肉 Chicken	10.75
	茄子 Aubergine (V)	10.75
	什菜 Veggie (V)	10.75
	素雞 Vegetarian chicken (V)	10.75
	Green chilli coconut curry	
52	星加坡風味 Singapore-style: (S)	
	星加坡炒米	
	Classic (meat & shrimp)	10.75
	素星加坡炒米 Vegetable (V)	10.75
	With vermicelli noodles or fried rice	
53	脆雞飯或麵 Crispy chicken & vegetable	10.75
	Chicken in breadcrumbs and salad served with sweet chilli sauce	
54	魚香茄子飯或麵 Aubergine & spicy bean sauce (S) (V)	10.75
	Cooked with mushrooms, sweet carrots and spring onions	
55	豆腐茄子飯或麵 Tofu & aubergine stir fry (V)	10.75
	Cooked with Chinese mushrooms and sweet peppers in a tangy gravy	
56	麻婆豆腐飯或麵 Ma po tofu (V)	10.75
	Sichuan classic stir-fry with tofu, vegetables and peas in a spicy & pungent sauce	

飯類 Rice Dishes

57	招牌飯 Noodle St special fried rice	11.8
	A classic combo of cooked meats, king prawns and veg in gravy with egg fried rice	
58	煎三文魚飯 Salmon & fried rice X (S)	14.8
	Salmon fillets in chilli & garlic served with egg fried rice and broccoli	
59	梅菜扣肉飯 Braised pork belly X	12.8
	A true Chinese classic of savoury mui choy (preserved vegetables) braised with pork belly slices	
60	蜜汁豬扒飯 Honey-glazed pork chop	11.8
	Succulent pork chops in honey, served with egg fried rice	
61	椒鹽豬扒飯 Salt & pepper pork chops (S)	11.8
	Cooked with chilli, garlic, and spring onions, served with egg fried rice	
62	牛腩飯 Tender beef flank	12
	Marinated chunks of beef in a brothy sauce with steamed rice & pak choi	
63	日式咖喱 Katsu curry: 大蝦 Panko prawns	11.25
	麵包糠炸雞 Chicken in breadcrumbs	10.75
	南瓜丸子 Pumpkin croquettes (V)	10.75
	Cooked in a rich & tangy Japanese-style sauce	
64	炒飯 Fried rice with peas & egg: 大蝦 炒飯 Prawn	11.25
	特別炒飯 Special	10.25
	Dry fried with egg, chicken, pork, shrimps	
	雞絲炒飯 Chicken	10.25
	蛋炒飯 Egg fried rice (V)	4.8
65	白飯 Jasmine rice (V)	3.8

麵食 Noodle Dishes

- 66 招牌烏冬煲
Noodle St special udon noodles 12
Our chef's hot pot creation! Pork, seafood, salad and peanut garnish with vinaigrette
- 67 XO醬 XO sauce (S) 13.8
X 海鮮 Seafood 13.8
X 什菜 Veggie (V) 13
Spicy sauce with egg, beansprouts, spring onions, carrot and udon noodle
- 68 泰式河粉 Pad Thai 11.8
大蝦 Prawns 11.5
雞肉 Chicken 11.5
豆腐 Tofu (V) 11.5
Ho fun mixed with egg and beansprouts garnished with peanuts and a wedge of lemon
- 69 香酥鴨麵 Crispy aromatic duck 12.5
Shredded tender duck, crunchy cucumber and egg noodles, with hoisin sauce
- 70 越式豬肉米粉 Bung thit nuong 12.25
A Vietnamese classic of vermicelli noodles, salad, bbq pork, spring rolls, peanuts and herbs with vinaigrette
- 71 滑蛋炒河粉 Chinese wat tan: 11.5
大蝦 King prawns 10.75
牛肉 Beef 10.75
雞肉 Chicken 10.75
豆腐 Tofu (V) 10.75
Velvety egg gravy over ho fun (flat) rice noodles
- 72 炒麵 Chow mein: 7.8
大蝦 King prawns 11.25
什燴 Mixed Meat 10.75
雞肉 Chicken 10.75
什菜 Veggie (V) 10.75
日本蘑菇 Japanese mushrooms (V) 7.8
淨炒麵 Plain (V) 6.8
A Chinese classic made with fried egg noodles and stir-fry egg, beansprouts, and onions
- 73 炒河粉 Fried ho-fun: 12
海鮮 Seafood 10.75
牛肉 Beef 10.75
燒鴨 Roast duck 10.75
什菜 Veggie (V) 10.75
Flat rice noodles fried with egg, beansprouts and spring onions

甜品 Desserts

- Chocolate & passion fruit tart (VG) **NEW** 6.85
Rich and silky chocolate meets sweet and tangy passion fruit in this indulgent treat
- Chocolate truffle torte **NEW** 6.5
Luxuriously rich and decadent cake with a soft, spongy centre
- Vanilla cheesecake **NEW** 6.5
A beautifully simple and classic creamy cake
- Mango sago (tapioca) pudding 3.6
Mildly sweet with a rice cream mango base and sago balls
- Coconut sago (tapioca) pudding 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
Vinigrette 1
Soy sauce 0.5

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

Drinks

- Fresh juices (each): 4.5
Apple
Orange
Carrot
Mixed fruit (apple, orange and carrot)
Immune Booster (fresh and healthy apple, carrot and ginger)
Apple mojito (fresh apple, lime, mint and ice)
Super greens (apple, cucumber, celery and mint)
- Bubble Tea: 5.5
Lychee
Passionfruit
Mango
Served with flavoured popping boba
- Berry blast 4.95
Refreshing and flavoursome – sparkling mixed berry drink
- Virgin piña colada 4.95
Fragrant and exotic – pineapple juice, coconut cream and fresh lime
- Lychee juice 3.5
- Vietnamese ice coffee 4.5
- Can/Bottle
- Coke 2/4.8
Diet Coke 2/4.8
7UP 2/4.8
Tango Orange 2/4.8
Still water (bottle) 2/4.8
Sparkling water (bottle) 2/4.8
Aloe Vera juice 4/8.2

NOODLE ST 吃麵

Takeaway Menu



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

We always try to deliver within 45 minutes.

Free home delivery for orders over £18. We deliver to postcodes beginning with E1, E2, E3, E14 and E16. Delivery charges may apply if over 3 miles. Delivery orders are accepted until 22.30. We can provide catered lunches or parties, please call or email for further information.

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