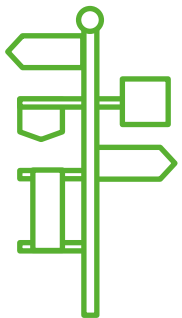


NOODLE ST 吃麵

Private dining



Private dining at Noodle Street

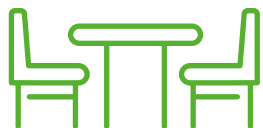
Our downstairs space is fully equipped for private karaoke hire, parties for all occasions or private dinners. The same quality food and drink is available as upstairs, and has the benefit of remaining fully private for a more intimate occasion.

Capacity

Up to 60 people seating and 100 people standing.

Contact

For enquiries please contact us on enquiries@noodlestreet.co.uk or call us on +44 (0)20 3663 3955.



Party Menu (A or B)

Set Menu A

£35 per person

Mixed starter platter (S&P Chicken wings, ribs, satay chicken skewers, veg spring rolls (v), prawn crackers)

3 Roast Meat Combo (Roast Duck, Crispy Pork, Char Siu)

Sweet and sour chicken

Crispy shredded beef

Thai green curry

Beef in black bean sauce

Stir fry seasonal vegetables with garlic (v)

Plain fried noodles (v)

Egg fried rice (v)

Mango/Taro sago dessert

Set Menu B

£40 per person

Mixed starter platter (S&P Chicken wings, ribs, satay chicken skewers, veg spring rolls (v), prawn crackers)

3 Roast Meat Combo (Roast Duck, Crispy Pork, Char Siu)

Sweet and sour chicken

Crispy shredded beef

Salted egg or ginger and spring onion King Prawns (with shell)

Beef in black bean sauce

Chicken Thai Green Curry

Stir fry seasonal vegetables with garlic (v)

Plain fried noodles (v)

Egg fried rice (v)

Mango/Taro sago dessert

A 12.5% Service charge will be added to your bill.

The menu may be subject to change without prior notice.

For special dishes, please enquire within.

If you have a food allergy or intolerance, please inform us before ordering.

The following price list is for guidance only and a £500 deposit is required and is non-refundable if cancellation is less than 72 hours before the booking.

Minimum spend is £1,000 for 6 hours. Additional hours are charged at £100 per hour.



Banquet Menu (Bronze, Silver and Gold Packages)

Bronze

£599 per table (10 persons)

Mixed starter platter (Veg Spring Rolls (v), Satay Chicken Skewers, S&P Tofu (v) and Ribs)

3 Roast Meat Combo (Roast Duck, Crispy Pork, Char Siu)

Steamed free range chicken served with ginger and scallion sauce

Braised Beef Flank served with Pak Choi

Mapo Tofu or Tofu and Aubergine Stir fry

Steamed Whole Seabass with ginger, scallion and soy sauce

Stir fry seasonal vegetables with garlic (v)

Plain Fried Noodles (v)

Steamed Jasmine or Egg Fried Rice (v)

Mango/Taro sago dessert

Silver

£699 per table (10 persons)

Mixed starter platter (Sesame prawn Toast, Veg Spring Rolls (v), Satay Chicken Skewers, S&P Tofu (v) and Ribs)

3 Roast Meat Combo (Roast Duck, Crispy Pork, Char Siu)

Steamed free range chicken served with ginger and scallion sauce

Braised Beef Flank served with Pak Choi

Mapo Tofu or Tofu and Aubergine Stir fry

Mixed Seafood in XO sauce served with broccoli

Steamed Whole Seabass with ginger, scallion and soy sauce

Stir fry seasonal vegetables with garlic (v)

Plain Fried Noodles (v)

Steamed Jasmine or Egg Fried Rice (v)

Mango/Taro sago dessert

Gold

£799 per table (10 persons)

Mixed starter platter (Sesame prawn Toast, Veg Spring Rolls (v), Satay Chicken Skewers, S&P Tofu (v), Ribs and Squid)

3 Roast Meat Combo (Roast Duck, Crispy Pork, Char Siu)

Steamed free range chicken served with ginger and scallion sauce

Braised Beef Flank served with Pak Choi

Mapo Tofu or Tofu and Aubergine Stir-fry

Lobster in ginger and spring onion sauce or salted egg

Steamed Whole Seabass with ginger, scallion and soy sauce

Stir fry seasonal vegetables with garlic (v)

Plain Fried Noodles (v)

Steamed Jasmine or Egg Fried Rice (v)

Mango/Taro sago dessert

A 12.5% Service charge will be added to your bill.

The menu may be subject to change without prior notice.

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Soft Drinks	Reg/Large
Coke	2.95/3.45
Coke Zero	2.8/3.3
Lemonade	2.8/3.3
Tango orange	2.8/3.3
Still water (bottle)	2.5/4.7
Sparkling water (bottle)	2.5/4.7
Ramune Original Soda (bottle) (Japanese lemonade)	3

Fresh Juices	Reg/Large
100% freshly squeezed to order	
Apple	4.45/5.25
Orange	4.45/5.25
Carrot	4.45/5.25
Mixed fruit (apple, orange and carrot)	4.45/5.25
Immune booster (apple, carrot and ginger)	4.45/5.25
Apple mojito (apple, lime and mint)	4.45/5.25
Super greens (apple, cucumber, celery and mint)	4.45/5.25

Teas	Per person - refillable
Natural jasmine green tea (Chinese Tea)	2.5
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	3
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)	3.5
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.	

Coffees	
Coffee (Instant)	3
Vietnamese ice coffee	4.5

Brandy	All 25ml
Rémy Martin	5.5
Courvoisier	5

Just add a mixer for £1.2

Juices	
Aloe vera juice	3.8
Apple juice	3.5
Lychee juice	3.5
Pineapple juice	3.5
Orange juice	3.5

Mocktails	
Berry blast	5.5
Refreshing and flavoursome – sparkling mixed berry drink	
Virgin piña colada	5.5
Fragrant and exotic – pineapple juice, orange juice, coconut cream and fresh lime	

Beers	
Tsingtao 330ml	4.8
Tiger 330ml	4.8
Saigon 330ml	4.8
Kirin (draught)	4.5/6.8

Cocktails	
Very berry vodka	8.5
Vodka and sparkling mixed berry juice	
Piña colada	8.5
Malibu, pineapple juice, coconut cream and lime	

Spirits	Single/Double
Gordon's gin	4/6
Gordon's pink gin	4/6
Smirnoff vodka	4/6
Jack Daniels No7	4/6
Captain Morgan rum	4/6
Southern Comfort	4/6
Bacardi	4/6
Jameson	4/6
Archers	4/6

Liqueurs	Single/Double
Tequila	4/6
Tequila Rosé	4/6
Baileys	4/6
Malibu	4/6
Tia Maria	4/6
Sambuca	4/6
Amaretto	4/6
Jägermeister	4/6

White Wines	250ml/75cl bottle
Sauvignon Blanc, Jean Balmont, France (House White)	6.95/19.5
Refreshingly crisp and delicate with aromatic tropical fruit flavours.	
Sauvignon Blanc, Torreon De Paredes, Chile	23
The wine has aromas of citrus fruit and peach. The palate is young, fresh and fruity with vibrant acidity and a delicate finish.	
Pinot Grigio, Lyric, Italy	25
A really characterful Pinot Grigio with tempting apricot, peach and melon fruit.	
Sancerre, Domaine Bonnard, France	39.5
This wine is in the style of a classic Sancerre with enticing grassy notes, zesty citrus fruit and lively acidity.	

Red Wines	250ml/75cl bottle
Cabernet Sauvignon, Jean Balmout, France (House Red)	6.95/19.5
Medium-to-full bodied wine with black and red fruit flavours with typical notes of olive, chilli and herbs that add complexity.	
Merlot - Torren de parades, Chile	24
Aromas of ripe black fruit, cherry and mulberry. The palate is young, fruity, smooth and medium-bodied.	
Malbec, Goyenchea, Argentina	28
Good fruit with rich flavours combined with the tannins in this well-structured wine.	
Saint Emillion - Grand vin de Bordeaux, France	33
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 Wines	250ml/75cl bottle
Pinot Grigio Blush, Lyric, Italy	9.5/28
A light and delicate Pinot Grigio that is off-dry on the palate.	
Sancerre, La Gemiere, France	39.5
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	7.8/30
Clean, dry and crisp, with a creamy finish.	
Moët Chandon, France	60
Fresh and crisp with floral and citrus notes.	
Laurent Perrier, Cuvée Rose, France	80
Intensely fruity flavours, clean, well-defined and slightly sharp.	

甜品 Desserts

- Chocolate & passion fruit tart (VG)** 7.25
Rich and silky chocolate meets sweet and tangy passion fruit in this indulgent treat
- Chocolate truffle torte** 6.8
Luxuriously rich and decadent cake with a soft, spongy centre
- Vanilla cheesecake** 6.8
A beautifully simple and classic creamy cake
- Mango sago (tapioca) pudding** 4.2
Mildly sweet with a creamy mango base and sago balls
- Coconut sago (tapioca) pudding** 4.2
Refreshing creamy coconut base with taro pieces and sago balls





Noodle Street

15–17 Pennyfields
Docklands, London E14 8HP

Tel +44 (0)20 3663 3955

Website noodlestreet.co.uk

Email enquiries@noodlestreet.co.uk

Open 11.30–22.00 everyday

