

A LITTLE STORY ABOUT LONG AN



Long An Restaurant is proud to be the first and only fine-dining Vietnamese restaurant in the city of Hull and all around the UK. The restaurant team is passionate to deliver the best quality Vietnamese food and service to the city. The food and drink at Long An Restaurant offers beautiful uniqueness, exceptional taste and flavour, and very healthy at the same time.

Our chefs do food shopping on daily basis to ensure the freshest produce possible. All ingredient from vegetable to meat are freshly and carefully prepared daily from scratch by the hands of the restaurant chefs to ensure the best quality of the food.



Only top-quality produce is used for cooking to create the exceptional flavour and quality of the food. There is very little use of ordinary salt and sugar in the kitchen. Fish sauce, soy sauce, and Himalayan pink salt are used in replacement for ordinary salt. Freshly cooked meat stock, vegetable stock, pure coconut water, and pure fruit juice are used to replace sugar in cooking to bring the best natural flavour of the food. 100% fresh herbs grown and imported directly from Thailand and Vietnam to ensure the best authentic taste, amazing natural flavours, and highest quality.

Vietnamese cuisine has been well known for the healthy cooking culture with the strictly use of fresh ingredient, great consume of fresh salad, vegetable and plant-based product, little use of fat and oil, dairy and gluten free based. Eaters with the strictest diet can always enjoy a meal here at Long An. Every dish on the menu has its own story and always presented beautifully on the plate, with great attention to details from the restaurant chefs.

Finally, our extensive drink menu offers a wide range drink options from classic to house speciality. All are carefully selected to suit every taste buds.

Thank you for joining us today at Long An Restaurant Hull





FOOD ALLERGY NOTICE

- ❖ If you have a food allergy or a special dietary requirement, please inform a member of staff before you place your order.
- ❖ ***Gluten free options:*** Apart from dishes that contain Seitan as main ingredient, all remaining items on our menu can be made Gluten Free on request. Simply inform a member of staff before placing your order.

(VG): suitable for both Vegetarian and Vegan

(GF): Gluten Free

SIGNATURE STARTERS

TAMARIND STARTER

Choose from **Tofu (VG)**, **Chicken Wings**, **Pork Spareribs (+£1)**,
King Prawns (+£2), **Beef (+£2)**

Served with fresh salads and spicy tamarind dip-in sauce.

from 8.50

CRISPY STICKY RICE CAKE

Crispy grilled glutinous rice cake served with fresh salad and spicy dipping sauce.

Choice of stuffing: **Tofu (VG)**, **Pork**, **Prawns (+£1)**

from 8.50

VIET FRIED SPRING ROLLS

Choose from **Tofu (VG)**, **Pork**, ***Seafood (+£2)**

Crispy fried spring rolls stuffed with mixed mushroom and veggies, served with spicy dipping sauce.

*(*Seafood includes prawns, crab meat, squid, fish)*

from 8.50

VIET FRESH SUMMER ROLLS

Choose from **Tofu (VG)**, **Pork**, **Chicken**, **Beef (+£1)**, **Duck (+£2)**, **King Prawn (+£2)**, **Salmon (+£3)**

Soft rice paper rolls stuffed with rice noodle, fresh fruit, salads, fresh herbs.

Served with tangy garlic chilli dip-in sauce.

from 8.50

FRESH POMELO SALAD

Choose from **Tofu (VG)**, **Pork**, **Chicken**, **Beef (+£1)**, **Duck (+£2)**, **King Prawn (+£2)**, **Salmon (+£3)**

Fresh tangy juicy Pomelo mixed with fresh crunchy fruity salad, roasted peanuts,
chilly and mixed fresh herbs. Bedded with crispy edible rice basket.

from 9.50

VIET GRILL

SIRLOIN BEEF STEAK PLATTER

10oz Sirloin Steak grilled in lemongrass marinade.

Served with soft fried quail egg, fresh fruity salad, fresh herbs, sticky rice and chilli garlic soy sauce.
23.99

CHICKEN PLATTER

Chicken breast grilled in lemongrass marinade.

Served with soft fried quail egg, fresh fruity salad, fresh herbs, sticky rice, and chilli garlic soy sauce.
17.99

DUCK PLATTER

Juicy duck breast grilled in lemongrass marinade. Served with soft fried quail egg, fresh fruity salad, fresh herbs, sticky rice, and chilli garlic soy sauce.
23.99

GRILLED AUBERGINE

Filling options: Pork, Chicken, Seitan (VG) (+£1), Tofu (VG), Mushroom (VG)

Smooth and juicy grilled aubergine in mixture of spices and herbs for rich and flavourful taste.
16.99

FISH PLATTER

Fish Platter with fish options: Salmon, White Seabream

Juicy grilled fish. Served with soft fried quail egg, fresh fruity salad, fresh herbs, sticky rice, and chilli garlic soy sauce.
20.99

LOBSTER PLATTER

(Minimum 48 hour pre-order required)

Fresh juicy large size whole Lobster steamed in Hanoi Beer with aromatic herbs and spices, searing with butter, served with soft fried quail egg, fresh fruity salad, fresh herbs, sticky rice, and spicy seafood sauce.
41.99

HOT POT DISHES

(Cooked and served in traditional hot pot)

CURRY HOT POT

Choice of Tofu (VG), Seitan (VG) (+£2), Chicken, Duck, King Prawn (+£2),
Salmon (+£3), White Seabream (+£2)

Mix of potatoes, veggies, slow cooked in coconut creamy curry sauce.
Served with steamed Jasmin rice or rice noodle.

from 14.99

SIZZLING HOT POT

Served with steamed Jasmin rice or rice noodle.

Choose from: Tofu (VG), Seitan (VG) (+£2), Mix Mushrooms (VG),
King Prawns (+£3), Beef (+£2), Duck (+£2), Chicken.

from 15.99

CARAMELISED STEW HOT POT

Stewed in traditional caramelised sauce with spices.
Served with fresh side salad and steamed Jasmin rice or rice noodle.

Choose from: Pork Belly & Quail Eggs, Pork Belly & Pickle Mustard Green Cabbage,
Salmon (+£3), White Seabream (+£2).

from 16.99

**Change your steamed rice or rice noodle to fried rice or fried noodle for £2 extra.*

***Mixed Seafood include King Prawns, Squid, Mussels, Fish Tofu.*

MEKONG DELTA SOUP HOT POT

Cooked in hot pot with broth and aromatic herbs and spices. Served with steamed Jasmin rice or rice noodle.

Choose from: Tofu & Mushroom (VG), King Prawns & Taro (+£2), Pork Spareribs & Taro,
Mixed Seafood & Mushroom (+£3)

from 15.99

NOODLE DISHES

SOUP NOODLE

Cooked in traditional aromatic broth. Served with side vegetable and fresh herbs.

Choose from:

Spicy Tofu & Mushroom (VG)

Pork Spare Ribs & Bamboo shoots

Spicy Mixed Seafood & Mushroom (+£3)

from 15.99

NOODLE SALAD BOWL

Fresh crunchy juicy salad, fresh herbs, accompanied with crispy fried spring roll and soft steamed rice vermicelli noodle. Served with traditional sweet chilli dressing.

Choose from:

Tofu (VG)

Seitan (VG) (+£2)

Crispy Belly Pork (+£2)

King Prawns (+£3)

from 15.99

STIR-FRIED NOODLE

With choice of rice noodle or wheat noodle as base, stir-fried with mixture of wild mushrooms, Chinese leaves, and other seasonal veggies.

Choose from:

Tofu (VG)

Chicken (+£1)

Beef (+£2)

King Prawns (+£3)

Mixed Seafood **(+£3)

House Special (mixed meat & seafood) (+£3)

from 14.99

**Mixed Seafood includes King Prawns, Squid, Mussels, Fish Tofu

FRIED RICE DISHES

Premium Jasmin rice stir-fried with mixture of wild mushrooms, baby corn, green beans, and seasonal veggie, in mid spicy curry flavour.

Choose from:

Tofu (VG)

Chicken (+£1)

Beef (+£2)

King Prawns (+£3)

Mixed Seafood (+£3)

House Special (mixed meat and seafood) ** (+£3)

From 14.99

**Mixed Seafood includes King Prawns, Squids, Mussels, Fish Tofu

SIDE DISHES

Vegetable Soup (VG) 4.50

Chicken Soup 5.50

Seafood Soup 6.50

Egg Fried Rice 4.50

Fried Noodle 4.50

Steamed Jasmin Rice 4

Steamed Rice Noodle 4

Sticky Rice 4.50

Side Salad 4

Side Salad (for accompany with soup noodle dishes only) 4

Fried egg 2.50

Pouched Egg 2.50

Extra Tofu 4.50

Coconut Rice 4

DESSERTS

TOFU ETON MESS

Smooth, sweet, berry creamy filled Eton Mess with a tofu twist.
9.00

COCONUT CRÈME BRULEE' (GF)

Smooth, wonderfully rich and creamy coconut custard contrasts very nicely with fresh coconut meat and the crunch of sugar topping. Beautifully served in whole coconut fruit.
10.00

ALOE FRUITY ICE CREAM (VG, GF)

Layers of aloe vera jelly, mixed fresh tropical fruit, non-dairy cream and lemon sorbet, garnished with fresh and grounded nuts.
9.00

MANGO COCONUT DESSERT PLATTER

Coconut cheesecake, mango sorbet, enriched with mango coulis, coconut foam, fresh passion fruit.
10.00

BUTTERFLY PEA RICE PUDDING (VG, GF)

Butterfly pea flower flavoured sweet sticky rice pudding, topped with mung bean mash, shredded young coconut, creamy coconut sauce and grounded nuts. Served warm.
9.00