

ABOUT NAM

NAM is a small kitchen shaped by memory.

I grew up in Saigon surrounded by street vendors, herb markets and the slow perfume of broth simmering through the night. The flavours of Southern Vietnam are bold, fresh and comforting — sweet, salty, sour and fragrant all at once.

At NAM, the dishes are inspired by the flavours i remember from childhood — simple, honest and deeply satisfying.

Chef & Owner
Fodie Xuân Nguyễn

Saigon soul, cooked in Edinburgh.



PHỞ — THE HEART OF OUR KITCHEN

Our bone broth is simmered for 18 hours with roasted spices.
Vegetarian broth available on request.

Phở Base Bowl — 11.9
Rice noodles, broth, onions & coriander.

SIGNATURE BOWLS

★ Beef Shank & Bone Marrow Phở — 22.9
Rich broth with braised beef shank and roasted marrow.
★ Phozilla — 22.9
NAM's giant bowl of pho with fall-off-the-bone beef rib.

STARTERS

Bone Marrow & Beef Tartare — 14.9
Black sesame rice crackers, beef tartare, herbs.

Gỏi Cuốn — 8.9
3 fresh summer rolls with chicken & prawns or tofu, herbs and lettuce.
Served with peanut sauce or nước mắm.

Chả Giò — 9.9
3 crispy fried spring rolls with chicken, shiitake and vermicelli.

Chả Cá — 8.9
Vietnamese fish cakes with pork, dill and spring onion.

Gỏi Ngó Sen
Lotus stem salad with herbs, sesame and peanuts.

Chicken / Tofu — 8.9
Prawns — 9.9
Main course size salad — +3

BÁNH MÌ — VIETNAMESE BAGUETTE

Served with pickled salad, mayo and sriracha.

BBQ Pork — 13.9 Stir-fried Beef — 13.9
Chicken / Tofu — 12.9 Garlic King Prawn — 14.9

ADD TOPPINGS — 3 EACH

Beef meatballs
Rare beef topside
Beef shank
Chicken
King prawns
Fishcake
Fried tofu

Roasted Bone Marrow — 8 per bone

*Most guests enjoy 2–3 toppings.

NOODLES

Bún — Rice Noodle Salad
Fresh vermicelli, herbs, lettuce, peanuts and nước mắm dressing.

Chicken / Tofu — 15.9
BBQ Pork / Fried Spring Rolls — 15.9
Fish Cake / Stir-fried Beef — 16.9

Phở Xào Đặc Biệt — Stir-fried Rice Noodles
Wok-fried rice noodles with vegetables and egg.

Chicken / Tofu / Beef — 16.9
Seafood — 17.9

Mì Vịt Tiềm — braised duck noodle soup — 19.9
Marinated duck, egg noodles, pak choy and herbs.

RICE DISHES

Cơm Chiên
Wok-fried rice with egg and vegetables.

Chicken / Tofu — 16.9
Seafood — 17.9

Cà Ri Xanh
Green coconut curry with vegetables.

Chicken / Tofu — 15.9
Beef — 16.9

Thịt Kho Tàu — 16.9
Caramelised sticky pork belly

Bò Kho — 17.9
slow-braised beef stew with herbs.

SIDE DISHES

Wok-tossed Pak choy with garlic — 5.9

Steamed Mixed Vegetables — 4.9

Extra Steamed Rice — 2.5

Extra Rice Noodles — 2.5

Gà Kho gừng — 15.9
Chicken braised with ginger.

Đậu Hũ Kho Dừa — 14.9
Tofu braised in coconut and lemongrass.

Cá Kho Tiêu — 16.9
Caramelised fish with ginger and galangal.

Xôi Gà Lá Sen — 19.9
Lotus sticky rice with chicken, lotus seeds and shiitake.

Xôi Chay Lá Sen — 19.9
Lotus sticky rice with tofu, lotus seeds and shiitake.