





# *Introduction*

Pho is not only the most popular Vietnamese dish globally, but it is also a reminder of home for Vietnamese all around the world. Pho is comforting, caring, nourishing and unassuming, just like the warm embrace of a mother.



But Vietnamese food is not all about Pho.

After all, we have mothers, grandmothers and aunts who we affectionately crown best cook in the family, best cook in the neighbourhood, best cook.

At Mrs Pho, we celebrate Vietnamese memories, Vietnamese familyhood, and Vietnamese products.

# Mamma's Recommendations



## VIETNAMESE SIU MAI BÁNH MÌ

12.80

### BÁNH MÌ PATE XÍU MAI VÀ TRỨNG

Crispy baguette with Vietnamese Xiu Mai (steamed pork meatball), chicken pate and fried egg in mini wok. Served with side salad



## STIR FRY CRABMEAT VERMICELLI

15.80

### MIẾN XÀO THỊT CUA

Vietnamese style stir fry crab meat vermicelli



## VIETNAMESE PORK CREPE

14.80

### BÁNH XÈO THỊT HEO

Vietnamese crepe with pork served with fresh vegetables and homemade fish sauce

# Mamma's Recommendations



## SPRING CHICKEN WITH SPICY SALT

18.80

GÀ NƯỚNG MUỐI SẢ ĐỒNG QUÊ

Traditional grilled chicken seasoned with lemongrass and served with fried sticky rice



## SCALLOPS (4 FLAVOUR)

18.80

SÒ ĐIẾP NƯỚNG TỨ VỊ (4 VỊ)

Grilled scallop in 4 flavours, spring onion oil, sautéed pork belly, spicy pork belly, cheese



## IBERICO PORK BELLY

7.80

THỊT LỢN IBERICO NƯỚNG

Grilled iberico pork belly in special marinade

# Mamma's Recommendations



## MRS PHO STYLE COCKLES

13.80

SÒ HUYẾT XÀO TỎI

An all time favourite, stir fry cockles with pork lard, garlic and chilli



## STIR FRY KANG KONG (SPICY/NON SPICY)

9.80

RAU MUỐNG XÀO CHAO (CAY, KHÔNG CAY)

Kang kong , fermented tofu sauce , choice of spicy and non spicy



## CHA CA DE LA MRS PHO

19.80

CHẢ CÁ LÃ VỌNG

Charcoal grilled Vietnamese sturgeon served on hotplate with herbs and fresh dill

# Mamma's Recommendations



## SLICED BEEF PHO

11.80

PHỞ BÒ

Sliced Beef Pho in secret recipe beef broth boiled for 12 hours



## BEEF COMBINATION PHO

12.80

PHỞ BÒ THẬP CẨM

Sliced beef, sliced brisket and beef ball in secret recipe beef broth boiled for 12 hours




## MRS PHO DRY NOODLE

11.80

BÚN THỊT NƯỚNG

Dry vermicelli with grilled pork, grilled meatball, fried spring roll and fresh salad served with homemade sweet sauce



Mrs Pho brings the best of both Northern and Southern Vietnamese cuisine under one roof. Step into the home of Mrs Pho, where she will feed you like family. Savour her heirloom recipes, featuring traditional Vietnamese charcoal hotpot and barbeque. With French flavours and techniques from its colonisation days, and influences from neighbouring countries like China, Thailand and Cambodia, there is a world of flavours to experience in Vietnamese cuisine, beyond just Pho.





## *Ingredients*

### SPICES

Vietnamese food is not overwhelmed with spices. Mrs Pho believes that spices should support and accentuate the taste of main ingredients to bring them to the next level, without dominating the palate.

### HERBS

Mrs Pho uses spices during cooking and herbs for finishing. Our herbs are plentiful and they are paired with different ingredients to bring you a complete experience of fragrances, tastes and texture.



GRILLED CHICKEN BÁNH MÌ



GRILLED PORK BÁNH MÌ

# Bánh mì

- |    |  |       |
|----|--|-------|
| B1 | <b>GRILLED CHICKEN BÁNH MÌ</b><br>BÁNH MÌ THỊT GÀ NƯỚNG<br>Crispy baguette with grilled chicken, chicken pate, pickles, cucumber, coriander and cut chilli | 8.80  |
| B2 | <b>GRILLED PORK BÁNH MÌ</b><br>BÁNH MÌ THỊT HEO NƯỚNG<br>Crispy baguette with grilled pork, chicken pate, pickles, cucumber, coriander and cut chilli      | 8.80  |
| B3 | <b>GRILLED BEEF BÁNH MÌ</b><br>BÁNH MÌ THỊT BÒ NƯỚNG<br>Crispy baguette with grilled beef, chicken pate, pickles, cucumber, coriander and cut chilli       | 10.80 |
| B4 | <b>STEWED BEEF BÁNH MÌ</b><br>BÁNH MÌ BÒ KHO<br>Crispy baguette with stewed beef and carrots served seperately with side salad                             | 12.80 |



STEWED BEEF BÁNH MÌ

# Bánh mì

- B6 EGG & FLOSS BÁNH MÌ** 9.80  
**BÁNH MÌ TRỨNG CHIÊN VÀ THỊT CHÀ BÔNG**  
Crispy baguette with fried egg, chicken floss, chicken pate, pickles, cucumber, coriander and cut chilli
- B7 VIETNAMESE HAM BÁNH MÌ** 10.80  
**BÁNH MÌ CHẢ LỤA**  
Crispy baguette with Vietnamese cold cut, chicken pate, pickles, cucumber, coriander and cut chilli
-  **B8 BRAISED MUSHROOM BÁNH MÌ** 9.80  
**BÁNH MÌ NẤM XÀO**  
Crispy baguette with braised mushroom, pickles, cucumber, coriander and cut chilli
- B9 VIETNAMESE SIU MAI BÁNH MÌ** 12.80  
**BÁNH MÌ PATE XÍU MAI VÀ TRỨNG**  
Crispy baguette with Vietnamese Xiu Mai (steamed pork meatball), chicken pate and fried egg in mini wok. Served with side salad



VIETNAMESE SIU MAI BÁNH MÌ

# Mini Hot Pot




## CRAB BISQUE MINI HOT POT

26.80

### LẨU CUA ĐỒNG

This special soup base is a family recipe based on the popular Banh Canh Cua. The bisque of Ca Mau's fresh mud crabs is rich and creamy in flavour.

Comes with scallop, homemade prawn paste, chinese cabbage, shimeiji and enoki mushroom

 SIGNATURES

 RECOMMENDATION

ALL PRICES ARE SUBJECTED TO GST & PREVAILING GOVERNMENT TAXES

# Mini Hot Pot



## PEPPER PORK COLLAGEN MINI HOT POT

23.80

LẦU NƯỚC DỪNG HEO HẦM TIÊU

Pork bone broth stewed for many hours with the piquant Phu Quoc peppercorn. Rich and nourishing in every single sip.

Comes with sliced pork or sliced beef , fish maw, homemade meatball, wolfberry, chinese cabbage, shimeiji and enoki mushroom

 SIGNATURES

 RECOMMENDATION

ALL PRICES ARE SUBJECTED TO GST & PREVAILING GOVERNMENT TAXES

# Mini Hot Pot



## HERBAL CHICKEN MINI HOT POT

15.80

LẦU GÀ THUỐC BẮC

Old hen that cooked for 12 hours with additional nourishing chinese medicines for a hearty broth

Comes with lemongrass brine chicken, fish maw, homemade meatball, chinese cabbage, shimeiji and enoki mushroom

 SIGNATURES

 RECOMMENDATION

ALL PRICES ARE SUBJECTED TO GST & PREVAILING GOVERNMENT TAXES

# Mini Hot Pot Sets

## Add-ons

### SEAFOOD

H1 BABY ABALONE	9.80
H2 SCALLOP	9.80
H3 HOMEMADE PRAWN PASTE	4.80
H4 FISH MAW	4.80



SCALLOP

### MEAT

H5 SLICED PORK BELLY	3.80
H6 SLICED BEEF	3.80
H7 LEMONGRASS BRINED CHICKEN	3.50
H8 HOMEMADE MEAT BALL	2.80
H9 BEEF BALL	2.80



SLICED BEEF

### MUSHROOM

H10 ENOKI (GOLDEN MUSHROOM)	2.50
H11 SHIMEJI MUSHROOM	2.50

### VEGETABLES

H12 CHINESE CABBAGE	2.50
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### NOODLES/RICE

H14 WHITE RICE	1.00
H15 FLAT NOODLE	1.50
H16 RICE VERMICELLI	1.50
H17 GLASS NOODLE	2.50



CHINESE CABBAGE





MIXED ROLLS PLATTER

# Entrée

- |  |  |       |
|--|--|-------|
| E1   | <b>MIXED ROLLS PLATTER</b><br>GỎI CUỐN TỔNG HỢP(TÔM,NẤM,NEM,CHẢ GIÒ)<br>A collection of hand rolled summer rolls, prawn & pork roll, mushroom, meat ball and fried spring roll | 13.80 |
| E2   | <b>PAPAYA SALAD</b><br>GỎI DU DU TÔM THỊT<br>Papaya salad with prawns and sliced pork  | 8.80  |
|  E3 | <b>SUGARCANE PRAWN</b><br>CHẠO TÔM<br>Sugarcane stick wrapped with prawn paste   | 6.80  |
| E4   | <b>MAMMA'S LUCKY MEAT BALL</b><br>NEM NƯỚNG VIÊN<br>Grilled meat ball in Mamma's recipe  | 3.80  |



SUGARCANE PRAWN

# Entrée

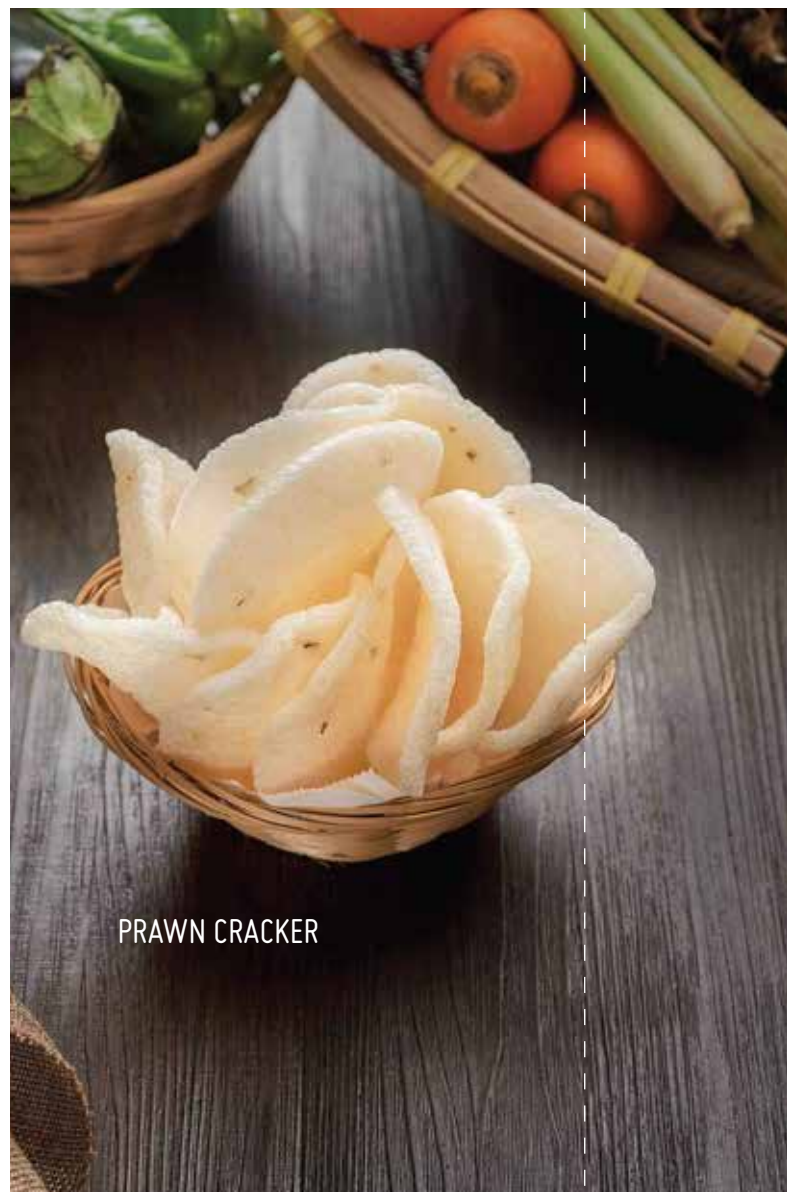
E5	SEAFOOD FRIED SPRING ROLL CHẢ GIÒ HẢI SẢN Prawn, squid and fish	4.80
E6	MRS PHO FRIED SPRING ROLL CHẢ GIÒ MRS PHO Minced pork, yam and prawn	4.50
E7	VEGETARIAN FRIED SPRING ROLL CHẢ GIÒ CHAY Yam and sweet potato	3.80
E9	PRAWN CRACKER BÁNH PHỒNG TÔM Prawn cracker from Soc Trang Province	2.80
E10	FRESH SUMMER ROLL WITH MUSHROOM GỎI CUỐN NẤM Rice paper roll with mushroom, chopped lettuce	4.80
E11	FRESH SUMMER ROLL WITH PRAWN AND PORK GỎI CUỐN TÔM THỊT Rice paper roll with pork and prawn, chopped lettuce, fresh herbs and served with special peanut sauce	5.80



MRS PHO FRIED SPRING ROLL



FRESH SUMMER ROLL  
WITH PORK & PRAWN



PRAWN CRACKER



VIETNAMESE VEGETARIAN CREPE

# Crepe

- |     |   |       |
|-----|---|-------|
| CR1 | <b>VIETNAMESE PORK CREPE</b><br>BÁNH XÈO THỊT HEO<br>Vietnamese crepe with pork served with fresh vegetables and homemade fish sauce                        | 14.80 |
| CR2 | <b>VIETNAMESE BEEF CREPE</b><br>BÁNH XÈO THỊT BÒ<br>Vietnamese crepe with beef served with fresh vegetables and homemade fish sauce                         | 14.80 |
| CR3 | <b>VIETNAMESE VEGETARIAN CREPE</b><br>BÁNH XÈO CHAY<br>Vietnamese crepe with mushroom and tofu served with fresh vegetables and homemade fish sauce         | 14.80 |
| CR4 | <b>VIETNAMESE SEAFOOD CREPE</b><br>BÁNH XÈO HẢI SẢN<br>Vietnamese crepe with squid, prawn and crabmeat served with fresh vegetables and homemade fish sauce | 16.80 |



CLAYPOT LEMONGRASS CHICKEN



CLAYPOT STEWED BEEF

# Sharing

- |     |  |       |
|-----|--|-------|
| SH1 | <b>CLAYPOT LEMONGRASS CHICKEN</b><br>GÀ KHO SẢ<br>Stewed lemongrass chicken in claypot   | 9.80  |
| SH2 | <b>CLAYPOT STEWED BEEF</b><br>BÒ KHO<br>Beef, carrot and raddish in claypot  | 10.80 |
| SH3 | <b>CLAYPOT BEANCURD</b><br>ĐẬU HỦ KHO NẤM<br>Beancurd, mushroom and broccoli   | 10.80 |
| SH4 | <b>BRAISED SPARE RIB</b><br>SƯỜN HEO KHO<br>Comfort home dish from the South, braised spare rib with lemomgrass and oyster sauce | 10.80 |



CLAYPOT BEANCURD



BRAISED SPARE RIB





BEEF COMBINATION PHO



PREMIUM SHORT RIB PHO



SLICED BEEF PHO



HANOI STYLE CHICKEN PHO

# Classics

- |    |  |       |
|----|--|-------|
| C1 | SLICED BEEF PHO<br>PHỞ BÒ<br>Sliced Beef Pho in secret recipe beef broth boiled for 12 hours   | 11.80 |
| C2 | SLICED BEEF & BRISKET PHO<br>PHỞ TÁI BÒ NẠM<br>Sliced Beef & Brisket Pho in secret recipe beef broth boiled for 12 hours                                 | 11.80 |
| C3 | WAGYU PHO<br>PHỞ BÒ WAGYU<br>Sliced Wagyu Pho in secret recipe beef broth boiled for 12 hours  | 14.80 |
| C4 | BEEF COMBINATION PHO<br>PHỞ BÒ THẬP CẨM<br>Sliced beef, sliced brisket and beef ball in secret recipe beef broth boiled for 12 hours                     | 12.80 |
| C5 | PREMIUM SHORT RIB PHO<br>PHỞ SƯỜN BÒ<br>Sliced beef, beef short rib sous vide for 36 hours and beef ball in secret recipe beef broth boiled for 12 hours | 17.80 |
| C6 | HANOI STYLE CHICKEN PHO<br>PHỞ GÀ<br>Shredded chicken meat in clear Chicken broth garnished with spring onion and coriander                              | 10.80 |
| C7 | VEGETARIAN PHO<br>PHỞ CHAY<br>Broccoli, beancurd and mushroom with MSG free broth  | 10.80 |



GRILLED PORK RICE

# Classics

- |     |  |       |
|-----|--|-------|
| C8  | <b>CRAB MEAT AND PRAWN NOODLE</b><br>BÁNH CANH CUA TÔM<br>Rice pin noodle in chicken broth with crab meat, prawn and home made pork ball                               | 13.80 |
| C9  | <b>BRAISED MUSHROOM DRY NOODLE</b><br>BÚN CHAY NẤM NƯỚNG<br>Dry noodles with braised mushroom  | 11.80 |
| C10 | <b>MRS PHO DRY NOODLE</b><br>BÚN THỊT NƯỚNG<br>Dry vermicelli with grilled pork, grilled meatball, fried spring roll and fresh salad served with homemade sweet sauce  | 11.80 |
| C11 | <b>GRILLED PORK RICE</b><br>CƠM SƯỜN HEO VỚI THỊT CHÀ BÔNG VÀ TRỨNG CHIÊN<br>Vietnamese street side rice dish with grilled pork, chicken floss and fried egg           | 11.80 |
| C12 | <b>GRILLED CHICKEN RICE</b><br>CƠM ĐÙI GÀ NƯỚNG VỚI THỊT CHÀ BÔNG VÀ TRỨNG CHIÊN<br>Vietnamese street side rice dish with grilled chicken, chicken floss and fried egg | 11.80 |



GRILLED  
CHICKEN RICE

# Vietnamese Specialties

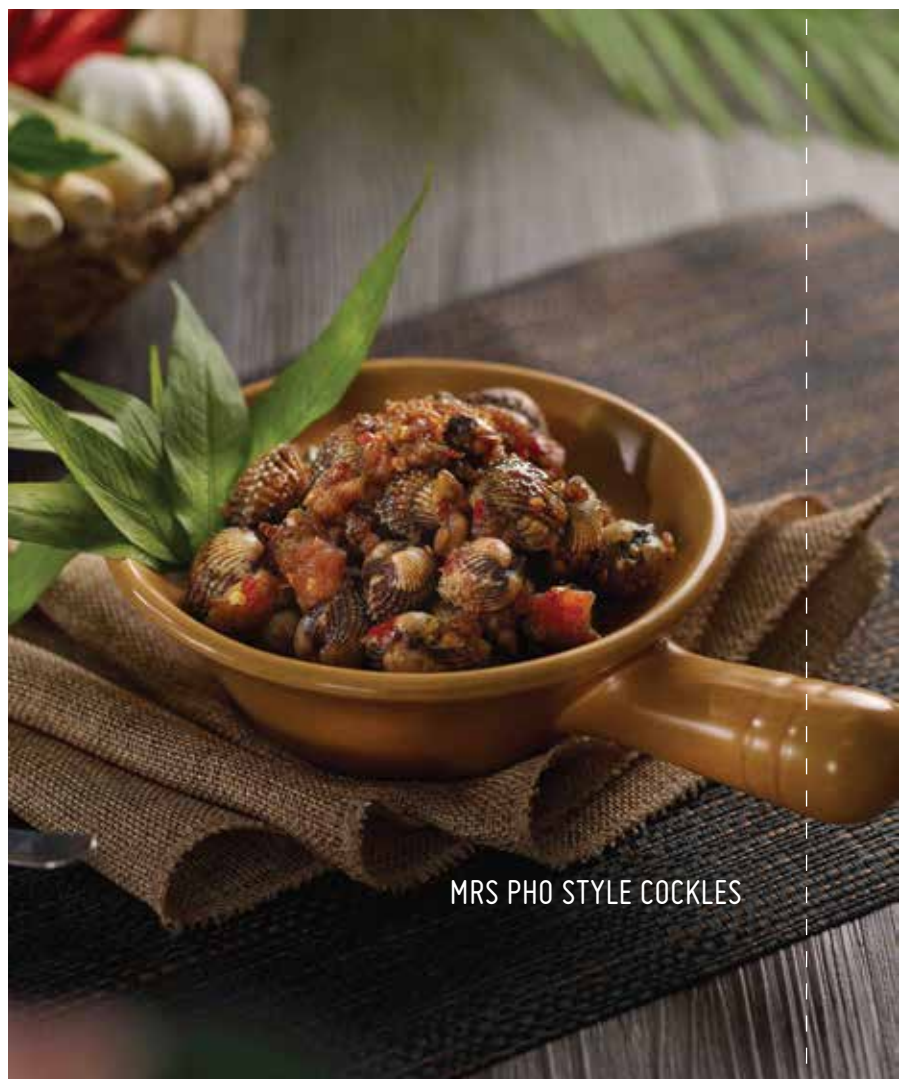
S1	<b>STIR FRY WING BEAN</b> ĐẬU RỒNG XÀO TỎI DẦU HÀO Stir fry with garlic and oyster sauce	9.80
S2	<b>STIR FRY WING BEAN WITH BEEF</b> ĐẬU RỒNG XÀO THỊT BÒ Stir fry with garlic and oyster sauce	13.80
S3	<b>STIR FRY KANG KONG (SPICY/NON SPICY)</b> RAU MUỐNG XAO CHAO (CAY, KHÔNG CAY) Kang kong , fermented tofu sauce , choice of spicy and non spicy	9.80
S4	<b>MRS PHO FRIED RICE (SPICY/NON SPICY)</b> CƠM CHIÊN MRS PHO Diced pork, mixed vegetables, egg and homemade special chilli paste	11.80
S5	<b>STIR FRY CRABMEAT VERMICELLI</b> MIẾN XÀO THỊT CUA Vietnamese style stir fry crab meat vermicelli	15.80
S6	<b>CHA CA DE LA MRS PHO</b> CHẢ CÁ LÃ VỌNG Charcoal grilled Vietnamese sturgeon served on hotplate with herbs and fresh dill	19.80
S7	<b>MRS PHO STYLE COCKLES</b> SÒ HUYẾT XÀO TỎI An all time favourite, stir fry cockles with pork lard, garlic and chilli	13.80
S8	<b>LEMONGRASS LALA</b> NGHÊU HẤP SẢ Venus white clams with lemongrass and kaffir leaf	13.80
S9	<b>STIR FRY LALA</b> NGHÊU XÀO HÚNG QUẾ Stir fry venus white clams with pork lard, chilli and basil	14.80



STIR FRY CRABMEAT VERMICELLI



CHA CA DE LA MRS PHO



MRS PHO STYLE COCKLES



SCALLOPS  
(4 FLAVOUR)

# Grilled

-  **G1** **SPRING CHICKEN WITH SPICY SALT** 18.80  
**GÀ NƯỚNG MUỐI SẢ ĐỒNG QUÊ**  
Traditional grilled chicken seasoned with lemongrass and served with fried sticky rice
- G2** **FISH IN BANANA LEAF (SPICY/NON SPICY)** 10.80  
**CÁ BỌC LÁ CHUOI NƯỚNG(CAY,KO CAY)**  
Grilled tilapia wrapped in banana leaf with Mekong style spices
-  **G3** **SCALLOPS (4 FLAVOUR)** 18.80  
**SÒ ĐIỆP NƯỚNG TỨ VỊ (4 VỊ)**  
Grilled scallop in 4 flavours, spring onion oil, sauted pork belly, spicy pork belly, cheese
-  **G4** **IBERICO PORK BELLY** 7.80  
**THỊT LỢN IBERICO NƯỚNG**  
Grilled iberico pork belly in special marinate



FISH IN BANANA LEAF  
(SPICY/NON SPICY)



# Grilled



MOUNTAIN STYLE CHICKEN

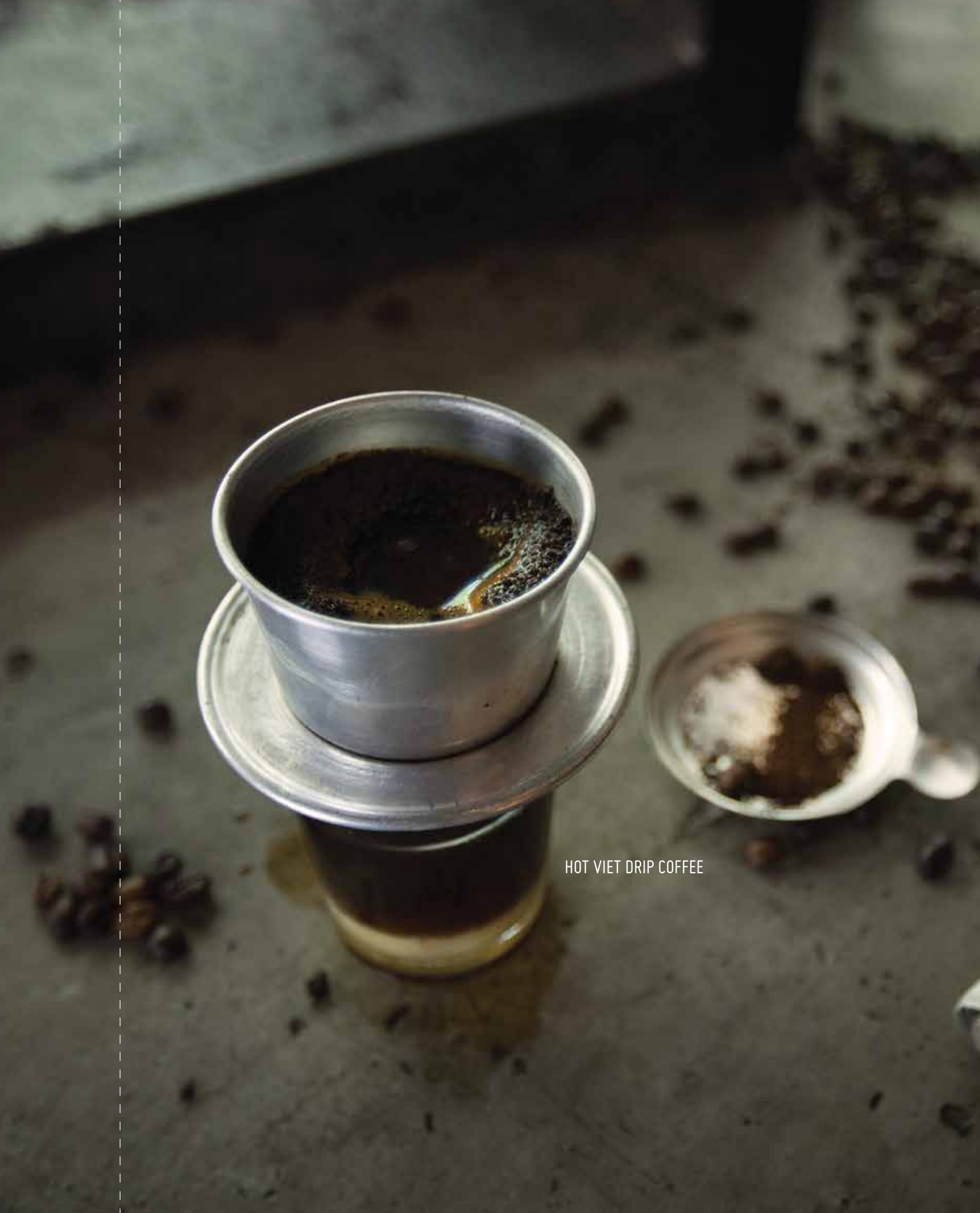
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| G5 | <b>MOUNTAIN STYLE CHICKEN</b><br>GỎI BƯỞI TÔM<br>Grilled boneless chicken in special cham cheo salt rub | 6.80 |
| G6 | <b>LEMONGRASS BEEF</b><br>BÒ NƯỚNG SẢ<br>Grilled beef marinated with lemongrass                         | 7.80 |

# Desserts



CRÈME CARAMEL  
BÁNH FLAN  
Made from Mamma's recipe

3.80



HOT VIET DRIP COFFEE

# Drinks

- |     |   |      |
|-----|---|------|
| D1  | <b>SUMMER ICED TEA</b><br>NƯỚC SÂM<br>Luo han guo, chrysanthemum, dried longan, pandan, seaweed, rock sugar.<br>Recharge & revive with this health tonic brewed from Mamma's selection of herbs handpicked for their medicinal and restorative qualities. | 4.50 |
| D2  | <b>SAIGON SALTY LEMONADE</b><br>CHANH MUỐI ĐÁ<br>Salted lemons and fresh lime juice. Quintessential thirst quencher with salt cured lemons from Vietnam.  | 4.50 |
| D3  | <b>HOMEMADE LEMONADE</b><br>NƯỚC ĐÁ CHANH   | 3.80 |
| D4  | <b>LEMONGRASS TEA (HOT/COLD)</b><br>TRÀ SẢ  | 3.80 |
| D5  | <b>ICED PEACH TEA</b><br>TRÀ DÀO  | 4.80 |
| D6  | <b>ICED LYCHEE TEA</b><br>TRÀ VẢI   | 4.80 |
| D7  | <b>AVOCADO SMOOTHIE</b><br>SINH TÔ BƠ<br>Avocado, fresh milk, condensed milk, ice   | 5.80 |
| D8  | <b>COCONUT SMOOTHIE</b><br>SINH TÔ DỪA<br>Coconut juice and meat, fresh milk, condensed milk, ice   | 5.80 |
| D9  | <b>ICED VIET DRIP COFFEE</b>  | 3.80 |
| D10 | <b>HOT VIET DRIP COFFEE</b>   | 3.80 |

# Drinks

D11	COCONUT COFFEE CÀ PHÊ DỪA Signature Viet coffee with freshly blended coconut smoothie	5.80
D12	AVOCADO COFFEE CÀ PHÊ BƠ Signature Viet coffee with freshly blended avocado smoothie	5.80
D13	FRESH COCONUT DỪA TƯƠI	6.80
D14	ICED VIET LOTUS TEA TRÀ HOA SEN VIỆT	2.80
D15	HOT ARTICHOKE TEA	2.80
D16	COKE	2.80
D17	COKE ZERO	2.80
D18	SPRITE	2.80
D19	MINERAL WATER	2.80
D20	SAIGON SPECIAL BEER	7.80
D21	SAIGON BEER	7.80



AVOCADO COFFEE



COCONUT COFFEE



SAIGON SALTY LEMONADE



SUMMER ICED TEA

