

ENTREE *Signature starters*

PHO A GREAT START

- E1 **CRACKER** 2.90
BÁNH PHÔNG TÔM
Fried prawn cracker from Soc Trang Province
-  E2 **MRS PHO FRIED SPRING ROLL** 3.90
CHẢ GIÒ CHIÊN
Pork, prawn and yam fillings, served with homemade fish sauce dip
-  E3 **MAMMA'S LUCKY MEAT BALLS** 4.50
NEM NƯỚNG
Grilled pork meat balls with special peanut sauce
- E4 **FRESH SUMMER ROLL** 5.90
GỎI CUỐN TÔM THỊT
Sliced pork and prawn with special peanut sauce
-  E5 **GRILLED BEEF LA LOT** 6.90
BÚN BÒ NƯỚNG LÁ LỐT
Minced beef wrapped with betel leaf, lettuce, pickled vegetables & fine vermicelli
- E6 **SUGARCANE PRAWN** 6.90
CHAO TÔM
Vietnamese prawn paste on sugarcane stick
- E7 **SEAFOOD FRIED SPRING ROLL** 6.90
CHẢ GIÒ HẢI SẢN
Prawn, minced pork and fish fillings, served with homemade fish sauce dip
-  E8 **MOUNTAIN STYLE GRILLED CHICKEN** 7.90
GÀ NƯỚNG CHẤM CHÉO
Sous vide boneless chicken in special cham cheo salt rub served together with pickles, cucumber and mixed herbs
- E9 **CRISPY CALAMARI** 8.90
MỰC CHIÊN GIÒN SỐT ME
Deep fried calamari with tamarind dip
- E10 **MANGO SALAD** 8.90
GỎI XOÀI GÀ NƯỚNG
Shredded mango and mixed herbs with grilled chicken
- E11 **PAPAYA SALAD** 8.90
GỎI ĐU ĐỦ TÔM THỊT
Shredded papaya, sliced pork & prawn
-  E12 **MRS PHO COCKLES** 9.90
SÒ HUYẾT XÀO TỎI
Cockles, pork lard, garlic and chilli
- E13 **LEMONGRASS LALA** 10.90
NGHÊU HẤP XÀ
Clams, lemongrass and lime leaf
-  E14 **MAMMA'S PORK BELLY** 13.90
THỊT KHO TÀU
Braised pork belly in coconut water
- E15 **STIR FRY LALA** 11.90
NGHÊU XÀO LÁ HÙNG QUẾ
Clams, pork lard, basil leaf, chilli



*Feeds
you
like
family*

CLASSICS *All time favourites*

THE EVERGREEN

Original Pho

- C1 **SLICED BEEF AND BRISKET PHO** 9.90
PHỞ BÒ TÁI NAM
Sliced beef in secret recipe beef broth boiled for 12 hours
- C2 **CHICKEN PHO** 9.90
PHỞ GÀ
Sous-vide brined chicken with clear chicken stock
- C3 **SLICED BEEF PHO** 9.90
PHỞ BÒ TÁI
Sliced beef in secret recipe beef broth boiled for 12 hours
- C4 **BEEF COMBINATION PHO** 11.90
PHỞ BÒ ĐẶC BIỆT
Sliced beef, beef ball and brisket in secret recipe beef broth boiled for 12 hours
- C5 **WAGYU PHO** 13.90
PHỞ WAGYU
Sliced wagyu beef in secret recipe beef broth boiled for 12 hours
-  C6 **PREMIUM SHORT RIB PHO** 22.90
PHỞ SƯỜN BÒ ĐẶT BIỆT
Grilled beef short rib with Pho spices rub and sous vide for 36 hours.
Sliced beef and beef ball with secret recipe broth boiled for 12 hours

Noodles

- C7 **LEMONGRASS BEEF DRY NOODLE** 10.90
BÚN BÒ XÀO SẢ
Dry vermicelli with stir fry lemongrass beef, chopped lettuce and herbs served with homemade fish sauce
-  C8 **MRS PHO DRY NOODLE** 10.90
BÚN THỊT NƯỚNG
Dry vermicelli, grilled pork chop, grilled meatball, fried spring roll, chopped lettuce and herbs with homemade fish sauce
- C9 **SPICY BEEF NOODLE** 11.90
BÚN BÒ HUẾ
Sliced brisket, beef balls, onions and herbs in spicy broth. Hue's style - ancient capital of Vietnam
-  C10 **BRAISED MUSHROOM DRY NOODLE** 11.90
BÚN NẤM NƯỚNG
Dry vermicelli served with assorted mushrooms, chopped lettuce and mixed herb
- C11 **CRAB MEAT & PRAWN NOODLE** 13.90
BÁNH CANH CUA
Crab meat, pork meatballs and prawns with 'Rice Pin' noodles in clear stock

Rice

- C12 **GRILLED CHICKEN CHOP RICE PLATTER** 10.90
CƠM ĐÙI GÀ NƯỚNG BÌ
Grilled chicken chop, sunny side-up, & homemade fish sauce dip
-  C13 **GRILLED PORK CHOP RICE PLATTER** 10.90
CƠM SƯỜN NƯỚNG BÌ
Grilled pork chop, sunny side-up, roasted pork skin, homemade fish sauce dip

DRINKS *Homemade Quenchers*



D10
LEMONGRASS TEA
TRÀ SẢ
3.50



D11
SAIGON SALTY LEMONADE
CHANH MUỐI ĐÁ
3.90



D12
SUMMER ICED TEA
NƯỚC SẢM
3.90

- D1 COKE 2.90
COKE
- D2 COKE ZERO 2.90
COKE ZERO
- D3 MINERAL WATER 2.90
MINERAL WATER
- D4 SPRITE 2.90
SPRITE
- D5 ARTICHOKE TEA 2.90
TRÀ ATISO
- D6 ICED VIET TEA 2.90
TRÀ ĐÁ
- D7 HOMEMADE LEMONADE 3.50
NƯỚC ĐÁ CHANH

Viet Beer

- D13 SAIGON SPECIAL BEER 7.90
BIA SÀI GÒN ĐẶC BIỆT
- D14 SAIGON BEER 7.90
BIA SÀI GÒN



D8
ICED VIET COFFEE
CÀ PHÊ ĐÁ
3.90



D9
VIET DRIP COFFEE (HOT)
CÀ PHÊ NÓNG
3.90



DD01
CRÈME CARAMEL
BÁNH FLAN
3.90

