

PHO DISTRICT

À LA CARTE MENU



VEGETARIAN



GLUTEN-FREE




SPICY

STARTERS

1 **SUMMER ROLLS**

Fresh herbs, rice noodle beautifully wrapped in rice paper rolls. Enjoy with sweet and nutty home-made sauce.

Prawns **5.4**
Tofu  **4.7**

2 **IMPERIAL SPRINGROLLS**

Minced pork, prawns, shiitake mushroom and chopped glass noodle marinated with grounded black pepper and squid sauce, skillfully rolled and deep-fried in rice paper wrappers. Serve with nuoc cham.

 **5.9**

3 **VEGETARIAN SPRING ROLLS**

Mashed green bean, shredded kohlrabi, shiitake mushroom and chopped glass noodle marinated in artichoke sauce, wrapped in rice paper wrapper and deep-fried using vegetable oil.

 **5.4**

4 **CRABMEAT SQUARE ROLL**

Found in a coastal town in Vietnam, the recipe was well known to the local who twisted the country's traditional fried spring rolls with their newly caught crabs and square-shaped rolls, bringing sunshine and sea-breeze to the table.


















 **7.0**

5 **BEEF WRAPPED IN BETEL LEAF**

Minced beef marinated with garlic, onions and grounded pepper wrapped in betel leaf, giving the succulent beef a slightly bitter note, yet remained flavoursome.

 **7.0**

*nuoc cham: Vietnamese dipping sauce
















- 6 SHAKING BEEF** **8.2**
Diced tenderloin beef seasoned and pan-fried with onions, serve on salad bed.
- 7 CHICKEN SATAY SKEWERS** **6.8**
Three skewers of grilled chicken breasts marinated with satay paste, serve with nutty satay sauce.
- 8 CRISPY SALTED & PEPPER**
Battered, deep-fried and then slightly stirred with spring onions and chillies, add sprinkle of salt and black peppers.
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|------------------|---|------------|
| Prawns |   | 8.2 |
| Squid |   | 8.2 |
| Tofu |    | 5.7 |
| Soft shell crabs |   | 8.5 |
| Seabass |   | 13 |
- 9 GOLDEN PANCAKE**
Stir-fried with beansprouts, spring onions and a dash of black pepper, covered inside a half-moon shaped turmeric-inspired pancake. Serve with nuoc cham, selected seasonal herbs and lettuce.
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|--------------------|---|-------------|
| Prawns and chicken |   | 10.7 |
| Tofu |   | 8.8 |
- 10 SRIRACHA MUSSELS** **9.0**
King size mussels cooked in chef's signature sweet and sour sauce with a kick of Sriracha chilli paste.
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- 11 COUNTRYMAN'S CHICKEN WINGS** **7.2**
Tendered chicken wings marinated with grounded spices and fish sauce. A long-lost recipe found in the far north of Vietnam.

SHARING PLATTERS

- 12 FULL HOUSE** **17.5**
Imperial spring rolls, salt & pepper squid, fresh summer rolls with prawns, chicken satay skewers, papaya salad.
- 13 FOUR-OF-A-KIND** **15.5**
Vegetarian spring rolls, salt & pepper tofu, summer rolls with tofu, mixed salad.



SALADS AND SIDES

SALADS & SIDES	14	PAPAYA SALAD <i>Shredded papaya and carrot soaked in squid sauce salad dressing, mixed with herbs topped with crushed peanut.</i>		
			Beef jerky 	7.4
			Prawns  	7.4
	15	BANGBANG CHICKEN SALAD <i>Cold shredded chicken breasts mixed with cucumber, pickle and carrot, gently stirred in peanut sauce dressing and topped with crushed peanut.</i>		7.0
	16	RARE BEEF SALAD <i>Slices of rare cooked beef marinated in lime juice, mixed with onions and coriander, then garnished with sesame seeds and a hint of hot mint.</i>		8.0
	17	HOT AND SOUR SOUP <i>Chunks of pineapple, tomato slices and beansprouts cooked in lightly-sour tamarin based soup with a kick of red bird-eye chilli.</i>		
			Prawns  	6.5
			Tofu   	6.0
	18	STEAMED FRAGRANT RICE	 	2.2
	19	EGG FRIED RICE		3.0
	20	STIR-FRIED MORNING GLORY	 	6.2
	21	STIR-FRIED BROCCOLI	 	6.2
	22	STIR-FRIED PAKCHOI	 	6.2



MAIN COURSES

23 HOUSE JOSPER GRILLED

Marinated with very little number of ingredients, our house Josper grills aim to bring out the succulent taste of the meat, seasoned with a pinch of seasalt and black peppers.

Tiger prawns  **10.5**
 Seabass  **10.5**

24 HOIAN CURRY

Hoi An- the old port used to be the pearl of the East, where the Japanese, Chinese and Vietnamese traded their spices. The curry recipe, in turn, is the perfect mixture of the three cultures.

Chicken  **8.3**
 Tofu   **7.3**

25 STEWED PORK IN CLAYPOT

Slowly cooked in a caramelised light fish sauce and coconut juice. Served with a soft boiled egg

 **8.3**

26 BRAISED TOFU WITH AUBERGINE

Soft tofu slowly cooked with aubergine in its own sauce, finished with a hint of betel leaves and bird eye chilli. Served in claypot.

7.7

27 CAMPFIRE BEEF

Slices of rice wine-marinated beef tenderloin mixed with onion, served in the flaming claypot and topped with crushed peanuts.

8.2

28 LEMONGRASS BEEF

Stir fried beef with carrot, onions, lemongrass and chilli.

  **7.5**

29 LEMONGRASS CHICKEN

Stir fried chicken breasts with carrot, onions, lemongrass and chilli.

  **7.5**

30 HOIAN SPECIAL FRIED RICE

Stir-fried fragrant rice with chopped Vietnamese herbal sausage, chicken, prawns and green mustard pickles.

6.5

**Add steamed rice for just £2.2*










31 PHO

While it looks like a very simple dish with rice noodle, slices of meat with onions and coriander served in a bowl, the secret lies in the broth that was made from bone marrow canoes cooked over a-day-long under our chef's watchful eyes.

Corn-fed chicken		8.7
Rare beef		8.5
Beef brisket		8.7
Chicken and beef		9.5
Prawns		9.5
Tofu		8.2

32 BUN HUE

Travelling down to the central of Vietnam where hurricanes are the norm, the Pho recipe has been added grounded chilli paste with slight changes in ingredients with rounded rice noodle – a perfect hangover cure or simply to warm yourself up when feeling a little chilly.

Beef & Pork roll slices			8.7	
Prawns			9.5	
Tofu				8.2


THE WOK HOUSE**33 STIR-FRIED EGG NOODLE**

Stir-fried egg noodle with seasonal vegetables, onions, light soya sauce and scrambled egg.

Chicken		7.7
Beef		7.7
Prawns		8.7
Tofu		7.2

34 STIR-FRIED RICE NOODLE

Stir-fried rice flat noodle with seasonal vegetable, onions, artichoke sauce.

Chicken		7.7
Beef		7.7
Prawns		8.7
Tofu	 	7.2

*Pho: flat rice noodle soup

*Bun Hue: spicy rounded rice noodle soup



HEALTHY BOWLS

35 BUN MAM

Fresh yet flavoursome, very filling yet still light. Nowhere else can you find a perfect mixture of steamed rice vermicelli noodle, shredded iceberg, herbs and succulent meat with a citrusy kick of lemongrass.

Beef		8.7
Chicken		8.5
Prawns		9.5
Tofu		8.2
Grilled pork & spring roll		9.5

36 COM TRON

Seasoned ingredients, vegetable and pickles mixed with fragrant steamed rice. Served in a wooden bowl.

Grilled pork chop		8.5
Grilled chicken		8.5
Beef in betel leaf		8.5

HEALTHY
BOWLS



*Bun mam: rice vermicelli noodle

*Com tron: fragrant rice dishes in bowls

