

WHAT THE PHO?

Pho was originally a simple beef and rice noodle soup that originated in northern Vietnam nearly a hundred years ago. Some speculate that it evolved from the 'pot au feu' introduced to Vietnam by French colonists. After the country was partitioned, Pho in South Vietnam became a more elaborate dish, often served with many varieties of beef, and a side plate of herbs.

HAVE IT YOUR WAY!

Each serving of Pho comes with a side plate of **Saw-tooth Coriander, Thai Basil, Chilli, Beansprouts**, and some **Lemon**. Add the herbs and lemon to the bowl of Pho, to suit your taste.

On your table there are two bottles: **Hot Chilli sauce** and **Hoisin Sauce**. In North Vietnam they only use Hot Chilli sauce, but in the South people add Hoisin as well.

Our Pho combines the deep sweetness from the marrow bone of the North version, with the fragrant Star Anise, Cardamom and Cinnamon of the South.

IT'S UP TO YOU TO CUSTOMISE YOUR PHO, HOWEVER YOU WANT!



Viet Grill

BEEF PHO

with 24 hour beef marrow bone stock from Glenarm Shothorn Beef, and noodles made daily

Original Pho 11
with steak and beef brisket for varied flavour and texture. **If you are new to Pho, the Classic is a great place to start!**

Saigon Pho 12
with steak, brisket, fatty flank, skirt flank for a hearty, rich taste

Hanoi Garlicky Pho 11.5
flash fried hanger steak & whole garlic

Special Large Combo Pho 16
steak, brisket, fatty flank, beef meatball, tendon and tripe for a traditional Vietnamese flavour!

CHICKEN PHO

with a lighter 24 hour delicately spiced chicken broth tasting of onion, ginger and coriander

Pulled Chicken Breast Pho 11
Thigh and Drumstick Pho 10.5

REGIONAL PHO

Beef Meat Ball Pho 11
from Saigon Chinatown, with beef meatball, tendon, tripe, sawleaf, dried radish

Saigon Beef Stew Pho 12
lemongrass, cinnamon, My Tho noodles

Seafood Pho 13.5
king prawns, squid & vegetables in chicken broth

Assorted Mushroom Pho 11
shiitake, hon shimeji, button mushrooms, kai choy

OTHER NOODLE DISHES

Bun Bo Hue
the spicy version of Pho from Hue, the old imperial capital. Spicy beef broth, scented with lemongrass, shrimp paste, served with either:

Beef and Pork hock 12
Corn-fed Chicken 11
Special with Crabcake, Beef, Pork Hock 13.5

Saigon Dumpling Mee 11
shrimp & pork dumplings, charsiu, chives in chicken broth and al dente egg noodle

SIGNATURE PHO & NOODLE

Saigon Saté Pho
poached beef, ground peanut,
black sesame, dried saté chilli, Thai Basil
12.5

Crispy Chicken Mee
shrimp & pork dumplings, charsiu, chives
in chicken broth and al dente egg noodle
11.5

CUSTOMISE YOUR PHO!

Egg yolk 1.5
Steak bowl 4.5
Beef meatball 2
Shin 1.5

Crunchy flank 2
Tendon 1.5
Crab cake 3
Pulled chicken 2.5

Extra broth 2
Extra noodle 1.5
Tripe 1.5