

Starters

Vietnamese Spring rolls 6.25

Crispy traditional rolls with shredded farmhouse pork shoulder, shrimp, and glass noodles

Vegetable Spring Rolls 5.25

Crispy rolls with taro, organic tofu, mushrooms, carrots and green beans

Prawn Summer Rolls 6.00

Poached black tiger prawns, pickles and Vietnamese basil, served with hoisin sauce

Tofu Summer Rolls 5.40

Organic tofu, mixed herbs served with hoisin sauce

Salted And Peppered: Squid 7.95

Salted And Peppered: Prawn 7.95

Salted And Peppered: Sea Bass 14.0

Salted And Peppered: Tofu 7.50

Salted And Peppered: Spare Ribs 7.45

Salted And Peppered: Chicken Wing 7.45

Chicken Satay N 7.45

A selection of fried dishes cooked in Vietnamese style using a minimal amount of oil to create a healthy yet tasty experience

Betel leaf Beef N 10.00

Minced beef wrapped and grilled in betel leaves. Served with lettuce, vermicelli noodles, fresh herbs and peanuts.

Grilled Honey Roast Pork N 10.00

Traditional Vietnamese handmade pork croquettes. Served with lettuce, vermicelli noodles, fresh herbs and peanuts.

Grilled Prawns 8.25

Grilled tiger prawns served with dill a limed based dipping sauce

Salads

Beef Salad N 9.50

Poached beef cured in lime juice, sea salt and lemon grass with herbs.

Papaya And Mango With Shredded Beef N 8.0

Papaya And Mango With Prawn N 8.0

Vegetarian Papaya And Mango With Tofu N 8.0

Sliced papaya and mango with a north Vietnamese style shredded beef or prawn or tofu and nuoc mam (a type of Vietnamese fish sauce devised to compliment salads) or vegetarian sauce

Sharers

Sharing Platter Of Seafood, for 2 pp N 28.00

A mixed platter of prawn summer rolls, chili and salted soft shell prawn, squid, grilled tiger prawn and prawn papaya salad

Sharing Platter Of Meat, for 2 pp N 24.00

A mixed platter of spring rolls, beef in betel leaves, shaking beef, spare ribs and beef papaya salad

Vegetarian Platter, for 2 pp N 22.00

A selection of vegetable spring rolls, tofu summer rolls, chili salted tofu and aubergine, tofu, papaya salad

Please inform our staffs if you have any allergies, thank you!



144 Clerkenwell road
..... London EC1R 5DP



Pho Noodle Soup

Monkfish 11.50

Round noodles with tender monkfish fillets, Vietnamese celery, dill and fresh tomatoes in a broth specifically tailored to this dish

Sautéed Beef 11.50

Sliced beef fillets sautéed in garlic and Vietnamese celery and served over flat rice noodles in our aromatic broth with herbs

Rare Beef 10.50

Rare cooked slices of ribeye beef served over flat rice noodles, ginger and herbs in our aromatic broth

Well done Beef 10.25

Well done beef brisket slices served over flat rice noodles in our house broth

Special 11.50

Rare slices of ribeye beef, well done brisket slices of beef and slices of corn fed chicken breast all heaped into a meticulously prepared broth with flat rice noodles and herbs

Chicken 9.25

Slices of corn fed chicken breast served over flat rice noodles in our aromatic broth

Prawn 11.50

Squid, scallops and prawns with ginger, spring onions and coriander over flat rice noodles in our house broth

Tofu 9.00 (Non-Vegetarian)

Slices of organic tofu, chinese broccoli and herbs in our house broth with flat rice noodles

Duck 10.50

Slices of duck breast and chinese broccoli with flat noodles, herbs and an aromatic broth

Spicy Beef S 11.50

Spicy Prawn S 12.00

Spicy Chicken S 10.5

Spicy Tofu S 10.0 (Non-Vegetarian)

A custom variety of chillies, spices and oils blended into the traditional broth to add spice and depth to the flavour. Served with round noodles.

Noodles Dishes

Flat Noodles With Beef N 10.45

Flat Noodles With Chicken N 9.85

Flat Noodles With Prawn N 10.70

Flat Noodles With Tofu N, V 9.60

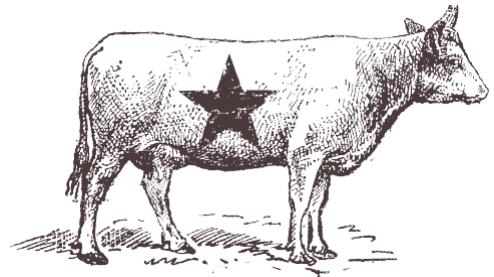
Egg Noodles With Beef N 10.45

Egg Noodles With Chicken N 9.85

Egg Noodles With Prawn N 10.70

Egg Noodles With Tofu N, V 9.60

A wok fried selection of dishes based on either egg or flat noodles with a variety of other vegetables. A Vietnamese take on this popular pan-Asian dish. All contain nuts



Chef Specials

Steamed Rice Included

Vietnamese Black Pepper Sauce With Duck 11.50

Vietnamese Black Pepper Sauce With Beef 11.50

A Vietnamese styled black pepper sauce cooked with a choice of either duck, beef or lamb. Accompanied by a side of Vietnamese jasmine rice.

Sizzling Plate Of Ginger & Onion With Duck 10.75

Sizzling Plate Of Ginger & Onion With Beef 10.75

Sizzling Plate Of Ginger & Onion With Prawn 10.75

Grated ginger wok fried with spring onion served on a sizzling plate with jasmine rice.

Sizzling Plate Of Duck With Onion 10.25

Stir fried duck marinated in turmeric, galangal and shrimp sauce with lemongrass, served on a hot sizzling plate and accompanied by Vietnamese jasmine rice.

Mango Sea Bass 14.00

Crispy fried sea bass topped with fresh green mango and nuoc cham (a traditional Vietnamese dip based on fish sauce)

Ha Noi Fish N 12.75

Succulent fried chunks of a monk fish which has been marinated for approximately 12 hours in dill, turmeric and galangal, served with vermicelli noodles, salad and nuoc cham (a traditional mix of finely diced Vietnamese vegetables and fish sauce)

Buddha Aubergine With Prawn N 11.25

Buddha Aubergine With Tofu N, V 10.25

A steamed aubergine filled with fried tofu or prawn and seasonal greens

Shaking Beef 11.50

Wok-seared tenderloin beef cooked with cognac and served with salad

Steam Seabass With Ginger And Spring Onion. 16.0

Whole steamed Seabass with Ginger and Spring Onion dressed with Soy Sauce.

Rice Dishes

Braised Pork 9.50

Grilled Pork 9.50 N

Based on fragrant Vietnamese jasmine rice, a selection of meat and salad to go in combination. A simple and delicious choice.

Chicken Curry 9.50

Duck Curry 9.50

Tofu Curry V 9.0

Prawn Curry 9.50

Slightly milder than your average curry with a bit of coconut milk and herbs added to create a unique Vietnamese flavour.

Vietnamese Egg Fried Rice With Prawn 10.25

Wokfried rice cooked in a Vietnamese style with prawns served with dua chua (Vietnamese pickled salad).



Bún (Vermicelli Noodles)

Grilled Pork N 9.0

Grilled Pork & Spring Rolls N10.75

Honey Roast Pork N 10.75

Prawn Lemongrass N 9.50

Beef Lemongrass N 9.50

Chicken Lemongrass N 9.50

Tofu Lemongrass N V 9.0

Salted & Peppered Squid N 9.50

Beef Wrapped In Betel Leaves N10.75

Spring Rolls N 9.5

Mixed Rolls N 11.75

Cooled vermicelli noodles with a selection of meat, seafood or tofu and accompanied by fresh salad and nuoc cham (a traditional mix of finely diced Vietnamese vegetables and fish sauce).

Side Dishes

Egg Fried Rice N 3.95

Beansprout With Garlic 7.00

Choy Sum With Garlic 8.00

Mix Vegetables With Garlic 8.00

Dessert Menu

EXOTIC MOUSSE 6.25

Mango and raspberry mousse on coconut dacquoise biscuit, mango glaze

COCO PASSION FRUIT MOUSSE 6.25

Mango and passion fruit mousse on coco biscuit

CHOCOLATE ROYAL DOME 6.25

Dacquoise biscuit, hazelnut crunch and chocolate mousse

STRAWBERRY & VANILLA DOME 6.25

Dacquoise biscuit, vanilla and strawberry mousse

ICE-CREAM

Chocolate/ Vanilla/Matcha Green Tea/ Raspberry/ Mango/ Coffee

1 scoop: 1.95 - 2 scoops: 3.75 - 3 scoops: 5.45

Optional Extras

Extra Meat (Beef/ Chicken): 2.5

Extra Duck: 5.0

Extra vegetables/ Tofu: 1.5

Extra Noodles: 2.0

Extra Prawn: 3.0

Replace Steam Rice with Fried Rice: 1.5

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