





*pho* tender rice noodles and succulent meat served in our signature stock. Cooked for up to 24 hours, our stock is brought to life with our unique combination of herbs and spices - cinnamon, star anise, cloves, liquorice, ginger, coriander and more... our Vietnamese specialty!



- One card per table & minimum \$15 for card transaction.
- 3% surcharge on Credit Card payment
- Accept slipping bill with cash only
- All prices is GST included
- No surcharge during public holidays



# Appetizers



**01. Prawn & Pork  
Rice Paper Rolls**

**\$8.9** (3 pcs)



**02. Lalot Beef**  
Grilled Beef in Betel Leaf

**\$8.9** (4 pcs)



**03. Sang-Choi-Bao**

**\$8.9** (2 pcs)



**04. Steamed Dimsims**

**\$8.9** (4 pcs)



**05. Pork Spring Rolls**

**\$8.9** (4 pcs)



**06. Fried Wontons**

**\$8.9** (8 pcs)



**07. Sate' Chicken  
Skewers**

**\$8.9** (2 pcs)



**08. Chicken Wings with  
Special Fish Sauce**

**\$8.9** (4 pcs)



**09. Salt & Pepper Quail**

**\$8.9** (2 pc)



**10. Corn Stir Fried with  
Shrimps & Butter**

**\$8.9**



**11. Rice Bubble Prawns**

**\$8.9** (3 pcs)



**12. Sugarcane Prawn**

**\$8.9** (2 pcs)



**13. Banh Mi**  
Vietnames Pork Roll

**\$8.9**



**14. Mixed Entree**

2 Dimsims, 2 Spring Rolls, 2 Lalot beefs, 6 Wontons, 1 Marinated Pork

**\$18.9**





## *Vietnamese Style Salad*

Salad onions, cucumber, pickled carrots, fried shallots, peanut & mints served with our special fish sauce

- |   |        |
|---|--------|
| 16. Beef Ginger Sauce Salad & Prawn Crackers <sup>G</sup> | \$16.9 |
| 17. Green Papaya Salad with Pork & Prawn <sup>G</sup>     | \$16.9 |
| 18. Lotus Root Salad with Pork & Prawn <sup>G</sup>       | \$16.9 |
| 19. Green Apple Salad with Pork & Prawn <sup>G</sup>      | \$16.9 |
| 20. Squid Salad <sup>G</sup>                              | \$19.9 |
| 21. Wagyu Beef Salad <sup>G</sup>                         | \$19.9 |
| 22. Prawn Salad <sup>G</sup>                              | \$19.9 |





# Pho - Vietnamese Beef Noodle Soup

Pho is served in a bowl with flat rice noodles in clear beef broth, topped with sliced onions, coriander, shallots, served with side bean sprout, basil, lemon and fresh chilli.

**24. Special Combination Beef Soup** **\$16.9**

*Rare Beef, Tendon, Beef Ball & Brisket*

**25. Rare Beef Soup** **\$15.9**

**26. Chicken Noodle Soup** **\$15.9**

**27. Pork Noodle Soup** **\$15.9**

**28. Bun Bo Hue - Spicy Beef Soup** **\$16.9** 

*Thin rice noodle with sliced pork hook, meat loaf, gravy beef in our Vietnamese spicy soup*



# Noodle Soup

Choice of: Egg Noodle / Clear Noodle / Rice Noodle

- |  |        |
|--|--------|
| 29. Wonton & BBQ Pork                    | \$15.9 |
| 30. Crispy Skin Chicken                  | \$15.9 |
| 31. Grilled Chicken                      | \$15.9 |
| 32. Grilled Pork                         | \$15.9 |
| 33. Grilled Pork Chop                    | \$15.9 |
| 34. Grilled Beef                         | \$15.9 |
| 35. Seafood                              | \$16.9 |
| 36. Simmer Duck with Egg Noodle Soup     | \$18.9 |
| 37. Special Crab with Starch Noodle Soup | \$19.9 |

*Thick Starch Noodle Soup with Prawn, Fish Cakes  
& Soft Shell Crab topped Chives, Fried Shallot*





# Vietnamese Rice Vermicelli Salad

Thin Rice Vermicelli with lettuce, cucumber, beansprout, pickled carrot, mints, fried shallots & peanut... served with our special fish sauce.

*Extra choice of meat - \$3*

- |   |        |
|---|--------|
| 38. Grilled Chicken Marinated Lemongrass <sup>G</sup> | \$15.9 |
| 39. Grilled Beef Marinated Lemongrass <sup>G</sup>    | \$15.9 |
| 40. Grilled Pork Marinated Lemongrass <sup>G</sup>    | \$15.9 |
| 41. Grilled Pork Chop <sup>G</sup>                    | \$15.9 |
| 42. Pork Spring Rolls                                 | \$15.9 |
| 43. Skewered Marinated Pork <sup>G</sup>              | \$15.9 |
| 44. Grilled Pork & Spring Rolls                       | \$17.9 |
| 45. Sugarcane Prawn                                   | \$17.9 |
| 46. Combination                                       | \$18.9 |

*Grilled Beef, Grilled Chicken and Spring Rolls*





# Rice Paper Wrap

WRAP YOUR OWN - 6 ROLLS

• Pre-wrapped extra \$3 • Extra Rice Paper \$2

Thin Rice Vermicelli with lettuce, cucumber, picked carrot, beansprout, mints, fried shallots & peanut... wrap with rice paper served with our special fish sauce

- |   |        |
|---|--------|
| 48. Lalot Beef <sup>G</sup>                           | \$21.9 |
| 49. Grilled Chicken Marinated Lemongrass <sup>G</sup> | \$21.9 |
| 50. Grilled Pork Marinated Lemongrass <sup>G</sup>    | \$21.9 |
| 51. Grilled Beef Marinated Lemongrass <sup>G</sup>    | \$21.9 |
| 52. Pork Spring Rolls                                 | \$21.9 |
| 53. Deep Fried Tofu                                   | \$21.9 |
| 54. Skewered Marinated Pork <sup>G</sup>              | \$21.9 |
| 55. Sugarcane Prawns                                  | \$22.9 |





# Salt & Pepper

*Deep fried in light battered, diced capsicum, onion, shallot and chilli with salt & pepper*

- |                     |        |
|---------------------|--------|
| 57. Squids          | \$21.9 |
| 58. King Prawns     | \$22.9 |
| 59. Soft Shell Crab | \$24.9 |
| 60. Fish            | \$20.9 |
| 61. Tofu            | \$20.9 |
| 62. Pork Chop       | \$20.9 |





## Rice dishes

Change to Plain Fried Rice \$3

- 63. Vietnamese Special Broken Rice **\$16.9**  
*Pork Chop, Egg Loaf, Fried Egg & Shredded Pork Skin with broken rice severed with our special fish sauce*
- 64. Pork Chop with Broken Rice <sup>G</sup> **\$15.9**
- 65. Grilled Marinated Pork / Beef / Chicken with Rice <sup>G</sup> **\$15.9**
- 66. Crispy Skin Chicken with Rice <sup>G</sup> **\$15.9**
- 67. Chicken Chilli Lemongrass with Rice <sup>G</sup> **\$16.9**
- 68. Vietnamese Shaking Beef with Rice **\$16.9**
- 69. Stir Fried Chicken Mixed Vegetable with Rice **\$16.9**



## Fried Rice

- 70. Special Fried Rice <sup>G</sup> **\$16.9**
- 71. Chicken Fried Rice <sup>G</sup> **\$16.9**
- 72. Salted Fish Fried Rice <sup>G</sup> **\$16.9**
- 73. Pineapple Fried Rice <sup>G</sup> **\$17.9**





# Vegetarian

- |   |        |
|---|--------|
| 75. Vegetable Spring Rolls                            | \$8.9  |
| 76. Tofu Rice Paper Rolls                             | \$8.9  |
| 77. Tofu Sang Choi Bao                                | \$8.9  |
| 78. Vegetable Spring Rolls with Rice Vermicelli Salad | \$15.9 |
| 79. Tofu with Rice Vermicelli Salad                   | \$15.9 |
| 80. Mixed Vegetable with Clear or Egg Noodle Soup     | \$16.9 |
| 81. Stir Fried Tofu with Chilli & Lemongrass          | \$19.9 |
| 82. Stir Fried Mixed Vegetable & Tofu                 | \$19.9 |
| 83. Stir Fried Hofun with Mixed Vegetable & Tofu      | \$19.9 |
| 84. Stir Fried Chow Mein with Mixed Vegetable & Tofu  | \$19.9 |









# Chef's Recommendations

- 124. Sweet & Sour Sauce** **\$20.9**  
*Deep fried Pork filleted in light battered with capsicum, onion, shallot and pineapple in sweet & sour sauce*
- 125. Thit Kho - Mum's Pork Belly** <sup>G</sup> **\$20.9**  
*Braised caramel Pork Belly, soft egg in coconut juice served with house pickles*
- 21. Beef Wagyu Salad** <sup>G</sup> **\$19.9**  
*Salad celery, onions, cucumber, pickled carrots, lemon, fried shallots, peanut, mints and Fish sauce*
- 93. Vietnamese Shaking Beef** **\$20.9**  
*Stir fried diced Beef with capsicum, onion, shallot and mushroom in black pepper*
- 111. Soft Shell Crab in Tamarind Sauce** **\$24.9**  
*Deep fried Soft Shell Crab in light battered with tamarind sauce*
- 37. Special Crab with Starch Noodle Soup** **\$19.9**  
*Thick Starch Noodle Soup with Prawn, Fish Cakes & Soft Shell Crab topped Chives, Fried Shallot*
- 102. Chicken Chilli Lemongrass** **\$19.9**  
*Stir fried Chicken with chilli, lemongrass, capsicum, onion, shallot with special sauce*
- 98. Stir Fried Chicken with Cashew Nuts** **\$20.9**  
*Stir fried Chicken with seasonal vegetable in oyster garlic sauce with roasted cashew nuts*
- 122. Duck Plum Sauce** **\$23.9**  
*Deep fired Duck in light battered with capsicum, onion and plum sauce*
- 123. Simmer Duck with Egg Noodle Soup** **\$18.9**  
*Simmer Duck with bok-choy, dried Chinese mushroom & egg noodle topped dried onion and shallot*
- 117. "Cha Ca La Vong" Grilled Fish with Turmeric & Dills** <sup>G</sup> **\$24.9**  
*Grilled Fish filleted marinated with turmeric in the style of the legendary "Cha Ca La Vong" served with fancy lettuce, mints, cucumber, carrot, beansprout, rice vermicelli, shrimp paste, dills and shallot*
- 73. Pineapple Fried Rice** <sup>G</sup> **\$17.9**





# Beef

**86. Sizzling Mongolian Sauce** **\$21.9**

*Stir fried Beef with celery, capsicum, onion and shallot in Mongolian sauce*

**87. Sizzling Sate' Sauce** **\$21.9**

*Stir fried Beef with celery, capsicum, onion and shallot in Sate' sauce*

**88. Sizzling Black Bean Sauce** **\$21.9**

*Stir fried Beef with capsicum, onion, carrot and shallot in black bean sauce*

**89. Stir Fried Season Vegetable** **\$20.9**

*Stir fried Beef with seasonal vegetable in oyster garlic sauce*

**90. Chow Mein "Crispy Egg Noodle"** **\$20.9**

*Stir fried Beef with seasonal vegetable in oyster garlic sauce*

**91. Stir Fried Hofun** **\$20.9**

*Stir fried Beef with seasonal vegetable in oyster garlic sauce*

**92. Dry Stir Fried Hofun** **\$20.9**

*Dry stir fried Beef with onion, shallot, beansprout and chives topped with sesame seed*

**93. Vietnamese Shaking Beef** **\$20.9**

*Stir fried diced Beef with capsicum, onion, shallot and mushroom in black pepper*





# Chicken

**94. Sizzling Mongolian Sauce** **\$21.9**

*Stir fried Chicken with celery, capsicum, onion and shallot in Mongolian sauce*

**95. Sizzling Sate' Sauce** **\$21.9**

*Stir fried Chicken with celery, capsicum, onion and shallot in Sate' sauce*

**96. Sizzling Black Bean Sauce** **\$21.9**

*Stir fried Chicken with capsicum, onion, carrot and shallot in black bean sauce*

**97. Stir Fried Season Vegetable** **\$20.9**

*Stir fried Chicken with seasonal vegetable in oyster garlic sauce*

**98. Stir Fried Chicken with Cashew Nuts** **\$20.9**

*Stir fried Chicken filleted with seasonal vegetable in oyster garlic sauce with roasted cashew nuts*

**99. Chow Mein "Crispy Egg Noodle"** **\$20.9**

*Stir fried Chicken with seasonal vegetable in oyster garlic sauce*

**100. Stir Fried Hofun** **\$20.9**

*Stir fried Chicken with seasonal vegetable in oyster garlic sauce*

**101. Dry Stir Fried Hofun** **\$20.9**

*Stir fried Chicken with onion, shallot, beansprout topped with sesame seed*

**102. Chicken Chilli Lemongrass** **\$20.9**

*Stir fried Chicken with chilli, lemongrass, capsicum, onion, shallot with special sauce*

**103. Sweet & Sour Sauce** **\$20.9**

*Deep fried Chicken in light battered with capsicum, onion, shallot and pineapple in sweet & sour sauce*

**104. Honey Sauce** **\$20.9**

*Deep fried Chicken in light battered dipped in honey sauce*

**105. Lemon Sauce** **\$20.9**

*Deep fried Chicken in light battered dipped in lemon sauce*





# Seafood

**106. Sizzling Squid Sate' Sauce** **\$21.9**

*Stir fried Squids with celery, capsicum, onion and shallot in Sate' sauce*

**107. Squids with Ginger & Shallot Sauce** **\$21.9**

*Stir fried Squids with capsicum, onion, carrot and shallot in Ginger & Shallot sauce*

**108. Stir Fried Squids with Season Vegetable** **\$21.9**

*Stir fried Seafood with seasonal vegetable in oyster garlic sauce*

**109. Sweet & Sour Fish** **\$21.9**

*Deep fried Fish fillet in light battered with capsicum, onion, shallot and pineapple in sweet & sour sauce*

**110. Honey King Prawns** **\$23.9**

*Deep fried King Prawns in light battered dipped in honey sauce*

**111. Soft Shell Crab in Tamarind Sauce** **\$24.9**

*Deep fried Soft Shell Crab in light battered with tamarind sauce.*

**112. Stir Fried Seafood with Season Vegetable** **\$23.9**

*Stir fried Seafood with seasonal vegetable in oyster garlic sauce*

**113. Stir Fried King Prawns with Cashew Nuts** **\$23.9**

*Stir fried King Prawns with seasonal vegetable in oyster garlic sauce with roasted cashew nuts*

**114. Seafood with Chow Mein "Crispy Egg Noodle"** **\$23.9**

*Stir fried Seafood with seasonal vegetable in oyster garlic sauce*

**115. Stir Fried Seafood with Hofun** **\$23.9**

*Stir fried Seafood with seasonal vegetable in oyster garlic sauce*

**116. Dry Stir Fried Seafood Hofun** **\$23.9**

*Stir fried Seafood with onion, shallot, beansprout and chives topped with sesame seed*

**117. "Cha Ca La Vong" Grilled Fish with Turmeric & Dills** **\$24.9**

*Grilled Fish filleted marinated with turmeric in the style of the legendary "Cha Ca La Vong" served with fancy lettuce, mints, cucumber, carrot, beansprout, rice vermicelli, shrimp paste, dills and shallot*





# Vietnamese Claypot

## 118. Prawn Claypot

\$31.9

*Caramelized King Prawns with shallots, gingers, onions and tofu simmered in a clay pot.*

## 119. Pork Ribs Claypot

\$28.9

*Caramelized Pork Ribs with shallots, gingers, onions and tofu simmered in a clay pot.*

## 120. Fish Claypot

\$28.9

*Caramelized Fish cutleted with shallots, gingers, onions and tofu simmered in a clay pot.*



# Lamb

## 121. Sizzling Mongolian Sauce

\$23.9

*Stir fried Lamb with celery, capsicum, onion and shallot in Mongolian sauce*

# Duck

## 122. Duck Plum Sauce

\$23.9

*Deep fired Duck in light battered with capsicum, onion and plum sauce*

## 123. Simmer Duck with Egg Noodle Soup

\$18.9

*Simmer Duck, bok-choy, dried Chinese mushroom with egg noodle topped dried onion and shallot*

# Pork

## 124. Sweet & Sour Sauce

\$20.9

*Deep fried Pork filleted in light battered with capsicum, onion, shallot and pineapple in sweet & sour sauce*

## 125. Thit Kho - Mum's Pork Belly

\$20.9

*Braised caramel Pork Belly, soft egg in coconut juice served with house pickles*





# Beverages

Soft Drink	\$3.0	Lipton Ice Tea	\$5.0
Iced Milk Coffee	\$5.0	Lychee Drink	\$5.0
Orange Juice	\$5.0	Tri-Colors Bean with Coconut Milk	\$5.0
Apple Juice	\$5.0	Mung Bean with Coconut Milk	\$5.0
Sugarcane Juice	\$5.0	Red Bean with Coconut Milk	\$5.0
Young Coconut Juice	\$5.0	Sparkling Mineral Water	\$5.0
Homemade Lemon Tea	\$5.0	Cool Brigde Water	\$3.0
Homemade Lemon Soda	\$5.0	Hot Jasmine Tea (a cup)	\$3.0







## Buble Tea \$4.5

(Extra Pearl or Jelly : \$0.5)

- Lychee
- Green Apple
- Pineapple
- Passionfruit
- Peach
- Mango
- Grape
- Plum
- Lemon
- Green Tea

## Milk Tea \$5.0

(Extra Pearl or Jelly : \$0.5)

- Watermelon
- Honeydew
- Taro
- Banana
- Chocolate
- Coconut





## **PHO VIETNAMESE KITCHEN**

FC 605, Westfield Chermside  
399 Hamilton Road,  
Chermside QLD 4032  
Tel: (07) 3350 3416

## **PH BY PHO HUNG**

*Vietnamese Kitchen*

Shop 2010, Westfield Garden City  
Upper Mount Gravatt QLD 4122  
Tel: (07) 3191 7190

## **PHO HUNG**

*Vietnamese Cuisine*

Shop 39D, Market Square  
SunnyBank QLD 4109  
Tel: (07) 3345 2888

