



# PHO DISTRICT

0208 748 2584 phodistrict.co.uk @phodistrictlondon Password: phokinggood

## STARTERS

### 1. Chicken Satay £8

Three skewers of grilled chicken breasts marinated with satay paste, served with nutty satay sauce.

### 2. Five Spice Honey Ribs £7

Slow grilled five spices marinated back ribs with sweet honey glaze.


### 3. Sesame Toast £7

Sesame prawn toast with sweet chilli dip.

### 4. Crispy Salted & Pepper

Battered, deep-fried and then lightly stirred with spring onions and chillies, and a sprinkle of salt and black peppers.

#### Options:

Prawns £11 | Squid £12  
Tofu  £9 | Seabass £12

### 5. Saigon Xeo Pancake

Stir-fried with beansprouts, spring onions and a dash of black pepper, covered inside a half-moon shaped turmeric-infused pancake.

#### Options:

Chicken & prawns  £14 | Tofu  £12

### 6. Countryman Chicken Wings £8.5

Tendered chicken wings marinated with grounded spices and fish sauce. A long-lost recipe found in the far north of Vietnam.



## ALLERGY TABLE



Veggie



Spicy



Peanut



Halal

## THE ROLLS COLLECTION

### 7. Imperial Spring Rolls £7

Minced pork, prawns, shiitake mushroom and chopped glass noodle deep-fried in rice paper wrappers.


### 8. Vegetarian Spring Rolls £7

Mashed green bean, shredded kohlrabi, shiitake mushrooms & chopped glass noodle deep-fried in rice paper wrappers.

### 9. Summer Rolls

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

#### Options:

Prawns £7 | Beef £7 | Tofu  £7

## SIDES & SALAD

### 10. Papaya Salad

Shredded papaya and carrot soaked in squid sauce salad dressing, mixed with herbs topped with crushed peanut.

#### Options:

Prawns £11 | Beef jerky £11

### 11. Ha Giang Loop Mango & Beef Salad £12

Inspired by the legendary Ha Giang Loop - a bold mix of fresh mango, crunchy red cabbage, tender shredded beef and savoury beef jerky. Light, tangy and punchy, with a clean, refreshing finish that hits just right for summer.

### 12. Steamed Fragrant Rice £4

### 13. Egg Fried Rice £6

### 14. Morning Glory £9

### 15. Broccoli £8

### 16. Mustard green £8

## — MAIN COURSE —

### 17. Grilled Aubergine ————— £9

Freshly grilled aubergine with homemade sweet sauce and onion oil.

### 18. Hoi An Curry —————

Unique curry recipe from Hoi An – an old port of Vietnam.

Chicken  £10    Tofu  £10    Prawns £11.50

### 19. Stewed Pork ————— £11

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

### 20. Braised Tofu & Aubergine ————— £11

Medium soft tofu slowly cooked with aubergine in its own sauce, finished with a hint of betel.

### 21. Hoi An Special Fried Rice ————— £13

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

### 22. Ca Mam Xoai ————— £13

Fillet of seabass with homemade sweet sauce and garnished with herbs, mango, garlic and cashew nuts.

### 23. Ha Noi La Vong Noodle ————— £14

Boneless monkfish marinated in turmeric, lemongrass and dill. Served with vermicelli, herbs and rice crackers.

### 24. Campfire Beef ————— £12

Rice wine-marinated beef tenderloin mixed with onion.

## — PLATTERS —


### 25. Full house ————— £22

Imperial spring rolls, salt & pepper squid, fresh summer rolls with prawns, chicken satay skewers, papaya salad.

### 26. Four-of-a-Kind ————— £19

Vegetarian spring rolls, salt & pepper tofu, summer rolls with tofu, mixed salad.

### 27. Signature Platter ————— £28

Salt & pepper seabass, grilled pork honey ribs, spring rolls, sesame toast, chicken satay. 

## — THE PHO HOUSE —

### Pho Tai Lan ————— £14

Traditional Hanoi-style pho with fresh, tender slices of seared beef, lightly infused with garlic aroma and served in our fragrant house broth.

### 29. Pho

*Vietnamese noodle soup*

**Beef Combo** £15

*(Brisket, tender and rare beef)*

**Saigon Feast** £16

*(Rare, brisket, tender beef, beef meatball and chicken)*

**Seafood** £15

*(Fried fishball, prawns & squid)*

**Rare Steak Slices** £13 | **Beef Short Ribs** £14

**Beef Tender Shank** £13 | **Cornfed Chicken**  £13

**Prawns** £14 | **Veggie**  £12

**Beef Stew Pho** £15


*Slow braised brisket in a rich beef broth with fresh herbs, spices and rice noodles.*

**Mushroom Pho**  £13


*King oyster mushrooms, fresh herbs, chili, flavorful veggie broth, bean sprouts and lime.*

### 30. Bun Hue

*Spicy Vietnamese vermicelli soup*


**Corn-fed Chicken**  £13 | **Oyster Mushroom** £13


**Beef & Meatballs** £15 | **Seafood** £15

**Veggie**  £12 | **Prawns** £14

### 31. Stir-Fried Rice Noodle

Stir-fried flat rice noodles with seasonal vegetables, onions and veggie nuoc cham sauce.


**Chicken**  £13 | **Beef** £13


**Prawns** £14 | **Tofu** £12 

## — HEALTHY MEALS —

### 32. Bun Mam

Fresh yet flavorful, 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 citrus kick of lemongrass.


**Chicken**  £13    **Prawns** £14    **Beef** £13

**Grilled pork and Spring rolls** £15    **Tofu**  £12

### 33. Com Tron

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

**Grilled pork chop** £13 | **Honey ribs** £13

**Grilled lemongrass chicken**  £13

*Add £1 to upgrade to egg fried rice.*

# WINE MENU

## WHITE WINE (Glass | Bottle)

### AIRÉN 'EL CONCIERTO' BLANCO, VIRGEN DE LAS VIÑAS, SPAIN

£6 | £20

Crisp & fruity with delicate floral notes & vibrant green apple, grapefruit & pineapple flavours in a light & refreshing style.

### PINOT GRIGIO, RUBICONE, EMILIA ROMAGNA, NOVITÀ, ITALY — £26

Crisp & refreshing with juicy pear flavours complemented by tangy notes of grapefruit zest.

### FAULTLINE, SAUVIGNON BLANC, NEW ZEALAND — £30

Textbook Marlborough sauvignon – gooseberry, tropical fruit & intensely refreshing.

### CHARDONNAY, 'LES COLOMBIERS', PAYS D'OC, VILLA NORIA, FRANCE — £31

A rich, textured & beautifully crafted with inviting notes of exotic fruits, with a touch of vanilla through to a toasty, brioche finish.

### DOMAINE JEAN GOULLEY PETIT CHABLIS, FRANCE — £34

A great Chablis producer – clean with a delicious mineral mouthfeel.

## ROSÉ (Glass | Bottle)

### NOVITA PINOT GRIGIO BLUSH, UMBRIA, ITALY — £7 | £22

Pale pink in colour yet with juicy soft red fruits & a delicate finish.

## RED WINE (Glass | Bottle)

### TEMPRANILLO 'EL CONCIERTO' TINTO, VIRGEN DE LAS VIÑAS, SPAIN

£6 | £20

Smooth & juicy red wine made from the Tempranillo grape, showing red-berried fruit & cherry notes in an easy-drinking, unoaked style.

### SHIRAZ-CABERNET, SADDLE CREEK, AUSTRALIA — £24

Immensely popular blend of minty, plum & ripe red cherry characters enhanced by a juicy vanilla character.

### MERLOT-CABERNET, 'TERRA VALLONE', COMTÉ TOLOSAN, FRANCE — £26

A rounded & fruity red blend with ample notes of wild strawberry, ripe blackcurrant & spicy overtones.

### MALBEC, MENDOZA, EL CAMINO, ARGENTINA — £27

Easy drinking Malbec with spicy, black plum fruit flavours integrated into an inviting vanilla background.

## CHAMPAGNE

### PROSECCO EXTRA DRY, GOCCE DI FAVOLA, ITALY — £25

A lively, fruity prosecco that is perfect for any occasion – big or small.

### PROSECCO EXTRA DRY 20CL, FAVOLA, ITALY (mini prosecco) — £8

### CHAMPAGNE BERNARD REMY, BRUT 'CARTE BLANCHE', FRANCE — £50

Refreshing notes of lime & lemon combine with floral nuances, honey and brioche on the palate. Elegant & fresh.



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## DRINK MENU

### Fresh

Homemade cloudy lemonade ★	£5
Orange juice	£5
Apple juice	£5
Wakie wakie ★	£6
(apple, carrot & ginger)	

### Soft

Coke	£4
Diet coke	£4
Roasted Coconut water	£4.5
Aloe-vera	£4.5

### Water

Still (750ml)	£5
Sparkling (750ml)	£5

### Tea & Coffee

Vietnamese Ice coffee	£5
Vietnamese Hot coffee	£5
Salted Coffee ★	£6
Hanoi Breeze Iced Tea ★	£5.5
Saigon Sunset Tea ★	£6
Jasmine Tea (per person)	£2.5
Citron Honey Tea	£4.5



### Beers & Spirit

Saigon ★	£5
Asahi (draft)	£4.5 / £6.5
Chilled Soju original	£11
Chilled Soju Peach flavour	£11
Chilled Hanoi Vodka (175ml) ★	£6
Warmed Hanoi Vodka rice wine (175ml)	£6

### Cocktails

District Special Martini ★	£11
Gordon's gin, Cointreau, Rose syrup and Lychee liquor	

Aperol Sour ★	£11
Aperol, Peach Schnapps, Sugarcane Syrup, Lemon juice	

### Mocktails

Guava delight	£7
Guava juice, lime and coconut water	

Virgin Pina Colada ★	£7
Pineapple, coconut syrup, lime juice	

Virgin Pornstar Martini	£7
Apple Juice, Passion Fruit Puree, Lime Juice, Vanilla Syrup	

★ Recommended / District Special



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Chicken Satay



Five spice honey ribs



Sesame Toast



Crispy Salted & Pepper



Saigon Pancake



Countryman



Spring Rolls



Summer Rolls



Papaya Salad



Morning Glory



Grilled Aubergine



Hoi An Curry



Stewed Pork



Braised Tofu



Special Fried Rice



Ca Mam Xoai



Ha Noi La Vong



Platter



Pho



Bun Hue



Pho Xao



Bun Mam



Com Tron



Campfire Beef