



Saigon hawker food

1. Ha Noi Crispy Spring Rolls (4pcs)



With your choice of:

a) Pork b) Chicken c) Taro & mung bean VI 13.9

2. Fresh Rice Paper Rolls (2pcs) 6



With your choice of:

a) Prawn & pork b) Duck c) Wagyu d) Prawn e) Chicken f) Grilled pork g) Tofu 📭 11.9

3. Golden Veggies VE GF

Mixed vegetables tempura with Asian spices 14.9

4. I Love Pho's Bao Bun (2pcs) Steamed bun with fresh cucumber, mints, zingy black pepper sauce

With your choice of:

a) Crispy pork belly b) Tempura eggplant VE 12.9

Imperial sugarcane infused with grilled king prawn paste 15.9

6. Homemade Fish Cakes (3pcs) GF Vietnamese fish cakes with a touch of dill 14.9

7. Pecking Duck Wraps (3pcs)

Peking duck pancake wraps with fresh cucumber, shallot and topped with plum sauce 16.9

8. San Choi Bao Cups (2 cups)

Wok tossed with mushroom, baby corn, pork sausage, water chestnuts on lettuce cups.

Your choice of:

a) Chicken & pork sausage 15.9 b) Duck (+\$3)

9. Magic Lotus **GP VE**

Lotus root chips with five spices 13.9

10. Crispy Quails (4pcs) GF Crispy marinated quail with Asian five spices, dressed with tamarind sauce 19.9

11. Vietnamese Sausages (4pcs) GF 🖈 Aromatic grilled pork sausage on skewers 15.9







entrées to share

12. Heavenly Mixed Entrée Platter 🗗 🛣

Includes pork and prawn summer roll (1pc) crispy spring rolls (2pcs), crispy pork bun (1pc) sugarcane prawn (1pc), pork sausage (2pcs) 29.9

13. Vietnamese Pancake 🗗 🛣

Traditional Vietnamese crispy pancake made with flour and turmeric powder, filled with fresh beansprouts and shallots

Your choice of:

- a) Pork and prawn b) Tofu & vegetables VE 21.9 c) Duck (+\$3) c) Prawn only (+\$2)
- 14. Chicken Wings Dance (8pcs) GF Crispy chicken mid wings with caramelised fish sauce tossed with five spice fusion 20.9

15. Salt & Pepper 🗗

Entrée 19.9 | Main 27.9

Delicately Asian five-spices seasoned in a light crispy batter, tossed with onion, crispy shallot. Served with green dipping sauce or sweet chilli sauce.

Your choice of:

- a) Calamari b) Prawn c) Tofu 📭 d) Eggplant 📭
- 16. Spicy Salt & Pepper Mixed Platter Main platter 29.9

Your 2 choices of:

- a) Calamari b) Prawn
- c) Tofu **VE** d) Eggplant **VE**











exotic salads

All salads are made fresh daily from locally sourced produce and topped with crushed roasted peanuts and crispy shallots. Served with prawn crackers.

17. Crispy Pork Belly Salad 🗗 🛣



Crispy pork belly tossed with green papaya salad, Vietnamese mint and bursts of cherry tomato 25.9

BBQ duck paired with shredded cabbage, Vietnamese mint and a pinch of ginger 26.9

19. Chicken Salad @

Shredded free-range chicken breast combined with cabbage, pickled carrot, zesty lime leaves and mint 24.9

Vegan option with Tofu VE 24.9

20. Green Papaya Salad 🗗 🛣



Prawn & lean pork served with green papaya salad, tossed with pickled carrot and Vietnamese mint

Choice of:

a) Prawn & pork b) Prawn only (+\$2) c) Tofu VE 24.9

21. Tender Wagyu Beef Salad @

Medium rare premium Wagyu beef with green mango or apple salad (seasonal) with fresh lime, cucumber, pickled carrot and mint 24.9

Vegan option with Tofu VE 24.9

*Add on:

Prawn crackers | Tomato rice 6 Jasmine rice | Vermicelli 4











signature dishes

22. Crispy Pork Belly with Kailan 🚱 🛣

Crispy five-spice pork belly on a bed of steamed Kailan vegetables, dressed with our special caramelised onion sauce 29.9



Vietnamese shaking beef wok tossed with house special peppercorn sauce, caramelised onion, garlic and sesame oil 27.9

Choice of:

a) Wagyu fillet cube (+\$3) b) Chicken (+\$2)

c) Tofu **VE** 27.9

24. Sizzling Hot Plate 🔂



Stir-fried meat or tofu served on a sizzling plate with broccoli, bok choy, carrot and vegetables

Choice of:

a) Chicken b) Tofu & vegetables **v** 26.9 c) Beef d) BBQ Duck e) Prawn f) Seafood 29.9

25. Sweet & Sour Crispy Pork



Lightly battered pork belly with pineapple, sweet & sour sauce and capsicum 28.9

26. Crispy Skin Chicken 🗗 🛣



Crispy skin chicken with homemade spices topped with sautéed shallots and served with Vietnamese dipping fish sauce 25.9

27. Grilled Vietnamese Pork Chop (3pcs) GF



Char-grilled marinated pork chops, topped with sauteed shallots. Served with Vietnamese fish sauce 26.9

*Add on:

Prawn crackers | Tomato rice 6 Jasmine rice | Vermicelli 4













chef's specials

For item 28 to 30, please choose:

a) Tofu b) Chicken (+\$2) c) Prawn (+\$2) d) Wagyu (+\$3) e) Duck (+\$3) f) Mixed seafood (+\$3)

28. Signature Chilli Basil 🗗 🛣

Stir-fried marinated meat or tofu with lemongrass, fresh basil leaves, chilli, and broccoli, bok choy, carrot and other seasonal vegetables 27.9

29. Lemongrass Chilli Wok Stir-fry GF

Stir-fried marinated meat or tofu with lemongrass, chilli, mixed capsicum and onion 27.9

30. Oh! Oyster Wok Dance GF

Stir-fried marinated meat with mixed vegetables in a special oyster sauce 27.9

31. I Love Pho Curry

Fragrant Vietnamese curry with mixed seasonal vegetables and topped with roasted peanuts 27.9

Choice of:

a) Tofu b) Chicken (+\$2) c) Prawn (+\$2) d) Duck (+\$3)

32. Green Beans XO Sauce GF

Stir-fried green bean with minced pork, XO sauce, topped with cashew nuts 26.9

33. Seafood Hotpot 🗗 🛣

Seafood fiesta of king prawns, ling fish fillet and squid sautéed with mixed vegetable in chicken broth 29.9

Hotpot with caramelised fish steaks simmered with Vietnamese sauce, pepper, shallots and Chilli 27.9

35. Grilled Chicken Fillet 🗗 🛣

Char-grilled marinated chicken (3pcs), served with crunchy pickle and special sauce 27.9

*Add on:

Prawn crackers | Tomato rice 6 Jasmine rice 4













love green veggies

Wok tossed tofu with house special peppercorn sauce, onion, garlic and sesame oil 29.9

37. Exotic Green GF VE

Stir-fried morning glory (Asian spinach) with garlic and topped with fresh Chilli 25.9

38. Veg Out GFVE

Flash pan-fried seasonal mixed vegetables and mushroom with a special sauce 25.9

Choice of:

- a) Oyster sauce
- b) Homemade vegan sauce GF VE

Buddha curry of tofu and mixed vegetables, eggplant in creamy lemongrass-infused coconut curry sauce. Topped with Vietnamese mint & crushed roasted peanuts. 27.9

40. Vegan Vegetable Hotpot @FVE

Vegan hotpot with fresh tofu and mixed veggies sautéed with vegetable stock 27.9

Wok stir-fried fresh Kailan with garlic and oyster mushroom sauce 25.9

Highly Recommended Options to boost your taste experiences

- Jasmine rice 4
- Fragrant red tomato rice 6 🔂
- Extra pickled cabbage 2









sizzling rice

Our Sizzling Special Edition menu is available for Lunch until 4pm

All jasmine rice dishes are served on a sizzling hot plate, with complementary pickled cabbage and fermented dressing sauce.

Highly Recommended Options to boost your taste experiences

- Fragrant red tomato rice (+\$3) ★
- Sunny-side up fried egg (+\$3)
- Extra pickled cabbage (+\$2)

R1. Sizzling Grilled Pork Chop + Rice GF Char-grilled marinated pork chop, topped with fried egg and Asian pork sausage 24

R2. Sizzling Grilled Chicken + Rice @ Grilled tender chicken fillet, topped with sauteed shallots and steamed broccoli 24

R3. Crispy Chicken + Tomato Rice Crispy chicken Maryland with homemade spices, topped with sautéed shallots, served with fragrant red tomato rice 24

R4. I Love Shaking Wagyu + Rice Vietnamese shaking wagyu beef cubes wok tossed with capsicum, peppercorn and caramelised onion sauce 24

R5. Crispy Pork Belly & Kailan + Rice 🔂 Crispy five-spice pork belly on steamed Kailan vegetables, dressed with special sauce, sprinkled with roasted sesame 24

R6. Sweet & Sour Tempura Eggplant + Rice GF VE Lightly battered eggplant with homemade pineapple sweet & sour sauce and capsicum 24

R7. Green Beans with Tofu + Rice GF VE Stir-fried green bean with golden tofu, garlic, lemongrass and oyster mushroom sauce, topped with cashew nuts 24













vermicelli bowls

All vermicelli thin noodles are served warm with shredded lettuce, cucumber, beansprouts and Vietnamese herbs.

Topped with crushed roasted peanuts and crispy shallots, and dressed with a special fish sauce.

42. All-in-one Bowl GF

Combination of grilled lemongrass pork, crispy spring rolls, sugarcane prawn and pork sausage skewer 23.6

Grilled marinated pork and crispy spring rolls with vermicelli noodle salad 21.6

44. Vermicelli Bowl GF

Flash fried marinated lemongrass meat with vermicelli noodle salad

Choice of:

a) Chicken b) Wagyu (+\$3) c) Pork 21.6

Crispy spring rolls with vermicelli noodle salad

Choice of Spring Rolls:

a) Pork b) Chicken c) Taro VE 21.6

46. Vermicelli & Sugarcane Prawns (2pcs) **G** ★ Sugarcane prawns with vermicelli noodle salad 21.6

47. Vermicelli & Crispy Chicken GF

Crispy chicken and a bowl of vermicelli salad 22.6

48. Vermicelli & Grilled Pork Chop @ Grilled marinated pork chop and a bowl of vermicelli salad 22.6

49. Vermicelli & Tofu and Spring Rolls @ V Tofu and vegetarian spring rolls with vermicelli

noodle salad 21.6

*Add on:

Pork | Chicken | Wagyu | Sugarcane prawn 8.5 Tofu | Spring roll 4.5















I love pho

Beef Soup

A Hanoi recipe slow cooked for 24 hrs with herbs

50. Premium Wagyu Beef 🗗 🛣

Wagyu medium-rare beef rice noodle soup 23

51. Special Beef @

Combo of medium-rare Wagyu, beef brisket, beef balls, tripe and tendon 23

52. Spicy Noodle Soup Lover 🗗 🛣

Get spice up with superb flavour of beef broth 22

Choice of:

a) Wagyu beef (+\$2) b) Chicken c) Beef flank brisket d) Mixed vegetables

53. Beef Flank Brisket @

Beef flank brisket noodle soup 21

Chicken Broth

Slow simmered chicken broth with a hint of zesty ginger and fresh lime leaves

54. Free-range Chicken Breast

Chicken noodle soup with fragrant lime leaves 21

Crispy chicken, veggies in chicken noodle soup 22

56. Grilled Pork Chop & Vegetables Noodle Soup @

Pork chop, veggies in chicken noodle soup 22

57. Seafood Noodle Soup @

Mixed seafood, veggies in chicken noodle soup 22

Vegan Broth V

Made with 100% mixed vegetables. Favourite for vegan and gluten free diets

58. Vegetable Lover's Noodle Soup @ 🖈 100% vegan pho with tofu and mixed vegetable in noodle soup 22

Choice of Broth:

a) Vegan stock b) Chicken broth

*Add on:

Beef ball | Beef flank | Chicken | Prawn | Veggies 6.5 Wagyu 8.5 Tofu 4.5 Egg noodle 3













wok tossed noodles

59. Fried Noodle

Stir fried noodle with mixed vegetables

Step 1. Choose noodle: Rice noodle | Egg noodle

Step 2. Choose cooking: Soft | Crispy

Step 3. Choose meat:

- a) Chicken 21.9 b) Wagyu 24.9
- c) Mixed seafood 23.9
- d) Combination of meat & seafood 25.9
- e) Tofu & vegetables **v** 21.9

*Add on:

Chicken | Prawn | Vegetables 6.5 Wagyu 8.5 Tofu 4.5 Fried egg 3.5

classic fried rice

60. Fried Rice **G**₽

Classic fried rice with egg, mixed vegetables and your choice of:

- a) Chicken 19.9 b) Wagyu 22.9
- c) Seafood d) Combination 21.9
- e) Tofu, vegetables & bamboo shoots **v** 19.9

*Add on:

Chicken | Prawn | Vegetables 6.5 Wagyu 8.5 Tofu 4.5 Fried egg 3.5















I love banquet

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I love vegan

\$65/pp (Min 2 persons)

1. Ha Noi Crispy Spring Roll (1 each) With your choice of:

a) Pork b) Chicken c) Taro & mung bean

2. Fresh Rice Paper Rolls (1 each) With your choice of:

- a) Prawn & pork b) Chickenc) Grilled pork d) Tofu
- 3. Salt & Pepper Squid
- 4. Crispy Pork Belly Salad
- 5. I Love Pho's Shaking Beef
- 6. Seafood Mini Hotpot
- 7. Steamed Jasmine Rice

\$75/pp (Min 2 persons)

1. Ha Noi Crispy Spring Roll (1 each) With your choice of:

popular collection

a) Pork b) Chicken c) Taro & mung bean

2. I Love Pho's Bao Buns (1 each) With crispy pork belly

- 3. Chicken San Choi Bao Cups
- 4. Salt & Pepper King Prawn
- 5. I Love Pho's Shaking Beef
- 6. Seafood Sizzling Hot plate
- 7. I Love Pho Duck Curry
- 8. Steamed Jasmine Rice

roue pho

\$75/pp (Min 4 persons)

chef's specials

1. Ha Noi Crispy Spring Roll (1 each) With your choice of:

a) Pork b) Chicken c) Taro & mung bean

2. Fresh Rice Paper Rolls (1 each) With your choice of:

- a) Prawn & pork b) Chickenc) Grilled pork d) Tofu
- 3. Sugarcane Prawn Lollipop
- 4. Pecking Duck Wrap
- 5. Salt & Pepper King Prawn
- 6. I Love Pho's Shaking Beef
- 7. Crispy Pork Belly with Kailan
- 8. Green Beans with Minced Pork
- 9. Exotic Morning Glory
- 10. Steamed Jasmine Rice

\$65/pp (Min 2 persons)

- 1. Fresh Rice Paper Roll Tofu & mints
- 2. Crispy Spring Roll Taro & mung bean
- 3. Steam Bao Bun Tempura eggplant
- **4. Vietnamese Pancake** Tofu & vegetables
- **5. Vegetable Hotpot** With vegan soy sauce

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- 6. Vegetable Curry With tofu
- **7. Green Morning Glory** With garlic
- 8. Steamed Jasmine Rice

4c 4b

desserts & drinks

Indulgent Treats

- 1. Sticky Date Pudding + Ice Cream 14
- 2. Choc Volcano Pudding + Ice Cream 14
- 3. La Creme Ice Cream 6
- a) Vanilla Bean b) Choc chip
- c) Chocolate Mud d) Mango
- 4. Divine Cakes 9
- a) Sticky date pudding b) Choc volcano pudding
- c) Berry cheesecake d) New York cheesecake
- **5. Delicious Coconut Jelly GF VE 10**



Fresh coconut jelly in a whole coconut shell

Refreshment Drinks

- **6. Fresh Whole Coconut** 8
- 7. Lemon Lime Bitter 8
- 8. Lychee Soda 8
- 9. San Pellegrino Sparkling 6.5
- **10. Vietnamese Iced Coffee** 8
- 11. Vietnamese Iced Tea 8
- **12. Fruit Juices** 7
- a) Orange b) Apple c) Pineapple
- **13. Lipton Iced Tea** 6.5
- a) Mango b) Lemon c) Peach
- **14. Soft Drinks** 4.5
- a) Coke b) Diet Coke c) Coke Zero
- d) Lemonade e) Solo

Hot Herbal Teas

Pukka 100% Organic Herbal Tea 📭 Pot 7 | Extra cup 2

15. Jasmine Green Tea

Great for everyday, best alongside Asian food

16. After Dinner Tea

Soothing digestion, made with organic aniseed, cardamom, chicory, fennel, ginger, liquorice

17. Winter Warmer Tea

Create a moment of comfort & joy with orange peel, lemon balm, clove, ginger, cinnamon





vegan hawker food

V1. Vegan Fresh Rice Paper Rolls (2pcs) GF VE Tasty tofu with vermicelli, crispy lettuce, pickled carrot and fresh herbs 11.9

V2. Taro Crispy Spring Rolls (4pcs) **GF VE** Our homemade spring rolls are made with taro, carrot, wood ear mushroom and mung bean noodle 13.9

V3. I Love Pho Bao Bun (2pcs) VE Steamed bun stuffed with tempura eggplant, cucumber, purple mint, pickled carrot, caramelised onion and black pepper sauce 12.9

V4. Golden Veggies 🗷 Mixed vegetables tempura 13.9

V5. Salt & Pepper **GP VE** ★ Entrée 19.9 | Main 27.9

Lightly battered salt & pepper dish with five spice flavours.

Choice of:

- a) Tofu b) Eggplant
- c) Mixed platter with both 🖈 29.9

This Asian savoury pancake has tofu, mushroom, mung beans, onions and beansprouts. Served with crunchy lettuce, fresh herbs and a lime chilli soy sauce 21.9

V7. Magic Lotus @ VE

Lotus root chips with five spices 13.9











vegan signatures

V8. Green Papaya Salad € 🖈

Crispy tofu served with green papaya salad, tossed with pickled carrot and Vietnamese mint 24.9

Fresh tofu and eggplant sautéed with concentrate vegetable soup with mixed vegetable hot pot 27.9

V10. Sizzling Tofu @ VE

Stir-fried lemongrass tofu on a sizzling hot plate with broccoli, bok choy, carrot and other seasonal vegetables 26.9

Wok tossed tofu with house special peppercorn sauce, onion, garlic and sesame oil 27.9

V12. Vegan Curry Lover GP VE

Fragrant Vietnamese vegan curry with mixed veggies and topped with roasted peanuts 27.9

Stir-fried morning glory (Asian spinach) with garlic, soy sauce and topped with fresh chilli 25.9

V14. Veg Out GF VE

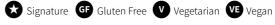
Flash pan-fried seasonal mixed vegetables and mushroom 25.9

V15. Green Beans Tofu @FVE

Stir-fried green bean with tofu, oyster mushroom sauce, topped with cashew nuts 26.9

Highly Recommended Options to boost your taste experiences

- Jasmine rice 4
- Fragrant red tomato rice 6
- Sunny-side up fried egg 3.5
- Extra pickled cabbage 2

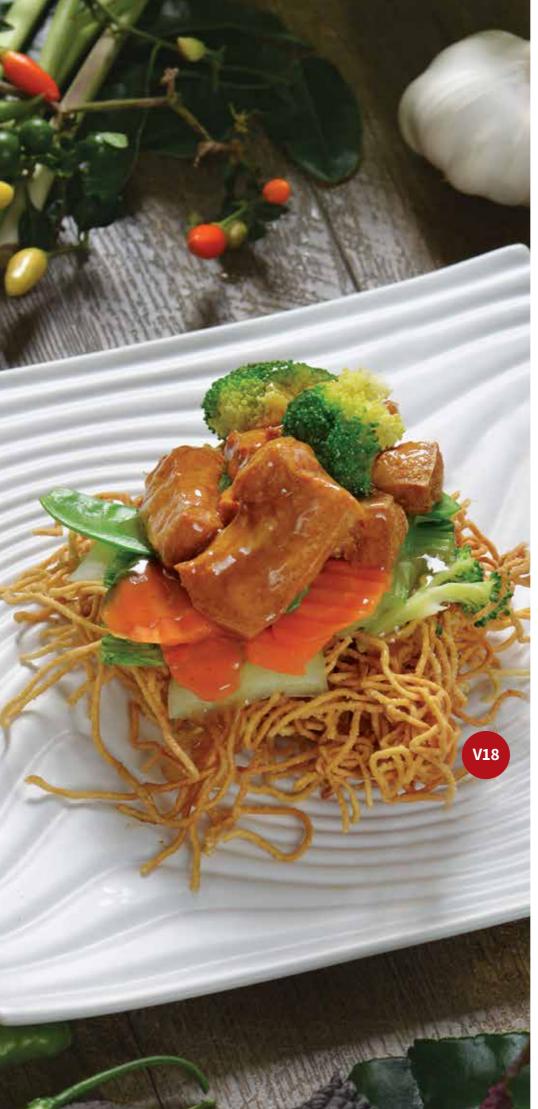












vernicelli & salads

V16. I Love Pho's Vegan Vermicelli Bowl GF VE

Fresh vermicelli noodles blended with a refreshing lime soy sauce with lettuce, cucumber and salad 21.6

Choice of:

- a) Lemongrass tofu & vegetarian spring rolls
- b) Taro spring rolls (4 pcs)

V17. Golden Tofu & Green Papaya Salad @FVE

An exotic green papaya salad mixed with golden tofu, pickled salad, onions, green apple, mixed mints, shallots and roasted peanuts 24.9

vegan novdle Érice

V18. Tofu & Mushroom Stir-fry Noodle @ V VE

Wok tossed with tofu and seasonal vegetables, cooking soft or crispy noodle 21.9

Choice of noodle:

a) Rice noodle **VE** b) Egg noodle **V**

V19. Vegan Noodle Soup GF VE

100% vegan pho with tofu and mixed vegetable noodle soup 22

Or with your choice of egg noodle (+\$3)

V20. Sweet & Sour Tempura Eggplant + Rice GF VE Tempura eggplant with homemade pineapple

sweet & sour sauce and capsicum 24 (Lunch only)

V21. Green Beans with Tofu + Rice GP VE

Stir-fried green bean with golden tofu, garlic, lemongrass and oyster mushroom sauce, topped with cashew nuts 24 (Lunch only)

V22. Buddha Fried Rice GF VE

This all-time fave dish comes with tofu, mushroom, baby corn and seasonal veggies 19.9

*Add on:

Veggies 6.5 Tofu 4.5 Fried egg 3.5 Pickled cabbage 2 Prawn crackers 6















wine Ebeer

Red Wine

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St Johns Brook, Margaret River 2015 Foz Gordon Eight Uncles	10 40 10 40
Pinot Noir Te Kairanga Estate, Martinborough NZ	15 65
Cabernet Sauvignon Ringbolt, Margaret River WA 2013	13 55
Rose St John Brook, Recolte WA 2017/18	10 40

White Wine

Sauvignon Blanc

Matua, Marlborough NZ 2014	10 40
St John Brook, Recolte WA	10 40
Pinot Grig	10 40
Fox Gordon Charlotte's Web	12 50
Tim Adams, Clare Valley SA 2016	10 40
Chardonnay St John Brook, Margaret River WA	13 55

Beer

Vietnamese Hanoi Beer 9 Asahi Super Dry 9 Cooper's Pale Ale 9 Corona 9 Peroni Leggera 9 Pure Blonde 9 Somersby Apple Cider 9

Spirit

London Gin and Tonic 11 Chivas Regal and Coke 11 Glenfiddich Whisky 13 (Single Malt 12 yrs)