


## Saigon hawker food

## 1. Ha Noi Crispy Spring Rolls (4pcs) ©f ©

 With your choice ofa) Pork b) Chicken c) Taro \& mung bean (ve 13.9

## 2. Fresh Rice Paper Rolls (2pcs) ©f $\boldsymbol{\star}$

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 cr

Mixed vegetables tempura with Asian spices 14.9
4. I Love Pho's Bao Bun (2pcs) $\boldsymbol{\star}$

Steamed bun with fresh cucumber, mints, zingy black pepper sauce
With your choice of:
a) Crispy pork belly b) Tempura eggplant $\mathbf{N E} 12.9$
5. Sugarcane Prawn Lollipops ( 4 cut pcs) $\boldsymbol{〔} \boldsymbol{\epsilon} \boldsymbol{\star}$ Imperial sugarcane infused with grilled king prawn paste 15.9

## 6. Homemade Fish Cakes (3pcs) ©f

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 ©f VE

Lotus root chips with five spices 13.9

## 10. Crispy Quails (4pcs) ©

Crispy marinated quail with Asian five spices,
dressed with tamarind sauce 19.9

## 11. Vietnamese Sausages (4pcs) ©F ©

Aromatic grilled pork sausage on skewers 15.9



## entrées to share

## 12. Heavenly Mixed Entrée Platter $\boldsymbol{6}$ \& $\boldsymbol{*}$

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 ©F ©

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 ( 8 pcs ) © $\boldsymbol{\text { F }}$

Crispy chicken mid wings with caramelised fish sauce tossed with five spice fusion 20.9

## 15. Salt \& Pepper ©F $\boldsymbol{*}$

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 (I) d) Eggplant (B)

## 16. Spicy Salt \& Pepper Mixed Platter $\boldsymbol{*} \boldsymbol{*}$

 Main platter 29.9Your 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 ©F *

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

## 18. BBQ Duck Salad GF *

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 $\boldsymbol{\text { CF }} \star$

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 GF

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 ( $\boldsymbol{C F}$ Gluten Free Vegetarian VE Vegan



## signature dishes

## 22. Crispy Pork Belly with Kailan © © $\boldsymbol{*}$

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

## 23. I Love Pho's Shaking Beef Cubes © $\boldsymbol{\epsilon} \boldsymbol{*}$

 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 $\mathbf{N E} 27.9$

## 24. Sizzling Hot Plate $\boldsymbol{\star}$

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

## Choice of:

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

## 25. Sweet \& Sour Crispy Pork $\operatorname{\epsilon F} \boldsymbol{\epsilon} \boldsymbol{*}$

 Lightly battered pork belly with pineapple, sweet \& sour sauce and capsicum 28.9
## 26. Crispy Skin Chicken © $\boldsymbol{\text { © }} \boldsymbol{*}$

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) ©f

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
© signature $\boldsymbol{\boldsymbol { C F }}$ Gluten Free $\boldsymbol{V}$ vegetarian $\sqrt{\boldsymbol{V E}}$ vegan


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 ©f ©

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 ©F

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

## 30. Oh! Oyster Wok Dance © ${ }^{\text {© }}$

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

## 31. I Love Pho Curry $\boldsymbol{\star}$

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 ©

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

## 33. Seafood Hotpot © $\boldsymbol{C} \boldsymbol{*}$

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

## 34. Caramelised Fish Claypot © ${ }^{\boldsymbol{*} \boldsymbol{*} \boldsymbol{*})}$

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

## 35. Grilled Chicken Fillet © $\boldsymbol{\epsilon} \boldsymbol{*}$

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

## *Add on:

Prawn crackers | Tomato rice 6
Jasmine rice 4

Please let us know ifyou've any food allergies or special dietary needs at the time of ordering.


## Cowe green weggies

## 36. Tofu, Shake It Up! ©F VE \&

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

## 37. Exotic Green ©f

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

## 38. Veg Out ©F ve

Flash pan-fried seasonal mixed vegetables
and mushroom with a special sauce 25.9
Choice of:
a) Oyster sauce
b) Homemade vegan sauce $\boldsymbol{C F} \boldsymbol{\operatorname { V E }}$

## 39. Vegan Curry Lover ©f NE ©

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 ©f (V)

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

## 41. Simply Kailan \& Garlic ©F NE ©

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
© Signature $\boldsymbol{\operatorname { C F }}$ Gluten Free $\boldsymbol{V}$ vegetarian $\boldsymbol{V E}$ vegan



## sizaling 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 $(+\$ 3) \boldsymbol{\star}$ - Sunny-side up fried egg (+\$3

- Extra pickled cabbage (+\$2)


## R1. Sizzling Grilled Pork Chop + Rice $\boldsymbol{\text { © }} \boldsymbol{*} \boldsymbol{*}$

Char-grilled marinated pork chop, topped
with fried egg and Asian pork sausage 24

## R2. Sizzling Grilled Chicken + Rice $\boldsymbol{\text { © }}$ <br> Grilled tender chicken fillet, topped with sauteed shallots and steamed broccoli 24

## R3. Crispy Chicken + Tomato Rice $\boldsymbol{\star}$

Crispy chicken Maryland with homemade spices, topped with sautéed shallots, served with fragrant red tomato rice 24

R4. I Love Shaking Wagyu + Rice $\boldsymbol{\epsilon} \boldsymbol{\epsilon} \boldsymbol{\epsilon} \boldsymbol{*}$ Vietnamese shaking wagyu beef cubes wok tossed with capsicum, peppercorn and caramelised onion sauce 24

## R5. Crispy Pork Belly \& Kailan + Rice $\boldsymbol{\star}$

Crispy five-spice pork belly on steamed Kailan vegetables, dressed with special
sauce, sprinkled with roasted sesame 24
R6. Sweet \& Sour Tempura Eggplant + Rice © (V)
Lightly battered eggplant with homemade pineapple sweet \& sour sauce and capsicum 24

## R7. Green Beans with Tofu + Rice ©F VE

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



## wernicelli bowla

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 ©F $\boldsymbol{\epsilon}$

Combination of grilled lemongrass pork, crispy spring rolls, sugarcane prawn and pork sausage skewer 23.6
43. Grilled Pork \& Crispy Spring Rolls $\boldsymbol{\operatorname { C F }} \boldsymbol{\star} \boldsymbol{*}$

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

## 44. Vermicelli Bowl ©F ©

Flash fried marinated lemongrass meat with vermicelli noodle salad

## Choice of:

a) Chicken b) Wagyu (+\$3) c) Pork 21.6
45. Vermicelli \& Spring Rolls (4pcs) $\boldsymbol{\subset} \boldsymbol{\epsilon} \boldsymbol{*}$ 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) ©F $\boldsymbol{\star}$ Sugarcane prawns with vermicelli noodle salad 21.6

## 47. Vermicelli \& Crispy Chicken ©

Crispy chicken and a bowl of vermicelli salad 22.6
48. Vermicelli \& Grilled Pork Chop $\boldsymbol{\text { GF }}$

Grilled marinated pork chop and a bowl
of vermicelli salad 22.6

## 49. Vermicelli \& Tofu and Spring Rolls ©F (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 loue pho

## Beef Soup

A Hanoi recipe slow cooked for 24 hrs with herbs

## 50. Premium Wagyu Beef $\boldsymbol{\epsilon} \boldsymbol{\epsilon} \boldsymbol{\epsilon}$

Wagyu medium-rare beef rice noodle soup 23

## 51. Special Beef © ${ }^{\text {© }}$

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

## 52. Spicy Noodle Soup Lover ©F ©

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 © $\boldsymbol{\epsilon} \boldsymbol{*}$

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 $\boldsymbol{\epsilon} \boldsymbol{\epsilon} \boldsymbol{\not} \not$

Chicken noodle soup with fragrant lime leaves 21

## 55. Crispy Chicken Maryland \& Vegetables ©

Crispy chicken, veggies in chicken noodle soup 22
56. Grilled Pork Chop \& Vegetables Noodle Soup ©F 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 © (VE ©

$100 \%$ vegan pho with tofu and mixed vegetable in noodle soup 22
Choice of Broth:
a) Vegan stock b) Chicken broth

## *Add on:

Beef ball | Beefflank | Chicken | Prawn | Veggies 6.5 Wagyu 8.5 Tofu 4.5 Egg noodle 3
© signature $\boldsymbol{\boldsymbol { C F }}$ Gluten Free $\boldsymbol{V}$ vegetarian $\sqrt{\boldsymbol{V E}}$ vegan
Please let us know ifyou've any food allergies or special dietary needs at the time of ordering.


## 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 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 $\boldsymbol{\text { cF }} \boldsymbol{\star}$

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
(t) signature $\boldsymbol{〔 F}$ Gluten free $\boldsymbol{v}$ vegetarian $\boldsymbol{v E}$ vegan


I loue hanquet
\$65/pp (Min 2 persons)
\$75/pp (Min 2 persons)

1. Ha Noi Crispy Spring Roll (1 each)

With your choice of:
a) Pork b) Chicken c) Taro \& mung bean

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) Chicken
c) 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. I Love Pho's Bao Buns (1 each) With crispy pork belly
8. Chicken San Choi Bao Cups
9. Salt \& Pepper King Prawn
10. I Love Pho's Shaking Beef
11. Seafood Sizzling Hot plate
12. I Love Pho Duck Curry
13. Steamed Jasmine Rice

14. 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) Chicken
c) 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

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


## dessents $\begin{gathered}\text { a drinks }\end{gathered}$

## 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 ©F 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

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


## wegan hawker food

## V1. Vegan Fresh Rice Paper Rolls (2pcs) ©F VE

Tasty tofu with vermicelli, crispy lettuce, pickled carrot and fresh herbs 11.9

V2. Taro Crispy Spring Rolls (4pcs) © (VE $\boldsymbol{\epsilon}$
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 ( $\boldsymbol{v E} \boldsymbol{\epsilon}$

Mixed vegetables tempura 13.9

## V5. Salt \& Pepper ©F 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 $\boldsymbol{\star} 29.9$

## V6. Vietnamese Pancake ©F (IE ©

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


## wegan signatures

## V8. Green Papaya Salad ©F $\boldsymbol{\star}$

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

V9. Tofu \& Vegetable Hotpot © ( $\mathbb{E E}$ © 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

## V11. Tofu, Shake It Up! ©F VE ©

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

## V12. Vegan Curry Lover ©f 다 ©

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

## V13. Exotic Green © $\operatorname{dB} \boldsymbol{*}$

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

## V14. Veg Out ©F

Flash pan-fried seasonal mixed vegetables and mushroom 25.9

## V15. Green Beans Tofu $\operatorname{GF}$ ve

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 $6 \boldsymbol{\star}$
- Sunny-side up fried egg 3.5
- Extra pickled cabbage 2

Please let us know if you've any food allergies or special dietary needs at the time of ordering.

wermicellit taulads

V16. I Love Pho's Vegan Vermicelli Bowl ©F 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 © $\operatorname{Cr}$ (ve

 An exotic green papaya salad mixed with golden tofu, pickled salad, onions, green apple, mixed mints, shallots and roasted peanuts 24.9
## uegan nobedle 卒vice

V18. Tofu \& Mushroom Stir-fry Noodle © (V) Wok tossed with tofu and seasonal vegetables, cooking soft or crispy noodle 21.9

## Choice of noodle:

a) Rice noodle (V) Egg noodle v

## V19. Vegan Noodle Soup ©f 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 ©F (VE
Tempura eggplant with homemade pineapple sweet \& sour sauce and capsicum 24 (Lunch only)

## V21. Green Beans with Tofu + Rice ©F $\mathbf{V E}$

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

## V22. Buddha Fried Rice ${ }^{\text {GF }}$ (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
© signature $\boldsymbol{\boldsymbol { C F }}$ Gluten Free $\boldsymbol{V}$ vegetarian $\sqrt{\boldsymbol{V E}}$ vegan

## (CPMO

Online Order \& Delivery Service ilovepho.com.au | 0280651129
Online Reservation \& Group Booking ilovepho.com.au

## CHAO CATERING (7 days)

Chao Catering is our sister company specialising in corporate \& private catering across Sydney. All our catering is done in our I Love Pho kitchen. It's fresh, tasty and gluten free. Ask for the menu at the counter or visit chaocatering.com.au.

## Open 7 days | 11am-10pm

Fully licensed | BYO Wine only \$4.5

Please let us know if you have any food allergies or special dietary needs at the time of ordering. Our Vegan Menu is specially created for vegan diners. We are gluten free (unless specified).
While every care is taken to cater to special dietary needs, there may be traces of certain ingredients in dishes or food items that have come into contact with other food products in our kitchen.
Photos are used are for menu reference only and may differ from actual serving style.
A 1.5\% surcharge is applied on all card transactions. There is a $15 \%$ surcharge on public holidays. Our takeaway containers are fülly recyclable and charged at $\$ 0.6$ cent/each.


## wine 产heer

Red Wine
Shiraz
St Johns Brook, Margaret River 2015 ..... $10 \mid 40$
Foz Gordon Eight Uncles ..... $10 \mid 40$
Pinot Noir
Te Kairanga Estate, Martinborough NZ 15 | ..... 65
Cabernet Sauvignon
Ringbolt, Margaret River WA 2013 ..... $13 \mid 55$
Rose
St John Brook, Recolte WA 2017/18 ..... $10 \mid 40$
White Wine
Sauvignon Blanc
Matua, Marlborough NZ 2014 ..... 10 | 40
St John Brook, Recolte WA ..... $10 \mid 40$
Pinot Grig
Fox Gordon Charlotte's Web ..... 12 | 50
Tim Adams, Clare Valley SA 2016 ..... $10 \mid 40$
Chardonnay
St John Brook, Margaret River WA ..... 13 | 55
Beer
Vietnamese Hanoi Beer 9Asahi Super Dry 9Cooper'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)

