

STARTERS

ROLLS



SUMMER ROLLS 🍵 5.50
Gỏi cuốn
fresh soft rice paper rolls and
choice of prawns or tofu & herbs

HANOI CRISPY CRAB PARCEL 6.50
Nem cua
crab meat, pork neck, prawns,
mushrooms, glass noodles

IMPERIAL SPRING ROLLS 5.50
Chả giò
pork shoulder, taro root, wood ear
mushrooms, glass noodles

VEGETABLE SPRING ROLLS 5
Chả giò chay (v)
glass noodles, mung beans,
kohlrabi, yam, Asian mushrooms

HANOI STEAMED PHO ROLLS Phở cuốn
(minimum 2) 3 each
stir fried beef rolled in rice noodle
sheets, Vietnamese herbs, peanuts,
nuoc cham fish sauce. A Hanoi's
favourite

SMALL EATS



PRAWN CRACKERS 2.50
Bánh phồng tôm

PIGGY GRILLED AUBERGINE 🍵 6.50
Cà tím nướng
minced pork, peanuts, shallot oil

SWEET POTATO FRIES (v) 4
Khoai lang chiên
drizzled in honey, sesame seeds

GRILLED OYSTER Hào nướng
Saigon's favourite grilled
oyster dish, a choice of:

Nướng mỡ hành 2.95 each
shallot oil & peanut topping

Nướng phô mai 3 each
baked with Montgomery
cheddar

HANOI PILLOW DUMPLINGS 6.50
Bánh gối
filled with flavourful pork and
prawns, dipped in a sweet fish
dipping sauce

SOUP & SALAD



MEKONG HOT AND SOUR FISH SOUP
Canh chua cá 5 per person
taro stem, okra, tamarind.
Minimu order 2

ASIAN GREEN SOUP
Canh rau cải
King prawn 5.50 Tofu
4.95

**GREEN PAPAYA SALAD WITH
DRIED BEEF BRISKET** 🍵 8.50
Gỏi đu đủ bò khô
Vietnamese balm, roasted peanuts,
house vinaigrette, prawn crackers
(veg option available)

SALT N PEPPER
Món rang muối
Squid 9
Prawns 9.50
Soft shell crab 9
Silken Tofu (v) 7.50

ANCHOVIED CHICKEN WINGS 5.95
Cánh gà chiên nước mắm
with caramelised fish sauce

BEEF & PORK WRAPPED IN BETEL LEAF
Chả lá lốt 🍵 7.95
daikon, spring onion oil, peanuts

PIG ON STICKS 🍵 7.50
Nem lụi Huế
marinated pork, toasted rice
powder, garlic, Hue peanut sauce

LEMONGRASS CHILLI CRUSTED TOFU
Đậu hũ chiên sả ớt (v) 7.50
chilli and 5 spice sea salt

SAIGON XEO PANCAKE
Bánh xèo
crispy rice flour pancake filled with
Chicken and Prawns 9.50
Tofu 8.95

LEMON-CURED BEEF SALAD 9
Bò tái chanh 🍵
finely sliced beef cured in lemon
juice, tossed with knotweed, saw
leaf, served with prawn crackers

JELLY FISH & MANGO SALAD 🍵 8.50
Gỏi sứa
Vietnamese balm, cucumber, chilli
and peanut topping

MIXED TOFU SALAD 7.50
Gỏi chay ngũ sắc 🍵
red cabbage, cucumber, oyster
mushroom, knotweed soy
vinaigrette

CÂY TRE PLATTER

(for two to share)

SEAFOOD 20
Salt & pepper squid,
soft shell crab, chilli prawns

GRILLED MEAT 🍵 18
Pig on sticks, BBQ pork
spare ribs, beef and pork
in wild betel leaf

WRAPS & ROLLS 🍵 16
Prawn summer rolls,
Imperial spring rolls, beef
and pork in wild betel leaf

VEGETARIAN 🍵 14
Tofu summer rolls, salt &
pepper okra and aubergine,
lemongrass tofu, mixed
watercress salad

HOUSE SPECIALTY

BANH CUON

STEAMED RICE ROLLED CREPES

腸粉類 豬肉 或 雞肉

SAIGON STYLE 8.50
Bánh Ướt
steamed rice sheet,
crispy shallot, cucumber,
beansprouts, sausage, basil,
housemade Vietnamese pork
sausage

HANOI STYLE 6 / 9.50
Bánh Cuốn
Steamed rice rolls, wood
ear mushroom, pork or
chicken fillings, crisy shallot,
prawn floss
+ cinnamon sausage 3.50
+ steamed egg 2

SPECIAL SAPA STYLE 12
Bánh Cuốn thịt nướng
grilled pork and patties,
steamed rice sheet,

🍵 peanuts - optional

🍵 peanuts - can't be removed

SHARING MAINS

MEAT



CAY TRE RIBS 'N' SOUR 7.50
Sườn xào chua ngọt
a delicated tangy sauce, meaty spare ribs, sweet peppers and sesame

SAIGON PORK BELLY STEW 8.50
Thịt kho
slow-braised in coconut juice and caramelised fish sauce

BRAISED DUCK WITH GREEN PEPPERCORN 12.50
Vịt nấu tiêu
in a young coconut juice, shiitake mushroom, curry leaves

CUMIN INDOCHINE LAMB STIR-FRY 10.50
Cừu xào cay
chilli wok fried lamb with spicy dried herbs, sweet onions

CAMPFIRE STEAK 10.50
Bò quanh lửa hồng 🍴
claypot cooked steak with onions and oyster sauce

VIETNAMESE BEEF STEW 8.95
Bò kho
slow braised brisket, lemongrass, sweet shallots, cinnamon in a rich beef broth

SHAKING BEEF 11
Bò lúc lắc
Beef fillet wok tossed with capsicum, onion, Phu Quoc black pepper, garlic & oyster sauce

CHICKEN ROYALE 12.50
Gà rôti 🍴
grilled whole spring chicken marinated in 5 spices, roasted and dressed in soy sauce

CHILLI AND LEMONGRASS CHICKEN 9.50
Gà xào sả ớt
stir fried with coconut milk and spring onions

FISH & SEAFOOD



SIZZLING SEAFOOD WITH PEPPER SAUCE 11.50
Thập cẩm hải sản 🍴
prawn, squid, mussels and greens

CRISPY FRIED SEA BASS 12
Cá chiên mắm xoài
green mango salad and Mekong herbs

PHU QUOC WOKKED SQUID 9.95
Mực xào Phú Quốc
with black pepper, chinese celery, chilli paste, tamarind

CLAYPOT MEKONG CATFISH 8.50
Cá kho tộ
in a caramelised light fish sauce

OVEN BAKED MACKEREL IN BANANA LEAVES 11
Cá nướng lá chuối
stuffed with lemongrass and galangal

STIR FRIED MONKFISH WITH BLACK-BEAN SAUCE 11
Cá mặt quỷ xào tàu xì
with sate chilli oil, ginger, leek

CURRY



MONKFISH RED CURRY 10
Cà ri cá 🍴
a very hot curry with tamarind

SLOW BRAISED LAMB NECK CURRY 9
Cà ri cừu 🍴
speciality of Saigon Cholon mosque, with okra, aubergine, tumeric

VIETNAMESE CHICKEN CURRY 8.50
Gà cà ri 🍴
yellow curry, lemongrass, cloves

VEGETARIAN & SIDES



CLAYPOT SOYA TOFU STEW 8.50
Đậu phụ kho
with shiitake mushroom

SAUTEED AUBERGINE 8.95
Cà tím xào lá lốt
perilla herb, tofu, betel leaves in a spicy sauce

OKRA AND AUBERGINE CURRY 8.50
Cà ri chay 🍴
with coconut and cardamom

STIR-FRIED WATER SPINACH 7.80
Rau muống xào tỏi
with garlic, ginger with Vietnamese miso

STIR FRIED CHINESE GREENS 6.50
Cải xào
with enokitake mushroom and chilli flakes

STIR FRIED SNAKE BEANS 6
Đậu đũa xào
with ginger, chilli flakes, garlic

In Vietnam, all dishes except individual bowls of rice are communal and are to be shared in the middle of the table. We recommend three to four dishes for two people to enjoy the full flavour of Vietnam

CÂY TRE

RICE/NOODLES

JASMINE RICE 3 per person

EGG AND GARLIC FRIED RICE 3.95

VEGETABLE FRIED RICE 6.50

WOK RAMEN WITH BEANSPOUTS 5

WOK PHO WITH CHOY SUM AND MUSHROOM 7.50

VIETNAMESE FRIED RICE 9
Chinese sausage, peas, shrimp, carrot, Vietnamese ham served with a fried egg

🍴 peanuts – optional
🍴 peanuts – can't be removed

WE CANNOT GUARANTEE THE ABSENCE OF NUT TRACES IN ANY OF OUR DISHES. PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY. NOT ALL INGREDIENTS MAY BE LISTED. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

SET MENU

£25.50 per person, ideal for groups
(min 2 people)

SHARING PLATTER

all dishes included

IMPERIAL SPRING ROLLS

SALT N PEPPER SQUID

SUMMER ROLL

GREEN PAPAYA SALAD

PIG ON STICKS

(Vegetarian options available)

PUDDING

BANANA FRITTER
WITH ICE CREAM

MAIN

choose 1 dish per person

CHICKEN ROYALE

CLAYPOT CAMPFIRE STEAK

SAIGON PORK BELLY STEW

CLAYPOT MEKONG CATFISH

SOYA TOFU STEW (v)

BRAISED DUCK WITH PEPPERCORN


Sides – seasonal Asian greens
and jasmine rice

ONE BOWL DISHES

RICE PLATES



SAIGON HAWKER RICE 12.50
Cơm sườn
chargrilled pork chop with 5
spices, Vietnamese steamed
meatloaf, fried egg

**CRISPY SKIN CHCKEN
WITH RED RICE** 11.50
Cơm gà quay 
crispy chicken thigh, ginger chilli
soy sauce and aromatic fried rice

SPECIAL OFFER

SPECIAL

A Rice, Vermicelli or Noodle
Bowl with Roll starter
£12

LATE NIGHT

(9.30PM – CLOSE SUN-THURS)

&


HAPPY HOUR


(MON-FRI 5-7 PM)


VERMICELLI BOWLS




HANOI BBQ PORK 12.50
Bún chả Hà nội 
Grilled lemongrass pork
shoulder and belly. With pork
patties and served in a warm
meat broth & crispy spring roll

TIU BOWL Phở Tiu  11
chicken, prawn, charsiou pork,
Asian herbs over rice noodles,
dressed with tangy sour sauce,
with soup on the side

SPRING BOWL 11.50
Bún Nem 
crab parcel, imperial spring roll and
vegetable spring roll

VEGETARIAN SPRING BOWL 10.50
Bún nem chay (v) 
vegetable spring rolls, crispy tofu,
mixed Vietnamese herbs

Each bowl contains soft,
room temperature vermi-
celli rice noodles. Topped
with fresh herbs, crunchy
carrot and mooli daikon.
With crisp lettuce and a
hot topping of your choice,
garnished with roasted
peanuts and fried shallots

BUN SA
Bún Sả 
lemongrass and chilli wok-fried
Chicken or Beef 11.50
Prawns 12.50
Tofu 10

WOK NOODLES



WOK FRIED PHO Phở xào
wok flat noodles with crunchy
greens, and your choice of

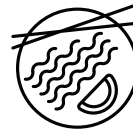
Beef 12
Chicken 11
**Tofu, Vegetables &
Mushroom** 10.50

**STIR FRIED RAMEN WITH MEAT
AND SEAFOOD** 13
Mì xào
crispy or soft egg with pork, king
prawn, squid and Asian greens

**STIR FRIED CASSAVA
VERMICELLI** 12.50
Miến Xào
with crab, prawn, beansprouts,
egg and crispy shallot topping

PHO!

CAY TRE'S SPECIALTY



Pho was originally a simple beef and rice noodle soup that originated in northern Vietnam nearly a hundred years ago. Some speculate that it evolved from the 'pot au feu' introduced to Vietnam by French colonists. After the country was partitioned, Pho in South Vietnam became a more elaborate dish, often served with many varieties of beef, and a side plate of herbs.

HAVE IT YOUR WAY!

Each serving of Pho comes with a side plate of **Saw-tooth Coriander, Thai Basil, Chilli, Beansprouts**, and some **Lemon**. Add the herbs and lemon to the bowl of Pho, to suit your taste. On your table there are two bottles: **Hot Chilli sauce** and **Hoisin Sauce**. In North Vietnam

they only use Hot Chilli sauce, but in the South people add Hoisin as well. Our Pho combines the deep sweetness from the marrow bone of the North version, with the fragrant Star Anise, Cardamom and Cinnamon of the South.

BEEF

The original Vietnamese noodle soup, with 24 hour beef marrow bone stock, served with many varieties of beef cuts, a plate of herbs for garnish, and a homemade spicy sauce to dip the meat in.

ORIGINAL PHO Tái chín nạm 11
steak n beef brisket for varied flavour and texture. If you are new to Pho, the Original is a great place to start

SAIGON PHO Tái nạm gầu 11.50
with steak, brisket, fatty flank, skirt flank for a hearty, rich taste

HANOI GARLICKY PHO Tái lăn 11.50
flash fried steak with garlic

SPECIAL LARGE COMBO PHO Tô xe lửa 18.50
steak, brisket, fatty flank, beef meatball, tendon and tripe for the ultimate in traditional Vietnamese flavour!

CHICKEN

with a lighter 24 hour delicately spiced chicken broth tasting of onion, ginger and coriander

PULLED CHICKEN BREAST PHO Gà xé 11

DRUMSTICK PHO Gà đùi 11

WI-FI

NETWORK: Vietnamese-Guest
PASSWORD: caytrevietgr11

REGIONAL PHO

BO VIEN Hủ tiếu bò viên 12.50
from Saigon Chinatown, homemade beef meatball, tendon, tripe, sawleaf, dried radish

BO KHO Hủ tiếu bò kho 11.50
flavourful Vietnamese beef stew, brisket, lemongrass, tomatoes, star anise, fennel and cinnamon

SEAFOOD PHO Hủ tiếu đồ biển 12.50
king prawns, squid & vegetables in chicken broth

ASSORTED MUSHROOM PHO Phở nấm 11
shiitake, hon shimeji, button mushrooms

OTHER NOODLE SOUP

BUN BO HUE Bún bò Huế
Spicy beef noodle soup originated from the royal city of Hue in Central Vietnam, served with rice noodles and choice of

BEEF AND PORK HOCK Bò, giò heo 11.50

CORN-FED CHICKEN Gà 11

FULL OPTIONS Đặc biệt với chả cua 12.50
with crab cake, pork hock on bone, brisket

TOFU BUN BO HUE (v) Bún Huế chay 10.50
crispy & fresh tofu, lemongrass, whole chilli

WONTON NOODLES Mì vằn thắn 10.50
shrimp & pork dumplings, charsiu & chives in chicken broth

CRISPY CHICKEN NOODLES Mì gà quay 11.50
fried drumstick on bone, Asian greens, chicken broth

CÂY TRE SPECIAL

SAIGON SATE PHO Phở Sa tế 12
poached beef in our signature spicy sate peanut infused broth, saw leaf coriander, cucumber

EXTRA TOPPINGS

Enhance your Pho even more however you want!

EGG YOLK Trứng trần 1.50

STEAK BOWL Tái 4.50

BEEF MEATBALL Bò viên 2 each

CRUNCHY BRISKET FAT Gầu 2

TENDON Gân 1.50

TRIPLE Sách bò 2

CHICKEN DRUMSTICK Đùi gà 2.50

CRAB CAKE Chả cua 3

EXTRA NOODLES Thêm bánh 1.5

CHINESE FRIED DOUGH Quẩy 2

VOTED

LONDON'S

FAVOURITE

PHO

EAT, DRINK, VIETNAM