

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, prawns, crab,
wood ear mushrooms, glass
noodles

SMALL EATS &
SHARING

BLACK SESAME CRACKERS 2.50
Bánh tráng nướng

PIGGY GRILLED AUBERGINE 🥙 6.50
Cà tím nướng
minced pork, peanuts, spring onion
oil

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

SAIGON XEO PANCAKE

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

LA VONG GRILLED FISH 8 per head
Chả cá Lã Vọng
chargrilled tumeric and galangal
marinated monkfish, finished at
on the table with dill, served with
vermicelli, pungent shrimp sauce

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

HANOI STEAMED RICE NOODLE ROLLS
Phở cuốn 🥙 6.50
stir fried beef rolled in rice noodle
sheets, Vietnamese herbs, peanuts,
nuoc cham fish sauce . A Hanoi's
favourite

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 🥙 8.95
daikon, spring onion oil, peanuts

PIG ON STICKS 🥙 6.50
Nem lụi Huế
marinated pork, toasted rice
powder, garlic, Hue peanut sauce

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

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

CÂY TRE PLATTER

to share

SEAFOOD 18
salt & pepper squid,
soft shell crab, chilli prawns

MEAT 🥙 16
pig on sticks, anchovied
chicken wings, beef and pork
wrapped in betel leaf

WRAPS & ROLLS 🥙 15
summer rolls, imperial spring
rolls, Hanoi pillow dumplings

VEGETARIAN 🥙 13
Tofu summer rolls, salt &
pepper okra and aubergine,
lemongrass tofu, vegetable
spring rolls

HOUSE SPECIALTY

HAO NUONG**BAKED OYSTER**

Saigon's favourite baked
oyster dish, freshly baked,
choice of

Nướng mỡ hành 2.95 each
spring onion oil and peanut
topping

Nướng phô mai 3 each
melted Montgomery cheddar

SOUP & SALAD



MEKONG HOT AND SOUR FISH SOUP
Canh chua cá 7.20
taro stem, okra, tamarind

ASIAN GREEN SOUP
Canh rau cải
King prawn 5.50
Tofu 4.95

🥙 peanuts – optional

🥙 peanuts – can't be removed

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

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

JELLY FISH N MANGO SALAD 🥙 7.95
Gỏi sứa
Vietnamese balm, cucumber, chilli
and peanuts topping

RAINBOW TOFU SALAD 6.50
Gỏi chay ngũ sắc 🥙
red cabbage, cucumber, oyster
mushroom, knotweed soy
vinaigrette

MAINS

WE RECOMMEND A SIDE OF RICE OR NOODLES TO COMPLIMENT YOUR DISH

MEAT



CAYTRE SWEET AND SOUR SPARE RIBS 9
Sườn xào chua ngọt
a Saigon signature with a delicatated tangy sauce, brown ribs, bell peppers and sesame

SAIGON PORK BELLY STEW 9.50
Thịt kho trứng
slow-braised in coconut juice and caramelised fish sauce, with deep fried boiled egg

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
diced wok lamb with spicy dried herbs, onions

CAMPFIRE STEAK 12
Bò quanh lửa hồng
claypot cooked steak with onions and oyster sauce

VIETNAMESE BEEF STEW 11
Bò kho
slow braise brisket, lemongrass, sweet shallots, cinnamon in a rich beef broth

SHAKING BEEF 12.50
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 12.50
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 9.75
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

FRIED SEABREAM half/whole 9/15.50
Cá sốt chua ngọt
with house sweet and sour sauce, onion, green peppers

CURRY



BUTTERFISH RED CURRY 11
Cà ri cá
a very hot curry with tamarind

LAMB NECK CURRY 13
Cà ri cừu
speciality of Saigon Cholon mosque

VIETNAMESE CHICKEN CURRY 10
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 GREEN BEANS 6
Đậu đũa xào
with ginger, chilli flakes, garlic

RICE/NOODLES

JASMINE RICE 2.5

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

£22.50 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 BOWL SET



Vietnamese set meal for one person, all served with jasmine rice, daikon pickle. Dishes can also be ordered on their own.

SAIGON HAWKER RICE 11.50

Cơm sườn
chargrilled pork chop with 5 spices, vietnamese steamed meatloaf, fried egg

CHILLI PORK CHOP 10.50

Cơm thăn heo rang muối
with Chinese spice salt and steamed choy sum

AUBERGINE CLAYPOT RICE 10

Cơm cà tím xào đậu đen 🍴
fried aubergine with black bean sauce

CRISPY SKIN CHCKEN WITH RED RICE 10.50

Cơm gà quay 🍴
double cooked chicken thigh, tomato fried rice

SLOW BRAISED MACKEREL 10.50

Cơm cá kho riêng
with galangal and ginger infused fish sauce

SPECIAL OFFER

SPECIAL!

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

LATE NIGHT

(9.30PM – CLOSE ANY DAY)

&

HAPPY HOUR

(MON-FRI 5-7 PM)

VERMICELLI BOWLS



Each bowl contains soft, room temperature vermicelli 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

HANOI BBQ PORK 12

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 Tíu 🍴 11

chicken, prawn, charsiu pork, Asian herbs over rice noodles, dressed with tangy sour sauce, with soup on the side

BUN SA

Bún Sả 🍴
lemongrass and chilli wok-fried Chicken or Beef 11
Prawns 12
Tofu 10

LA LOT AND SKEWER BOWL 11

Bún chả lá lốt 🍴
la lot wrapped beef and pork, pig on sticks

SPRING BOWL 11

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

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

CRISPY RAMEN WITH MEAT AND SEAFOOD 13

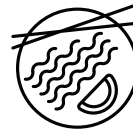
Mì xào giòn
with pork, king prawn, squid and Asian greens

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 Táí, 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 Táí nạm gầu 11.50
with steak, brisket, fatty flank, skirt flank for a hearty, rich taste

HANOI GARLICKY PHO Táí lăn 11.50
flash fried steak with garlic

SPECIAL LARGE COMBO PHO Tô xe lửa 16.50
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

REGIONAL PHO

BEEF MEATBALL PHO Hủ tiếu bò viên 11
from Saigon Chinatown, with beef meatball, tendon, tripe, sawleaf, dried radish

BEEF BRISKET STEW PHO Hủ tiếu bò kho 11.50
lemongrass, cinnamon, carrot

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, kai choy, chicken broth

OTHER NOODLE SOUP

BUN BO HUE Bún bò Huế
spicy version of Pho, from Hue, the Imperial city, served with rice noodles and choice of

BEEF AND PORK HOCK Bò, giò heo 11.50

CORN-FED CHICKEN Gà 11

SPECIAL 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, charsiou & chives in chicken broth

CRISPY CHICKEN NOODLES Mì gà quay 11
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 Táí 4.50

BEEF MEATBALL Bò viên 2

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

WI-FI

NETWORK: Vietnamese-Guest
PASSWORD: caytrevietgr11l

VOTED
LONDON'S
FAVOURITE

PHO

EAT, DRINK, VIETNAM