

HOME STYLE

VIETNAMESE  
COOKING

## CÂY TRE

SOHO'S

BEST VIETNAMESE  
SINCE 2011

## STARTERS

## ROLLS

**SUMMER ROLLS** 6.50Gỏi cuốn  
fresh soft rice paper rolls and choice  
of prawns or tofu & herbs**HANOI CRISPY CRAB PARCEL**Nem cua 6.50  
crab meat, pork neck, prawns,  
mushrooms, glass noodles**IMPERIAL SPRING ROLLS** 6.50Chả giò  
pork shoulder, taro root, wood ear  
mushrooms, glass noodles**VEGETABLE SPRING ROLLS**Chả giò chay (v) 5.95  
glass noodles, mung beans,  
kohlrabi, yam, Asian mushrooms

## SMALL EATS

**PRAWN CRACKERS** 2.50

Bánh phồng tôm

**SWEET POTATO FRIED** 4.50

Khoai lang chiên

**PIGGY GRILLED AUBERGINE** 6.50Cà tím nướng  
minced pork, peanuts, shallot oil**BEEF WRAPPED IN BETEL LEAF**Chả lá lốt 8.50  
daikon, spring onion oil, peanut**ANCHOVIED CHICKEN WINGS**Cánh gà chiên nước mắm 6.50  
with caramelised fish sauce**SALT N PEPPER**

Món rang muối

Squid 9

Prawns 9.50

Soft shell crab 9.50

Silken Tofu (v) 8.50

**SAIGON XEO PANCAKE**

Bánh xèo

crispy coconut rice pancake with  
options

Chicken &amp; Prawn 9.50

Tofu &amp; Mushroom 8.95

## SOUP &amp; SALAD

**MEKONG HOT AND SOUR FISH  
SOUP** (for share)Canh chua cá 12.00  
taro stem, okra, tamarind**GREEN PAPAYA SALAD**Gỏi đu đủ  
Vietnamese balm, roasted peanuts,  
house vinaigrette, served with  
prawn crackers (vegetarian option  
available)

Beef 9

Prawn 9

Tofu 8

**LEMON-CURED BEEF SALAD**Bò tái chanh 9.50  
finely sliced beef cured in lemon  
juice, tossed with knotweed, saw  
leaf**MANGO SALAD**Gỏi Xoài  
Vietnamese balm, cucumber, chilli  
and peanuts topping

Prawn 9

Tofu 8

HOUSE SPECIALTY

**TAPIOCA HUE DUMPLINGS**

7.50

Bánh bột lọc shrimps, pork belly,  
prawn floss

## BANH CUON

STEAMED RICE  
ROLLED CREPES

腸粉類 豬肉 或 雞肉

**SAIGON STYLE** 9.50

Bánh Ướt

steamed rice sheet, crispy shallot,  
cucumber, beansprouts, sausage,  
basil, housemade Vietnamese pork  
sausage**HANOI STYLE** 6.50/9.50

Bánh Cuốn

Steamed rice rolls, wood  
ear mushroom, pork or chicken fill-  
ings, crisy shallot, prawn floss

Cinnamon sausage 3.50

Steamed egg 2.00

**SAPA STYLE** 12.00

Bánh Cuốn thịt nướng

grilled pork and patties, steamed  
rice sheet,  
Vietnamese balm

## CÂY TRE PLATTER

(for two to share)

**MIXED SEAFOOD** 17Salt & pepper squid,  
soft shell crab, chilli prawns**VEGETARIAN** 12.50Tofu summer rolls, salt &  
pepper okra and aubergine,  
lemongrass tofu, mixed  
watercress salad**WRAP & ROLLS** 15Summer rolls, Imperial Spring  
rolls. Beef wrapped in betel leafWE 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.

peanuts - optional



peanuts - can't be removed

# MAINS

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

## MEAT



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

**CAMPFIRE STEAK** 9.50  
Bò quanh lửa hồng 🍴  
claypot cooked steak with onions and oyster sauce

**VIETNAMESE BEEF STEW** 10.95  
Bò kho  
slow braise brisket, lemongrass, sweet shallots, cinnamon in a rich beef broth

**SHAKING BEEF** 15.50  
Bò lúc lắc  
Beef fillet wok tossed with capsicum, onion, Phu Quoc black pepper, garlic & oyster sauce

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

**CHICKEN ROYALE** 13.00  
Gà rôti  
Grilled whole spring chicken marinated in 5 spices, roasted and dressed in soy sauce

## FISH & SEAFOOD



**SIZZLING SEAFOOD** 15.50  
Thập cẩm hải sản 🍴  
prawn, squid, mussels and greens

**CRISPY FRIED SEA BREAM** 14.50  
Cá chiên mắm xoài  
green mango salad and Mekong herbs

**CLAYPOT MEKONG CATFISH** 10.95  
Cá kho tộ  
in a caramelised light fish sauce

## CURRY



**KING PRAWN CURRY** 12.50  
Cà ri tôm 🍴  
a very hot curry with tamarind

**LAMB NECK CURRY** 12.50  
Cà ri cừu 🍴  
speciality of Saigon Cholon mosque

**VIETNAMESE CHICKEN CURRY** 10.95  
Gà cà ri 🍴  
yellow curry, lemongrass, cloves

## VEGETARIAN & SIDES



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

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

**STIR-FRIED WATER SPINACH** 7.8

**STIR-FRIED MUSTARD LEAVES WITH GARLIC** 7.5

**STIR-FRIED KOHLRABI WITH GARLIC** 7.5

## RICE & NOODLE

**WOK EGG NOODLE WITH BEAN SPROUTS** 6.95  
Mỳ xào giá

**EGG FRIED RICE WITH GARLIC** 4.5  
Cơm chiên trứng

**SPECIAL FRIED RICE** 9  
Cơm chiên đặc biệt  
Chinese sausage, peas, shrimp, carrot, Vietnamese ham served with a fried egg

**JASMINE RICE** 3

🍴 peanuts – optional

🍴 peanuts – can't be removed

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## ONE BOWL DISHES

### VERMICELLI BOWLS



**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

**BUN SA** 🍴  
lemongrass and chilli wok-fried  
Chicken 12.5  
Beef 13  
Prawns 13.5  
Tofu 11

**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  
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

### WOK NOODLES



**WOK FRIED PHO**  
Phở xào  
wok flat noodles with crunchy  
greens, and your choice of  
Beef 12  
Chicken 11  
Tofu, vegetables &  
mushroom 10.95

**STIR FRIED RAMEN WITH**  
Mì xào hải sản  
crispy or soft egg with lobster ball  
king prawn, squid and Asian greens  
Seafood 13.90  
Tofu 11

**STIR FRIED CASSAVA VERMICELLI**  
Miến Xào 13.50  
with crab, prawn, beansprouts, egg  
and crispy shallot topping

### RICE PLATES



**SAIGON HAWKER RICE** 12.50  
Cơm sườn  
chargrilled pork chop with 5 spices, Vi-  
etnamese steamed meatloaf, fried egg

**CHILI PORK CHOP** 11.50  
Cơm sườn rang muối  
crispy pork chop, lemongrass chilli  
soy sauce and aromatic rice

**CRISPY CHICKEN ON RICE**  
11.50  
Cơm gà quay  
chargrilled chicken, ginger, soya,  
onion

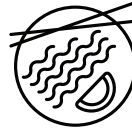
Located among the bustling streets of London's iconic Soho, Cay Tre brings the energy and hustle of the Streets of Saigon to central London.

Positioned just a short walk away from Chinatown and London's Theatreland, our flagship Soho venue is one of the busiest restaurants on Dean Street, serving up authentic Vietnamese Pho and classic seasonal cuisine.

Take a seat at the window and watch the wonders of Soho's energetic and colourful streets pass you by while enjoying the best Vietnamese food in London's West End

# CÂY TRE

# 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 11.90  
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 12.50  
with steak, brisket, fatty flank, skirt flank for a hearty, rich taste

**HANOI GARLICKY PHO** Tái lăn 11.90  
flash fried steak with garlic

### SPECIAL LARGE COMBO PHO

**Tô xe lửa** 16.00  
steak, brisket, fatty flank, beef meatball, tendon and tripe for the ultimate in

### CHICKEN

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

**CHICKEN BREAST PHO** Gà xé 11.90

**DRUMSTICK PHO** Gà đùi 11.90

### CHOP CHOP CHICKEN PHO

Gà đặc biệt 15

### REGIONAL PHO

**BEEF MEATBALL PHO** Phở bò viên 12.50  
from Saigon Chinatown, with beef meatball, tendon, tripe, sawleaf, dried radish

**SEAFOOD PHO** Phở hải sản 12.00  
king prawns, squid & vegetables in chicken broth

**ASSORTED MUSHROOM PHO** Phở nấm 11  
shiitake, hon shimeji, button mushrooms, kai choy, chicken broth shiitake,

### 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 11.90

**CORN-FED CHICKEN** Gà 11.50

**TOFU BUN BO HUE** Bún Huế chay 11  
crispy & fresh tofu, lemongrass, whole chilli, beef broth

**BUN BO HUE SPECIAL** 14

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

CÂY TRE SPECIAL

**BEEF STEW PHO** Phở bò kho 12

Beef stew, tendon, chilli, fice-spice, fish sauce, lemongrass, garlic, tomato

### EXTRA TOPPINGS

Enhance your Pho even more however you want!

**EGG YOLK** Trứng trần ..... 2

**STEAK BOWL** Tái ..... 4

**BEEF MEATBALL** Bò viên ..... 2

**CRUNCHY BRISKET FAT** Gầu ..... 2

**TENDON** Gân ..... 2

**TRIPLE** Sách bò ..... 2

**CHICKEN DRUMSTICK** Đùi gà 2.50

**EXTRA NOODLES** Thêm bánh.... 1.5

**DOUGH** Quẩy ..... 2

VOTED

LONDON'S

FAVOURITE

PHO

### WI-FI

NETWORK: Vietnamese-Guest  
PASSWORD: caytrevietgr11

EAT, DRINK, VIETNAM

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## DRINK MENU

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### SOFTS

GUAVA FEVER	4
SAIGON LIME SODA	3
O MAI PLUM	4
PINEAPPLE SHRUB SODA	4
HOMEMADE LEMONADE	3.5
COCONUT WATER	3
COCA COLA, DIET COKE, SPRITE	3.5
FEVER-TREE GINGER BEER	4.5
FEVER-TREE TONIC	3.5

WATER - BOTTOMLESS HOUSE STILL / SPARKLING  
£1 PER PERSON FOR UNLIMITED REFILL

### SMOOTHIES

PINEAPPLE & COCONUT MILK	4.5
MATCHA MILKSHAKE	4.5

### LOOSE LEAF TEA AND COFFEE

OOLONG (PER PERSON)	2.75
JASMINE TEA (PER PERSON)	2.75
VIETNAMESE DRIP COFFEE	3
VIETNAMESE ICED COFFEE	3.5

### BEERS

SAIGON SPECIAL LAGER	4.95
LAO LAGER	4.95

### SPIRITS / MIXERS 50ML

GIN	BEEFEATER 6 OR PREMIUM
VODKA	ABSOLUT 6 OR PREMIUM
BOURBON	FOUR ROSES 6 OR PREMIUM
RUM	HAVANA 6 OR PREMIUM
TEQUILA	EL JIMADOR 6 OR PREMIUM

ADD FEVER TREE MIXER, COKE, SODA OR TONIC FOR 1.50

AVAILABLE IN A 25ml MEASURE ON REQUEST

**EAT, DRINK, VIETNAM**

# WINE LIST

## SPARKLING WINE 12ml / BTL

CA' DI ALTE, PROSECCO SPUMANTE EXTRA DRY NV 6/29

Clean floral and pear notes with a fine stream of bubbles.

SOPHIE BARON, GRANDE RESERVE BRUT NV 45

The Meunier dominant blend gives richness and red berry fruit to this crisp and lively Champagne.

## ORIENTAL WINES

SAKE OWARICHITA 125ml 6.5

TAKARA PLUM WINE 175ml 6.5

JINRO SOJU 50ml/350ml 3.0/25

## ROSE WINE 175ml/ CARAFE 500ml /BTL

LES VIGNES DE L'EGLISE, ROSÉ DE

SYRAH IGP PAYS D'OC 2018, FR 5.5/16/22

Red fruits notes and hints of strawberry and cassis.

## ORANGE WINE

DOMAINE GAUBY, `JASSE` IGP CÔTES CATALANES 2018, FR 40

Aromas of fresh orange blossom on the nose while the palate is with floral notes and layers of citrus fruit.

## WHITE WINES 175ml / CARAFE 500ml / BTL

PONTE PIETRA, TREBBIANO/GARGANEGA 2019, IT

5/14.5/20

Aromas of green apple and almond blossom.

ALPHA ZETA, PINOT GRIGIO 'P' 2019, IT

6.25/17.5/24

Aromas of ripe peach and pear with hints of flint. Extremely attractive!

AZEVEDO, QUINTA DE AZEVEDO VINHO VERDE

RESERVA 2018, PORT. 8/24/31

Peaches and nectarines with zingy acidity.

TINPOT HUT, MARLBOROUGH SAUVIGNON BLANC

2019, NZ 9.50/28/39

A classic Sauvignon Blanc with notes of passionfruit and melon.

DOMAINE LA CROIX GRATIOT, PICPOUL DE PINET

2019, FR 33

Citrus. Pears. Acidity. It has it all.

DREISSIGACKER, ORGANIC RHEINHESSEN RIES-

LING TROCKEN 2017, GE 44

Refined and elegant. Aromas of yellow fruits.

## RED WINES 175ml / CARAFE 500ml /BTL

PONTE PIETRA, MERLOT/CORVINA 2019, IT

5/14.5/20

Smells like cherry pie

FAMILIA CASTAÑO, ORGANIC MONASTRELL 2018,

SP 6/16/ 23

Notes of "intense red cherry and spiced fruits".

MANDRAROSSA, `COSTADUNE` NERO D'AVOLA

2018, IT 7.5/19.5/29

Aromas of plums and red berries.

WILLUNGA 100, MCLAREN VALE GRENACHE 2016,

AU 35

Bright fruit and floral aromatics with smooth tannins.

HEIDI SCHRÖCK, `JUNGE LÖWEN` BURGENLAND

BLAUFRÄNKISCH/ST. LAURENT 2018, AUSTRIA 35

Aromas of raspberry and violet.

JEAN-CLAUDE BOISSET, BOURGOGNE PINOT NOIR

`LES URSULINES` 2018, FR 49

Fresh raspberries and lovely roundness. Can a taste be round?

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## COCKTAILS

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LYCHEE MARTINI	9
Vodka, Kwai Feh, lychee, citrus	
LIME LEAF COLLINS	8.95
Lime leaf Gin, fresh limeade, mineral water	
VIETTIVO	8.95
Our Negroni - Gin, Coco Campari, pandan liqueur	
MELON FISH	8.95
Plymouth Gin, watermelon, lemon, Campari	
TOASTED TOKI HIGHBALL	9.95
Sencha and toasted rice, Toki whiskey	
LUCKY LILY	9.95
Tequila, pineapple, black pepper, lime, agave	
TOASTED TOKI HIGHBALL	9.95
Sencha and toasted rice, Toki whiskey	
THE SMOKING BANANA	10.95
Mezcal, Banane du Bresil, Jamaican rum	
SUMMER SPRITZ MENU	8.50
UMESHU	
APEROL	
HUGO	