

STARTERS

ROLLS



SUMMER ROLLS 6.5

Gỏi cuốn

fresh soft rice paper rolls and
choice of prawns or tofu & herbs

IMPERIAL SPRING ROLLS 7.5

Chả giò

pork shoulder, taro root, wood ear
mushrooms, glass noodle, prawn

VEGETABLE SPRING ROLLS 6.5

Chả giò chay (v)

glass noodles, mung beans,
kohlrabi, yam, Asian mushrooms

SMALL EATS



SWEET POTATO FRIED 4.95

Khoai lang chiên

PIGGY GRILLED AUBERGINE 7.95

Cà tím nướng

minced pork, peanuts, shallot oil

ANCHOVIED CHICKEN WINGS 7.5

Cánh gà chiên nước mắm

with caramelised fish sauce

PILLOW DUMPLINGS 7.5

Bánh gối

prawns, porks, wood ear

mushroom and kohlrabi, egg

BEEF WRAPPED IN BETEL LEAF 9.5

Bò lá lốt

daikon, spring onion oil, peanut

SALT N PEPPER

Món rang muối

Squid 9.95

Prawns 10.5

Silken Tofu 9

Ribs 9

SOUP & SALAD



GREEN PAPAYA SALAD 6.5

Gỏi đu đủ

Vietnamese balm, roasted peanuts,
house vinaigrette, served with
prawn crackers (vegetarian option
available)

Prawn 9.5

Tofu 8.5

LEMON-CURED BEEF SALAD 10.25

Bò tái chanh 6.5

finely sliced beef cured in lemon
juice, tossed with knotweed, saw
leaf

MANGO SALAD 6.5

Gỏi Xoài

Vietnamese balm, cucumber, chilli
and peanuts topping

Prawn 9.5

Tofu 9

HOUSE SPECIAL



MIXED SEAFOOD PLATTER 17.5

Salt & pepper squid, imperial
spring rolls, chilli prawns

VEGETARIAN PLATTER 14.5

salt and pepper tofu, aubergine,
vegetable spring rolls

SAIGON XEO PANCAKE

Bánh xèo

crispy coconut rice pancake with
options

Chicken & Prawn 10.5

Tofu & Mushroom 9.5



MAINS

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

MEAT



SAIGON PORK BELLY STEW 10.95

Thịt kho trứng
slow-braised in coconut juice and caramelised fish sauce, with deep fried egg

CAMPFIRE STEAK 12.95

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

VIETNAMESE BEEF STEW 11.95

Bò kho
slow braise brisket, lemongrass, sweet shallots, cinnamon in a rich beef broth

SHAKING BEEF 16

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

THREE CUP SOYA CHICKEN 11.5

Gà ba xi dầu
hot ginger, whole brown garlic chili and Thai basil

CHICKEN ROYALE 14

Gà rôti
half chicken fried to crispy and dressed in soy sauce

FISH & SEAFOOD



SIZZLING SEAFOOD 14.95

Thập cẩm hải sản
prawn, squid and greens, with organic tofu

CRISPY FRIED SEA BREAM 15.5

Cá chiên mắm xoài
green mango salad and Mekong herb

SLOWCOOKED MACKEREL 10.5

Cá lục kho
with galangal and fish sauce

CLAYPOT MEKONG CATFISH 11.5

Cá kho tộ
in a caramelised light fish sauce

CURRY



KING FISH CURRY 13

Cà ri cá
a very hot curry with tamarind

VIETNAMESE CHICKEN CURRY 12

Gà cà ri
yellow curry, lemongrass, cloves

VEGETARIAN & SIDES



SAUTEED AUBERGINE 9.5

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

TOFU AND AUBERGINE CURRY 9.5

Cà ri chay
with coconut and cardamom

SPRING THAI LONG GREEN BEANS 9.5

Đậu đũa xào
with chili, prawn paste with / without mince pork

AUBERGINE & PORK WITH PERILLA 10.5 (vegetable available)

RICE/NOODLES

JASMINE RICE 3.5

EGG AND GARLIC FRIED RICE 4.5

TOFU & VEGETABLE FRIED RICE 8.5

WOK RAMEN WITH BEANSPOUTS 7.95

SPECIAL FRIED RICE 9.5

Chinese sausage, peas, shrimp, carrot 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 per person, ideal for groups
(min 2 people)

SHARING PLATTER

all dishes included

IMPERIAL SPRING ROLLS

SALT N PEPPER SQUID

CHA LA LOT

HOUSE MANGO SALAD

(Vegetarian options
available)

DESSERT

BANANA FRITTERS

MAIN

choose 1 dish per person

CLAYPOT CAMPFIRE STEAK

SAIGON PORK BELLY STEW

CLAYPOT MEKONG CATFISH

CHICKEN CURRY

Sides – seasonal Asian
greens
and jasmine rice

ONE BOWL DISHES

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 13.5

Bún chả Hà Nội 🍴
grilled lemongrass pork shoulder and belly. With pork patties and served in a warm meat broth & crispy spring roll

LALOT BOWL 12.5

Bún bò lá lốt
grilled beef in betel leave with "mam nem" anchovy

BUN SA 🍴

lemongrass and chilli wok-fried
Chicken 13
Beef 13.5
Prawns 13.95
Tofu 12

SPRING BOWLS 13

Bún Nem 🍴
crab parcel, imperial spring roll and vegetable spring roll

VEGETARIAN SPRING BOWL 12.5

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 13.5
Chicken 12.95
Tofu 12
Seafood 14

STIR FRIED RAMEN WITH

Mi xào hải sản
soft egg noodle with options under

Seafood 14
Tofu 12.5
Beef 13.5
Chicken 12.95

STIR FRIED CASSAVA VERMICELLI 14

Miến Xào
with crab, prawn, beansprouts, egg and crispy shallot topping

RICE PLATES



SAIGON HAWKER RICE 13.5

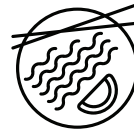
Cơm sườn
chargrilled pork chop with 5 spices, Vietnamese steamed meatloaf, fried egg

CHILI PORK CHOP 12.5

Cơm sườn rang muối
crispy pork chop, lemongrass chilli soy sauce and aromatic rice

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 Lemons. Add the herbs and lemons 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 12.5
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 12.95
with steak, brisket, fatty flank, skirt flank for a hearty, rich taste

HANOI GARLICKY PHO Tái lăn 12.95
flash fried steak with garlic

SPECIAL LARGE COMBO PHO Tô xe lửa 17.5
steak, brisket, fatty flank, beef meatball, the ultimate in traditional Vietnamese flavour!

CHICKEN

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

CHICKEN BREAST PHO Gà xé 12

DRUMSTICK PHO Gà đùi 12.5

CHOP CHOP CHICKEN PHO Gà đặc biệt 14.95

REGIONAL PHO

BEEF MEATBALL PHO Phở bò viên 12.5
from Saigon Chinatown, with beef meatball, tendon, tripe, sawleaf, dried radish

SEAFOOD PHO Phở hải sản 13.5
king prawns, squid & vegetables in chicken broth

ASSORTED MUSHROOM PHO Phở nấm 12
shiitake, hon shimeji, button mushrooms, kai choy, chicken broth

BEEF BRISKET STEW PHO Phở bò kho 13.5
lemongrass, cinnamon, carrot

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 13.5

CORN-FED CHICKEN Gà 12.5

TOFU BUN BO HUE Bún Huế chay 12

crispy & fresh tofu, lemongrass, whole chilli, beef broth

PRAWN Tôm 13.95

WONTON NOODLES Mì vằn thắn 12
shrimp & pork dumplings, charsiou & chives in chicken broth

CÂY TRE SPECIAL

SAIGON SATE PHO Phở Sa tế 13.5

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 1.9

STEAK BOWL Tái 4.5

BEEF MEATBALL Bò viên 3.5

CRUNCHY BRISKET FAT Gầu 3.5

CHICKEN DRUMSTICK Đùi gà 3.5

EXTRA NOODLES Thêm bánh 2.5

EXTRA BROTH Thêm nước 2.9

CRISPY DOUGH STICK Quẩy 2.

WI-FI

NETWORK: Vietnamese-Guest
PASSWORD: caytrevietgr1ll

VOTED
LONDON'S
FAVOURITE

PHO

EAT, DRINK, VIETNAM

DRINKS

COCKTAILS



LYCHEE MARTINI 8.5

Vodka, lychee liquor, syrup

VIET ROYAL 8

Prosecco, lychee liquor and passion fruit

VIJITO 8.5

Whit rum, lime, passion fruit and mint

HANOI BLING 8.5

Gin, lychee liquor, lime, lychee juice

THE HA LONG SHAKE 8.5

Tequila, pomegranate liqueur, lemon juice apple juice

MELOVE YOU RHUM TIME (TO SHARE) 17

A very strong cocktail with 3 types of rum, passion fruit, lime

CLASSIC 8

NEGRONI

AMARETTO SOUR

OLD FASHIONED

MARGARITA

SPIRITS / MIXERS 50ml



GIN BEEFEATER 8

VODKA ABSOLUT 8

BOURBON FOUR ROSES 8

RUM HAVANA 8

TEQUILA CABRITO 8

PREMIUM 10

Add Fever Tree Mixer, Coke, Soda, Tonic 1.50

ORIENTAL WINE



SAKE OWARICHITA ONI KOROSHI 175ml 6.5

TAKARA PLUM WINE 175ml 6.5

NON ALCOHOLIC

GUAVA FEVER 4

SAIGON LIME SODA 3.8

Ô MAI SOUR PLUM 4.5

MANGO LASSI 4

MATCHA MILKSHAKE 4.75

WINE



SPARKLING WINE 125ml*/bottle

CA' DI ALTE, PROSECCO SPUMANTE EXTRA DRY

Clean floral and pear notes with a fine stream of bubbles. 7/36

SOPHIE BARON, GRANDE RESERVE BRUT 55

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

WHITE 175ml*/crf 500ml/bottle

TREBBIANO/GARGANEGA, PONTE PIETRA 2020, VENETO IT 6/17/24

Aromas of green apple and almond blossom.

ORGANIC MACABEO, FAMILIA CASTANO 2020, MURCIA ES 7/19/26

Fragrant pear and quince on the nose, juicy stone fruit blanced by a brilliant acidity.

PICPOUL DE PINET, BARON DE BADASSIERE 2020, LANGUEDOC FR 9/24/33

Citrus. Pears. Acidity. Salinity to finish. It has it all.

VINHO VERDE LOUREIRO AVRINHO, AZEVEDO 2019, PT 31

Peaches and nectarines with zingy acidity.

RIESLING RESERVE, CAVE DE HUNAWIHR 2018, ALSACE FR 38

Long and refreshing, bursting with citrus and white flowers.

BEER



SAIGON SPECIAL Btl 330ml 4.95

KIRIN ICHIBAN Btl 330ml 4.95

ROSE 175ml*/crf 500ml/bottle

'R' ROSATO, ALPHA ZETA 2020, VENETO IT 7/19/26

Pale in colour with aromas of red cherry and strawberry, dry on the palate with a mineral

finish.

RED 175ml*/crf 500ml/bottle

'C' CORVINA ALPHA ZETA 2019, VENETO IT

Smells like cherry pie! 6/17/24

VINHO REGIONAL LISBOA, EVARISTO 2019, PT 7/19/30

Crisp acidity with mellow fruit flavours, smooth.

MENDOZA MALBEC, KAIKEN CLASICO 2019, AR 8.5/22/31

Aromas of plum and red berries complemented by notes of chocolate, tobacco and soft tannins.

TOURAINNE GAMAY, JOEL DELAUNAY 2020, LOIRE FR 35

Ripe stone fruit and floral notes, soft texture with a spicy finish.

BORDEAUX SUPERIEUR, CHATEAU DE ANTONINS 2016, FR 38

Fresh raspberries and lovely roundness.



HOMEMADE LEMONADE 3.5

COCONUT WATER 3

COKE, COKE ZERO, DIET COKE 2.95

FEVER-REE TONIC 3.5

BOTTOMLESS HOUSE STILL/SPARKLING

£1 per person for unlimited refill