

HOME STYLE

VIETNAMESE
COOKING

CÂY TRE

STARTERS

HOXTON'S

BEST VIETNAMESE
SINCE 2006

ROLLS



SUMMER ROLLS 🥙

Gỏi cuốn
fresh soft rice paper rolls with
herbs. Choice of either

Prawns 7.25

Tofu (v) 7.25

HANOI CRISPY CRAB PARCEL 9.25

Nem cua
crab meat, pork neck, prawns,
Asian mushroom & glass noodle

IMPERIAL SPRING ROLLS 8.5

Chả giò
pork shoulder, Asian mushrooms,
glass noodle, prawn & kohlrabi

VEGETABLE SPRING ROLLS (v) 7.5

Chả giò chay
glass noodles, mung beans,
kohlrabi, Asian mushrooms & taro
root (vegetarian option served with
soya sauce)

SMALL EATS



PRAWN CRACKERS 3.5

Phồng tôm

SWEET POTATO FRIES (v) 6.5

Khoai lang chiên
topped with maple syrup &
sesame seeds.

PIGGY GRILLED AUBERGINE 🥙 9.5

Cà tím nướng
minced pork & peanuts, topped
with crispy shallots

SMOKEY GRILLED AUBERGINE (v) 🥙 8.95

Cà tím nướng chay
topped with spring onion infused
oil & roasted peanuts

ANCHOVIED CHICKEN WINGS 9

Cánh gà chiên nước mắm
with caramelised fish sauce &
sesame seeds

PILLOW PARCELS 8.95

Bánh gối
prawns, pork, Asain
mushroom, kohlrabi & egg

BETEL LEAF DUMPLINGS 🥙 10.95

Chả lá lốt
minced beef & pork, daikon,
spring onion infused oil, topped
with roasted peanuts.

SALT N PEPPER

Món rang muối

Squid 11.25

Prawns 11.5

Tofu (v) 10

Ribs 10

SAIGON XEO PANCAKE

Bánh xèo
crispy coconut rice pancake with
either a choice of

Chicken & Prawn 12.5

Tofu & Mushroom(v) 11

SAIGON SET LUNCH

£15.95

11AM-3PM MON-FRI

SIDES

SUMMER ROLLS

PIGGY GRILLED AUBERGINE

SMOKEY GRILLED AUBERGINE (V)

IMPERIAL SPRING ROLLS

VEGETABLE SPRING ROLLS (V)

SALT N PEPPER TOFU (V)

MAINS

ORIGINAL BEEF PHO

CHICKEN PHO

MUSHROOM PHO

SPRING BOWL

BUDDHA SPRING BOWL(V)

WOK FRIED PHO

LEMONGRASS CHICKEN WITH RICE

PORK BELLY STEW WITH RICE

AUBERGINE CURRY WITH RICE (V)

SAUTEED CHICKEN WITH RICE

SAUTEED PORK WITH RICE

SAUTEED TOFU WITH RICE

SALAD



GREEN PAPAYA SALAD 🥙

Gỏi đu đủ
dressed in our house vinaigrette &
topped with roasted peanuts.

Prawn 10.95

Tofu (v) 10

LEMON-CURED BEEF SALAD 🥙 11

Bò tái chanh
finely sliced rare beef cured in
lemon juice, saw leaf & crispy
shallots

MANGO SALAD 🥙

Gỏi Xoài
dressed in our house vinaigrette,
cucumber, chilli, mixed herbs and a
roast peanut topping

Prawn 10.95

Tofu (v) 9.95

CÂY TRE PLATTER

ideal for for two people
served with salad

MIXED SEAFOOD 19.5

salt & pepper squid,
imperial spring rolls & chilli
prawns

VEGETARIAN 🥙 16.5

salt & pepper tofu, wok
fried aubergine & vegetable
spring rolls

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.

MAINS

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

MEAT



SAIGON PORK BELLY STEW 13

Thịt kho trứng
slow-braised in coconut juice and
caramelised fish sauce, with a
double-cooked egg

CAMPFIRE STEAK 15.5

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

AUBERGINE PORK WITH PERILLA 12.5
in oyster sauce and hoisin sauce
(vegetarian option available)

VIETNAMESE BEEF STEW 14.5

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

SHAKING BEEF 16.5

Bò lúc lắc
wok tossed beef sirloin, capsicum,
onion, Phu Quoc black pepper,
garlic & oyster sauce

CHICKEN ROYALE 15.5

Gà rôti
half chicken crispy fried and
dressed in soy sauce

CHILLI & LEMONGRASS CHICKEN 13

Gà xào sả ớt
stir fried with coconut milk, sweet
onion & turmeric

FISH & SEAFOOD



SIZZLING SEAFOOD 16.95

Thập cẩm hải sản
prawn, squid, tofu and Asian
greens

CRISPY FRIED SEA BREAM 17.5

Cá chiên mắm xoài
served with a mango salad and
mixed herbs

SLOWCOOKED MACKEREL 13

Cá lóc kho
with galangal and fish sauce

CLAYPOT MEKONG CATFISH 14.5

Cá kho tộ
in a light caramelised fish sauce

SATE KING PRAWNS 14

Tôm xào sả té
wok-fried with home made chili oil,
onions and basil

CURRY



KING FISH CURRY 15.5

Cà ri cá
a very hot curry with okra
aubergine and tamarind

COCONUT CHICKEN CURRY 14.50

Gà cà ri
yellow curry, with potato, yoghurt,
lemongrass and cashew nuts

OKRA & AUBERGINE CURRY (v) 13

Cà ri chay
with tofu, coconut milk & yoghurt

VEGETARIAN & SIDES



SAUTEED AUBERGINE (v) 12.5

Cà tím xào lá lốt
perilla herb, tofu & betel leaves

SPRING THAI LONG GREEN BEANS (v) 10.25

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

STIR-FRIED MORNING GLORY (v) 9.5

Rau muống xào tỏi
with garlic, chilli and Vietnamese
miso

RICE/NOODLES

JASMINE RICE (v) 4

EGG AND GARLIC FRIED RICE (v) 5

BUDDHA FRIED RICE (v) 9.5

WOK RAMEN WITH (v) 8.95

BEANSPOUTS

SPECIAL FRIED RICE 11.5

Chinese sausage, Vietnamese
ham, peas, shrimp and chilli oil
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

£32 per person, ideal for groups
(min 2 people)

SHARING PLATTER

all dishes include

IMPERIAL SPRING ROLLS

SALT N PEPPER SQUID

CHA LA LOT

MANGO SALAD WITH PRAWNS

(Vegetarian options
available)

DESSERT

BANANA FRITTERS & ICE CREAM

MAIN

choose 1 dish per person

CAMPFIRE STEAK

SAIGON PORK BELLY STEW

CLAYPOT MEKONG CATFISH

COCONUT CHICKEN CURRY

Sides – seasonal asian
greens & jasmine rice

ONE BOWL DISHES

VERMICELLI BOWLS



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

HANOI BBQ PORK 16

Bún chả Hà Nội
grilled lemongrass pork
shoulder and belly, served with
warm broth & crispy spring rolls

LAIOT BOWL 15.5

Bún bò lá lốt
grilled beef & pork in betel leaves
with "mam nem" anchovy, crispy
spring rolls and roasted peanuts

BUN SA 15

lemongrass, beansprouts and chilli
wok-fried:

Chicken 15
Beef 15.5
Prawns 16
Tofu (v) 14.5

SPRING BOWL 15.5

Bún Nem
served with a crab parcel, imperial
spring rolls and mixed Vietnamese
herbs

BUDDHA SPRING BOWL (v) 14.5

Bún nem chay
vegetable spring rolls, crispy tofu
and mixed Vietnamese herbs

WOK NOODLES



WOK FRIED PHO

Phở xào
wok flat rice noodles with Asian
greens, and a choice of

Chicken 15
Beef 15.5
Seafood 16
Tofu 14.5

STIR FRIED NOODLES

Mì xào
soft egg noodles with Asian
greens and a choice of

Chicken 15
Beef 15.5
Seafood 16
Tofu 14.5

STIR FRIED CASSAVA VERMICELLI 15

Miến Xào
with crab meat, prawns,
beansprouts, egg and topped with
crispy shallots

RICE PLATES



SAIGON HAWKER RICE 16.5

Cơm sườn
chargrilled pork chop with five
spice, Vietnamese steamed
meatloaf and fried egg

CHILI PORK CHOP 14.5

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

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.

HOME STYLE

VIETNAMESE
COOKING

CÂY TRE

DRINKS

HOXTON

BEST VIETNAMESE
SINCE 2006

COCKTAILS



LYCHEE MARTINI 10

Vodka, Kwai Feh, lychee, citrus

VIET ROYAL 10

Prosecco, lychee liquor and passion fruit

VIJITO 10

White rum, lime, passion fruit and mint

HANOI BLING 10

Gin, lychee liquor, lime, lychee juice

THE HA LONG SHAKE 10

Tequila, pomegranate liqueur, lemon juice apple juice

ME LOVE YOU RHUM TIME (TO SHARE) 19

sharing cocktail with 3 types of rum, passion fruit, pineapple and a flaming lime garnish

CLASSIC 10

NEGRONI

AMARETTO SOUR

OLD FASHIONED

MARGARITA



SPIRITS / MIXERS 50ml

GIN	BEEFEATER	8.5
VODKA	ABSOLUT	8.5
BOURBON	FOUR ROSES	8.5
RUM	HAVANA	8.5
TEQUILA	CABRITO	8.5

PREMIUM 10

Add a mixer: Coke, Soda, Tonic, Sprite 1.95

ORIENTAL WINE



SAKE OWARICHITA ONI KOROSHI 175ml 7

TAKARA PLUM WINE 175ml 7

DESSERTS



BANANA FRITTER 6

served with ice cream

ICE CREAM SCOOP 3

ask staff for flavours

WINE



SPARKLING WINE 125ml*/bottle

CA' DI ALTE, PROSECCO SPUMANTE EXTRA DRY

Clean floral and pear notes with a fine stream of bubbles. 7.25/38

SOPHIE BARON, GRANDE RESERVE BRUT

The Meunier dominant blend gives richness and red berry fruit to this crisp 59

WHITE 175ml*/crf 500ml/bottle

TREBBIANO/GARGANEGA, PONTE PIETRA 2022,

VENETO 7/19/26

Aromas of green apple and almond blossom.

ORGANIC MACABEO, FAMILIA CASTANO 2022,

MURICA ES 7.75/21/28

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

PICPOUL DE PINET, BARON DE BADASSIERE 2020,

LANGUEDOC FR 9.5/26/35

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

VINHO VERDE LOUREIRO ALVARINHO, AZEVEDO

2020, PT 34

Peaches and nectarines with zingy acidity.

RIESLING RESERVE, CAVE DE HUNAWIHR 2020,

ALSACE FR 41

Long and refreshing, bursting with citrus and white flowers.

NON ALCOHOLIC

GUAVA FEVER 5

SAIGON LIME SODA 5

MANGO LASSI 5

MATCHA MILKSHAKE 6

HOMEMADE LEMONADE 4.5

COCONUT WATER 5

COKE, COKE ZERO, DIET COKE, SPRITE 4

BEER



SAIGON SPECIAL Btl 330ml 5.5

KIRIN ICHIBAN Btl 330ml 5.5

ROSE 175ml*/crf 500ml/bottle

'R'ROSATO, ALPHA ZETA 2021 VENETO IT 8/21/29

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

RED 175ml*/crf 500ml/bottle

'C' CORVINA ALPHA ZETA 2021, VENETO IT 7/19/2

A well-rounded, medium body wine with enough body to complement our complex flavoured dishes

VINHO REGIONAL LISBOA, EVARISTO 2021, PT

Plush tannins and crisp acidity carries the mellow fruit flavours onto a smooth finish

7.75/21/28

MENDOZA MALBEC, KAIKEN CLASICO 2020, AR

An extraordinary balance of summer fruit, freshness and soft tannins

9.25/25/36

TOURNAINE GAMAY, JOEL DELAUNAY 2020, FR

A light-bodied red fruit note complimented by purple flowers such as lilac and violet 39

BORDEAUX SUPERIEUR, CHATEAU DE

ANTONINS 2019, FR

Bold aromas of black currant, plums and an earthiness like smelling fresh rain in the

39



FEVER-REE TONIC 4

VIETNAMESE DRIP COFFEE 4

VIETNAMESE ICED COFFEE 4.5

JASMINE TEA 3

(per person)

OOLONG TEA 3

(per person)

BOTTOMLESS HOUSE STILL/SPARKLING

£1.5 per person for unlimited refill

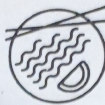
peanuts - optional

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.

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 beansprouts, lemon and herbs. 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, Cardamon 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 and a plate of herbs for garnish

ORIGINAL PHO Tái chín nạm 14.5
with steak and beef brisket for a varied flavour and texture. If you are new to Pho, the Original is a great place to start

SAIGON PHO Tái nạm gầu 15.5
with steak, brisket, fatty flank and skirt flank that creates a hearty, rich taste

HANOI GARLICKY PHO Tái lẫn 15.5
flash fried steak with garlic

SPECIAL LARGE COMBO PHO Tô xe lửa 19.5
steak, brisket, fatty flank and meatballs. The ultimate in traditional Vietnamese flavour!

CHICKEN

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

CHICKEN BREAST PHO Gà xé 14

DRUMSTICK PHO Gà đùi 14.5

CHOP CHOP CHICKEN PHO Gà đặc biệt 16.5

REGIONAL PHO

BEEF MEATBALL PHO Phở bò viên 14.5
from Saigon Chinatown, with beef meatballs, flank, sawleaf and dried radish

SEAFOOD PHO Phở hải sản 15.5
large prawns, squid & vegetables in chicken broth with chives

ASSORTED MUSHROOM PHO Phở nấm 13.95
with shiitake, hon shimeji, button mushrooms, kai choy all served in a rich chicken broth

BEEF BRISKET STEW PHO Phở bò kho 15.95
served with egg noodles, lemongrass & cinnamon

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 15.5

CORN-FED CHICKEN Gà 14.5

TOFU BUN BO HUE Bún Huế chay 13.95

PRAWN Tôm 15.95

WONTON NOODLES Mì vằn thắn 14.95
shrimp & pork dumplings, prawn, charsi & chives in a rich chicken broth

CAY TRE SPECIAL

SAIGON SATE PHO Phở Sa tế 14.95

poached beef in our signature spicy sate peanut infused broth with saw leaf coriander, cucumber and mango

EXTRA TOPPINGS

Enhance your Pho even more however you want!

EGG YOLK	Trứng trần	2.5
STEAK BOWL	Tái	5.25
BEEF MEATBALL	Bò viên	4.25
CRUNCHY FLANK	Gầu	4.5
CHICKEN BREAST	Gà	3.75
EXTRA NOODLES		3.25
EXTRABROTH		3.5
CRISPY DOUGH STICK		3

WI-FI

NETWORK: Vietnamese-Guest
PASSWORD: caytrevietgr111

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.

VOTED
LONDON'S
FAVOURITE

PHO

EAT, DRINK, VIETNAM