

Phat Pho Vietnamese Restaurant Price List as of July 9 2017

PLATES TO SHARE

SALADS

- TOFU & CUCUMBER 199
- SHRIMP & SOUR MANGO 299
- POACHED CHICKEN & CABBAGE 249

JUMBO BANH XEO 369 (3-4 PERSONS)

crispy seafood crepe with pineapple nuoc mam

FISH SAUCE CHICKEN WINGS 259

garlic and lemongrass

CRISPY EGG ROLLS 149 / 239 / 299

ground pork and shrimp with glass noodles 3 / 6 / 9

HOMEMADE MEATBALLS 199

spicy coriander chili broth with onions and herbs

TENDER PORK RIBS 299

chili caramel glaze, tamarind and fish sauce

CHA – SAUSAGE

served with homemade pickles, organic herbs, cucumber, romaine and sweet chili dipping sauce

- CHA MUC squid and shrimp cake 249
- CHA CA homemade fish cake 259
- CHAO TOM prawn paste on sugarcane 269
- CHA LUA homemade pork sausage 229

SATAYS

our street style satays come in orders of 3 or 6 and are marinated in a traditional bbq sauce with lemongrass, ginger, chili and five spice

- GRILLED PORK 169 / 289
- GRILLED CHICKEN 169 / 289
- GRILLED ANGUS BEEF 199 / 299

COLD NOODLE BOWL 389

our traditional bun is a salad of chilled vermicelli noodles garnished with pickles, crushed peanuts, crispy egg roll, cucumbers, greens and vietnamese sausage and is perfect to share as a starter for 3-4 persons

CHOOSE YOUR TOPPING:

- HOMEMADE FISHCAKE
- LEMONGRASS PORK
- FIVE SPICE CHICKEN
- GRILLED MEATBALLS
- SPICED PORK PATTIES

SUMMER ROLLS

goi cuon are hand-rolled rice paper filled with vermicelli, wood ear mushroom, carrots, daikon, peanuts and fresh herbs

- CHILLED SHRIMP 199
- MARINATED TOFU 179
- SLOW ROASTED PORK 189
- STEAMED CHICKEN 189
- HOMEMADE FISHCAKE 199

DRINKS

BOTTLED WATER 39 / 59
STILL / SPARKLING 129 / 169
CANNED SODA 59
FOUNTAIN SODA 69 / 169
KALAMANSI SODA 79
VIETNAMESE COFFEE 99
LEMON TEA (HOT OR COLD) 79
BEER 79 / 159

FRESH JUICES 16oz

MANGO 129
WATERMELON 99
KALAMANSI 69
PINEAPPLE 99
ORANGE 249

SMOOTHIES 16oz

MANGO ORANGE BANANA 219
STRAWBERRY BANANA WATERMELON 219
ORANGE STRAWBERRY BANANA 219

PHAT COOLERS 189

our lightly sweetened pitchers start with a refreshing base of mixed citrus water and serve 2-4 persons

CUCUMBER BASIL
WATERMELON MINT
LEMONGRASS GINGER

In true noodle shop style, our food is meant to be shared.
Please don't expect your food to be served all at the same time.

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SPECIALTIES

good for sharing

PHO XAO 359

tamarind rice noodles stir-fried with shrimp, pork, chicken and tofu

MI XAO MEM 359

stir-fried egg noodles with shrimp, pork, chicken and tofu

COM CHIEN 359

wok-fired rice with shrimp, pork, chicken and tofu

OUR SWEET & SOUR 359

choose from pork, chicken or fish with tamarind and tomato

CLAYPOT STYLE CHICKEN 389

slow cooked in vietnamese curry

CLAYPOT STYLE PORK BELLY 389

coconut and five spice with hard eggs

VIETNAMESE STYLE STEAMED PORK BELLY 399

fragrant spicy green papaya salad with two dipping sauces

VIETNAMESE STYLE FRIED CHICKEN 399

delicately crisp Vietnamese flavored fried chicken served with two sauces

ANGUS BEEF SHORTRIB & TENDON "BO KHO" 459

claypot style vietnamese beef stew

GRILLED LEMONGRASS PORK 359

served on pandan rice with fried egg and pickled vegetables

VEGETABLES AND SIDES

BOKCHOY WITH GARLIC 149
KANGKONG WITH CHILI AND GARLIC 159
PANDAN SCENTED JASMINE RICE 69
TOASTED GARLIC BREAD 59
BEAN SPROUTS AND HERBS 69
EXTRA PHO BROTH 59
EXTRA NOODLES 49
EXTRA LETTUCE 39
PRAWN CRACKERS 39
CRISPY SHALLOTS 29
PEANUT SAUCE 19
NUOC MAM 19

PHO

we serve our pho almost ready to eat
starting with a classic aromatic vegetable and beef broth

THE HERBS chinese coriander, vietnamese cilantro, thai basil, holy basil,
shaved onions and bean sprouts are already in the broth

THE CONDIMENTS season your pho with one of the following condiments to suit
your individual taste:

- SWEET – HOISIN SAUCE
- SALTY – FISH SAUCE
- SPICY – SRIRACHA SAUCE
- SOUR – PICKLED GARLIC
- SOUR – FRESH LIME

PHO SPECIAL 239 / 389
PHO BO 229 / 379
PHO BO VIEN 229 / 369
PHO GA 209 / 299

BUN BO HUE 239 / 389

A rich spicy lemongrass broth with braised pork knuckle beef tendon and our
homemade cha lua sausage

CONGEE 189 / 289

our rice porridge is long-cooked
served with garnish
BEEF

CHICKEN
PLAIN

BANH MI 269

BAGUETTE
CILANTRO
CHA LUA
PRESSED MEATBALLS
CUCUMBER
SPRING ONIONS
SCRAMBLED EGGS
PICKLED VEGETABLES
HAM
FRESH CHILI
LIVER PATE
BAGUETTE

DESSERT

THE RAINBOW 99 small 159 large
TRADITIONAL VIETNAMESE COFFEE 99
VIETNAMESE ICED COFFEE 149

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