

(B) Phở Bar (1/3) [15 points]

Menus often use non-English names for dishes that originate from other countries, along with descriptions in English. For example, a Vietnamese take-out menu might list Gỏi Cuốn: Salad rolls. Below are the names and descriptions of twenty dishes from a Vietnamese take-out menu in arbitrary order. Identify the correct correspondences; write your answers in the Answer Sheets.

Also note that two of the below dishes come from a section with the following description:

Our Famous Vietnamese Noodle Soup. Choice of rice noodle “Phở” or yellow noodle “Mì” and your selected finest meat in an aromatic beef broth with scallions, onion, and cilantro. Soups are served with a plate of bean sprouts, fresh basil, sliced lime, jalapeno.

B1.	Soup Hoàn Thành
B2.	Chim Cút Rôti
B3.	Bánh Oai Vạc Chiên Hoặc Hấp (6 pcs.)
B4.	Bánh Bột Chiên Hành (8 pcs.)
B5.	Bún Xào Đò Biển
B6.	Bánh Xèo
B7.	Gỏi Tôm Hoặc Gỏi Gà
B8.	Gỏi Ngo Sen
B9.	Phở Hoặc Mì Gà
B10.	Bò Xào Cà Ry
B11.	Bún Bò Huế
B12.	Thịt Lụi
B13.	Bún Thịt Nướng
B14.	Bún Chả Giò
B15.	Chả Giò (2 pcs.)
B16.	Bún Thịt Nướng Chả Giò
B17.	Bún Tôm
B18.	Bún Tôm Thịt Nướng Chả Giò
B19.	Cá Salmon Hoặc Cá Bông Lau Hấp
B20.	Mì Xào



(B) Phở Bar (2/3)

(A)	Lotus Stem Salad.
(B)	Vietnamese Crepe. A traditional mixture of shrimp and pork, bean sprouts and a delicate sauce folded into a rice powder pancake.
(C)	Noodle Soup with shredded chicken.
(D)	Wonton Soup. Shrimp, pork dumplings, lettuce, onion and scallions in chicken broth.
(E)	Beef stew “Huế Style”. Spicy lemon grass beef noodle soup and shrimp.
(F)	Scallions Pancake. Fried sweet flour with scallions.
(G)	Vermicelli ¹ with seafood sautéed with lemon grass sauce.
(H)	Vermicelli with crispy spring rolls.
(I)	Roasted Quail.
(J)	Filet of salmon or catfish steamed with ginger, scallions, and Chef’s special sauce.
(K)	Vermicelli with choice of grilled meat.
(L)	Beef sautéed in curry sauce.
(M)	Vermicelli with a choice of grilled meat with crispy spring rolls.
(N)	Vermicelli with shrimp, choice of grilled meat, and crispy spring rolls.
(O)	Saigon Ravioli Fried or Steamed. Homemade dumplings filled with a mixture of chicken, pork, and vegetable. Served with ginger dipping sauce.
(P)	Teriyaki with choice of meat.
(Q)	Vietnamese salad. Choice of poached shrimp, chicken, or combination, with shredded carrots, cabbage, fresh mints, roasted peanuts, onions and homemade dressing.
(R)	Crispy Spring Rolls. A savory mixture of ground pork, taro, carrots, onion, rice vermicelli, and mushroom wrapped in spring roll and fried golden brown.
(S)	Vermicelli with grilled shrimp.
(T)	Sautéed crispy yellow noodle.

¹Vermicelli are long, slender noodles.



(B) Phở Bar (3/3)

1. ☐
2. ☐
3. ☐
4. ☐
5. ☐
6. ☐
7. ☐
8. ☐
9. ☐
10. ☐
11. ☐
12. ☐
13. ☐
14. ☐
15. ☐
16. ☐
17. ☐
18. ☐
19. ☐
20. ☐

