

Phởbulous

Welcome to Phởbulous. Here you will find the opportunity to sample the diverse and intricate cuisine of Vietnam. The Vietnamese cuisine has been influenced, throughout history, by different ingredients and cooking techniques. It incorporates Southeastern Asia and the West, particularly the French. The following menu was chosen, because the dishes embody the spirit and charm that gave Vietnam its large and rich culinary repertoire.

Ultimately we want you to enjoy our treasured foods in a modern atmosphere.

Before you leave, experience a taste that you won't find anywhere else "Weasel Coffee" also known as the best tasting coffee in the world. These coffee beans are only available from the central highlands of Vietnam.

If there is any allergy concerns please notify the server and we will gladly accommodate any requests.

*Tell me what you eat
I will tell you what you are*

Brillant - Savarin



PHỞ PLAY (APPETIZERS)

The Vietnamese often refer to appetizer-style food as “ăn quà” which translates as “eating a gift”. This term conveys the pleasure connected with consuming smaller morsels of delectable food as a snack or at the start of a meal.

Chả Giò (Spring Rolls)

Pork, Shrimp, Crab Meat, Carrots, Taro Root, Cellophane Noodles and Onions \$7.95

Chả Giò Chay (Vegetarian Spring Rolls)

Carrots, Taroroot, Cellophane Noodle, Onions & Tofu \$7.95

Tôm Chiên Dừa (Coconut Shrimp)

Crisp Breaded Coconut Prawns Served with Sweet Chilli Sauce \$11.75

Vegetarian Green Onion Cake \$4.50

Green Onion Cake with Minced Chicken \$4.75

“Pho-apas” as in “Tapas”

An Extraordinary Combination of our Appetizers that consists of Fluffy Green Onion Cakes with Minced Chicken, Crispy Spring Rolls and Sweet Coconut Prawns \$14.75

*Pair your appetizer with one of
Phobulous's Lakes*

GỎI CUỐN (SALAD ROLLS)

Vietnamese fresh spring rolls are essentially clever little self-contained salads to go. Wrapped in pliable rice paper and filled with fresh vegetables, meat and seafood, these tasty morsels are refreshingly cool and healthy!

Gỏi Cuốn Tôm Thịt (Pork and Shrimp Salad Rolls)

Vermicelli, Cilantro, Bean Sprouts, Lettuce,
Pork and Shrimp \$9.95

Gỏi Cuốn Gà Nướng (Grilled Chicken Salad Rolls)

Vermicelli, Cilantro, Bean Sprouts, Cucumber,
Lettuce, Carrot \$9.95

Gỏi Cuốn Lá Lòp (Grilled La Lop Salad Rolls)

Grilled La Lop Leaves wrapped around Spiced Ground
Beef, Vermicelli, Cilantro, Bean Sprouts, Cucumber and
Lettuce \$9.95

Gỏi Cuốn Chay (Vegetarian Salad Rolls)

Vermicelli, Cilantro, Bean Sprouts, Cucumber,
Lettuce and Carrot \$8.95

Gỏi Cuốn bò Nuong (Grilled Beef Salad Rolls)

Vermicelli, Cilantro, Bean Sprouts, Cucumber, Lettuce,
Carrots \$9.95

Extra Any Kind of Salad Roll \$2.75

GOI (SALADS)

Gỏi Dudú Bò Khô

(Green Papaya Salad with Beef Jerky)

In a Vietnamese kitchen green papaya is treated like a vegetable rather than a fruit. The flavour of the young fruit is subtle and crunchy which gives it a perfect base for the wonderful aromatic "nuoc mum" (fish sauce) dressing.

Shredded Papaya, Shredded Carrots, Vietnamese Coriander, Basil, Vietnamese Beef Jerky and Roasted Peanuts \$12.95

Gỏi Ngó Sen (Lotus Root Salad)

Originating in Saigon this is a house specialty. White tree fungus is soaked in water to soften and is then chopped and added to this delectable lotus root salad. Once, long ago, white tree fungus was only reserved for Vietnamese royalty and the very wealthy because of the cost. Today it is more affordable and the crunchy texture and gelatinous, mild flavour in this salad is truly delicious and not to be missed. Lotus Root, Carrots, Daikon Radish, Basil, Lime, Fish Sauce, White Ear Fungus, Tender Pork Slivers and Shrimp topped with Roasted Peanuts \$12.95



PHỞBULOUS (NOODLE REVOLUTION)

Phở (pronounced fuh?) is Vietnam's national dish. It is sold on almost every street corner. Phở can be eaten for breakfast, lunch or dinner. It is the ultimate comfort food. Phở originated in northern Vietnam, sometime after the French colonized Vietnam. Based on some literary accounts, Phở was developed by cooks in Hanoi using similar techniques in making "pot-au-feu". The word "Phở" sounds almost similar to the French word "feu". Some even say it was inspired by the Chinese. But regardless of the origin, the Vietnamese customized it to be their own culinary wonder.

Phở is a beef noodle soup scented with roasted ginger, cinnamon and star-anise. Thin sliced rare steak or your choice of meats and fresh rice noodles sit in the steamy beef broth. Garnish with bean sprouts, lime, chili peppers, Thai basil or thorny culantro. Add in some hoisin sauce and Sriracha hot sauce and dive in! Don't be afraid to slurp the noodles because this is totally acceptable and advised. Aahhh gimme Mo' Phở!

Mother Phở (Phở đặc Biệt)

Rare Steak, Brisket, Flank, Tendon, Beef Balls and Tripe \$11.50

Phở Real (Phở Tái)

Rare Steak \$10.75

Phởnomenon (Phở Tái, Bò Viên)

Rare Steak and Beef Balls \$10.95

Phởvarite (Phở Tái Chiń)

Rare Beef and Brisket \$10.95

Phở Shizzle? (Phở Tái, Nam, Bò Viên)

Flank, Rare Steak and Beef Balls \$10.95

Phobelicious (Phở Chiń)

Well Done Steak \$10.75

Phở Out Fowl (Phở Gà)

Chicken Phở \$10.75

Photastic (Phở Bò Viên)

Beef Balls \$10.75

Shrimp Phở

Shrimp \$12.50

To Fu Phở

Tofu \$10.75

EXTRA MEAT

\$3.00

EXTRA NOODLE

\$1.00

SIDE ORDER

BROTH

\$2.00

EXTRA SHRIMP

HỦ TIẾU LOVE?

Hu Tieu My Tho

This heavenly flavoured pork stock-based soup called Hủ Tiếu, originated in Mỹ Tho, a small town south of Vietnam. Soft rice noodles are piled in soup bowls and the sweet, steamy broth is added along with tender strips of pork, seafood or chicken and topped with crisp fried shallots and aromatic chives. After savouring this wonderful southern noodle soup, **Hu Tieu love?**

Hủ Tiếu đặc Biệt (Special)

Shrimp, Pork, Chicken, Squid \$12.95

Hủ Tiếu (Original)

Pork and Shrimp \$12.75

Hủ Tiếu dở Biển (Seafood)

Shrimp, Scallops, Squid \$12.95

Hủ Tiếu Gà (Chicken)

Tender Chicken Breast \$11.75

Hủ Tiếu Sate (Chicken)

Chicken in a Sate Hu Tieu Broth \$12.75

NEW

Salmon Pho (Hu Tieu Ca)

Salmon, Baby Spinach, Chives, Shallots \$12.95

NEW

Veggie Pho \$10.75

PHOBULOUS INTRODUCES

Ca-ri Gà (Vietnamese Chicken Curry)

A Blend of Mild Curry Spices, Coconut Milk and a Hint of Lemongrass are Infused in a Broth-Like Consistency with Potatoes, Carrots and Chicken. \$12.95

Bánh Mì Saté (Vietnamese Saté Sub)

Saté Beef or Chicken, Pickled Daikon and Carrots, Fresh Cucumbers and Cilantro Tucked into a Toasted Baguette Moistened with Creamy Butter. \$9.75

Bò Kho (Vietnamese Beef Stew)

A Fragrant Blend of Star Anise, Lemongrass, Carrots and Tender Beef Brisket in a Rich Tomato Broth served with Rice Noodles. \$12.25

Bún Bò Huế (Spicy Huế Noodle soup)

This Chilli Infused Beef and Pork Broth Along with Citrus Tones of Lemongrass will Arouse your Tastebuds! Served with Thick Rice Noodles, Brisket, Shank, Pork and Homemade Vietnamese Sausage (Cha Huế) \$12.95



TO SLURP OR NOT TO SLURP

Bún Thịt Nướng Chả Giò (Beef Bowl)

Grilled Beef with Spring Rolls on Vermicelli \$12.95

Bún Thịt Nướng, Tôm Nướng, Chả Giò (Beef & Jumbo Prawns Bowl)

Grilled Beef, Jumbo Prawns with Spring Rolls \$13.95

Bún Gà Nướng Sả, Chả Giò (Chicken Bowl)

Grilled Lemongrass Chicken with Spring Rolls on
Vermicelli \$12.95

Bún Gà Nướng, Tôm Nướng, Chả Giò (Chicken & Jumbo Prawns Bowl)

Grilled Lemongrass Chicken, Jumbo Prawns
with Spring Rolls \$13.95

Bún Tôm Nướng Chả Giò (Jumbo Prawns Bowl)

Grilled Jumbo Prawns with Spring Rolls on
Vermicelli \$13.95

Bò Nướng Lá Lòp, Tôm Nướng, Chả Giò (La Lop & Prawns Bowl)

Grilled La Lop Leaves wrapped around Spiced Ground
Beef, Jumbo Prawns and Spring Rolls on Vermicelli \$14.95

Bún Dâu Hũ Chay, Chả Giò Chay (Tofu Bowl)

Fried Tofu and Vegetarian Spring Rolls on Vermicelli.
This Delectable Dish will Satisfy even the most
Discriminating Vegetarian. Served with Chilli and
Lime Soy Sauce. \$12.95

Meat Lover Bowl

Grilled Jumbo Prawns, Beef, and Chicken
with Spring Rolls \$14.95

DẶC BIỆT (HOUSE SPECIALTIES)

Panfried Spicy Curry Tofu

Served with steamed Jasmine Rice and can be made Mild, Medium Hot, or Very Spicy \$12.50

Panfried Spicy Curry Lemongrass Chicken

Served with steamed Jasmine Rice and can be made Mild, Medium Hot, or Very Spicy \$13.75

Panfried Spicy Curry Lemongrass Jumbo Prawns 6 pieces

Served with steamed Jasmine Rice and can be made Mild, Medium Hot, or Very Spicy \$16.95

Côm Sườn Nướng (Pork Chop with Rice)

Grill Lemongrass pork chop, spring roll (Extra Egg \$1.00) \$14.95

Côm Bò Lúc Lắc (Beef Tenderloin) *Weekend Special

Served with rice. Beef tenderloin stir fried with Sake sauce, mushroom, Bell Pepper, onion \$16.95

Bun Rieu (Crabmeat Vermicelli Noodle Soup) *Weekend Special

A flavourful combination of crabmeat, shrimp and egg nestled in a rich tomato and chicken broth soup, Our wonderful rendition of Bun Rieu is from North Vietnam. \$11.95
(available only on Saturdays and Sundays)

NEW

Grilled Steak Sandwich with Mixed Vegetables \$14.95

NEW

Grilled Salmon on Rice with Mixed Vegetables \$14.95

EXTRAS

Extra Spring Roll \$1.75 (each)

Extra Meat in Soup \$3.00

Extra Noodle \$1.00

Extra Beef or Chicken Skewer \$3.50

Extra Jumbo Prawn \$2.85 (each)

Small Side Order Broth \$2.00

(Any substitutions will have extra charge)



VIETNAMESE COFFEE

Vietnam is not normally associated as being the second largest exporter of coffee in the world, but once you've tried Vietnamese coffee you will certainly understand why. It is rich, robust and aromatic. We proudly bring you other delicious coffee varieties from the highlands of Vietnam. **Enjoy!** \$5.25

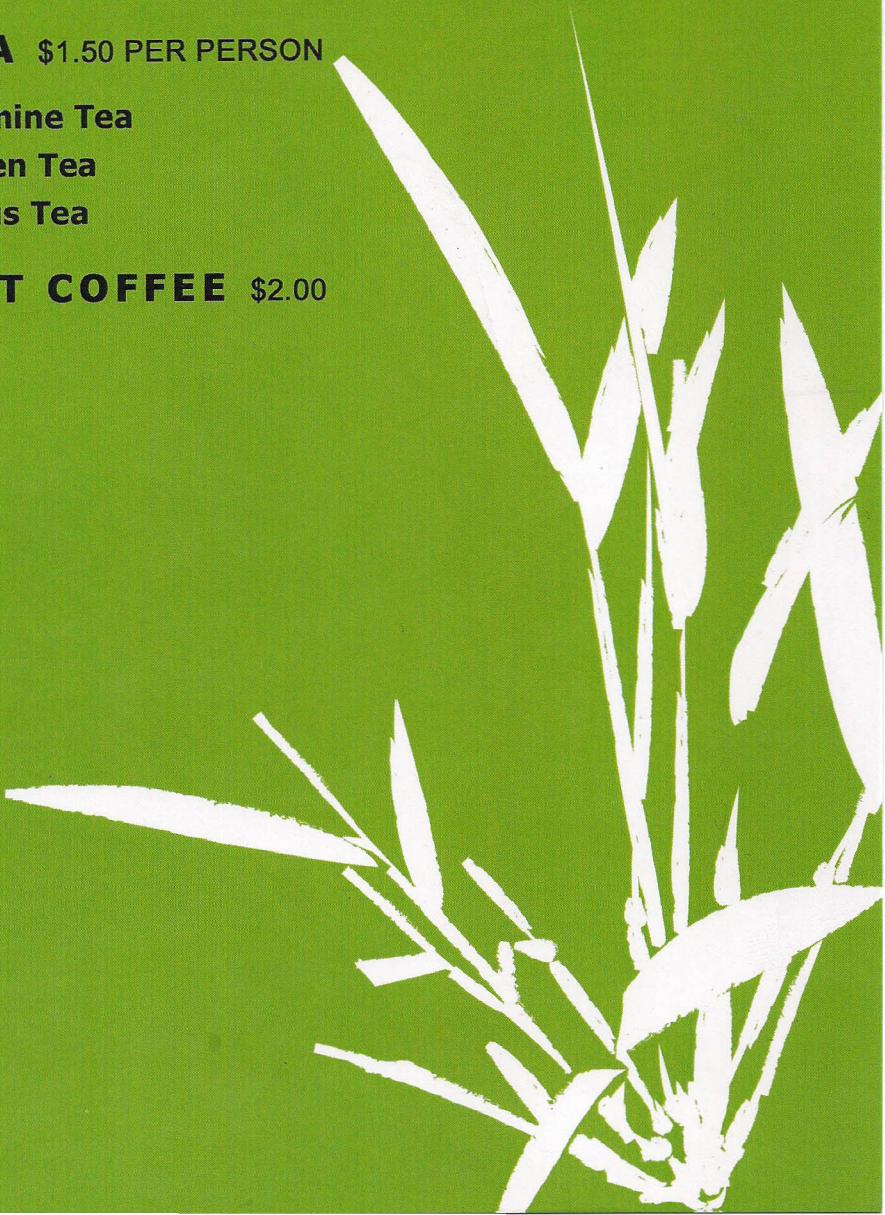
TEA \$1.50 PER PERSON

Jasmine Tea

Green Tea

Lotus Tea

HOT COFFEE \$2.00



PHOBULOUS REFRESHING DRINKS

SLUSHES

- Mango \$4.25
- Jackfruit \$4.25
- Lychee \$4.25

VIETNAMESE ICED COFFEE \$5.25

SHAKES

- Mango \$4.95
- Avocado \$4.95
- Jackfruit \$4.95
- Lychee \$4.95
- Coconut \$4.95

DESSERT

- Mango Pudding \$4.75
- Deep Fried Ice Cream \$4.75
- Deep Fried Banana \$4.75