

Đồ Uống Sức Khỏe

HEALTHY CHOICES  
เครื่องดื่มเพื่อสุขภาพ

HOMEMADE YOGHURT DRINKS  
เครื่องดื่มโยเกิร์ตโฮมเมด

Sữa Chua Chanh / Fresh Lime Yoghurt  
โยเกิร์ต มะนาวสด 70

*Fresh yoghurt of lime with juicy pulp made in Pho Van's kitchen.*

Sữa Chua Hoa Quả / Fresh Fruits Yoghurt  
โยเกิร์ต ผลไม้สด 75

*Fresh yoghurt of seasonal fruits made in Pho Van's kitchen.*

FRESH FRUIT JUICES  
น้ำผลไม้สด

Nước Chanh / Vietnamese Lemonade  
น้ำมะนาว เวียดนาม 60

*Vietnamese style lemonade made from freshly squeezed lime.*

Nước Ép Hoa Quả / Fresh Fruits Juice  
น้ำผลไม้สด 65

*Freshly squeezed fruit juice (watermelon or orange)*

HERBAL  
สมุนไพร

Bột Sắn Dây / Kudzu with Sesame  
รากคุดซุนผสมงาขาว 75

*Also known as Japanese arrowroot, Kudzu is a plant of herbal nature containing healing properties. Root extracts from plant imported from Vietnam, cooked with pandan leaves with sesame garnishes. Serves hot.*

Bột Sắn Dây  
Kudzu with Sesame  
รากคุดซุนผสมงาขาว

Món Đặc Biệt Phố Văn  
**PHO VAN'S SPECIALITY**  
**เมนูพิเศษ ผో เวิน**

Chao Tân  
**Vietnamese Sugarcane Shrimp**  
**กุ้งพันอ้อย 180**  
*A traditional Vietnamese dish originated from the Hue region of Central Vietnam. Shrimp grilled on sugarcane sticks served with rice vermicelli, rice paper, fragrant herbs, sweet and sour dipping sauce.*



Bún Chả Phố Văn  
**Vietnamese Grilled Pork with Rice Vermicelli**  
 **bún chả ผో เวิน 180**  
*Original Hanoi street cuisine. Aromatic charcoal-grilled pork served with lettuce, basil, rice vermicelli, vinegar and fish sauce dip, garnished with carrots, green papaya, red chilies and garlic.*

Các Loại Trà  
**REFRESHING TEAS**  
**เครื่องดื่ม ชา**

**VIETNAMESE AND HERBAL TEAS**  
**ชาเวียดนามและสมุนไพร**

Trà Việt Nóng/Đá / Imported Vietnamese Tea  
**ชาเวียดนาม ร้อน / เย็น 40**  
*Hot tea are commonly served when visiting a Vietnamese family. Tea leaves imported from Vietnam, served cold or hot.*

Trà Hoa Cúc / Chrysanthemum Tea  
**น้ำเก็กฮวย 65**  
*Home brewed chrysanthemum tea.*

Trà Lipton Chanh / Lipton Iced Lemon Tea  
**ชาลิปตันมะนาว 55**  
*Freshly brewed Lipton tea over ice with lime.*

Nước Sả / Lemongrass Drink  
**น้ำตะไคร้สด 60**  
*Lemongrass boiled in water, served chilled.*

Nước Chanh Mật Ong / Lime Honey Drink  
**น้ำผึ้งมะนาว 70**  
*Honey with lime, served chilled.*

**THAI TEAS**  
**ชาเย็น**

Trà Thái Sữa Đá / Thai Iced Milk Tea  
**ชานมเย็น 65**  
*Brewed Thai tea leaves with milk over ice, topped with whipped cream.*

Trà Thái Đen Đá / Thai Iced Black Tea  
**ชาดำเย็น 60**  
*Brewed Thai tea leaves with milk over ice.*

Trà Thái Chanh / Thai Iced Lemon Tea  
**ชามะนาว 65**  
*Brewed Thai tea leaves with lime over ice.*



Trà Việt Nóng/Đá  
**Imported Vietnamese Tea**  
**ชาเวียดนาม ร้อน / เย็น**



## *Jam Social*

*Savour great moments and great company with  
Pho Van's signature Nem Nuong.*

### Nem Nuong Pho Van



### Pho Van Nem Nuong

### แหนมย่าง ผอ เวิน

*Pho Van's signature dish, a specialty from Ninh Hoa, South Central Vietnam.  
Low fat grilled lean pork sausages, served with special imported rice paper,  
assortment of fresh vegetables, herbs and homemade dip sauce.*

Petit 175  
Grand 275



Các Món Sa Lát  
SALADS  
สลัด

Sa Lát Giò / Pork Sausage Salad / ยำหมูยอ 125  
*Pork sausage with celery and tomatoes tossed in lime juice and fish sauce.*

Sa Lát Mien Tôm / Shrimp Vermicelli Salad / ยำวุ้นเส้นกุ้ง 130  
*Vermicelli tossed in special lemon with celery, carrots, shrimp, chilies and fish sauce.*

Sa Lát Xoài / Vietnamese Mango Salad / ยำมะม่วงเวียดนาม 130  
*Fresh green mango tossed with shrimp and pork sausage in lime, chilies, fish sauce and peanuts.*

Sa Lát Dưa Đu / Thai Papaya Salad / สลัดคั่วกุ้งแห้ง 110  
*Classic Thai "som tam" green papaya with long beans, tomatoes, dried shrimp mixed with fish sauce.*

Bò Tái Chanh / Rare Beef with Lime / ยำเนื้อ 175  
*A popular Vietnamese "carpaccio" recipe. Rare beef marinated in lime juice, lemongrass, chilies, fish sauce and assorted herbs.*

Sa Lát Xoài  
Vietnamese Mango Salad  
ยำมะม่วงเวียดนาม

Paris Của Phía Đông  
PARIS OF THE EAST  
ปารีสแห่งตะวันออก

Coq Au Vin (Braised Wine Chicken)

ไกด์ูนไวน์แดง 265

*A French dish of braised oven chicken drenched with red wine, bacon, carrots, garlic, herbs of thyme and bay leaves.*

Tournedo on Brown Sauce

สเต็กสับเนื้อเสิร์ฟกับซอส 255

*Pan grilled tenderloin steak on mashed potatoes, carrots, red wine, dress with classic French espagnole sauce made from beef stock, celery, thyme, bay leaves, parsley and butter.*

Greek Lemon Chicken

ไก่ย่างมะนาว สลัดกรีก 185

*Pan grilled juicy lemon chicken with olive oil, butter, white wine, oregano, garlic and oven-baked with potato wedges to serve.*





**Confit of Duck Leg on Mango Coulis**  
**ค็องฟิตเป็ดกับซอสมะม่วง** 245  
*One of French's finest, 24-hour marinated duck leg with herbs of thyme and bay leaves, oven-baked to perfection before pan-fry. Serves on large mango puree, tomato cherries, compleats with salads of Vietnamese fresh shrimp rolls.*



**Seabass with Beurre Blanc Chive Sauce**

**ปลาทะเลกับเบอรืบล็องชีว์ซอส** 250  
*Pan seared seabass with classic French butter sauce of white wine, chives, compleats with salads of Vietnamese fresh shrimp rolls.*



**Steak Sirloin Café de Paris**  
**สเต็กเนื้อสันในสุดยั้งคัฟจากสวีตซอร์ແລนค้** 205  
*Originated from Geneva, Switzerland. Pan grilled sirloin steak with melted butter made of 24 mixed herbs, spices and condiments, or known as the Café de Paris butter. Serves with sides of baked potatoes, lettuce, tomato cherries and Skitchu mushrooms.*

**Diane Chicken with Mushrooms**

**เสต็กไก่และเห็ดกับโคแอมซอส** 195  
*Of American origin, "Diane" refers to Goddess of the Hunt in Roman mythology. Pan grilled chicken with butter, shiitake mushrooms, brothy, mustard, thyme, parsley and oven-baked to serve.*



**Pork Steak with Espagnole Sauce**  
**สตัคหมูกับซอสบีนไทยซอส** 195  
*Grilled pork with classic French espagnole sauce made from beef stock, celery, thyme, bay leaves, parsley and butter. Serves with roasted potato, carrots and smoked garlic.*



## I am Present

*Free your mind from past and future,  
 be present and start your  
 dining plate with a Vietnamese "carpaccio"*

**Bò Tai Chanb**



**Rare Beef with Lime**

**ข่านี้อ**

*A popular Vietnamese "carpaccio" recipe. Rare beef marinated in lime juice, lemongrass, chilies, fish sauce and assorted herbs.*



Món Khai Vị  
**STARTERS**  
**อาหารทานเล่น**

Gà Rang Mắm / Salted Fried Chicken  
**ไก่ทอดเกลือเวียดนาม 140**  
*Vietnamese street cuisine fried chicken with salt and lemongrass.*

Thịt Gà Chua Ngọt / Sweet & Sour Chicken  
**ไก่ทอดรส 135**  
*Tender chicken fillet pan-fry to crisp and topped with savoury sweet and sour sauce.*

Cánh Gà Chiên Ngọt / Lemongrass Fried Chicken Wings  
**ไก่ทอด: ไก่ทอด 135**  
*Fried chicken wings with aromatic herbs of lime leaves and lemongrass.*

Thịt Gà Nướng / Vietnamese Roast Chicken  
**ไก่ย่างเวียดนาม 135**  
*Vietnamese style marinated chicken roasted with herbs and spices.*

Thịt Lợn Nướng / Vietnamese Roast Pork  
**หมูย่างเวียดนาม 145**  
*Vietnamese style marinated pork roasted with herbs and spices.*

Gà Chiên / Fried Vietnamese Pork Sausages  
**หมูยอทอด 120**  
*Fried Vietnamese pork sausages with eggs and pepper.*

Bánh Phồng Trứng / Vietnamese Shrimp Crackers  
**ข้าวตอกกุ้ง 50**  
*Imported shrimp crackers from Vietnam with sweet sour sauce dip.*

Thịt Gà Nướng  
 Vietnamese Roast Chicken  
 ไก่ย่างเวียดนาม



Pastas

1. Chicken Fettuccine Alfredo  
 เฟตตุดีนี้อัลเฟรโดไก่

2. Pesto Shrimp Spaghetti  
 สปาเก็ตตี้กุ้ง ซอสเพสโต

3. Shrimp Fettuccine with Fresh Tomato Basil  
 เฟตตุดีนี้อู๋กุ้งมะเขือเทศสด โบทะเพรา

4. Fettuccine Carbonara  
 เฟตตุดีนี้อาเมตต้า

5. Spaghetti Bolognese  
 สปาเก็ตตี้โบโลญเนส

My Ong  
PASTAS  
พาสต้า

1. Chicken Fettuccine Alfredo / เฟดดูซันี่ อัลฟรโดโก้ 180  
*Sautéed chicken with butter, fresh garlic and cream, tossed with fettuccine, parmesan and fresh basil.*

2. Paste Shrimp Spaghetti / สปาเก็ตตี้กุ้ง ซอสพอสโต้ 160  
*Sautéed shrimps with olive, fresh basil, garlic and cashews, tossed with spaghetti and parmesan.*

3. Shrimp Fettuccine with Fresh Tomato Basil / เฟดดูซันี่กุ้ง มะเขือเทศสด ใบกระเพรา 170  
*Sautéed shrimps with olive, fresh tomatoes, red chillies and garlic, tossed with fettuccine, white wine, anchovies, parmesan and fresh basil.*

4. Fettuccine Carbonara / เฟดดูซันี่ คาร์บอนาร่า 170  
*Bacon tossed on pan to crisp with olive, eggs and cream with fettuccine and parmesan.*

5. Spaghetti Bolognese / สปาเก็ตตี้ บอโลเนส 185  
*Ground beef and bacon, sautéed onions with carrots, celery, mix herbs & thyme, and red wine in tomato sauce over spaghetti.*



SUP / SOUPS / ซุป

Cream of Mushroom / ซุปเห็ด 110  
*Sautéed mushrooms in cream, chicken broth and leek.*

Cream of Fresh Tomato / ซุปมะเขือเทศ 120  
*Fresh tomatoes, olive oil and garlic, boiled with herbs of rosemary, thyme and parsley.*

Cream of Corn / ซุปข้าวโพด 110  
*Corn in cream, vegetable broth and onions.*



I am Enthusiastic

*Bring forth your enthusiasm from within just like any new endeavor and start your gastronomic journey with our Vietnamese Steamed.*

Gà Rang Muối



Salted Fried Chicken

ไก่ทอดเกลือเวียดนาม

*Fragrant bread cuisine fried chicken with salt and lemongrass.*



Các Món Cơm  
**RICE DISHES OF VIETNAM**  
**เมนูข้าวเวียดนาม**

Com Gà Hấp / Vietnamese Steamed Chicken Rice / ข้าวมันไก่ต้มเวียดนาม 135

Steamed chicken with jasmine rice cooked by chicken broth serve with sweet sour spicy ginger sauce dip.

Com Gà Nướng / Vietnamese Roast Chicken Rice / ข้าวไก่ย่างเวียดนาม 135

Roasted chicken marinated with lime leaves, lemongrass and ginger served with ginger-sauce.

Com Thịt Lợn Nướng / Vietnamese Roast Pork Rice / ข้าวหมูย่างเวียดนาม 135

Roasted pork marinated with lime leaves, lemongrass and ginger served with ginger-sauce.

Com Thịt Bò Xào Dưa / Rice with Pineapple Stir Fry Beef / เนื้อ bò xàoสับปะรดข้าว 145

A Pho Hoi's favorite dish, tender and juicy beef tossed on wok with pineapple slices, tomatoes, garlic and chilies. Serve with fragrant jasmine rice.

Com Gà Rang Gừng Xà / Rice with Ginger Stir Fry Chicken / ไก่ผัดสมุนไพรข้าว 140

Stir fry chicken with ginger, lemongrass, onion and red chilies. Serve with fragrant jasmine rice.

Cá Kho Tộ / Vietnamese Braised Fish in Clay Pot / ซุกข้าวปลาคอนซีวเวียดนาม 220

A popular family dish in Vietnam. Sweet-sourery marinated fish stock braised in clay pot with caramel sauce, garlic, ginger and chilies. Serve with fragrant jasmine rice.

Thịt Bò Chi Kho Tộ / Braised Pork Belly in Clay Pot / ซุกข้าวหมูสามชั้นบอซีว 205

Braised pork belly in clay pot with caramel sauce, garlic and chilies. Serve with fragrant jasmine rice.

Cá Kho Tộ  
 Vietnamese Braised Fish in Clay Pot  
 ซุกข้าวปลาคอนซีวเวียดนาม

Bánh Mì Kẹp  
**SANDWICHES & BANH MI**  
**แซนวิชและบันหมี่**

Bánh Mì Pate / Banh Mi Pate / บันหมี่ ปาเต้:

Bánh Mì (Vietnamese baguette) was introduced by the French during the colonial period in Vietnam and it is commonly sold in the streets of Hanoi. The word "bánh mì" is said to have come from the French "pain de mie", meaning soft, white bread.

Pho Hoi serves the Northern Vietnamese style fresh baked baguette of chicken liver pâté spread, cucumbers, carrots, carrots, carrots, radish, lettuce and choice of meats.

Trứng / Omelette / ไข่ชิว 95

Giò / Pork Sausages / หมูยอ 105

Thịt Lợn Nướng / Grilled Pork / หมูย่าง 135

Thịt Gà Xà / Lemongrass Chicken / ไก่ตะไคร้ 125

Bánh Mì Pate Thịt Lợn Nướng  
 Banh Mi Pate with Grilled Pork  
 บันหมี่ ปาเต้- หมูย่าง





## Jam Serene

*Find serenity within you  
and free your mind from the noise  
of the world. Relish simplicity, savor our  
humble collections of homemade sandwiches.*



### Bánh Mì Kẹp Sả Lài Cà Ngừ Tuna Salad Sandwich แซนวิชสลัดปลาทูน่า

*Wasa with mayonnaise, red wine vinegar and  
greenness of lettuce, celery, tomatoes in Italian  
dressing. Served with French fries.*

145

### Bánh Mì Kẹp Ham Và Pho Mát Monte Cristo Sandwich แซนวิชแฮมชีส มอนตี คริสโต

*Classic "croque monsieur".  
A French-style sandwich of boiled ham, cheese,  
whipped eggs and butter on sauce pan with  
dash of mayonnaise and Dijon mustard.  
Served with French fries and side salads.*

160



## Jam Solitary

*Whenever you need to be with yourself,  
we have it all for your solitary moments.*

### Com Thịt Bò Xào Đun



### Rice with Pineapple Stir Fry Beef

### เนื้อผัดสับ-ผลจากข้าว

*A Pao Pan's favorite dish. Tender and juicy beef  
stirred up with pineapple slices, tomatoes,  
garlic and chilies. Serve with fragrant jasmine rice.*

145



Các Món Xào  
**FROM THE VIETNAMESE WOK**  
**ผัด ทอด**

Com Rang Tôm / Shrimp Fried Rice / **ข้าวผัดกุ้ง 135**  
*Classic Thai style fried rice with shrimps, carrots and green peas.*

Com Rang Trứng / Egg Fried Rice / **ข้าวผัดไข่ ไข่คนต้ม 120**  
*Hot style fried rice mixed in eggs, pickled vegetables and peas.*

Com Rang Thập Cẩm / Honor Mixed Fried Rice / **ข้าวผัดจานทอง 135**  
*Hanoi street cuisine, fried rice mixed with sausages, green peas and preserved vegetables.*

Com Rang Dưa / Pickled Fried Rice / **ข้าวผัดผักดอง 140**  
*Unique knitting fried rice on wok with eggs and pickled vegetables. Choice of chicken, pork or beef.*

Phở Mỳ Xào / Street Style Stir Fry Noodles / **ผัด/ผาน้ำ ผัดจานทอง 145**  
*A popular street cuisine served in pho stalls. Noodles on fry in high heat wok and oyster sauce. Served with greens, carrots and sausages. Choice of chicken, pork or beef, pho or seafood noodles.*



Com Rang Thập Cẩm / Honor Mixed Fried Rice / **ข้าวผัดจานทอง**



1. Pad Thai / **ผัดไท**

2. Chicken Green Curry / **ข้าวสุกเคลือบเขียวหวานไก่**

3. Thai Basil Seafood / **ข้าวกระเทียมทะเลไทย**

5. Tom Yum Soup (Chicken / Shrimps) / **ข้าวสุกต้มยำ ไก่/กุ้ง**

4. Thai Basil Minced Pork / **ข้าวกระเทียมหมูโขลก**

6. Stir Fry Noodles with Chicken / **ผัดเส้นซอไก่**

7. Thai Coconut Chicken Soup / **ข้าวสุกต้มยำไก่**



Am Thuc Thui Lan  
**THAI SELECTIONS**  
**อาหารไทย**

1. Pad Thai / ผัดไท 115

*A national dish of Thailand. Rice noodles stir fry with eggs, tofu, bean sprouts, shrimps and peanuts.*

2. Chicken Green Curry with Rice / ข้าวผัดกะเพราไก่ 135

*Creamy Thai curry of lemongrass, basil, lime leaves, green chilies with eggplants. Serve with rice.*

3. Thai Basil Seafood with Rice / ข้าวกระเพราทะเล 125

*Stir fry shrimps and squid with fresh basil leaves, chilies and fried egg on rice.*

4. Thai Basil Minced Pork with Rice / ข้าวกระเพราหมูโข้ว 115

*Classic Thai street cuisine. Stir fry minced pork with fresh basil leaves, long beans and fried egg on rice.*

5. Tom Yum Soup with Rice (Chicken / Shrimps) / ข้าวต้มยำไก่/กุ้ง 145

*A national dish of Thailand. Spicy sour soup of lemongrass, lime, ginger, chilies. Serve with rice.*

6. Stir Fry Noodles with Chicken / ผัดก๋วยเตี๋ยวไก่ 115

*Rice noodles stir fry on hot oil with eggs, chicken and squid seasoned in oyster and fish sauce. Serve on fresh lettuce.*

7. Thai Coconut Chicken Soup with Rice / ข้าวต้มไก่ 135

*Tromsai: chicken soup of coconut milk, lemongrass, lime leaves with chicken. Serve with rice.*



*Jam Easy*

*Be authentic, just be yourself and indulge in casual street dining of Hanoi.*

Pho Xao



Street Style Stir Fry Noodles

เผือก/บาน่า ผัดฮานอย

*A popular street cuisine served in pho sauce. Usually stir fry in high heat oil and oyster sauce. Served with greens, carrots and tomatoes. Choice of chicken, pork or beef, plus or without noodles.*

145

Phở Hà Nội  
SIGNATURE HANOI NOODLES SOUP  
ก๋วยเตี๋ยวเวียดนาม (เฟอ)

PHO BEEF / เฟอเนื้อ

Phở Đặc Biệt / Northern Pho Special / เฟอเนื้อพิเศษ 175  
Pho Fan's specialty, a hearty bowl of Northern Vietnamese tradition.

Phở Tái Lín / Garlic-tossed Eye Round / เฟอเนื้อน็อคกระเทียม 145  
Beef cooked so well done in light pan toss of aromatic fragrant garlic.

Phở Gà (Tái / Chín) / Fatty Brisket / เฟอเนื้อคิคมัน เป็อย/สด 140  
Soft fat sliced fatty brisket that melts in your mouth. Medium-well or well-done.

Phở Tái Chín / Medium-well-done / เฟอเนื้อคิคมัน เป็อย 145  
Serves with both medium-well eye round and well-done brisket.

Phở Tái / Medium-well Eye Round / เฟอเนื้อสด 135  
Juicy tender beef cooked to medium well by hot broth pour.

Phở Chín / Well-done Brisket / เฟอเนื้อเป็อย 135  
Thinly sliced lean brisket cooked so well done.

Phở Bò Viên / Beef Balls / เฟอเนื้อลูกชิ้น 130  
Just beef balls for the meat ball lovers.

PHO CHICKEN & SHRIMPS / เฟอไก่และกุ้ง

Phở Gà Đặc Biệt Việt Nam  
Chicken Pho Special / เฟอไก่เวียดนามพิเศษ 155  
Noodles in clear broth served with tender juicy chicken slices and pan seared ginger chicken with lime leaves.

Phở Gà Việt Nam  
Classic Chicken Pho / เฟอไก่เวียดนาม 130  
Noodles in clear broth served with tender juicy chicken slices and lime leaves.

Phở Tôm  
Garlic-tossed Shrimps / เฟอกุ้งน็อคกระเทียม 140  
Shrimps are light fry and toss on pan with aromatic fragrant with garlic before serving.

Trứng Vào Trứng (Trần / Lành)  
Add a Poached or Boiled Egg / ไข่ต้ม คุ้ม/ลวก 20  
The Vietnamese people enjoys their pho with poached eggs to begin their day strong.



PHO PORK / เฟอหมู

Phở Lợn Đặc Biệt  
Pork Special / เฟอหมูพิเศษ 165  
Aromatic garlic-tossed pork with assortment of lean pork and sausages.

Phở Vết Gối  
Pork Sausages / เฟอหมูยอ 130  
Serves with Vietnamese pork sausages in beef broth.

Phở Thịt Lợn  
Lean Pork / เฟอหมู 135  
Serves with lean pork slices in beef broth.

Phở Thịt Lợn Với Gối  
Lean Pork & Sausages / เฟอหมูและหมูยอ 140  
Serves with lean pork slices and sausages in beef broth.

Mỳ Gối Thịt Lợn  
Vietnamese Kuay Jab Yuan / ก๋วยจั๊บญวน 135  
A popular Vietnamese dish in Thailand. Rice flour noodles in thick pork broth serves with lean pork and sausages.

Thịt Bò Trần Rau Củ / Soup of Beef and Choy Sum  
ซูปเนื้อและผักกวางตุ้ง 195  
Savouring beef soup of juicy tender eye round, beef balls, brisket and lots of green choy sum vegetables. Must for sharing, good with rice if preferred. A low-carb diet.



I am Happy

Taste happiness with a hearty bowl of Northern Vietnamese Pho

Phở Đặc Biệt



Northern Pho Special

เฟอเนื้อพิเศษ

Pho Fan's specialty, a hearty bowl of Northern Vietnamese tradition. Prepared in an 18-hour simmered beef broth served with well done brisket, medium-well eye round, garlic toss eye round, beef balls, fatty brisket and beef flank.

175



Mystery of Pho