

Appetizers – Khai Vị

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| 01. Fried Spring Rolls (4) – Chả Giò (4)
<i>Crispy fried pork rolls, served with lettuce and mint</i> | \$6.95 |
| 02. Fresh Summer Rolls (2) – Gỏi Cuốn (2)
<i>Choice of shrimp or tofu and filled with rice vermicelli, bean sprouts, mint and lettuce, served with peanut sauce</i> | \$6.95 |
| 03. Pan Fried Crispy Crepe – Bánh Xèo
<i>Choice of shrimp or tofu and filled with mung beans and bean sprouts, served with lettuce and mint</i> | \$13.95 |
| 04. Crispy Fried Squid – Mực Chiên Dòn
<i>Battered, fried and sauté with butter and onion over a bed of shredded lettuce, cucumber & tomatoes</i> | \$14.95 |
| 05. Roasted Quails (4) – Chim Cút Rôti (4)
<i>Roasted and caramelized with onions over a bed of shredded lettuce, cucumber & tomatoes</i> | \$15.95 |
| 06. Fried Sweet Potato with Shrimp – Tôm Chiên Khoai
<i>Crispy batter fried and served with lettuce and mint</i> | \$14.95 |



Beef Rice Noodle Soups – Phở

Phở are served in beef broth with side of fresh bean sprouts, basil, lime, & jalapeno pepper, garnished with white onion, cilantro and scallions

Small \$11.95 • Large \$14.95

Extra Eye of Round, Brisket, Tripe, Tendon or Beef Balls \$4

Extra Noodles \$3 • Extra Soup: Pint \$3 • Quart \$5

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| 12. House Combination Phở – Phở Đặc Biệt
<i>Phở with rare eye of round, brisket, tripe and tendon</i> | |
| 13. Rare Eye of Round Phở – Phở Tái | |
| 14. Rare Eye of Round and Brisket Phở – Phở Tái Nạm | |
| 15. Beef Balls Phở – Phở Bò Viên | |
| 16. Fish Balls Phở – Phở Cá Viên | |
| 17. Grilled Pork Chop Phở – Phở Sườn Heo Nướng | |
| 18. Grilled Boneless Lean Pork Phở – Phở Thịt Heo Nướng | |
| 19. Steamed Shrimp Phở – Phở Tôm | |
| 20. Steamed White Meat Chicken Phở – Phở Gà | |
| 21. Fried Tofu and Mixed Vegetable Phở – Phở Rau Cải
<i>Napa cabbage, broccoli, straw mushroom, snow peas, baby corn and carrots</i> | |

Rice & Egg Noodle Soups

Hủ Tiếu & Mì

All rice and egg noodle soups are served in chicken broth with side of fresh bean sprouts, lime & jalapeno pepper, garnished with fried shallots, cilantro and scallions

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| 22. Rice Noodle Soup with Seafood – Hủ Tiếu Đồ Biển
<i>Seafoods include shrimp, squid, crab sticks and fish balls</i> | \$11.95 |
| 23. Egg Noodle Soup with Seafood – Mì Đồ Biển
<i>Seafoods include shrimp, squid, crab sticks and fish balls</i> | \$11.95 |
| 24. Rice Noodle Soup with Fried Tofu & Mixed Vegetable
Hủ Tiếu Rau Cải
<i>Vegetables include napa cabbage, broccoli, snow peas, baby corn, straw mushroom and carrot</i> | \$11.95 |
| 25. Egg Noodle Soup with Fried Tofu & Mixed Vegetable – Mì Rau Cải
<i>Vegetables include napa cabbage, broccoli, snow peas, baby corn, straw mushroom and carrot</i> | \$11.95 |
| 26. Egg Noodle Soup with Steamed White Meat Chicken – Mì Gà | \$11.95 |
| 27. Egg Noodle Soup with Beef Balls – Mì Bò Viên | \$11.95 |
| 28. Egg Noodle Soup with Fish Balls – Mì Cá Viên | \$11.95 |
| 29. Bean Thread Noodle Soup with Steamed White Meat Chicken
Miến Gà | \$11.95 |

Please inform your server if you or anyone in your party has a food allergy

Rice Vermicelli – Bún

Rice Vermicelli served room temperature over a bed of shredded lettuce, mint, cucumber & bean sprouts, garnished with scallion oil, crushed peanuts and a side of fish sauce

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| 30. Rice Vermicelli with Fried Spring Rolls – Bún Chả Giò | \$11.95 |
| 31. Rice Vermicelli with Grilled Lean Pork – Bún Thịt Heo Nướng | \$11.95 |
| 32. Rice Vermicelli with Grilled Lean Pork and Fried Spring Rolls – Bún Chả Giò Thịt Heo Nướng | \$11.95 |
| 33. Rice Vermicelli with Grilled Chicken – Bún Gà Nướng | \$11.95 |
| 34. Rice Vermicelli with Grilled Lemongrass Ginger Beef Rolls
Bún Bò Lụi | \$11.95 |
| 35. Rice Vermicelli with Sauté Lemongrass Beef & Onion
Bún Bò Xào Sả | \$11.95 |
| 36. Rice Vermicelli with Grilled Shrimp – Bún Tôm Nướng | \$11.95 |



Steamed Thin Rice Vermicelli

Bánh Hủ

Steamed thin rice vermicelli served with lettuce, mint, cucumber & daikon pickles, garnished with scallion oil, crushed peanuts and a side of fish sauce.

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| 37. Steamed Thin Rice Vermicelli with Grilled Lean Pork
Bánh Hủ Thịt Heo Nướng | \$16.95 |
| 38. Steamed Thin Rice Vermicelli with Grilled Lemongrass Ginger Beef Rolls – Bánh Hủ Bò Lụi | \$16.95 |
| 39. Steamed Thin Rice Vermicelli with Grilled Shrimp
Bánh Hủ Tôm Nướng | \$16.95 |

Pan Fried Noodles – Mì Xào

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| 40. Pan Fried Crispy or Soft Egg Noodle with Seafood and Mixed Vegetable – Mì Xào Dòn Hoặc Mềm Đồ Biển | \$18.95 |
| 41. Pan Fried Crispy or Soft Egg Noodle with Chicken and Mixed Vegetable – Mì Xào Dòn Hoặc Mềm Gà | \$18.95 |
| 42. Pan Fried Crispy or Soft Egg Noodle with Beef and Mixed Vegetable – Mì Xào Dòn Hoặc Mềm Bò | \$18.95 |
| 43. Pan Fried Crispy or Soft Egg Noodle with Tofu and Mixed Vegetable – Mì Xào Dòn Hoặc Mềm Rau Cải | \$18.95 |

Entrée Soups – Canh

All entrée soups are made with chicken stock & served with steamed Jasmine white rice. Substitute brown rice for additional \$2.00

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| 44. Sweet & Sour Soup with Chicken – Canh Chua Gà
<i>Cooked with tomatoes, bean sprouts, pineapple and okra</i> | \$15.95 |
| 45. Sweet & Sour Soup with Salmon – Canh Chua Cá
<i>Cooked with tomatoes, bean sprouts, pineapple and okra</i> | \$15.95 |
| 46. Sweet & Sour Soup with Shrimp – Canh Chua Tôm
<i>Cooked with tomatoes, bean sprouts, pineapple and okra</i> | \$15.95 |
| 47. Sweet & Sour Soup with Tofu – Canh Chua Tàu Hũ
<i>Cooked with tomatoes, bean sprouts, pineapple and okra</i> | \$15.95 |

Beef – Thịt Bò

Served with steamed Jasmine white rice. Substitute brown rice for additional \$2.00 • plain fried rice additional \$2.50

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| 48. Grilled Lemongrass Ginger Beef Roll – Bò Lụi
<i>Garnished with scallion oil & crushed peanuts, served with lettuce, cucumber and mint</i> | \$18.95 |
| 49. Shaken Beef Cubes – Bò Lúc Lắc
<i>Sauté with onions, served on bed of lettuce with cucumber & tomatoes</i> | \$18.95 |
| 50. Sauté Beef with Onion and Saté Chili Sauce (Spicy)
Bò Xào Saté | \$17.95 |
| 51. Sauté Beef with Broccoli, Onion & Garlic Sauce
Bò Xào Bông Cải Xanh | \$17.95 |
| 52. Sauté Beef with Water Spinach (Kang Kong), Onion & Garlic Sauce
Bò Xào Rau Muống | \$17.95 |
| 53. Sauté Beef with Lemongrass, Onion, Bell Pepper & Chili Sauce (Spicy) – Bò Xào Sả Ớt | \$17.95 |
| 54. Sauté Beef with Curry Sauce – Bò Xào Lăn
<i>Sauté with clear vermicelli, onion and wood ear mushroom, garnished with crushed peanuts</i> | \$18.95 |
| * Grilled Lemongrass Short Ribs – Sườn Bò Nướng
<i>served over bed of lettuce, cucumber and tomato</i> | \$18.95 |



Pork – Thịt Heo

Served with steamed Jasmine white rice. Substitute brown rice for additional \$2.00 • plain fried rice additional \$2.50

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| 55. Grilled Lemongrass Boneless Lean Pork – Thịt Heo Nướng
<i>Served over bed of lettuce, cucumber and tomatoes</i> | \$15.95 |
| 56. Grilled Lemongrass Pork Chops – Sườn Heo Nướng
<i>Served over bed of lettuce, cucumber and tomatoes</i> | \$16.95 |
| 57. Caramelized Lean Pork Casserole – Thịt Kho Tộ | \$15.95 |



Salads – Gỏi

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| 07. House Salad – Sà Lách Dầu Dấm
<i>Tossed with Oil and Vinaigrette Dressing</i> | \$8.50 |
| 08. Chicken Cabbage Salad – Gỏi Gà
<i>Topped with mint, fried shallots, and vinaigrette fish sauce dressing</i> | \$13.95 |
| 09. Shrimp Cabbage Salad – Gỏi Tôm
<i>Topped with mint, fried shallots, and vinaigrette fish sauce dressing</i> | \$13.95 |
| 10. Tofu and Green Papaya Salad – Gỏi Đu Đủ Tàu Hũ
<i>Topped with mint, fried shallots, and vinaigrette fish sauce dressing</i> | \$13.95 |
| 11. Shrimp and Green Papaya Salad – Gỏi Tôm Đu Đủ
<i>Topped with mint, fried shallots, and vinaigrette fish sauce dressing</i> | \$13.95 |

Chicken – Thịt Gà

Served with steamed Jasmine white rice.
Substitute brown rice for additional \$2.00 • plain fried rice additional \$2.50

58. Grilled Lemongrass Chicken - Gà Nướng Sả <i>Served on bed of lettuce, cucumber and tomatoes</i>	\$15.95
59. Sauté Chicken with Lemongrass, Onion, Bell Pepper & Chili Sauce (Spicy) - Gà Xào Sả Ớt	\$15.95
60. Chicken with Coconut Milk & Curry Sauce - Gà Xào Lăn <i>Sauté with clear vermicelli, onion & wood ear mushroom, garnished with crushed peanuts</i>	\$16.95
61. Sauté Chicken with Broccoli, Onion & Garlic Sauce Gà Xào Bông Cải Xanh	\$15.95
62. Sauté Chicken with Mixed Vegetables, Onion & Garlic Sauce Gà Xào Rau Thập Cẩm	\$15.95
63. Sauté Chicken and Onion with Saté Chili Sauce (Spicy) Gà Xào Satế	\$15.95



Seafood – Hải Sản

Served with steamed Jasmine white rice.
Substitute brown rice for additional \$2.00 • plain fried rice additional \$2.50

64. Crispy Fried Whole Flounder with Ginger Fish Sauce Cá Lưỡi Trâu Chiên Dòn	Market Price
65. Crispy Fried Whole Flounder with Tomato Sauce Cá Lưỡi Trâu Chiên Sốt Cà	Market Price
66. Sauté Fish Fillet with Mixed Vegetables, Onion & Garlic Sauce - Cá Xào Rau Thập Cẩm	Market Price
67. Caramelized Salmon Casserole - Cá Kho Tộ	\$17.95
68. Sauté Squid with Mixed Vegetables, Onion & Garlic Sauce Mực Xào Rau Thập Cẩm	\$17.95
69. Sauté Squid and Onion with Saté Chili Sauce (Spicy) Mực Xào Satế	\$17.95
70. Sauté Squid with Lemongrass, Onion, Bell Pepper & Chili Sauce (Spicy) - Mực Xào Sả Ớt	\$17.95
71. Crispy Salted Shrimp - Tôm Rang Muối <i>Battered fried and lightly sauté with onion and butter</i>	\$17.95
72. Sauté Shrimp with Broccoli, Onion & Garlic Sauce Tôm Xào Bông Cải Xanh	\$17.95
73. Sauté Shrimp with Mixed Vegetable, Onion & Garlic Sauce Tôm Xào Rau Thập Cẩm	\$17.95
74. Sauté Shrimp with Onion & Saté Chili Sauce (Spicy) - Tôm Xào Satế	\$17.95
75. Sauté Shrimp with Lemongrass, Onion, Bell Pepper & Chili Sauce (Spicy) - Tôm Xào Sả Ớt	\$17.95
76. Caramelized Shrimp Casserole - Tôm Kho Tộ	\$17.95

Vegetables – Rau Cải

Served with steamed Jasmine white rice.
Substitute brown rice for additional \$2.00 • plain fried rice additional \$2.50

77. Sauté Broccoli and Onion with Garlic Sauce Bông Cải Xanh Xào Tỏi	\$14.95
78. Sauté Mixed Vegetables and Onion with Garlic Sauce Rau Thập Cẩm Xào Tỏi	\$14.95
79. Sauté Fried Tofu, Lemongrass, Onion, Bell Peppers & Chili Sauce (Spicy) - Tàu Hủ Xào Sả Ớt	\$14.95
80. Sauté Fried Tofu with Onion, Straw Mushroom & Garlic Sauce Tàu Hủ Xào Nấm Rơm	\$14.95
81. Sauté Fried Tofu, Mixed Vegetable and Onion with Garlic Sauce Tàu Hủ Xào Rau Thập Cẩm	\$14.95
82. Sauté Water Spinach (Kang Kong) with Garlic Sauce Rau Muống Xào Tỏi	\$14.95

Beverages – Giải Khát

83. Soft Drinks - Nước Ngọt <i>coke, diet coke, sprite, ginger ale, iced tea, sunkist, seltzer & bottled water</i>	\$2.50
84. Young Coconut Juice - Nước Dừa	\$5.50
85. Fresh Lemonade - Đá Chanh Tươi	\$5.50
86. Fresh Sparkling Lemonade - Soda Chanh Đường	\$5.50
87. Sparkling Pickle Salted Plum - Soda Xí Muội	\$5.50
88. Vietnamese Blend Hot or Iced Black Coffee Cà Phê Đen (Nóng hoặc Đá)	\$5.50
89. Vietnamese Blend Hot or Iced Coffee with Condensed Milk Cà Phê Sữa (Nóng hoặc Đá)	\$5.50
90. Thai Iced Tea - Trà Thái	\$5.50
91. Fruit Milk Shake - Sinh Tố (Bơ, Sầu Riêng, Mít, Mãng Cầu) <i>Choices of avocado, durian, jackfruit or soursop</i>	\$5.95



Desserts – Tráng Miệng

92. Three Colors Dessert - Chè 3 Màu <i>with mung bean, red bean, jelly, coconut milk and crushed ice</i>	\$6.50
94. Ice Cream - Kem <i>Choice of Green Tea, Black Sesame or Vanilla</i>	\$5.95

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Rice Platters – Cơm Đĩa

Served with steamed Jasmine white rice.
Substitute brown rice for additional \$2.00 • plain fried rice additional \$2.50

C1. Grilled Lemongrass Chicken on Rice - Cơm Gà Nướng	\$11.50
C2. Grilled Lemongrass Pork Chop on Rice - Cơm Sườn Heo Nướng	\$11.50
C3. Grilled Lemongrass Boneless Lean Pork on Rice Cơm Thịt Heo Nướng	\$11.50
C4. Grilled Lemongrass Pork Chop or Boneless Lean Pork Combo on Rice - Cơm Sườn hoặc Thịt Heo Nướng Bì Chả <i>Combination with shredded pork grind and pork patty</i>	\$12.50
C5. Sauté Chicken with Lemongrass, Onion, Bell Pepper & Chili Sauce on Rice (Spicy) - Cơm Gà Xào Sả Ớt	\$11.50
C6. Sauté Chicken, Broccoli and Onion with Garlic Sauce on Rice Cơm Gà Xào Bông Cải Xanh	\$11.50
C7. Sauté Chicken and Onion with Saté Chili Sauce on Rice (Spicy) - Cơm Gà Xào Satế	\$11.50
C8. Sauté Beef, Broccoli and Onion with Garlic Sauce on Rice Cơm Bò Xào Bông Cải Xanh	\$12.50
C9. Sauté Beef and Onion with Saté Chili Sauce on Rice (Spicy) Cơm Bò Xào Satế	\$12.50
C10. Shaken Beef Cubes with Onion on Rice - Cơm Bò Lúc Lắc	\$12.50
C11. Beef, Chicken or Shrimp Fried Rice - Cơm Chiên (Bò, Gà hoặc Tôm) <i>Fried rice includes egg, peas and carrot</i>	\$12.50
C12. House Combination Fried Rice - Cơm Chiên Thập Cẩm <i>fried rice with shrimp, pork sausage, egg, peas & carrots</i>	\$12.50
C13. Sauté Shrimp, Broccoli and Onion with Garlic Sauce on Rice Cơm Tôm Xào Bông Cải Xanh	\$12.50
C14. Sauté Squid with Lemongrass, Onion, Bell Pepper & Chili Sauce on Rice (Spicy) - Cơm Mực Xào Sả Ớt	\$12.50
C15. Sauté Squid and Onion with Saté Chili Sauce on Rice (Spicy) Cơm Mực Xào Satế	\$12.50
C16. Sauté Seafood, Mixed Vegetables & Onion with Garlic Sauce on Rice - Cơm Xào Đồ Biển <i>Seafood includes shrimp, squid, crab sticks and fish ball</i>	\$12.50



Authentic Vietnamese Cuisine

Business Hours:

Tuesday - Sunday
11:00 am to 8:30 pm

Closed Mondays



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