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Mouth Watering STARTERS

Pho7 Tasting Plate
- Fresh Spring Roll (2pcs)

- Fried Spring Roll (2pcs) - Skewers (2pcs)

 $AED\overline{55}$

Recommended

Stir-Fried Water Morning Glory

Rau Muống Xào **AED 25**



Fried Spring Rolls Chả Giò

(choose one)

- Seafood + Mayo sauce (4pcs)
- Beef + Shrimp (6pcs) Chicken + Shrimp (6pcs)

AED 32







Thịt Xiên Nướng 3pcs

Chicken | Beef

AED 33



Traditional Vietnamese Salad Gỏi Việt Nam

Vegetable AED 32



Kimchi Fermented Cabbage AED 7



HANDMADE DIM SUM



Mixed Dim Sum Treasures (6pcs) Há Cảo Thập Cẩm A variety of all the below Dumpling flavors in one platter to enjoy.
AED 55



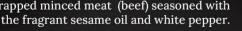




Prime Meat Dim Sum (3pcs) Há Cảo Thit

Há Cảo Thịt

Dumpling wrapped minced meat (beef) seasoned with





AED 30



11



12 Royal Shrimp Dim Sum (3pcs)
Há Cảo Tôm

Rice paper dumpling wrapped with minced shrimp seasoned with the fragrant sesame oil and white pepper.

AED 33



Seafood Dim Sum (3pcs) Há Cảo Tôm Sò Diệp

Dumpling wrapped minced shrimp and scallops seasoned with the fragrant sesame oil and white pepper.

aed 33



SIGNATURE VIETNAMESE SANDWICH





14

Special Vietnamese Baguette Bánh Mì

Chicken | Beef AED 32

PHO-LISIOUS Bowle

Special Beef Pho Phổ Bò Đặc Biệt

AED 69

The Phở Bò Đặc Biệt is a mixture of all the meat portions available for Pho 7 which has 7 different elements (Beef Ribs, Shank, Flank, Rare Beef, Meat Balls, Tripe and Offal Cuts).



Vietnamese Soul Stew Served with Vietnamese Baguette & Rice Noodle

Dip the piece of Baguette in the stew to enjoy the combination

Bò Kho AED 52

Braised beef is a dish made from beef with the stew method, originating in South Vietnam. This dish is loved by many people. The original braised beef dish is used by South Vietnamese people with many types of herbs, to enhance the taste of the dish. Although it is called braised beef, the main processing method of the dish is stewing, the stocking form is used to marinate and tighten beef before stewing.

NEW

Traditional Pho Phở Tái Lăn AED 42

The Traditional Phổ Tái Lắn is a northern style beef noodle soup generously topped with chopped green onions, providing a refreshing contrast to the richness of the beef and broth. It involves stir-frying the beef with ginger, garlic, and green onions before adding to the signature broth soup.



Beef Ribs Pho 18 Phở Sườn Bò AED 59

The Phổ Sườn Bò consists rice noodles, rich broth and the main ingredient beef ribs. The tender meat adds a meaty and savory element to the dish garnished with fresh herbs, bean sprouts and lemon on the side for a burst of freshness.



Rare Beef Pho Phổ Tái AED 42

The Pho Tai steps up the flavors as it incorporates the signature broth soup and noodles with a raw rare beef Ingredient and the homemade meatballs. The Rare beef is normally from the Eye Round Steak Shank (Tai) that is thinly sliced which offers a clean beefy flavor that goes well with the noodles and beansprouts submerged in the broth.



20 Beef Flank & Shank Pho Phở Tái Nạm Bắp Bò

AED 42 •

The Phổ Tái Nạm Bắp Bồ combines a generous quantity of both the beef shank and flank slices. The overloaded beef mix in this Pho (Beef Flank, Shank, Rare Beef and Meat balls) gives a special distinction to each of the meat cuts involves as each one stands out differently among each other.



Hue Beef Noodle Soup 21

Bún Bò Huế

AED 45

Bún Bò Huế or Hue beef noodle soup is considered a staple dish in the middle Vietnam. It is a bowl full of aromatic broth made from beef bones with fermented shrimp and thick slices of beef.

Traditionally, it is eaten with herbs, bean sprouts to offset the richness of the nutrient-packed bowl of noodles.

22 **Beef Offal Pho**Phở Lòng Bò AED **55**

Phổ Lòng Bò has been a signature not only in Vietnam, but also to other neighboring Southeast Asian Countries. With a spicy kick from the broth, it is consisted of beef offal, tripe cuts and flank to complete a surprisingly flavorful Pho.





Seafood Pho 23 Phở Hải Sản AED 55

The Phổ Hải Sản of Pho 7 gives you a complete experience of the water world as the flavors burst of the freshest seafood selections (shrimp, clams, mussels,cuttlefish & seafood meatballs). The refreshing flavors of this pho is topped with green onion, coriander and bean sprouts to balance the intensity of seafood flavor.

Spicy Seafood Pho (Jjampong) Phở Hải Sản Cay AED 59

Pho Hai San Cay is a unique Korean and Vietnamese cuisine fusion as it takes gives a glimpse of the two different traditions. The seafood Pho brings a little kick with the specially made spicy broth that covers a fresh seafood selection (shrimp, clams, & mussels) and more vegetables that develops the flavor.



AED 69

The Phổ tôm hùm Cay is a house specialty which features a bowl of mouthwatering broth and noodles that compliments the unique lobster as the main ingredient. Additional seafood selections are included to enjoy in a bed of fresh noodles.

Chicken Pho Phở Gà AED 42

Our Pho Ga offers a rich and aromatic broth soup was fall-off-the-bone tender chicken which creates a soothing and comforting food. The broth delicately boiled for 6 hours to extract the rich taste of the chicken.





Barbecue Vermicelli 27 Bún Thịt Nướng

AED 42

The Bun Thit Nuong is a delicious combination of grilled meat (chicken/beef) with noodles, vegetables and fish sauce which surprisingly offers a whole other world of flavors. The caramelized meat is usually marinated for over 24 hours to achieve the flavor it offers.

Stir-Fried Pho Phở Xào AED 42 AED 40

The popular Pho Xao offers an experience of the traditional Vietnamese noodle stir-fried in a wok with special sauces that compliments the main ingredients (Seafood/Beef/Vegetable). Mixed with some vegetables that compliment the taste and some drinks would make it a complete meal.







PAN ASIAN FRIED RICE

22 Pineapple Fried Rice Com Chiên Trái Thom

AED 52

The Com Chiên Trái Thom is a special fried rice recipe also in fusion with the neighboring country (Thailand). The usually serving of rice on a pineapple gives a sweet and tangy taste. The pineapple bowl makes it a fun experience to enjoy the bowl full of goodness.







AED 55 AED 42

AED 40 🙆 AED 38

Com Chien is a traditionally easy dish to prepare in most namese homes. Most of the time it is prepared with a main ent (Seafood/Lobster/Beef/Vegetable)eggs and vegetables. The Pho 7 Com Chien adds a different kick to a traditional dish as we give an elevated savory flavor to each one of them.

🖯 Vietnamese Rice 🛑 Basmati Rice

Masi Goreng (Fried Rice)

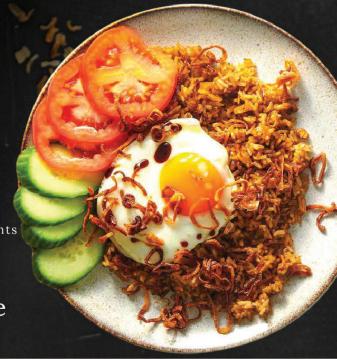
AED 55 AED 42

AED 40 으 AED 38

Made by stir-frying cooked rice with a blend of ingredients like garlic, shallots, soy sauce, and a variety of meats or seafood. Garnished with a fried egg, crispy shallots, and served with crackers, and sliced cucumbers.

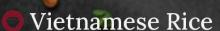
Vietnamese Rice

Basmati Rice



35 Chicken with Rice Com Tấm Gà **AED 45**

Com Tam Ga is a popular Vietnamese rice dish roughly translated to Chicken with Broken Rice. It offers a home-y feel as the savory dish brings back a simple dish in most Vietnamese homes where they use broken rice (leftover rice) prepared with chicken to create something new and special.



Basmati Rice





The Com Cung Thit Bo rice meal is a fulfilling dish with marinated short ribs that gives a sweet and savory taste. The beef is partnered with rice and a sunny side up to balance the scrumptious taste of the beef short ribs.

Vietnamese Rice D Basmati Rice

3 Hawaiian Garlic Shrimp with Rice Tôm Xào Tỏi Kiểu Hawaii

AED 45

A Vietnamese twist on a usual sweet and tangy Hawaiian Garlic Shrimp, Tom Xao Toi is classic dish for a fragrant and generously flavored shrimps with rice.

Vietnamese Rice 🗩 Basmati Rice



Rice 38 AED 7

- Vietnamese Rice
 - Basmati Rice



SWEET TEMPTATIONS

Enjoy the unique selection of cold desserts that are never too sweet, but always refreshing.

1. Taro Sweet Soup Chè khoai môn

Cold Sweet Soup with Taro, Coconut Milk and small Tapioca Pearls

AED 22



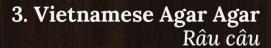


2. Mungbean Sweet Soup

Chè đậu xanh

Cold Sweet soup with Mungbeans, Corn, Coconut Milk and small Tapioca Pearls

AED 22



Coconut Milk and Coffee Jelly topped with Ice and Coffee

AED 28





4. Vietnamese Crème Caramel

Bánh Flan

Vietnamese flan topped with Ice and Coffee

AED 28

5. Mango Sticky Rice Xôi xoài

Coconut milk, sticky rice, and sweet ripe mango

AED 28



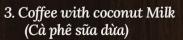
BEVERAGES

COFFEE & TEA

- 1. Vietnamese Black Coffee, Hot/Iced Concentrated drip coffee (Cà phê Đen)
 - Nuts and dark cocoa(Hạt quả & cacao đen)
 Nuts and Citrus (Trái cây nhiệt đới và hạt quả)
- 2. Iced Vietnamese Black Coffee With Condensed Milk (Cà phê Sữa đá)
 - Nuts and dark cocoa(Hat quå & cacao đen)
 Strong Coffee

AED 22

AED 20



 Rich mixture of Vietnamese coffee with coconut and condensed milk

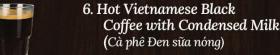
AED 22

- 4. Brown Rice Tea (Trà gạo lức)
 - Herbal tea for weight loss with powerful antioxidants

AED 20

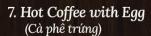
- 5. Jasmine Tea (Trà lài Việt)
 - Mixed with Vietnamese green tea and jasmine flowers

AED 20



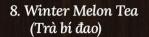
- Nuts and dark cocoa(Hạt quả & cacao đen)
 Nuts and Citrus (Trái cây nhiệt đới và hạt quả)

AED 22



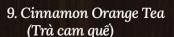
Traditional Vietnamese coffee with egg yolks, sugar & condesed milk

AED 25



 Herbal tea for healthy skin, anti-aging, male physiology

AED 20



Herbal tea for improving mood, better sleep, balance in blood pressure

AED 20

- 10. Vietnamese Pandan Tea (Trà sâm dứa Việt)
 - Vietnamese green tea and pandan

AED 20







REFRESHMENTS

- 11. Fresh Coconut (Chilled whole fresh coconut) AED 25
- 12. Fresh Juice (Mango, Watermelon, Orange, Lime) **AED 20**
- 13. Energizer Milkshake (Fresh Milk, Peanut Butter, Banana) **AED 20**
- 14. Mango Vibe Shake (Mango, Milk) **AED 20**









- 15. Soft Drink (Coke, Sprite, Fanta, Coke Zero) **AED 10**
- 16. Sparkling Water (Small, Large) AED 8 | 15
- 17. Water (Small, Large) AED 7 | 12









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