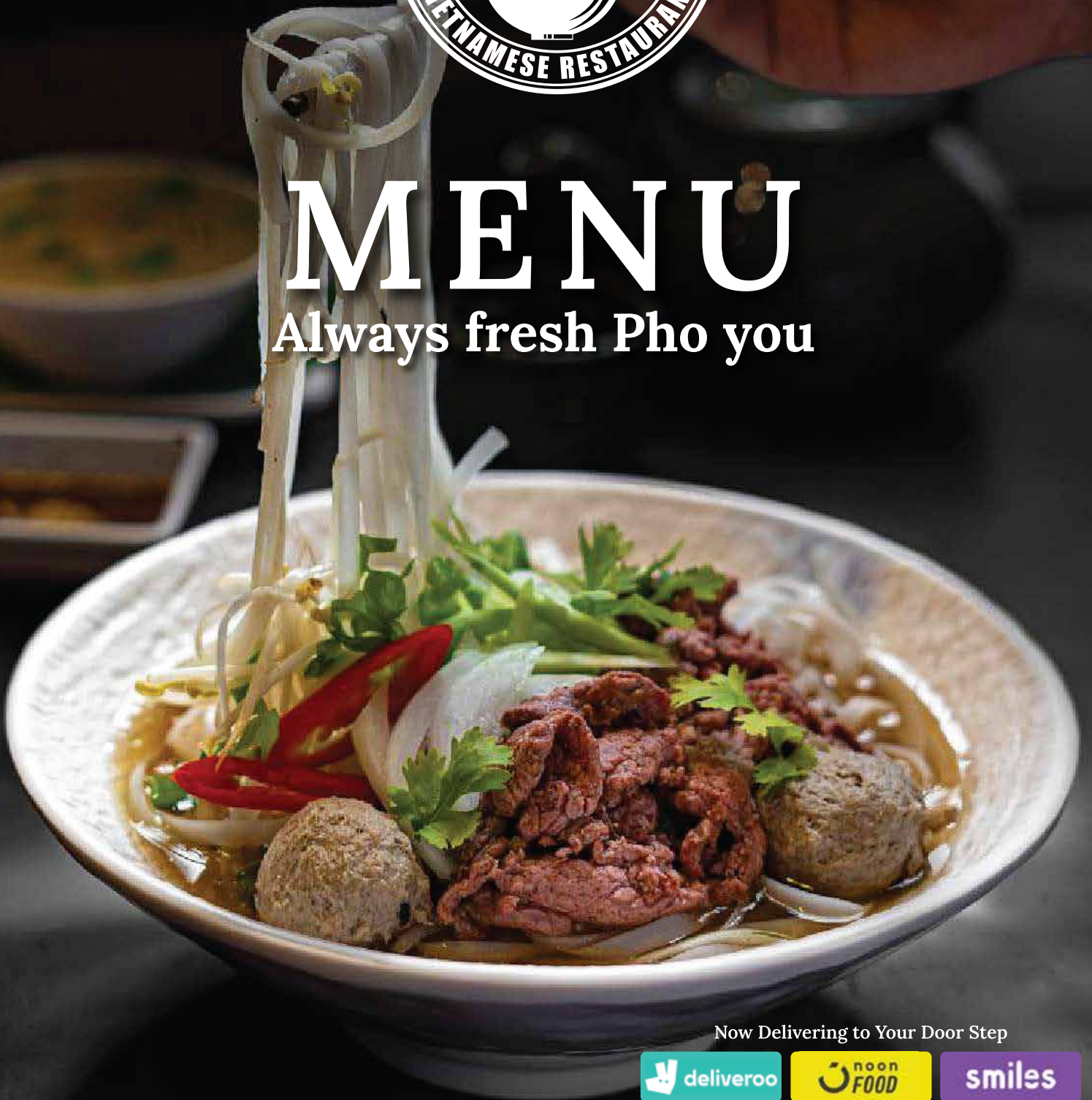


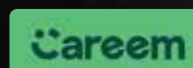


# MENU

Always fresh Pho you



Now Delivering to Your Door Step



OPEN DAILY FROM  
10:30 AM - 12:00 AM

# Mouth Watering STARTERS

## 1 Pho7 Tasting Plate

### OPTION 1

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

฿55

### OPTION 2

- Fresh Spring Roll (2pcs)
- Fried Spring Roll (2pcs)
- Fried Shrimp (2pcs)

฿55



## 2 Super Tempura

Tempura giòn

฿35



## 3 Stir-Fried Water Morning Glory

Rau Muống Xào

฿25



## 4 Fresh Spring Rolls

Gỏi Cuốn 3pcs

Shrimp | Beef | Chicken

฿30

Recommended



## 5 Fried Spring Rolls

Chả Giò

(choose one)

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

฿32

Recommended



## 6 Fried Shrimp

Tôm Chiên Bột 5pcs

฿40



## 8 Traditional Vietnamese Salad

Gỏi Việt Nam

Vegetable | Mango

฿32

Seafood | Beef | Chicken

฿35



## 7 Skewers

Thịt Xiên Nướng 3pcs

Chicken | Beef

฿33



## 9 Crispy Taro Salad With Seafood

Gỏi khoai môn Hải Sản

฿38

\*\*\*  
NEW



## 10 Fried Dough

Giò Cháo Quẩy

฿12



## 11 Kimchi

Fermented Cabbage

฿10



# HANDMADE DIM SUM

PREMIUM



## 12 Pho7 Dim Sum Treasures (6pcs)

Há Cảo Thập Cẩm

A chef's choice assortment of hand wrapped dumplings. Minced beef, delicate shrimp, and sweet shrimp and scallops steamed until tender

₹55  

## 13 Prime Meat Dim Sum (3pcs)

Há Cảo Thịt

Hand-wrapped minced beef dumplings, scented with toasted sesame oil and a warm snap of white pepper; steamed until tender.

 ₹30



## 14 Royal Shrimp Dim Sum (3pcs)

Há Cảo Tôm

Delicate rice-paper parcels filled with minced shrimp, fragrant sesame oil, and a warm snap of white pepper; steamed until glossy.

₹33 



## 15 Seafood Dim Sum (3pcs)

Há Cảo Tôm Sò Diệp

Hand-wrapped parcels of minced shrimp and sweet scallops, scented with toasted sesame oil and a warm snap of white pepper; steamed until tender.

 ₹33



## SIGNATURE VIETNAMESE SANDWICH



\*Contains peanut butter sauce



## 16 Special Vietnamese Baguette Bánh Mì

₹32 Beef | Chicken



ONLY IN UAE  
MUST TRY!



## 17 Special Beef Rib Baguette Bánh Mì Sườn Bò

₹45 Beef Ribs

# PHO-LICIOUS Bowls

**Triple (777) Pho** 18  
Served with Soup or Stir fry

 \*Contains nuts **Phở 777**  
฿65 

Pho's silky rice noodles are layered with tender premium beef, crisp vegetables, seared tofu, and a farm-fresh egg, creating a balanced and soulful combination in every bite.



\*\*\*  
**NEW**



**19 Special Beef Pho**  
**Phở Bò Đặc Biệt**

 **฿69**

A generous bowl of slow-simmered, marrow-rich beef broth loaded with seven cuts: rib, shank, flank, rare slices, meatballs, tripe, and offal. This is then topped with fresh herbs to bring it all together.

**Super Tempura Pho** 20  
**Phở Tempura hảo hạng**  
฿55 

Super Tempura Pho is a fusion dish that combines Vietnamese pho with crispy Japanese tempura features a rich, flavorful broth with tender noodles, topped with golden, crunchy tempura.



**21 Vietnamese Soul Stew**  
Served with Vietnamese Baguette & Rice Noodle  
**Bò Kho**

Enjoy this perfect combination by dipping the piece of baguette into the rich, flavorful stew

 **฿55**

Tender beef, slowly stewed with lemongrass, star anise, and warm spices, then finished with carrots and onions in a rich, glossy broth. Deeply aromatic and comforting perfect for dipping with the warm, crusty baguette it's served with.



## Traditional Pho **22** Phở Tái Lăn

฿42 

A bold Northern-style pho with stir-fried beef, sizzled with ginger, garlic, and green onions before it meets the broth. Finished with a heap of fresh chopped green onions for a bright, peppery lift that balances the rich, savory base.



## **23** Beef Ribs Pho Phở Sườn Bò

 ฿59

Tender beef ribs served over silky rice noodles in a slow-simmered, marrow-rich broth. This gives a deep, savory, and full of body flavour. Garnished with fresh herbs and served with bean sprouts and lemon on the side for a bright, refreshing finish.

\*\*\*  
**BEST  
SELLER**  
\*\*\*

## Rare Beef Pho **24** Phở Tái

฿45 

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.



## **25** Beef Flank & Shank Pho Phở Tái Nạm Bắp Bò

 ฿45

A rich, meaty bowl combining sliced beef shank, flank, rare beef, and tender meatballs with each cut offering its own texture and depth. The overloaded beef mix brings contrast and character, every bite will taste a little different from the next.



26

## Wonton Noodles Mì Hoàn Thánh

฿40 

A comforting bowl of golden perfection, delicate egg noodles swimming in a rich, aromatic broth, topped with handmade wontons filled with seasoned minced chicken with shrimp. Each spoonful delivers warmth, texture, light, flavorful, and soul-satisfying.

\*\*\*  
NEW

## Beef Offal Pho Phở Lòng Bò

 ฿55

A bold and deeply flavored pho made with tender beef flank, tripe, and assorted offal cuts this is rich in texture and tradition. The spiced broth brings a warming kick, making this a favorite not just in Vietnam, but across Southeast Asia.



27

Recommended



28

## Chicken Pho Phở Gà

฿42 

This dish features a rich, aromatic chicken broth delicately simmered for six hours to extract deep flavor and clarity. Served with fall-off-the-bone tender chicken, it's a soothing, comforting bowl that feels like home.

## Hue Beef Noodle Soup Bún Bò Huế

 ฿45

A Central Vietnamese classic with bold, aromatic broth made from beef bones and shrimp paste, giving it a deeply savory flavor with a gentle kick. The bowl is filled with thick slices of tender beef and served with fresh herbs and bean sprouts on the side to balance the richness of this hearty soup.



29

# Vietnamese-Style Lobster Curry Cà Ri Tôm Hùm

Enjoy this perfect combination by dipping the piece of baguette into the rich, flavorful stew.

 **฿55**

Succulent lobster simmered in a luscious spiced coconut curry sauce, its rich, creamy, fragrant, and deeply comforting. This Vietnamese twist on a Southeast Asian classic brings bold flavor and indulgent warmth in every spoonful.



## 31 Spicy Seafood Pho Jjampong Phở Hải Sản Cay Jjampong

 **฿59**

A bold fusion of Vietnamese and Korean flavors. This dish features fresh shrimp, clams, and mussels in a spicy, aromatic broth. The heat from the broth pairs with crisp vegetables and seafood to create a layered, deeply flavorful bowl that bridges both traditions.

## Lobster Jjampong Phở Tôm Hùm Cay

 **฿69**

A luxurious twist on the classic Korean jjampong. This dish features tender lobster simmered in a rich, spicy broth infused with garlic, ginger, and bold aromatics. The lobster brings a sweet, succulent contrast to the heat, while springy noodles soak up every layer of flavor. Served with fresh vegetables for a bright, satisfying finish.




## 33 Seafood Pho Phở Hải Sản

 **฿55**

A full taste of the ocean in one bowl. This Pho is loaded with fresh shrimp, clams, mussels, cuttlefish, and seafood meatballs in a light, aromatic broth. Topped with green onions, coriander, and bean sprouts to bring brightness and balance to the bold, briny flavors.

# Braised Duck Noodle Soup

## Mì Vịt Tiềm

฿45 

Pho's slow-simmered duck broth is served with egg noodles, offering delicate notes of ginger and spice. It is finished with tender braised duck, crisp bok choy, and earthy shiitake mushrooms. The result is a balanced, savory dish with a gently warming depth.



34

\*\*\*  
**NEW**



35

# SeaFood TomYum Noodle

## Bún Hải sản chua cay


 ฿50

Silky rice vermicelli noodles served in a rich, aromatic hot-and-sour broth, subtly enriched with cream. Infused with bold spices and layered with tender seafood, this vibrant soup offers warmth, depth, and a balanced, lingering finish.

\*\*\*  
**NEW**

# Shrimp Vermicelli Noodle Soup

## Bún Riêu

฿45 

A bold and tangy tomato broth bursting with umami from shrimp paste. Its swimming with silky tofu, bouncy fish cakes, and tender noodles. Finished with fresh herbs for a fragrant, comforting bowl that hits every note savory, spicy, and soul warming.

36



\*\*\*  
**NEW**



37

# Super Tempura Vermicelli

## Bún Tempura hảo hạng

 ฿40  ฿50

The light and crunchy tempura, made with vegetables and shrimp, complements the tender vermicelli, creating a satisfying contrast of textures. Tossed in a savory sauce, this dish offers a perfect balance of crispiness and softness, making it a flavorful and unique meal.

## Stir-Fried Instant Noodles with Beef / Seafood

### Mì Xào Bò/Hải Sản

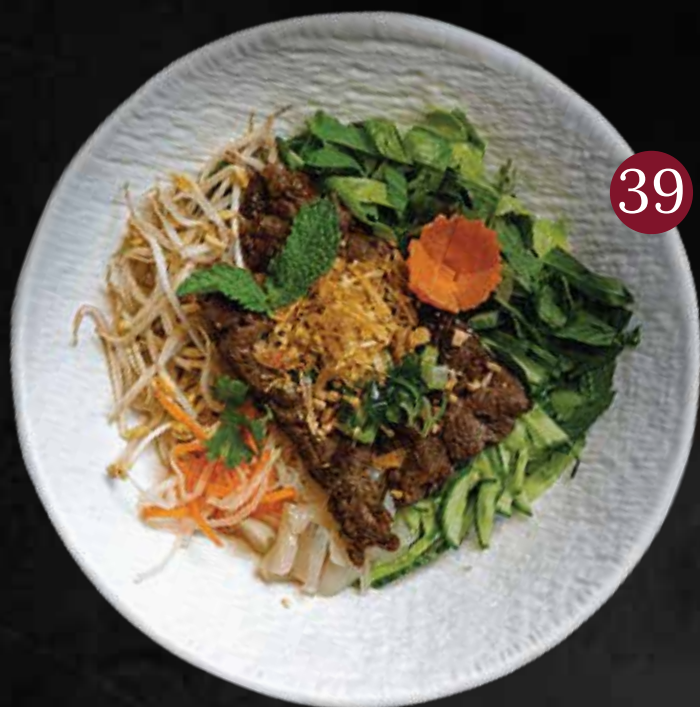
₪42 🐮 ₪45 🐟

Springy egg noodles, your choice of beef or seafood with tender vegetables. This is cooked and finished in a rich soy-oyster umami sauce scented with ginger, garlic and a touch of sweetness.



38

\*\*\*  
**NEW**



39

## Barbecue Vermicelli

### Bún Thịt Nướng

🐮 🐔 ₪42

A mouthwatering medley of tender grilled chicken or beef, delicate vermicelli noodles, and crisp fresh vegetables. This dish is brought together with our signature fish sauce for a vibrant, refreshing, and satisfying bowl.

## Stir-Fried Pho

### Phở Xào

₪40 🐟 🐮 ₪42 🐮 🐟

This popular dish features traditional Vietnamese flat noodles stir-fried in a hot wok with your choice of seafood, beef, or vegetables. Tossed with house made sauces and crisp vegetables that complement every bite. Flavorful, satisfying, and perfect with a cold drink on the side.



40

# CHEF'S SPECIAL



Recommended

## 41 Hanoi Kebab Rice Noodles Set Served with Stir-Fried Water Morning Glory *Bún chả Hà Nội*

₹109 (good for 2 person)  

The Bún Chả is a famous Vietnamese dish that is originated from the North. A beloved dish from Northern Vietnam, Bún Chả offers a hands-on experience. Wrapping fresh rice paper with barbecued marinated meat (chicken or beef), vermicelli noodles, shrimp, crisp vegetables, and stir-fried water morning glory. It's all about building your perfect bite and dipping it into our homemade special fish sauce for that bold, balanced finish.

Recommended

# CLASSIC CREPES

## 42 Middle Vietnamese Style Bánh Xèo Miền Trung

฿65 

Original Recipe

A golden, crispy pancake made from rice flour, turmeric, and coconut cream. This Crepes light, fragrant, and full of flavor. This dish is filled with a generous mix of shrimp, bean sprouts, and fresh vegetables, making it perfect for sharing and dipping into our house fish sauce.



## Southern Vietnamese Style 43 Bánh Xèo Miền Nam

 +  ฿38

This Southern-style pancake brings a fun, hands-on experience. Crispy on the outside and filled with stir-fried shrimp, chicken, bean sprouts, and fresh vegetables. Typically enjoyed with our signature fish sauce and best paired with a cold drink for a refreshing, satisfying bite.

Original Recipe



# PAN ASIAN FRIED RICE

## Pineapple Fried Rice Cơm Chiên Trái Thơm

฿52

This special fried rice is a fusion of Vietnamese and Thai flavors, served inside a carved pineapple for a sweet and tangy twist. The pineapple bowl adds a fun, tropical touch which makes each bite as enjoyable as the presentation.

🍚 Vietnamese Rice 🍚 Basmati Rice

44



45

## Cơm Chiên Fried Rice

🦞 ฿55 🍗 ฿42

🐮 🐔 ฿40 🌱 ฿38

A comforting staple in Vietnamese homes. Traditionally made with eggs, vegetables, and your choice of main ingredient seafood, lobster, beef, or a vegetarian mix. At Pho 7, this classic gets an upgrade with bold, savory flavors that give each version a unique and satisfying kick.

🍚 Vietnamese Rice 🍚 Basmati Rice



## Nasi Goreng Fried Rice

🥜 \*Contains nuts

🦞 ฿55 🍗 ฿42

🐮 🐔 ฿40 🌱 ฿38

Made by stir-frying cooked rice with garlic, shallots, soy sauce, hazelnuts, and your choice of meat or seafood. This dish is rich, savory and deeply aromatic. Garnished with a fried egg, crispy shallots, and served with crackers, sliced cucumbers, and a side of shrimp paste for an extra punch of flavor.

🍚 Vietnamese Rice 🍚 Basmati Rice

46



# Hawaiian Garlic Shrimp with Rice

## Tôm Xào Tỏi Kiểu Hawaii

฿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



# 48 Chicken with Rice

## Cơm Tấm Gà

฿45

Tender, juicy chicken served over perfectly steamed rice, topped with a sunny-side-up egg for added richness. Paired with our signature fish sauce, this simple yet satisfying dish delivers true comfort in every bite.

🍚 Vietnamese Rice 🍚 Basmati Rice

# Beef Short Rib with Rice

## Cơm Cùg Thịt Bò

฿45

A hearty and satisfying dish featuring marinated beef short ribs, slow-cooked to perfection for a rich, sweet, and delish flavor. Served alongside fluffy rice, a perfectly cooked sunny-side-up egg, and a side of fish sauce to enhance every bite.

🍚 Vietnamese Rice 🍚 Basmati Rice



# 50 Veggie Fried Rice with Curry Sauce

## cơm chiên xanh cùng sốt cà ri

฿45

Fragrant jasmine rice is wok-tossed with fresh aromatics, vibrant chili pastes, and seasonal vegetables, then finished with a warm Madras curry sauce for a bold, layered depth of flavor.

🍚 Vietnamese Rice 🍚 Basmati Rice

# Rice

฿8

🍚 Vietnamese Rice 🍚 Basmati Rice



# DESSERTS

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

## 1. Pineapple Sherbet

**Ice Cream** 🥜 \*Contains nuts

**Kem Sherbet Dứa**

Pineapple Sherbet Ice Cream is a creamy, tangy dessert bursting with the sweet, tropical flavor of pineapple.

₹30



Recommended

## 2. Red Bean Sweet Soup

**Chè đậu đỏ hạt sen**

Slow-cooked red beans meet soft tapioca pearls, creamy coconut milk, and a touch of sweetened milk

₹22



\*\*\*  
NEW

## 3. Mango Sticky Rice

**Xôi xoài**

Our Rich sticky rice cooked in coconut milk topped with sweet ripe mango

₹32



\*\*\*  
BEST  
SELLER  
\*\*\*

## 4. Taro Sweet Soup

**Chè khoai môn**

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

₹22



## 5. Coconut Ice Cream

**Kem Dừa** 🥜 \*Contains nuts

This coconut Ice Cream is a creamy and refreshing dessert which is infused with the rich tropical flavors of coconut.

1 Scoop - ₹10

2 Scoop - ₹18

3 Scoop - ₹28



## 6. Vietnamese Agar Agar

**Râu câu**

Coconut Milk and Coffee Jelly topped with Ice and Coffee

₹25



## 7. Vietnamese Crème Caramel

**Bánh Flan**

Vietnamese flan topped with Ice and Coffee

₹25



# 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)

฿20



### 6. Brown Rice Tea (Trà gạo lức)

- Herbal tea for weight loss with powerful antioxidants

฿20



### 2. Iced Vietnamese Black Coffee With Condensed Milk (Cà phê Sữa đá)

- Nuts and dark cocoa (Hạt quả & cacao đen)
- Strong Coffee

฿22



### 7. Jasmine Tea (Trà lài Việt)

- Mixed with Vietnamese green tea and jasmine flowers

฿20



### 3. Coffee with Coconut Milk (Cà phê sữa dừa)

- Rich mixture of Vietnamese coffee with coconut and condensed milk

฿22



### 8. Winter Melon Tea (Trà bí đao)

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

฿20



### 4. Hot Vietnamese Black Coffee with Condensed Milk (Cà phê Đen sữa nóng)

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

฿22



### 9. Cinnamon Orange Tea (Trà cam quế)

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

฿20



### 5. Hot Coffee with Egg (Cà phê trứng)

- Traditional Vietnamese coffee with egg yolks, sugar & condensed milk

฿25



### 10. Vietnamese Pandan Tea (Trà sâm dứa Việt)

- Vietnamese green tea and pandan leaves

฿20



## REFRESHMENTS

### 11. Tan's Smoothie (Avocado Smoothie)

฿25



### 15. Mango Vibe Shake (Mango, Milk)

฿22



### 12. Pho7 Bubble Milk Tea

Refreshing and creamy drink, blending rich milk tea

฿25



### 16. Soft Drink

(Coke, Sprite, Fanta, Coke Zero)

฿10



### 13. Fresh Coconut

(Chilled whole fresh coconut)

฿27



### 17. Sparkling Water

(Small, Large)

฿8 | ฿15



### 14. Fresh Juice

(Mango, Watermelon, Orange, Lime)

฿27



### 18. Water

(Small, Large)

฿7 | ฿12





The Vietnamese Cuisine is celebrated for its balance of fresh herbs, aromatic spices, and rich broths, creating dishes that are both comforting and complex in flavor. At the heart of Vietnamese culinary tradition lies Phở, a dish that has captured the hearts and palates of people around the globe. Explore the rich flavors from our Phở Selection crafted mostly by the unique cooking techniques of the South. Companioned by mostly homemade and freshest raw ingredients, Pho 7 offers its customers a taste of the traditional Vietnamese Cuisine and experience.

*“Always Fresh Pho You, Healthy Pho You  
Great Taste Pho Everyone”*



[www.pho7uae.com](http://www.pho7uae.com)

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