



PHO

SAIGON HOUSE

Opening Hour
Sun - Thurs
10:30 AM - 9:00 PM

Fri - Sat
10:30 AM - 10:00 PM

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ORDER ONLINE



Pho Saigon House

A new chapter begins

Last time, you heard my story – how a kid from Vietnam landed in America chasing the dream, one steaming bowl at a time.

But that was just the beginning.

Since the day Phở Saigon House opened its doors, something beautiful has been growing. Not just the food, or the flavors – but a feeling. A gathering place. A small piece of home for those hungry for more than just a meal.

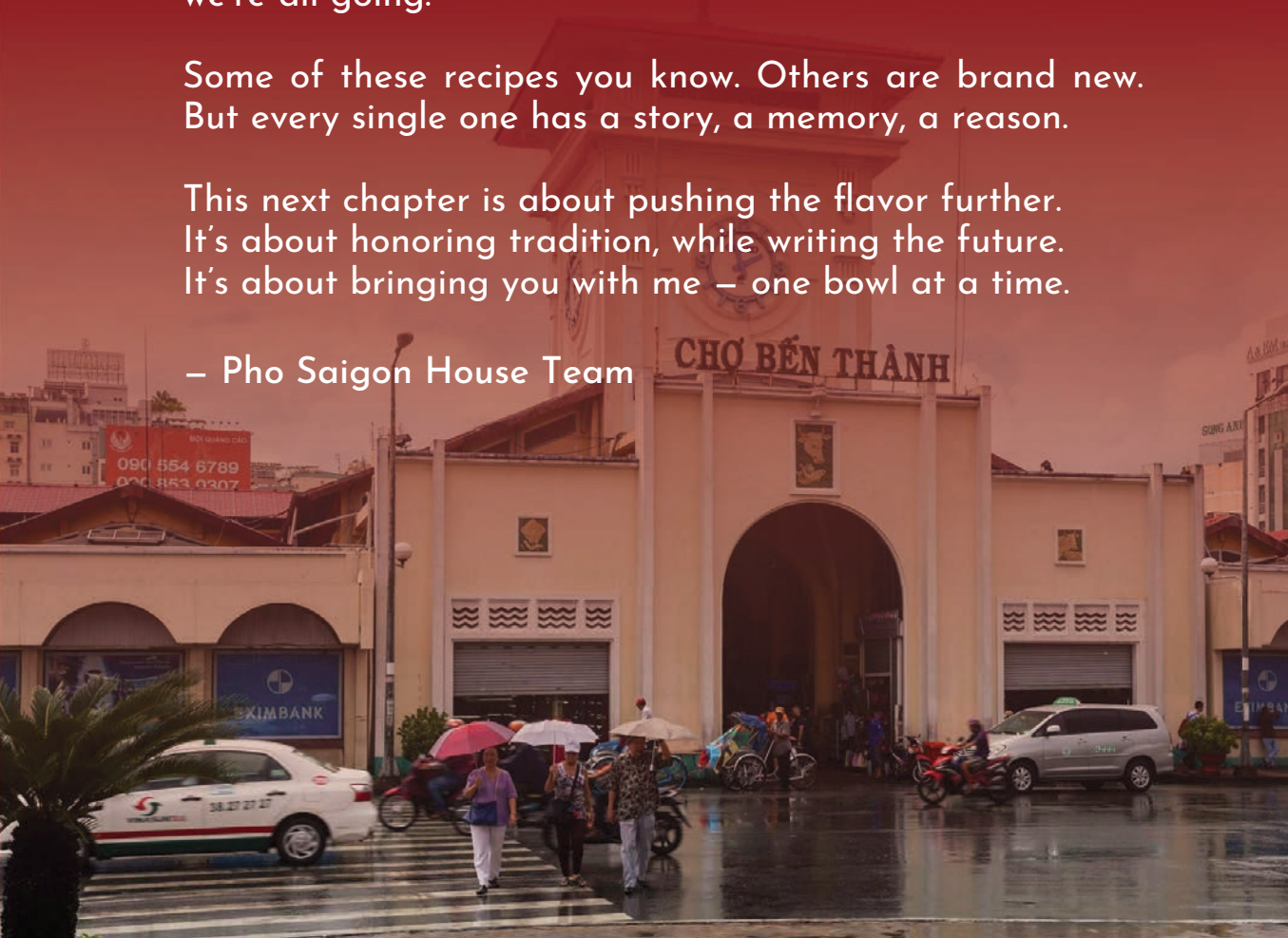
I've always believed that Vietnamese cuisine isn't just something you eat – it's something you feel. It's your grandmother's laugh in the kitchen. It's the street vendor's hustle at sunrise. It's the smell of broth that follows you for blocks.

Now, a few years in, I've been lucky enough to travel, taste, and return with fresh inspiration – not to change what we do, but to make it deeper, richer, and more personal. Every dish here is still rooted in where I come from. But now, it also reflects where I've been – and where we're all going.

Some of these recipes you know. Others are brand new. But every single one has a story, a memory, a reason.

This next chapter is about pushing the flavor further. It's about honoring tradition, while writing the future. It's about bringing you with me – one bowl at a time.

– Pho Saigon House Team



HAPPY HOUR

EVERYDAY

4:00 PM - 6:00 PM

HAPPY HOUR FOOD



FRESH
SPRING ROLLS 7.50



FRIED
EGG ROLLS 7.00



FRIED
FISH CAKE 7.00



VIETNAMESE
TACOS (2) 7.00



CHICKEN
WINGS 9.50



HOUSE PHO
Pick 2 choice of meat 13.95

HAPPY HOUR DRINK

DRAFT BEER

Elysian, Space Dust IPA	5.00
Mac & Jack's	5.00
Stella	5.00
Sky Kraken, Hazy Pale Ale	5.00

BEER BOTTLES

Singha	4.00
Corona	4.00
Heineken	4.00

COCKTAILS

Smokey Saigon Drop	8.50
Mango Margarita	8.50
Saigon Mule	8.50
Tamarind Whiskey Sour	9.50
Peach Cosmo	8.50
Vietnamese Coffee	8.50

WINE

House Red	7.50
House White	7.50

SPECIALTY COCKTAILS

Smokey Saigon Drop 12.00
Our house vodka, triple sec, passion fruit puree with our homemade sour mixed.

Saigon Mule 11.00
Infused vodka with chili, galangal and ginger, lime and ginger beer.

Vietnamese Coffee 11.00
Vietnamese Phin coffee, Captain Morgan Spiced rum, Malibu coconut rum, and cream.

Matai 12.00
A classic cocktail, Bacardi rum, Malibu coconut rum, lime, and pineapple juice and topped off with Dark rum.

Mango Margarita 12.00
Mango puree, tequila, lime juice, triple sec with salt and chilies rim.

Tamarind Whiskey Sour 13.00
This tamarind spiked whiskey sour has been our top seller, with our house bourbon, tamarind concentrate, lime and simple syrup.

Negroni 12.00
A popular Italian cocktail with our house gin, Campari and sweet vermouth.

Manhattan 12.00
Once the world's most famous cocktail - house whiskey, sweet vermouth, and bitters from NYC's Manhattan Club.

Passion Fruit Suckle 12.00
Honeysuckle cocktail with a twist of passion fruit puree, light rum, honey and lime juice.

Peach Cosmo 12.00
A cosmopolitan, or informally a Cosmo with vodka, peach schnapps and cranberry juice.

Old Fashioned 13.00
The old fashioned is a cocktail made by muddling sugar with bitters, water, whiskey and garnishing with orange zest and cocktail cherry.

Lady in Violette 13.00
Lady in Violette combines with house gin, maraschino liqueur and fresh lemon juice alongside.

Pineapple Mojito 12.00
Whether lounging by the pool or sitting at bar, this is nothing short of delicious with pineapple, rum and mint leaves.

COCKTAILS

Strawberry Margarita 12.00

Bloody Mary 12.00

Long Island Iced Tea 13.00

Gin & Tonic 8.50



**18% GRATUITY WILL BE INCLUDED FOR A PARTY OF 6 OR MORE.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

VIETNAMESE
COFFEE



MANGO
MARGARITA



LONG ISLAND
ICED TEA



TAMARIND
WHISKEY SOUR



BEER / SAKE



DRAFT BEER

Mac & Jack's	6.00
Elysian, Space Dust IPA	7.00
Sky Kraken, Hazy Pale Ale	6.00
Stella	6.00

SAKE

Gekkeikan	7.00
Mio Sparkling Sake	7.00
Nigori Genshu	10.00

CIDERS

Stella Artois Cidre	4.50
Ciderboys	4.50

BOTTLES

Kirin Ichiban	5.00
Heineken	5.00
Corona	5.00
Coors Light	5.00

WHITE WINE

RIESLING

Barefoot 10.00 | 36.00
Riesling, Germany

Ste Château Michelle 8.00 | 28.00
Riesling, Washington

CHARDONNAY

Murphy Goode 8.00 | 28.00
Chardonnay, California

St Château Michelle 10.00 | 36.00
Chardonnay, California

SAUVIGNON BLANC

Kim Crawford 12.00 | 40.00
Sauvignon Blanc, New Zealand

ROSE

Murphy Goode 8.00 | 28.00
Rosé, France



RED WINE



MERLOT

14 Hands 9.00 | 32.00
Merlot, California

PINOT NOIR

Resplendent 12.00 | 44.00
Pinot Noir, Oregon

Cavit 12.00 | 44.00
Pinot Noir, Oregon

CABERNET SAUVIGNON

Copperidge 8.00 | 28.00
Cabernet Sauvignon, California

Murphy Goode 42.00
Cabernet Sauvignon, California

MALBEC

Reserva 9.00 | 32.00
Malbec, Argentina

BEVERAGES / HOT TEA

SOFT DRINKS

Coke	3.00
Diet Coke	3.00
Dr. Pepper	3.00
Lemonade	3.00
Sprite	3.00
Iced Tea	3.00
Soymilk	4.50
Red Thai Iced Tea	6.00
Vietnamese Milk Coffee	6.00
(Iced Or Hot)	

JUICE

Apple Juice	4.00
Coconut Juice	4.00
Cranberry Juice	4.00
Orange Juice	4.00
Pineapple Juice	4.00

FRUIT TEA

Peach Ice Tea	7.00
Lychee Ice Tea	7.00
Strawberry Ice Tea	7.00
Salted Plum With Kumquat	6.00

LEMONADE

Strawberry	3.25
Passion Fruit	3.25
Mango	3.25

HOT TEA

Jasmine Chun Hao 5.00
A perfumy tea from the Fujian province of China, infused with the delicate scent of jasmine flowers.

Earl Grey Moonlight 5.00
Comforting flavors of vanilla and cream combine to soften the citrus notes of traditional Earl Grey.

Turmeric Bliss 5.00
Bright and sunny, our turmeric tea has the fruity, sweet taste of juicy mangos and zest of Florida oranges.

Jade Oolong 5.00
Jade Oolong tea from the Tung Ting mountain in Nantou County, Taiwan. A highly prized tea, jade oolongs are beautiful deep green in appearance, with large, tightly rolled leaves.

Chocolate Truffle 5.00
Our rich black tea is blended with cocoa nibs, chicory, chocolate chips, and even a dash of cocoa powder to create our most lusciously decadent indulgence yet.

Decaf Hazelnut Cin Creme 5.00
Our Decaf Ceylon tea blends with the warm, soothing flavors of hazelnut and cinnamon, paired with silky crème, to evoke happy memories.

Coconut 5.00
Few things can pull off sweet and savory quite like coconut and few teas can play with other flavors quite as seamlessly as a classic Ceylon. In one cup, you will get the dense, creamy texture of fresh coconut with the balanced brightness and tang of Ceylon black tea.





PEACH
ICE TEA

STRAWBERRY
LEMONADE

LYCHEE
ICE TEA

MANGO
LEMONADE

SALTED PLUM
WITH KUMQUAT

PASSION FRUIT
LEMONADE

APPETIZERS



SAIGON ROLLS 10.95

Grilled pork sausage wrapped in rice paper with lettuce, cucumbers, cilantro, chives, and mint. Served with our house peanut sauce.



FRESH SPRING ROLLS 9.95
(PORK / SHRIMP OR TOFU)

A Vietnamese dish, traditionally consists of pork and prawns wrapped in rice paper with vermicelli, lettuce, chives, crispy fried spring roll shells, and beansprout. Served with our house peanut sauce.



SAIGON SANDWICH 8.50

GRILLED CHICKEN/ GRILLED PORK/
FRIED TOFU BEEF +\$1.00
BUSTER CRAB +\$4.00

Vietnamese baguette, pate, mayo, cucumber, pickle, carrots and daikon radish, cilantro, jalapenos, salt and pepper, soy sauce.



BUTTER GARLIC CHICKEN WINGS
S 10.95 (5pcs)
L 12.95 (8pcs)

Marinated with butter and deep-fried chicken wings, tossed with garlic and onion. Served with sweet and sour sauce.



PASSION FRUIT CHICKEN WINGS 10.95

Ultra-crispy wings glazed in sweet and tangy passion fruit sauce, served on lettuce with pickled carrots and cilantro.



FRIED EGGROLLS (2) 9.50

Filled with ground pork, cabbage, bean thread noodles rolled with rice paper and fried to a golden brown. Served with sweet and sour sauce.



VIETNAMESE TACOS (2) 8.95

This is our signature dish, consists of lettuce, cucumbers, cilantro, carrots and our house beef skewers wrapped with flour tortilla. Topped off with Sriracha Sauce.



SAIGON APPETIZER SAMPLER 16.95

Three veggie fried egg rolls, three coconut prawns, three fish cakes. Served with our house sauce.



FISH CAKES (5) 10.95

The fresh taste of the fish with spices, garlic, ground coriander and red chili. Served with cucumber salad and plum sauce.

APPETIZERS



GRILLED BEEF SKEWERS (2) 10.95

These beef skewers are marinated with a flavorful lemongrass marinade, garlic and sesame oil. Served with sweet chili sauce.



GRILLED PORK SKEWERS (2) 9.95

Pork shoulder marinated with oyster sauce, soy sauce and granulated sugar. Served with sweet chili sauce.



COCONUT PRAWNS (6) 11.50

Whole Prawns tossed with lots of coconut flakes, battered deep-fried to golden brown. Served with sweet chili sauce.



STIR FRY GREENBEANS 8.95

Fresh green beans cooked in a flavorful Asian-style green bean recipe with fresh garlic, oyster sauce and a bit of soy sauce.



STIR FRY CHINESE BROCCOLI 8.95

One of our most popular vegetable dishes, Chinese broccoli stir fry with our Asian sauce with fresh garlic, oyster sauce and dashes of soy sauce.



CRAB RANGOON (6) 9.95

Crispy golden wontons filled with a creamy blend of crab meat and cream cheese, served with a sweet chili dipping sauce



FRIED TOFU (6) 7.95

Deep fry flour breaded soft tofu served with sweet and sour sauce.



FRIED CALAMARI 11.95

Lightly breaded and deep-fried calamari, served with house sauce.



FRIED WONTONS (6) 9.95

Wonton stuffed with ground pork, shrimp and seasonings, deep fried to perfection. Served with sweet chili sauce.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

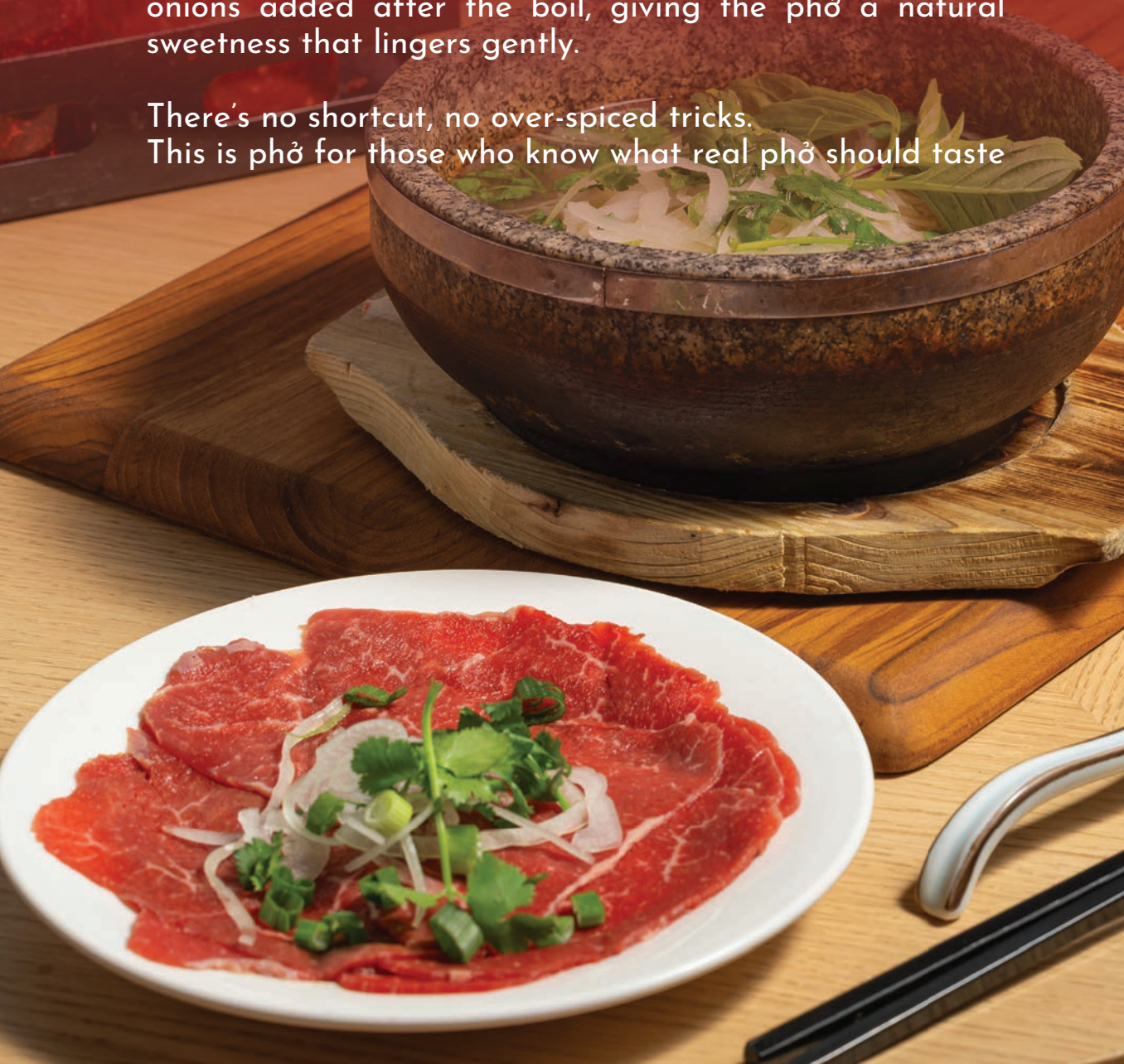
Phở

Balanced. Honest. Unmistakably Dững.

At Saigon House, phở is more than a national dish – it's a personal expression. Dững's version blends the strength of the North with his own twist – not too heavy on star anise or cinnamon. Just enough for a whisper.

Instead, he lets the broth speak for itself: slow-cooked bones, patient time, and the final touch – fresh green onions added after the boil, giving the phở a natural sweetness that lingers gently.

There's no shortcut, no over-spiced tricks. This is phở for those who know what real phở should taste



PHO

SHORT RIB PHO

Cooked in a big stone pot with juicy beef back ribs are slow roasted then simmered with charred onion, ginger, shallot with a soft kick of chili and fragrant spice aromas.

21.95



WAGYU PHO

A premium Pho experience with tender slices of Wagyu beef served on the side, accompanied by a steaming hot bowl of Pho broth and noodles.

21.95



PHO



SAIGON SPECIAL PHO

R 16.95
L 17.95

Rice noodle soup with slices of rare beef, well done brisket, meatball, tendon and tripe. Served with fresh beansprouts, lime and Thai basil.



STEAK AND TRIPE

R 15.95
L 16.95

Rice noodle soup with steak and tripe with our grandma's secret recipe five spice beef broth. Served with fresh beansprouts, lime, jalapeños and Thai basil.



STEAK AND BRISKET

R 15.95
L 16.95

Rice noodle soup with steak and brisket with our grandma's secret recipe five spice beef broth. Served with fresh beansprouts, lime, jalapeños and Thai basil.



STEAK AND TENDON

R 15.95
L 16.95

Rice noodle soup with steak and tendon with our grandma's secret recipe five spice beef broth. Served with fresh beansprouts, lime, jalapeños and Thai basil.



STEAK AND MEATBALL

R 15.95
L 16.95

Rice noodle soup with steak and meatball with our grandma's secret recipe five spice beef broth. Served with fresh beansprouts, lime, jalapeños and Thai basil.



TOFU PHO

R 15.95
L 16.95

Rice noodle soup with fried tofu and veggies. Served with our slow-cooked vegetarian broth.



CHICKEN PHO

R 15.95
L 16.95

Rice noodle soup with chicken served with our grandma's secret recipe five-spice beef broth. Served with fresh bean sprouts, lime, jalapeños and Thai basil.



SEAFOOD PHO

18.95

A flavorful broth filled with squid, shrimp, scallops, and imitation crab served over rice noodles.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Bánh Canh

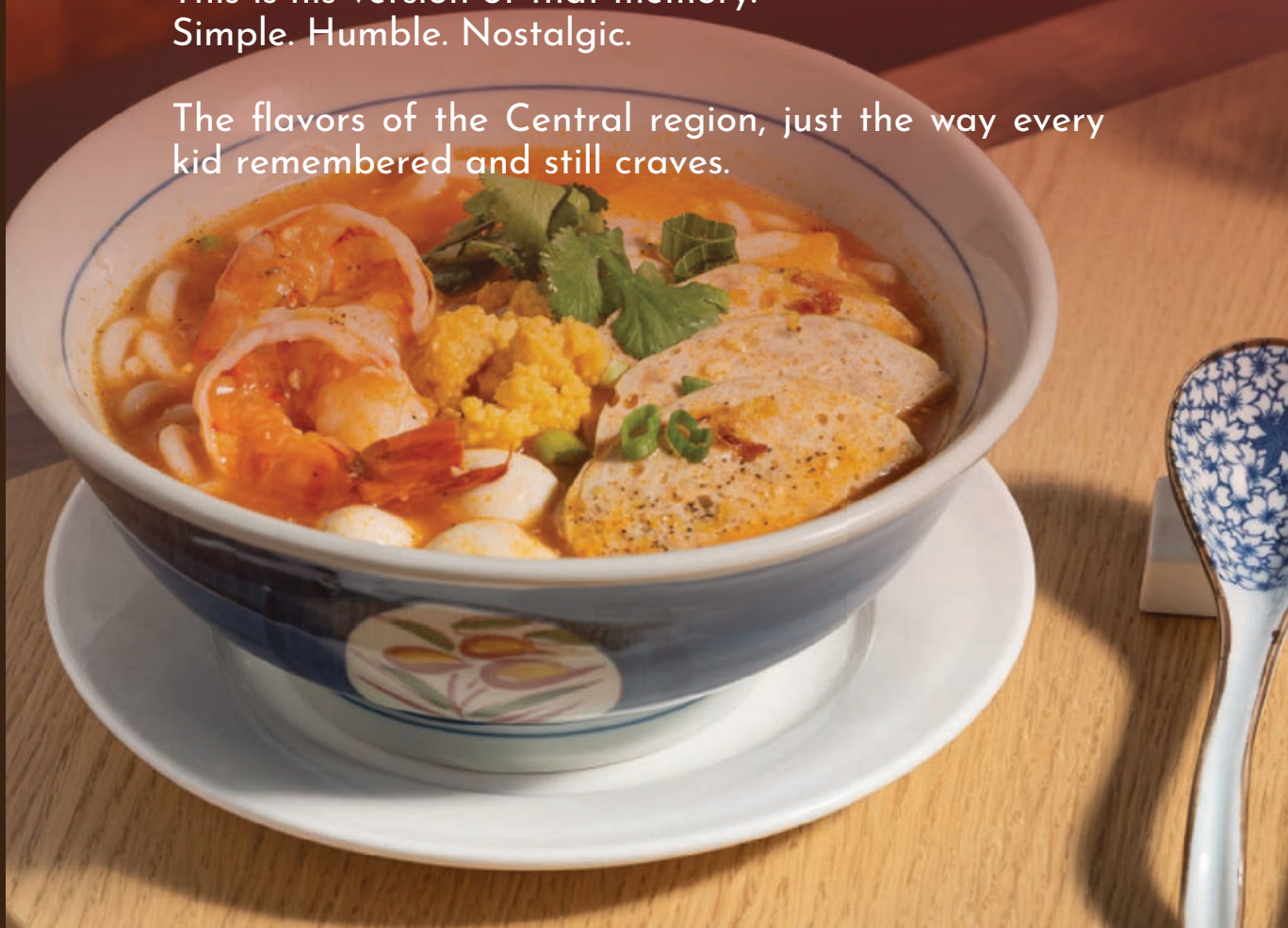
A taste of childhood. A bowl of home.

If you grew up in Central Vietnam, you know Bánh Canh isn't just a dish. It's comfort in a bowl. It's thick, savory, and soul hugging, not thin and soupy like phở. This version is: rich, hearty, almost stew like, the kind of meal that clings to your bones in the best way.

For Dũng, Bánh Canh was the dish that meant mom was home. The kind that appeared after a long school day or on rainy evenings when the streets shimmered with puddles and the kitchen glowed with warmth.

This is his version of that memory.
Simple. Humble. Nostalgic.

The flavors of the Central region, just the way every kid remembered and still craves.



EGG
NOODLES

CHOWMEIN
NOODLES

FLAT
NOODLES

VERMICELLI
NOODLES

RICE
NOODLES



SPECIALTY NOODLE SOUP



WONTON EGG NOODLE SOUP/DRIED 18.95

Our wonton stuffed with premium ground pork and shrimp wrapped in egg-based wonton skin. BBQ pork, shrimp and Bok choy with egg noodles.



FRIED CHICKEN EGG NOODLE SOUP/ DRIED 17.95

A crispy fried chicken thigh, egg noodles, and a fragrant garnish of cilantro, dried onions, green onions, and Vietnamese chives.



VIETNAMESE THICK NOODLE SOUP 18.95

A rich and hearty noodle soup with thick tapioca noodles, tender pork, crab meat, and Vietnamese ham, simmered in a savory broth and topped with fresh herbs and scallions.



HUE SPICY NOODLE SOUP 18.95

Spicy and richly flavored beef soup with rice noodles, beef shank, beef tendon, and Vietnamese ham.



CRAB TOMATO VERMICELLI 18.95 NOODLE SOUP

A savory and aromatic soup with minced crab, ground pork, tangy tomatoes, tofu, and Vietnamese ham served over vermicelli noodles.



BEEF STEW 17.95

A hearty and flavorful beef stew with tender chunks of beef and carrots, slow-cooked to perfection, served with your choice of rice noodles or Banh Mi

SOUP

TOM YUM

14.95

CHICKEN / PORK / FRIED TOFU
SHRIMP / BEEF

+\$3.50

Hot and sour soup with button mushrooms, onions, lemongrass, kaffir lime leaves, tomato, Galangal root and cilantro.



TOM KHA

14.95

CHICKEN / PORK / FRIED TOFU
SHRIMP / BEEF

+\$3.50

This coconut soup features button mushrooms, lemongrass, kaffir lime leaves, tomato, Galangal root, coconut milk and cilantro.



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Bò Nế

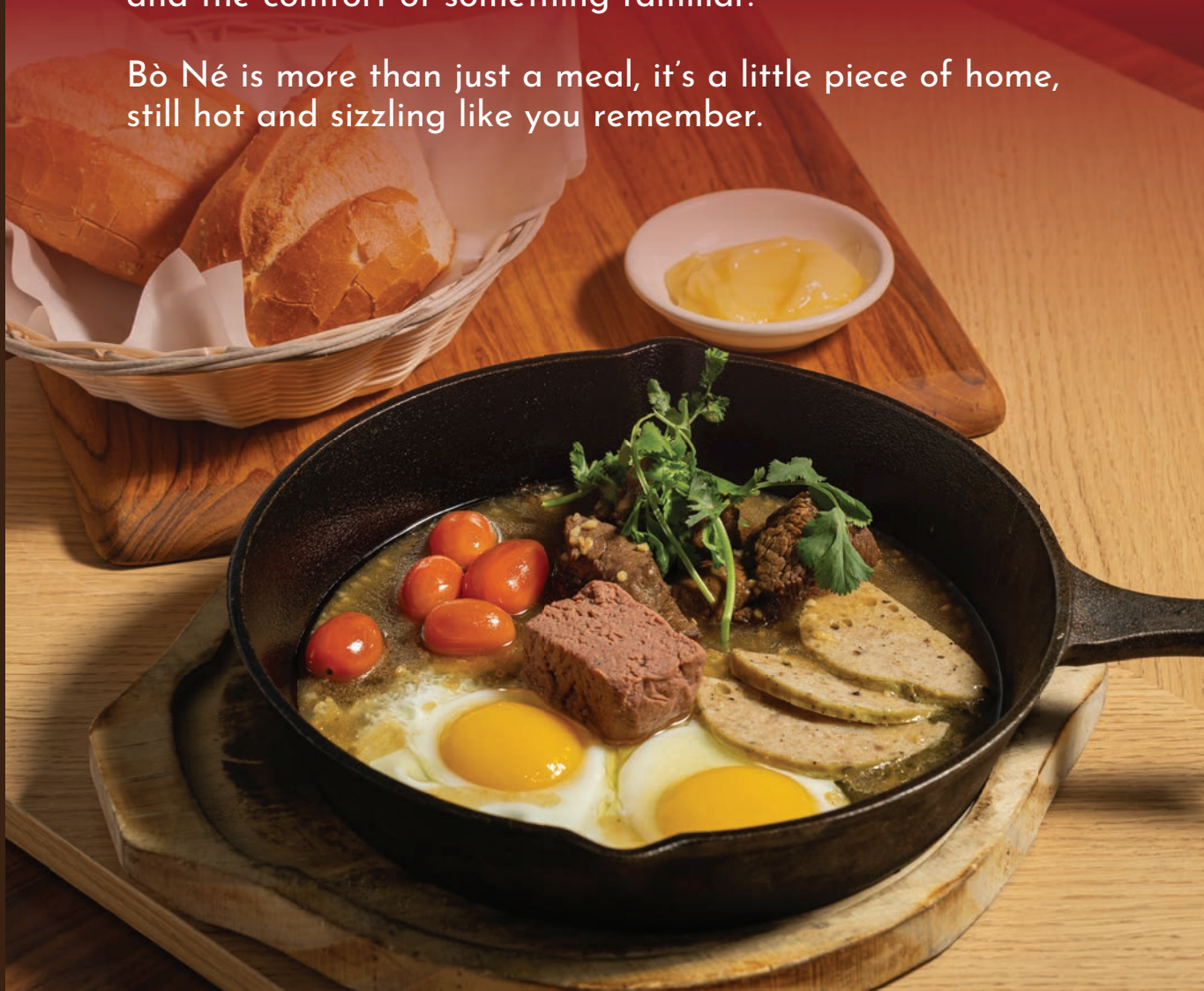
If you grew up in Vietnam, you know the sound, that xèo xèo of Bò Nế on a hot cast-iron plate, signaling that breakfast is about to hit just right.

Thin slices of beef, runny eggs, a bit of pâté or sausage, all sizzling in buttery goodness. Served with a warm bánh mì, perfect for dipping into the yolk and soaking up every drop of flavor.

It's rich, hearty, and full of energy.

The kind of breakfast that kickstarts your morning and brings back memories of early street corners, quick bites, and the comfort of something familiar.

Bò Nế is more than just a meal, it's a little piece of home, still hot and sizzling like you remember.



NOODLES/ VERMICELLI



PAD THAI

17.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

A delicious stir-fry rice noodles, ground peanuts, egg, green onion, tofu, Chinese chives, bean sprouts and tamarind sauce.



KEE MAO NOODLES 18.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Fresh large, soft noodles stir-fried with egg, basil, tomato, mushroom, onion, bell peppers and bamboo shoots. Mixed with a delicate sauce.



PAD SEE EW

17.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Fresh wide rice noodles stir-fried with Chinese broccoli, egg and blend with our traditional Thai sauce.



CRISPY EGG NOODLES

17.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Wok-fried fresh veggie: cabbage, bell pepper, onion, broccoli, celery, mushroom, zucchini, carrot served with dry fried egg noodles



SINGAPORE STYLE RICE NOODLES

17.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Simple One Pan Singapore Noodles recipe made from rice vermicelli (thin rice noodles), curry powder, bean sprout, onion, carrot, broccoli, mushroom, bell pepper, dried onion, peanut.



PAN FRIED NOODLE

17.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Pan fried egg noodles are tossed with cabbage, bell pepper, onion, broccoli, celery, mushroom, zucchini, carrot, and coated in a savory sauce



SHAKE - SHAKE STEAK WITH BUTTER GARLIC NOODLES

22.95

Steak served with butter garlic noodles, with bell peppers, cilantro, and white onions.

SAIGON SPECIAL VERMICELLI BOWL

18.95

Vermicelli noodles with fried egg rolls, fried shrimp on sugarcane, grilled pork skewers and grilled pork paste served with shredded lettuce, carrot, cucumber, beansprouts and topped with a sprinkle of toasted peanuts, fried onions and sauteed green onions with our house fish sauce.

STIR FRIED LEMONGRASS BEEF VERMICELLI SALAD

17.95

Stir-fried beef with lemongrass, served over vermicelli noodles with pickled radish, shredded lettuce, carrot, cucumber, bean sprouts, and topped with a sprinkle of toasted peanuts, fried onions, and sauteed green onions with our house fish sauce.



SPECIAL WOVEN VERMICELLI NOODLES

18.95

A hands-on dish with grilled pork, pork sausage, shrimp paste on sugarcane, and pork egg roll, wrapped with veggies and dipped in fish sauce.

VERMICELLI SALAD BOWL

16.95

PICK ONE CHOICE OF MEAT: FRIED TOFU / EGG ROLLS / GRILLED CHICKEN / GRILLED PORK SKEWERS / SUGARCANE FRIED SHRIMP

Vermicelli Noodles served with shredded lettuce, carrot, cucumber, bean sprouts and topped with a sprinkle of toasted peanuts, fried onions and sautéed green onions with our house fish sauce.

RICE PLATTERS / FRIED RICE

SAIGON SPECIAL AND RICE 19.95

Charbroiled marinated porkchop, egg quiche with shrimp paste wrapped sugar cane with egg sunny side up. Served with fresh romaine lettuce, cucumber, pickles, carrots and our house sweet and sour garlic sauce.



PAD KRA PAO 17.95

GROUND PORK/ GROUND CHICKEN

A flavorful Thai stir-fry featuring your choice of ground chicken or pork, infused with aromatic holy basil, white onion, bell pepper and served over rice with a perfectly cooked sunny-side-up egg.



SPARE RIBS 17.95

RICE DISH

Two tender spare ribs, accompanied by a perfectly cooked sunny-side-up egg, served with rice, pickled radish, lettuce, cucumber, and a side of fish sauce.



GRILLED 16.95

PORKCHOPS AND RICE

Our charbroiled porkchop and rice plate served fresh romaine lettuce, cucumber, pickles, carrots and our house sweet and sour garlic sauce.



HOUSE FRIED RICE 16.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Our house fried rice is a combination of jasmine rice, mixture of warm peas, carrots, corn, and onion with scrambled eggs mixed all together.



TERIYAKI CHICKEN 15.95

Grilled chicken thighs, then sliced and drizzled with our delicious teriyaki sauce served in our hot iron skillet with bean sprouts, onion, bell pepper, mushroom, sesame seed, green onion. Served with jasmine rice, brown rice \$2 or fried rice \$4.



SEAFOOD 18.95

FRIED RICE

Fried rice with shrimp, squid, scallops, and imitation crab, mixed with peas, carrots and corn.



PINEAPPLE FRIED RICE

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Jasmine fried rice with yellow curry powder, pineapple egg, cashew nuts, peas, carrots, and onions.

16.95



BUSTER CRAB FRIED RICE

Buster Crab referred to a soft-shell that had yet to complete molting. Jasmine rice stir fried with XO sauce, egg, peas, carrots, onion with a generous portion of soft shell crab meat.

20.95



XO SHRIMP FRIED RICE

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50
Jasmine rice stir fried with egg, onion with our XO sauce.

17.95

CURRY



PANANG CURRY** 16.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Panang Curry with coconut milk, bell pepper, lime leaves and basil. Served with jasmine rice or brown rice \$2, fried rice \$4



RED CURRY** 16.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Red curry paste with coconut milk, bell pepper, lime leaves, basil and bamboo shoot. Served with jasmine rice or brown rice \$2, fried rice \$4



GREEN CURRY** 16.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Green curry paste with coconut milk, eggplant, bell pepper, basil and bamboo shoot. Served with jasmine rice or brown rice \$2, fried rice \$4



YELLOW CURRY* 16.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

Yellow curry paste with coconut milk, potatoes, onions. Served with jasmine rice or brown rice \$2, fried rice \$4



LEMONGRASS YELLOW CURRY* 17.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF +\$3.50

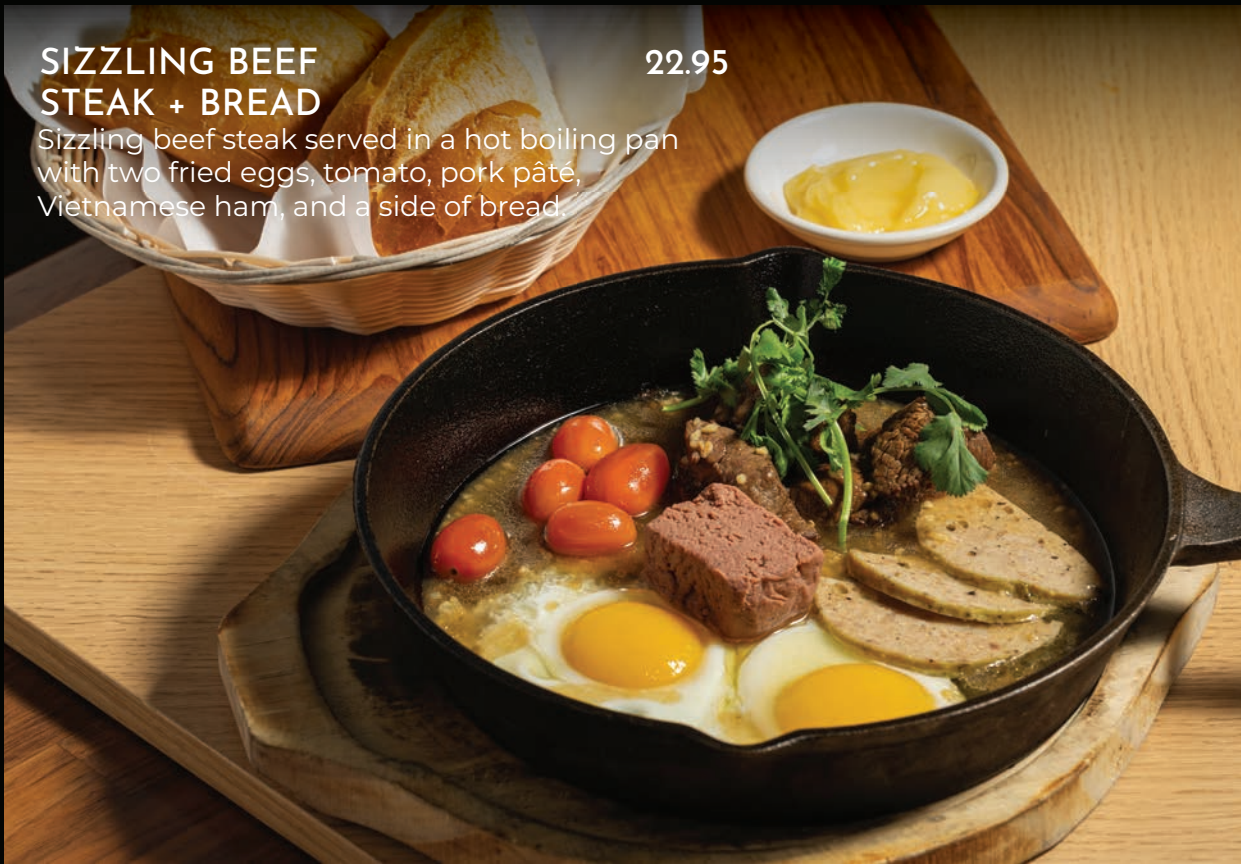
Yellow curry paste stir-fry with lemongrass, coconut milk, cabbage, bell pepper, onion, broccoli, celery, mushroom, zucchini, carrot. Served with jasmine rice, brown rice \$2 or fried rice \$4

ENTREES

SIZZLING BEEF STEAK + BREAD

22.95

Sizzling beef steak served in a hot boiling pan with two fried eggs, tomato, pork pâté, Vietnamese ham, and a side of bread.



SAIGON CREPE

17.95

Prawns, pork slices, shiitake mushroom, beansprouts, carrot, green onion fried rice batter topped with coconut milk. Served with green vegetables and our house fish sauce.



ENTREES



ORANGE CHICKEN

17.95

Chicken coated in a tangy orange sauce, with bell peppers, onion, garlic, topped with sesame seeds, and served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)



SHAKE-SHAKE STEAK CUBES 22.95

Wok seared filet-mignon cubes, stir-fried with garlic, bell pepper, onions, tomato, and cucumber. Served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)



GOLDEN CASHEW NUT

17.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF

+\$3.50

Stir fried with cabbage, bell pepper, onion, broccoli, celery, mushroom, zucchini, carrot, cashew sauce. Served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)



MIXED VEGGIES 17.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF

+\$3.50

Stir-fried in a lightly oiled wok, seasoned with garlic, cabbage, bell pepper, onion, broccoli, celery, mushroom, zucchini, carrot. Served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)



CRISPY GARLIC CHICKEN

17.95

Our house specialty, deep fried chicken with house garlic sauce and topped with sesame seeds, scallions, fried basil leaves on top. Served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)



STIR FRIED BEEF / CHICKEN IN SPICY SAUCE

17.95

Stir-fried beef or chicken in a spicy sauce, with carrots, broccoli, white onion, and bok choy. Served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)



BASIL DELIGHT 17.95

CHICKEN / PORK / TOFU
SHRIMP / BEEF

+\$3.50

Fresh Thai basil sautéed with garlic, zucchini, cabbage, carrots, and broccoli. Served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)



STIR FRIED EGGPLANT

17.95

Eggplant with bell pepper, carrot, green onion, cilantro, thai basil in our tasty homemade sauce. Served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)

VEGETARIAN



VEGGIE EGG ROLLS (2)

8.50

Crispy fried roll stuffed with vegetables. Served with sweet and sour sauce.



TOFU ROLLS (2)

9.95

A Vietnamese dish, traditionally consists of tofu wrapped in rice paper with vermicelli, lettuce, chives, crispy fried springroll shells, and beansprouts. Served with our house peanut sauce.

TOFU PHO

15.95

Aromatic vegan broth with tofu, bokchoy, broccoli, carrot, mushroom, green onion, white onion, over rice noodles. Served with fresh herbs and lime.



TOFU VERMICELLI

16.95

Tofu vermicelli served with shredded lettuce, carrot, cucumber, bean sprouts and topped with a sprinkle of toasted peanuts and sauteed green onions with our house sauce.



SINGAPORE STYLE NOODLES

17.95

Simple One Pan Singapore Noodles recipe made from rice vermicelli (thin rice noodles), curry powder, bean sprouts, spring onion, carrots, and red bell pepper.

VEGETARIAN



PAD THAI 17.95

A delicious stir-fry rice noodles, ground peanuts, egg, tofu, green onion, Chinese chives, beansprouts and tamarind sauce.



KEE MAO NOODLES 18.95

Fresh large, soft noodles stir-fried with egg, basil, tomato, mushroom, onion, bell peppers and bamboo shoots. Mixed with a delicate sauce.



PAD SEE EW 17.95

Fresh wide rice noodles stir-fried with Chinese broccoli, egg and blend with our traditional Thai sauce.



CRISPY EGG NOODLES 17.95

Wok-fried fresh seasonal vegetables served with dry fried egg noodles.



PAN FRIED NOODLE 17.95

Pan fried egg noodles are tossed with broccoli and seasonal veggies, celery, cabbage and carrots and coated in a savory sauce.



LEMONGRASS YELLOW CURRY 16.95

Yellow curry paste stir-fry with lemongrass, coconut milk, cabbage, bell pepper, onion, broccoli, celery, mushroom, zucchini, carrot. Served with jasmine rice, brown rice \$2 or fried rice \$4



GOLDEN CASHEW NUT 17.95

Stir fried with red and green bell peppers, celery, carrots, onions with cashew nuts sauce. Served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)



MIXED VEGGIES 17.95

Stir-fried in a lightly oiled wok, seasoned with garlic mushroom, zucchini, cabbage, bell peppers and broccoli. Served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)



STIR FRIED EGGPLANT 17.95

Purple eggplant with bell pepper, Thai basil in our tasty homemade sauce, served with jasmine rice, or brown rice (+\$2), or fried rice (+\$4)

DESSERT

TIRAMISU

8.00

Creamy dessert of espresso-soaked ladyfingers surrounded by lightly sweetened whipped cream and a rich mascarpone.



CHEESECAKE

8.00

Vermicelli noodles with fried egg rolls, sugarcane shrimp, grilled pork skewers and pork paste. Served with fresh veggies, toasted peanuts, fried shallots, sautéed green onions, and our house fish sauce.



ICE CREAM (VANILLA OR CHOCOLATE)

5.00

PRIVATE PARTY | GRADUATION PARTIES |
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HOLIDAY PARTIES | CHARITY GALAS &
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