

## Chicken – Thịt Gà

Served with steamed Jasmine white rice.

Substitute brown rice for additional \$2.00 • plain fried rice additional \$2.50

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| 58. Grilled Lemongrass Chicken - Gà Nướng Sả<br><i>Served on bed of lettuce, cucumber and tomatoes</i>  | \$16.95 |
| 59. Sauté Chicken with Lemongrass, Onion, Bell Pepper & Chili Sauce (Spicy) - Gà Xào Sả Ớt  | \$16.95 |
| 60. Chicken with Coconut Milk & Curry Sauce - Gà Xào Lăn<br><i>Sauté with clear vermicelli, onion &amp; wood ear mushroom, garnished with crushed peanuts</i> | \$17.95 |
| 61. Sauté Chicken with Broccoli, Onion & Garlic Sauce<br>Gà Xào Bông Cải Xanh   | \$16.95 |
| 62. Sauté Chicken with Mixed Vegetables, Onion & Garlic Sauce<br>Gà Xào Rau Thập Cẩm  | \$16.95 |
| 63. Sauté Chicken and Onion with Saté Chili Sauce (Spicy)<br>Gà Xào Saté  | \$16.95 |



## Seafood – Hải Sản

Served with steamed Jasmine white rice.

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| 64. Crispy Fried Whole Flounder with Ginger Fish Sauce<br>Cá Lưỡi Trâu Chiên Dòn                          | Market Price |
| 65. Crispy Fried Whole Flounder with Tomato Sauce<br>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  | \$18.95      |
| 68. Sauté Squid with Mixed Vegetables, Onion & Garlic Sauce<br>Mực Xào Rau Thập Cẩm                       | \$18.95      |
| 69. Sauté Squid and Onion with Saté Chili Sauce (Spicy)<br>Mực Xào Saté                                   | \$18.95      |
| 70. Sauté Squid with Lemongrass, Onion, Bell Pepper & Chili Sauce (Spicy) - Mực Xào Sả Ớt                 | \$18.95      |
| 71. Crispy Salted Shrimp - Tôm Rang Muối<br><i>Battered fried and lightly sauté with onion and butter</i> | \$18.95      |
| 72. Sauté Shrimp with Broccoli, Onion & Garlic Sauce<br>Tôm Xào Bông Cải Xanh                             | \$18.95      |
| 73. Sauté Shrimp with Mixed Vegetable, Onion & Garlic Sauce<br>Tôm Xào Rau Thập Cẩm                       | \$18.95      |
| 74. Sauté Shrimp with Onion & Saté Chili Sauce (Spicy) - Tôm Xào Saté                                     | \$18.95      |
| 75. Sauté Shrimp with Lemongrass, Onion, Bell Pepper & Chili Sauce (Spicy) - Tôm Xào Sả Ớt                | \$18.95      |
| 76. Caramelized Shrimp Casserole - Tôm Kho Tộ   | \$18.95      |

## Vegetables – Rau Cải

Served with steamed Jasmine white rice.

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| 77. Sauté Broccoli and Onion with Garlic Sauce<br>Bông Cải Xanh Xào Tỏi                        | \$15.95 |
| 78. Sauté Mixed Vegetables and Onion with Garlic Sauce<br>Rau Thập Cẩm Xào Tỏi                 | \$15.95 |
| 79. Sauté Fried Tofu, Lemongrass, Onion, Bell Peppers & Chili Sauce (Spicy) - Tàu Hủ Xào Sả Ớt | \$15.95 |
| 80. Sauté Fried Tofu with Onion, Straw Mushroom & Garlic Sauce<br>Tàu Hủ Xào Nấm Rơm           | \$15.95 |
| 81. Sauté Fried Tofu, Mixed Vegetable and Onion with Garlic Sauce<br>Tàu Hủ Xào Rau Thập Cẩm   | \$15.95 |
| 82. Sauté Water Spinach (Kang Kong) with Garlic Sauce<br>Rau Muống Xào Tỏi                     | \$15.95 |



## Beverages – Giải Khát

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| 83. Soft Drinks - Nước Ngọt<br><i>coke, diet coke, sprite, ginger ale, iced tea, sunkist, seltzer &amp; bottled water</i> | \$2.95 |
| 84. Young Coconut Juice - Nước Dừa  | \$5.95 |
| 85. Fresh Lemonade - Đá Chanh Tươi  | \$5.95 |
| 86. Fresh Sparkling Lemonade - Soda Chanh Đường   | \$5.95 |
| 87. Sparkling Pickle Salted Plum - Soda Xí Muội   | \$5.95 |
| 88. Vietnamese Blend Hot or Iced Black Coffee<br>Cà Phê Đen (Nóng hoặc Đá)  | \$5.95 |
| 89. Vietnamese Blend Hot or Iced Coffee with Condensed Milk<br>Cà Phê Sữa (Nóng hoặc Đá)                                  | \$5.95 |
| 90. Thai Iced Tea - Trà Thái  | \$5.95 |
| 91. Fruit Milk Shake - Sinh Tố (Bơ, Sầu Riêng, Mít, Mãng Cầu)<br><i>Choices of avocado, durian, jackfruit or soursop</i>  | \$6.95 |



## Desserts – Tráng Miệng

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| 92. Three Colors Dessert - Chè 3 Màu<br><i>with mung bean, red bean, jelly, coconut milk and crushed ice</i> | \$6.95 |
| 94. Ice Cream - Kem<br><i>Choice of Green Tea, Black Sesame or Vanilla</i>                                   | \$5.95 |

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

## Rice Platters – Cơm Đĩa

Served with steamed Jasmine white rice.

Substitute brown rice for additional \$2.00 • plain fried rice additional \$2.50

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| C1. Grilled Lemongrass Chicken on Rice - Cơm Gà Nướng  | \$12.50 |
| C2. Grilled Lemongrass Pork Chop on Rice - Cơm Sườn Heo Nướng  | \$12.50 |
| C3. Grilled Lemongrass Boneless Lean Pork on Rice<br>Cơm Thịt Heo Nướng  | \$12.50 |
| C4. Grilled Lemongrass Pork Chop or Boneless Lean Pork Combo on Rice - Cơm Sườn hoặc Thịt Heo Nướng Bì Chả<br><i>Combination with shredded pork grind and pork patty</i> | \$13.50 |
| C5. Sauté Chicken with Lemongrass, Onion, Bell Pepper & Chili Sauce on Rice (Spicy) - Cơm Gà Xào Sả Ớt   | \$12.50 |
| C6. Sauté Chicken, Broccoli and Onion with Garlic Sauce on Rice<br>Cơm Gà Xào Bông Cải Xanh  | \$12.50 |
| C7. Sauté Chicken and Onion with Saté Chili Sauce on Rice (Spicy) - Cơm Gà Xào Saté  | \$12.50 |
| C8. Sauté Beef, Broccoli and Onion with Garlic Sauce on Rice<br>Cơm Bò Xào Bông Cải Xanh   | \$13.50 |
| C9. Sauté Beef and Onion with Saté Chili Sauce on Rice (Spicy)<br>Cơm Bò Xào Saté  | \$13.50 |
| C10. Shaken Beef Cubes with Onion on Rice - Cơm Bò Lúc Lắc   | \$13.50 |
| C11. Beef, Chicken or Shrimp Fried Rice - Cơm Chiên (Bò, Gà hoặc Tôm)<br><i>Fried rice includes egg, peas and carrot</i>   | \$13.50 |
| C12. House Combination Fried Rice - Cơm Chiên Thập Cẩm<br><i>fried rice with shrimp, pork sausage, egg, peas &amp; carrots</i>   | \$13.50 |
| C13. Sauté Shrimp, Broccoli and Onion with Garlic Sauce on Rice<br>Cơm Tôm Xào Bông Cải Xanh   | \$13.50 |
| C14. Sauté Squid with Lemongrass, Onion, Bell Pepper & Chili Sauce on Rice (Spicy) - Cơm Mực Xào Sả Ớt   | \$13.50 |
| C15. Sauté Squid and Onion with Saté Chili Sauce on Rice (Spicy)<br>Cơm Mực Xào Saté   | \$13.50 |
| C16. Sauté Seafood, Mixed Vegetables & Onion with Garlic Sauce on Rice - Cơm Xào Đồ Biển<br><i>Seafood includes shrimp, squid, crab sticks and fish ball</i>             | \$13.50 |



Authentic Vietnamese Cuisine

Business Hours:

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

Closed Mondays



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## Appetizers – Khai Vị

01. **Fried Spring Rolls (4) – Chả Giò (4)** \$7.50  
*Crispy fried pork rolls, served with lettuce and mint*
02. **Fresh Summer Rolls (2) – Gỏi Cuốn (2)** \$7.50  
*Choice of shrimp or tofu and filled with rice vermicelli, bean sprouts, mint and lettuce, served with peanut sauce*
03. **Pan Fried Crispy Crepe – Bánh Xèo** \$14.95  
*Choice of shrimp or tofu and filled with mung beans and bean sprouts, served with lettuce and mint*
04. **Crispy Fried Squid – Mực Chiên Dòn** \$15.95  
*Battered, fried and sauté with butter and onion over a bed of shredded lettuce, cucumber & tomatoes*
05. **Roasted Quails (4) – Chim Cút Rôti (4)** \$16.95  
*Roasted and caramelized with onions over a bed of shredded lettuce, cucumber & tomatoes*
06. **Fried Sweet Potato with Shrimp – Tôm Chiên Khoai** \$15.95  
*Crispy batter fried and served with lettuce and mint*



## 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 \$12.95 • Large \$15.95

Extra Eye of Round, Brisket, Tripe, Tendon or Beef Balls \$5  
Extra Noodles \$3 • Extra Soup: Pint \$3 • Quart \$6

12. **House Combination Phở – Phở Đặc Biệt**  
*Phở with rare eye of round, brisket, tripe and tendon*
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**  
*Napa cabbage, broccoli, straw mushroom, snow peas, baby corn and carrots*

## 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

22. **Rice Noodle Soup with Seafood – Hủ Tiếu Đồ Biển** \$12.95  
*Seafoods include shrimp, squid, crab sticks and fish balls*
23. **Egg Noodle Soup with Seafood – Mì Đồ Biển** \$12.95  
*Seafoods include shrimp, squid, crab sticks and fish balls*
24. **Rice Noodle Soup with Fried Tofu & Mixed Vegetable – Hủ Tiếu Rau Cải** \$12.95  
*Vegetables include napa cabbage, broccoli, snow peas, baby corn, straw mushroom and carrot*
25. **Egg Noodle Soup with Fried Tofu & Mixed Vegetable – Mì Rau Cải** \$12.95  
*Vegetables include napa cabbage, broccoli, snow peas, baby corn, straw mushroom and carrot*
26. **Egg Noodle Soup with Steamed White Meat Chicken – Mì Gà** \$12.95
27. **Egg Noodle Soup with Beef Balls – Mì Bò Viên** \$12.95
28. **Egg Noodle Soup with Fish Balls – Mì Cá Viên** \$12.95
29. **Bean Thread Noodle Soup with Steamed White Meat Chicken – Miến Gà** \$12.95

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## 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

30. **Rice Vermicelli with Fried Spring Rolls – Bún Chả Giò** \$12.95
31. **Rice Vermicelli with Grilled Lean Pork – Bún Thịt Heo Nướng** \$12.95
32. **Rice Vermicelli with Grilled Lean Pork and Fried Spring Rolls – Bún Chả Giò Thịt Heo Nướng** \$12.95
33. **Rice Vermicelli with Grilled Chicken – Bún Gà Nướng** \$12.95
34. **Rice Vermicelli with Grilled Lemongrass Ginger Beef Rolls – Bún Bò Lụi** \$12.95
35. **Rice Vermicelli with Sauté Lemongrass Beef & Onion – Bún Bò Xào Sả** \$12.95
36. **Rice Vermicelli with Grilled Shrimp – Bún Tôm Nướng** \$12.95



## Steamed Thin Rice Vermicelli – Bánh Hời

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

37. **Steamed Thin Rice Vermicelli with Grilled Lean Pork – Bánh Hời Thịt Heo Nướng** \$17.95
38. **Steamed Thin Rice Vermicelli with Grilled Lemongrass Ginger Beef Rolls – Bánh Hời Bò Lụi** \$17.95
39. **Steamed Thin Rice Vermicelli with Grilled Shrimp – Bánh Hời Tôm Nướng** \$17.95

## Pan Fried Noodles – Mì Xào

40. **Pan Fried Crispy or Soft Egg Noodle with Seafood and Mixed Vegetable – Mì Xào Dòn Hoặc Mềm Đồ Biển** \$19.95
41. **Pan Fried Crispy or Soft Egg Noodle with Chicken and Mixed Vegetable – Mì Xào Dòn Hoặc Mềm Gà** \$19.95
42. **Pan Fried Crispy or Soft Egg Noodle with Beef and Mixed Vegetable – Mì Xào Dòn Hoặc Mềm Bò** \$19.95
43. **Pan Fried Crispy or Soft Egg Noodle with Tofu and Mixed Vegetable – Mì Xào Dòn Hoặc Mềm Rau Cải** \$19.95

## Entrée Soups – Canh

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

44. **Sweet & Sour Soup with Chicken – Canh Chua Gà** \$16.95  
*Cooked with tomatoes, bean sprouts, pineapple and okra*
45. **Sweet & Sour Soup with Salmon – Canh Chua Cá** \$16.95  
*Cooked with tomatoes, bean sprouts, pineapple and okra*
46. **Sweet & Sour Soup with Shrimp – Canh Chua Tôm** \$16.95  
*Cooked with tomatoes, bean sprouts, pineapple and okra*
47. **Sweet & Sour Soup with Tofu – Canh Chua Tàu Hủ** \$16.95  
*Cooked with tomatoes, bean sprouts, pineapple and okra*

## Beef – Thịt Bò

Served with steamed Jasmine white rice.

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48. **Grilled Lemongrass Ginger Beef Roll – Bò Lụi** \$19.95  
*Garnished with scallion oil & crushed peanuts, served with lettuce, cucumber and mint*
49. **Shaken Beef Cubes – Bò Lúc Lắc** \$19.95  
*Sauté with onions, served on bed of lettuce with cucumber & tomatoes*
50. **Sauté Beef with Onion and Saté Chili Sauce (Spicy) – Bò Xào Saté** \$18.95
51. **Sauté Beef with Broccoli, Onion & Garlic Sauce – Bò Xào Bông Cải Xanh** \$18.95
52. **Sauté Beef with Water Spinach (Kang Kong), Onion & Garlic Sauce – Bò Xào Rau Muống** \$18.95
53. **Sauté Beef with Lemongrass, Onion, Bell Pepper & Chili Sauce (Spicy) – Bò Xào Sả Ớt** \$18.95
54. **Sauté Beef with Curry Sauce – Bò Xào Lăn** \$19.95  
*Sauté with clear vermicelli, onion and wood ear mushroom, garnished with crushed peanuts*
- \* **Grilled Lemongrass Short Ribs – Sườn Bò Nướng** \$20.95  
*served over bed of lettuce, cucumber and tomato*



## Pork – Thịt Heo

Served with steamed Jasmine white rice

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55. **Grilled Lemongrass Boneless Lean Pork – Thịt Heo Nướng** \$16.95  
*Served over bed of lettuce, cucumber and tomatoes*
56. **Grilled Lemongrass Pork Chops – Sườn Heo Nướng** \$17.95  
*Served over bed of lettuce, cucumber and tomatoes*
57. **Caramelized Lean Pork Casserole – Thịt Kho Tộ** \$16.95



## Salads – Gỏi

07. **House Salad – Sà Lách Dầu Dấm** \$8.95  
*Tossed with Oil and Vinaigrette Dressing*
08. **Chicken Cabbage Salad – Gỏi Gà** \$14.95  
*Topped with mint, fried shallots, and vinaigrette fish sauce dressing*
09. **Shrimp Cabbage Salad – Gỏi Tôm** \$14.95  
*Topped with mint, fried shallots, and vinaigrette fish sauce dressing*
10. **Tofu and Green Papaya Salad – Gỏi Đu Đủ Tàu Hủ** \$14.95  
*Topped with mint, fried shallots, and vinaigrette fish sauce dressing*
11. **Shrimp and Green Papaya Salad – Gỏi Tôm Đu Đủ** \$14.95  
*Topped with mint, fried shallots, and vinaigrette fish sauce dressing*