
Pho Phuong Vietnamese Restaurant Menu

ADDRESS : 1603 DUNDAS ST W, TORONTO, ON M6K 1T9, CANADA

PHONE : +1 416-536-3030

OPENING TIMES : 11:00 AM - 09:00 PM

APPETIZERS

Mango Salad

Green Papaya Salad

Deep Fried Tofu

7.Deep Fried Jumbo Chicken Wings

Crispy Basa Fish W/Spiced Salt

CONGEE, CHÁO

Congee W/ Mixed Seafood

Concee W/Duck

Congee W/ Shrimp

Concee W/ Basa Fish

Congee W/ Chicken

VERMICELLI

Bún Ch Giò

Vegetarian Spring Rolls

61.Spring Roll & Grilled Pork

Spring Roll & Grilled Chicken

STEAMED BROKEN RICE, CM TM

Cm c Bit 5 Màu

House Special Rice With Grilled Pork
Shredded Pork Skin, Steamed Crab
Egg

73.Grilled Pork Chop

Grilled Pork Chop, Grilled Chicken

Grilled Chicken And Sunrise Egg

STEAMED BROKEN RICE

My Tho Glass Noodles		Crab Paste Noodle Soup	CA\$19.95
Sauteed Savory Cubes Of Beef On Rice	CA\$19.95	House Special Rice	CA\$20.95
Special Rice	CA\$17.95		

STIR FRIED

Stir-Fried Thick Rice Noodles	CA\$15.95	Cm Trng	CA\$3.00
Vermicelli Noodles	CA\$3.00	Shrimps	
Beef Soup	CA\$6.90		

SIDE ORDERS

Steamed Crab Egg	CA\$3.50	Sunrise Egg	CA\$3.00
Gà Nng	CA\$6.95	Tht Nng	CA\$6.95
Cm Trng	CA\$3.00		

BEVERAGES

Cà Phê en	CA\$6.95	Sinh T Cà Phê Sa á	CA\$7.95
Hot Tea	CA\$3.00	Sô a Chanh Ti	CA\$7.95
Fresh Lime Juice	CA\$6.95		

BEER

Heineken	CA\$7.00	Sapporo	CA\$9.00
Tiger	CA\$9.00	Budweiser	CA\$7.00
Tsing Tao	CA\$7.00		

BÁNH MÌ

Grilled Pork	CA\$8.95	Grilled Chicken	CA\$8.95
Xá Xíu	CA\$8.95	Sate Beef	CA\$9.95
Tofu	CA\$8.95		

STEAMED RICE FLOUR ROLLS

Bánh Cùn Ch La	CA\$16.95	Fried Crispy Wontons	CA\$17.95
Bánh t c Bit Ch La, Nem Chua, Bánh Cng	CA\$20.95		

VERMICELLI, BÚN

House Special Vermicelli	CA\$20.95	Bún c Bit 5 Màu	CA\$17.95
Bún Ch Giò, Tht Nng	CA\$17.95	Spring Roll & Grilled Beef Ribs	CA\$18.95
Spring Roll, Grilled Pork, Grilled Chicken & Grilled Beef Ribs	CA\$19.95		

RICE NOODLE SOUP

Beef Balls With Rice Noodle Soup	Beef Brisket Rice Noodle Soup	
House Special Rice Noodle Soup	Rare Beef With Rice Noodle Soup	CA\$14.95

COM TAM

Sautéed Savory Cubes Of Beef On Broken Rice	Jumbo Shrimp Simmer On Broken Rice
Cm Xào Xã	

CHÁO

Concee With Mixed Seafood	Congee With Duck
Concee With Shrimp	Concee With Basa Fish
Concee With Chicken	

BEEF RICE NOODLE SOUP

Ph c Bit	Ph Tái, Nam, Gu, Gân, Sách
Ph Tái, Nm, Gân, Sách	Ph Tái, Bò Viên
Ph Nam, Sách	

VERMICELLI SOUP

Hoành Thánh Mả

HOT POT/FONDUE. D.I.Y. ROLLS

Bò, Tôm, Mc Canh Chua m

Bò, Tôm, Mc Sup Chua Cay Dm

B, Tôm, Mc Cari Dm

Cho Tôm

Tôm, Mc Nng

OTHERS

House Special

Rare Beef W/Rice Noodle Soup

Beef Balls W/Rice Noodle Soup

Beef Brisket Rice Noodle Soup

Chicken Rice Noodle Soup

Objective Review

The **Pho Phuong Vietnamese Restaurant Menu** at 1603 Dundas St W, Toronto, is a flavorful reflection of authentic Vietnamese cuisine, crafted with care and served in generous portions that bring comfort and nostalgia to every bite. The moment you open their menu, you can almost feel the warmth of Saigon street food culture mingling with the cozy atmosphere of a family-run eatery. The dishes here are more than just food—they’re a taste of tradition, made for those who love exploring genuine flavors.

Starting with the **Appetizers**, Pho Phuong sets the tone for freshness and balance. The Mango Salad and Green Papaya Salad are vibrant, refreshing, and packed with crisp textures that wake up your palate. Both salads are lightly dressed in a tangy fish sauce vinaigrette, topped with herbs, peanuts, and a hint of chili for that perfect Southeast Asian kick. The Deep-Fried Tofu offers a simple yet satisfying crunch, especially when dipped in their house-made soy-garlic sauce. For those who crave something heartier, the Deep-Fried Jumbo Chicken Wings and Crispy Basa Fish with Spiced Salt are must-try starters—golden, savory, and deliciously addictive.

Moving into comfort food territory, the **Congee (Cháo)** section is where Pho Phuong’s homestyle cooking truly shines. Whether it’s the Congee with Mixed Seafood or the Congee with Duck, each bowl is warm, silky, and delicately seasoned. The Congee with Shrimp and Congee with Basa Fish bring out subtle ocean flavors, while the Congee with Chicken captures the essence of Vietnamese comfort food—simple, gentle, and nourishing. These congees are ideal for cold days or whenever you crave something soothing and heartfelt.

For those who love noodles, the **Vermicelli (Bún)** dishes are a standout part of the **Pho Phuong Vietnamese Restaurant Menu**. The Bún Ch Giò—vermicelli noodles with crispy spring rolls—is a customer favorite, combining freshness and crunch in one bowl. The Vegetarian Spring Rolls offer a lighter option packed with veggies and herbs. If you’re craving a more filling combination, the Spring Roll & Grilled Pork or Spring Roll & Grilled Chicken bowls balance smoky, tender meat with crisp rolls, all tied together by the aromatic nuoc cham dipping sauce. Every bowl feels like a mini Vietnamese feast.

The **Steamed Broken Rice (Cm Tm)** selections are equally impressive. The House Special Rice with Grilled Pork, Shredded Pork Skin, and Steamed Crab Egg is a colorful medley of textures and flavors, while the Cm c Bit 5 Màu (Five-Color Special Rice) lives up to its name-beautifully presented and bursting with variety. The Grilled Pork Chop is juicy and charred to perfection, and the Grilled Chicken with Sunrise Egg adds a lovely richness when the yolk melts over the rice. Each dish showcases the restaurant’s mastery in balancing savory, sweet, and smoky profiles, staying true to Vietnamese tradition.

Finally, noodle lovers will find delight in the **My Tho Glass Noodles** and the Crab Paste Noodle Soup, both deeply aromatic and comforting. The Sautéed Savory Cubes of Beef on Rice offer a rich, garlicky option that’s a favorite among regulars-tender beef pieces coated in a dark, glossy sauce that pairs beautifully with rice. Whether you’re in the mood for their House Special Rice or simply exploring different textures through their Special Rice offerings, there’s always a sense of satisfaction in every bite.

Overall, the **Pho Phuong Vietnamese Restaurant Menu** brings together everything that makes Vietnamese cuisine beloved-fresh herbs, balanced flavors, and heartfelt cooking. Every dish feels authentic, with the right amount of spice, sweetness, and soul. It’s the kind of place where you can enjoy a comforting bowl of congee one day and a flavorful grilled pork chop the next, all while feeling like you’ve been welcomed into a home kitchen in Vietnam.

