



Menu

Bella Pho & Banh Mi

119 Rue Frontenac, Sherbrooke, QC J1H 1J7, Canada | (819) 791-5619

Most Ordered



Pho Large

CA\$20.95

Rice noodles in beef broth, typically garnished with brisket, onions, bean sprouts, cilantro, scallions, and basil.



Pho Special Large

CA\$22.50

Beef broth with rare beef slices, brisket, tendon, tripe, and meatballs, served with rice noodles.



Pho Moyen

CA\$17.95

Rice noodles in beef broth, typically featuring brisket, onions, bean sprouts, cilantro, scallions, and basil.



Dumplings

CA\$8.95

Delicate dumplings topped with savory sauce and garnished with crunchy peanuts, surrounded by crispy rice crackers.



Rouleaux Printaniers

CA\$7.95

Rice paper wraps filled with shrimp, fresh vegetables, and herbs, served with a side of peanut dipping sauce and crispy prawn crackers.



Melon Miel

0,00 \$

Melon miel bubble tea typically features melon flavor with tapioca pearls and grass jelly.

Pho Moyen Poulet Grillé

CA\$17.95

Grilled chicken pho featuring rice noodles in chicken broth, typically garnished with bean sprouts, Thai basil, and lime.

Menu Bella Pho & Banh Mi

Pho Special Moyen

CA\$19.50

Beef broth with rare steak, brisket, tendon, tripe, and beef meatballs, served with rice noodles and typically garnished with fresh herbs and onions.

Verm Aux Boeufs Citronnelle

CA\$19.95

Lemongrass beef with vermicelli typically includes fresh herbs and a light fish sauce, offering a classic Vietnamese flavor profile.

Salade Mangue Aux Crevettes

CA\$15.95

Shrimp and mango, typically combined with red bell pepper, onion, cucumber, and fish sauce, create a classic Vietnamese salad.

Bubble Tea

Banane

0,00 \$

Banana bubble tea typically features banana powder, non-dairy creamer, and a green tea base, sweetened with syrup.



Melon Miel

0,00 \$

Melon miel bubble tea typically features melon flavor with tapioca pearls and grass jelly.



Mangue

0,00 \$

Mango bubble tea featuring a green tea base, typically includes mango syrup for sweetness and chewy tapioca pearls.

Sucre Noire

0,00 \$

Sucre noire bubble tea typically features rich black sugar milk with chewy tapioca pearls, creating a delightful blend of sweetness and texture.

Cafe-coco

0,00 \$

Cafe-coco bubble tea typically includes a coffee-flavored base with coconut milk and chewy tapioca pearls.

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Taro

Taro bubble tea typically includes taro flavor, non-dairy creamer, and tapioca pearls, offering a sweet profile with hints of vanilla.

0,00 \$



Coconut

Coconut bubble tea typically includes a green tea base with non-dairy creamer, complemented by tapioca pearls and lychee coconut jelly.

0,00 \$

The Chai

Chai bubble tea with a blend of black tea and non-dairy creamer, typically infused with spices like cinnamon and cardamom.

0,00 \$



Thai The

Rich Thai tea blended with milk and chewy tapioca pearls.

0,00 \$

Anana

Anana bubble tea typically includes a pineapple-flavored tea base, offering a sweet and tropical taste experience.

0,00 \$



Bisuit & Crème

Biscuit & crème bubble tea: Typically features a creamy base with biscuit flavors, complemented by chewy tapioca pearls.

0,00 \$

Bleuet

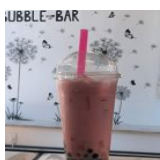
Blueberry-flavored bubble tea featuring chewy tapioca pearls, typically made with a tea base and non-dairy creamer for a smooth, delightful drink experience.

0,00 \$

Cantaloupe

Cantaloupe bubble tea typically includes a green tea base, non-dairy creamer, and cantaloupe flavor, sweetened with syrup.

0,00 \$



Fraise

Fraise bubble tea typically features a strawberry flavor blended with a creamy base, complemented by chewy tapioca pearls for a delightful texture.

0,00 \$

Menu Bella Pho & Banh Mi

Fruit De Passion

0,00 \$

Passion fruit bubble tea typically includes passion fruit flavor with chewy tapioca pearls, offering a sweet and tangy experience.



Fruit Du Dragon

0,00 \$

Dragon fruit bubble tea typically includes a green tea base with dragon fruit flavor and chewy tapioca pearls.

Guava

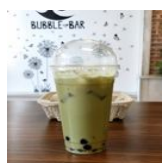
0,00 \$

Guava bubble tea typically features a green tea base with non-dairy creamer and guava flavoring.

Lychee

0,00 \$

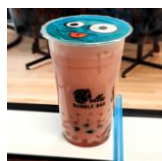
Lychee bubble tea with a black tea base, typically featuring lychee syrup and tapioca pearls.



Matcha

CA\$10.50

Matcha bubble tea features slightly bitter, earthy, and vegetal notes, typically combined with non-dairy creamer for a smooth texture.



Papaya

0,00 \$

Papaya bubble tea typically includes papaya flavor, non-dairy creamer, and a green tea base, sweetened with syrup.

Pomme Vert

0,00 \$

Green apple flavor combines with a green tea base, sweetened with syrup, and enhanced with non-dairy creamer to create this bubble tea.

Pêches

0,00 \$

Peach-flavored bubble tea typically includes a green tea base, non-dairy creamer, and sweetener, creating a delightful blend of fruity and creamy flavors.

Special Large

CA\$6.95

A large bubble tea typically features a tea base with non-dairy creamer and chewy tapioca pearls, offering a rich and satisfying texture.

Menu Bella Pho & Banh Mi

Durian

0,00 \$

Durian bubble tea features a green tea base with non-dairy creamer and the distinctive flavor of durian, offering a unique taste experience.

Jack Fruit

0,00 \$

Blended Vietnamese-style jackfruit with a green tea base, typically combined with non-dairy creamer and sweetener.

The Frais

The O Manguue

0,00 \$

Oolong tea infused with mango, typically complemented by tapioca and fruit jellies for a refreshing beverage experience.

Fruit De Passion

0,00 \$

Passion fruit juice typically blended with tropical flavors, offering a sweet and tart experience.

Melon

0,00 \$

Freshly sliced melon, typically accompanied by a light, sweet syrup, offering a refreshing taste.

Pomegrenade

0,00 \$

Pomegranate beverage typically features a blend of fresh pomegranate juice, offering a refreshing and tangy flavor profile.

The Glacee

0,00 \$

The glacee typically includes a blend of ice and fresh milk, often featuring sweet flavors inspired by Vietnamese cuisine.

The O Fraise

0,00 \$

The O Fraise typically includes fresh strawberries blended with milk, offering a refreshing and fruity beverage experience.

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The O Kiwi

0,00 \$

Freshly blended kiwi juice with a hint of tropical fruit flavors, offering a refreshing taste typical of Vietnamese beverages.

The O Lyche

0,00 \$

Lychee beverage featuring lychee juice and whole lychee fruit, commonly enjoyed for its refreshing tropical flavor.

The O Menthe

0,00 \$

The o menthe pastry features a delicate Vietnamese pastry, typically infused with mint, offering a refreshing touch.

The O Miel

0,00 \$

A Vietnamese beverage featuring a blend of tea and honey, offering a mild sweetness typically complemented by floral notes.

The O Peche

0,00 \$

Peach pastry typically filled with sweetened peach puree, encased in a delicate, flaky crust, offering a subtle taste of traditional Vietnamese flavors.

The O Anana

0,00 \$

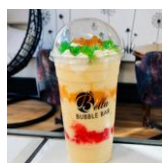
A refreshing Vietnamese beverage featuring a blend of tropical flavors, typically including pineapple, served as a light and fruity drink option.

The O Bleuet

0,00 \$

Infused tea with blueberry essence, typically complemented by tapioca pearls and fruit jellies, offering a refreshing Vietnamese beverage experience.

Smoothie



Ana-coco

CA\$12.95

A blend of fresh banana and coconut, typically enhanced with coconut milk for a creamy texture.

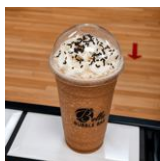
Menu Bella Pho & Banh Mi



Pêche

Blended peaches and peach juice, creating a refreshing smoothie with a natural sweetness.

CA\$11.95



Cafe

Blended Vietnamese coffee smoothie, typically including condensed milk for a rich and creamy texture.

CA\$10.95



Fraise Banane

Blended with fresh strawberries and bananas, this smoothie typically includes a creamy texture and natural sweetness, inspired by classic fruit combinations.

CA\$12.75

Mangue Anana

Blended mangos and pineapples create a tropical smoothie experience.

CA\$12.75

Avocat

Blended fresh avocado with condensed milk, creating a smooth and creamy Vietnamese-style smoothie.

CA\$11.75

Matcha

Blended matcha green tea with milk, typically featuring ingredients like bananas, almond or coconut milk, and sweeteners for a smooth and refreshing beverage.

CA\$10.50

Banh Mi



Boeuf BBQ

Grilled beef served in a Vietnamese baguette with homemade mayonnaise, pâté, pickled carrots and daikon, cucumber, cilantro, and fresh jalapeño.

CA\$13.95

Banh mi Nem

Grilled Vietnamese-style cured pork in a toasted baguette, typically accompanied by mayonnaise, pate, cucumber, pickled carrots, cilantro, and jalapeños.

CA\$13.95

Menu Bella Pho & Banh Mi

Boeuf Citronelle

CA\$14.95

Lemongrass-marinated beef in a Vietnamese baguette, complemented by pate, mayonnaise, pickled carrots and daikon, cucumber, cilantro, and jalapeño.

Banh Mi Poulet Tao

CA\$12.95

Grilled chicken in a Vietnamese baguette with pickled carrots and daikon, cucumber, cilantro, jalapeño, and Vietnamese mayo.

Special Mardi

CA\$7.00

Vietnamese special mardi banh mi typically features a combination of cold cuts, pâté, mayonnaise, pickled vegetables, cucumber, jalapeños, and cilantro, all served on a fresh French baguette.

Banh Mi Nem

CA\$13.95

Grilled Vietnamese-style cured pork in a toasted baguette, typically with mayo, pate, cucumber, cilantro, jalapeños, and pickled carrots & daikon.

Le Spécial

CA\$14.95

Le spécial banh mi features a combination of Vietnamese cold cuts, pâté, mayonnaise, pickled carrots and daikon, cucumber, jalapeños, and cilantro, served on a fresh French baguette.

Tofu Citronelle

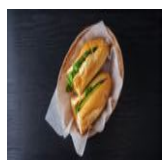
CA\$14.95

Tofu citronelle banh mi features lemongrass-infused tofu, pickled carrots and daikon, cucumber, jalapeños, cilantro, and Vietnamese mayo in a toasted baguette.

VN Ham

CA\$10.95

Vietnamese ham banh mi typically includes a baguette with Vietnamese ham, pate, mayonnaise, pickled carrots, cucumber, jalapeño, and cilantro.



Végé Saumon

CA\$13.95

Crispy baguette filled with marinated salmon, fresh cilantro, sliced cucumber, and pickled carrots.

Végé Tofu

CA\$12.95

Tofu banh mi features a Vietnamese baguette filled with tofu, pickled daikon and carrots, cucumber, cilantro, jalapeños, and mayonnaise.

Menu Bella Pho & Banh Mi



Porc Char Siu

Marinated and roasted char siu pork in a Vietnamese baguette, typically with pickled carrots, cucumber, cilantro, jalapeños, mayonnaise, and pâté.

CA\$11.95



Poulet BBQ

Grilled BBQ chicken in a Vietnamese baguette, typically featuring mayonnaise, pickled carrots and daikon, cucumber, jalapeño, cilantro, and a spread of pâté.

CA\$12.95

Boisson

Ramune

Refreshing Japanese carbonated drink, subtly sweet

CA\$7.50



Eau Perrier

Perrier sparkling water is a naturally carbonated mineral water, low in salt and rich in minerals, offering exceptional purity.

CA\$3.75

Boisson Non Alcoolisé

A selection of non-alcoholic beverages that typically includes soft drinks, bottled water, and juices.

CA\$6.50

Bouteille D'eau

Purified water, typically bottled for convenience, offering a clean and fresh taste.

CA\$1.75

Cafe Sua Da

Vietnamese iced coffee brewed with a traditional slow-drip method, combined with rich condensed milk.

CA\$6.95

Sparkling Water

Effervescent, refreshing water with a lively burst of bubbles.

CA\$4.50

Menu Bella Pho & Banh Mi



Thé Chaud

Hot tea typically includes green tea, jasmine, or oolong, offering a soothing and aromatic experience.

CA\$3.95

Café Saigon

Vietnamese coffee typically blended with sweetened condensed milk, offering a rich, smooth flavor profile.

CA\$3.95

Thé Vert Japon

Japanese green tea, typically brewed using premium green tea leaves, offering a pure and authentic taste often associated with traditional Japanese tea culture.

CA\$3.95

Slushie

Cantaloup

Blended cantaloupe with ice, typically enhanced with a hint of sweetness for a refreshing experience.

0,00 \$

Lychee

Blended lychee with simple syrup and ice, creating a refreshing icy drink with tropical flavors.

0,00 \$

Pêche

Blended peach slushie with a hint of sweetness, typically featuring fresh fruit flavors.

CA\$11.95

Ananas

Blended pineapple slush typically featuring tropical flavors, offering a refreshing and smooth beverage experience inspired by Vietnamese cuisine.

0,00 \$

Fruit Passion

Blended passion fruit syrup with ice, offering a refreshing and exotic taste experience.

0,00 \$

Menu Bella Pho & Banh Mi

Entrée



Dumplings

Delicate dumplings topped with savory sauce and garnished with crunchy peanuts, surrounded by crispy rice crackers.

CA\$8.95

Entree Special

A selection of Vietnamese-style spring rolls, fried wontons, and fish cakes, offering a variety of textures and flavors.

CA\$15.95



Wontons Frits

Crispy fried wontons filled with seasoned ingredients, served with a side of sweet chili sauce.

CA\$7.95

Petit Soupe

Chicken broth with petite wontons, prawns, and pork, creating a delicate Vietnamese soup experience.

CA\$6.95



Rouleau Végé

Crispy vegetarian spring rolls paired with a side of prawn crackers and a sweet chili dipping sauce.

CA\$6.95

Chip Aux Crevettes

Shrimp chips made with shrimp, tapioca flour, and spices, offering a crispy texture and subtle seafood flavor.

CA\$3.95

Crevettes Panées

Breaded and fried shrimp, typically served with a light dipping sauce.

CA\$7.95



Rouleaux Printaniers

Rice paper wraps filled with shrimp, fresh vegetables, and herbs, served with a side of peanut dipping sauce and crispy prawn crackers.

CA\$7.95

Menu Bella Pho & Banh Mi

Rouleaux Impériaux

CA\$6.95

Fried imperial rolls typically filled with pork, vegetables, and wrapped in a crispy rice paper.

Combo Midi Express

Vermicelles Nem + 2 Rouleaux Imp.

CA\$22.95

Vermicelli noodles paired with two crispy imperial rolls, typically accompanied by a refreshing salad and a hint of peanuts.

Banh Mi + Soupe

CA\$19.95

Banh mi features a French baguette filled with Vietnamese cold cuts, pâté, mayonnaise, pickled carrots, daikon, cucumber, jalapeños, and cilantro. Accompanied by a traditional Vietnamese soup.

Banh Mi + BBT

CA\$17.95

Banh mi: A Vietnamese baguette sandwich typically featuring pâté, mayonnaise, pickled carrots, daikon, cucumber, cilantro, jalapeños, and various meats or tofu.

Nouilles Croustillantes + Dumpling

CA\$27.95

Crispy noodles paired with dumplings typically filled with pork and shrimp, complemented by sautéed vegetables, offering a blend of textures and flavors.

Pho + Banane Frits

CA\$21.95

Pho: A traditional Vietnamese noodle soup, typically featuring beef or chicken, herbs, and spices. Accompanied by fried banana, offering a sweet contrast.

Riz + Soupe

CA\$22.95

Rice served with a house soup, typically featuring a light broth with a mix of vegetables and herbs, common in Vietnamese cuisine.

Riz Charsiu + Soupe Ou Roulo

CA\$24.95

Char siu pork with rice, typically accompanied by soup or an imperial roll, offering a blend of traditional Vietnamese flavors.

Menu Bella Pho & Banh Mi

Soupe Wonton + Roulo

CA\$22.95

Wonton soup featuring shrimp and chicken wontons in a savory broth, complemented by a crispy roll.

Vermicelles + Wonton Frits

CA\$23.95

Thin rice vermicelli paired with crispy fried wontons, typically filled with pork and prawns, served with fresh herbs and a side of nuoc mam, a Vietnamese fish sauce.

Banh Mi + Bubble Tea

CA\$18.95

Banh mi features a French baguette filled with Vietnamese cold cuts, pâté, mayonnaise, pickled carrots, daikon, cucumber, cilantro, and jalapeños. Accompanied by a bubble tea.

Pho (M) + Roulo

CA\$23.95

Pho with rice noodles in a savory broth, typically garnished with bean sprouts, scallions, and lime, paired with a roulo, a rolled pastry or wrap.

Brochette De Viande



4 Brochettes

CA\$19.95

Assorted meat skewers featuring marinated and grilled meats, served with fresh salad and crispy shrimp chips.

2 Brochettes

CA\$10.95

Grilled meat skewers, typically featuring marinated chicken, beef, or pork, charbroiled to enhance their savory flavors.

3 Brochettes

CA\$14.95

Grilled meat skewers featuring a selection of typically marinated and charbroiled meats, presented in a traditional Vietnamese style.

Salade

Salades Aux Boeufs Grillés

CA\$14.95

Grilled beef served on a bed of fresh greens, typically with cucumber, pickled carrots, and herbs, dressed in a tangy Vietnamese-style vinaigrette.

Menu Bella Pho & Banh Mi

Salade Mangue Aux Crevettes

CA\$15.95

Shrimp and mango, typically combined with red bell pepper, onion, cucumber, and fish sauce, create a classic Vietnamese salad.

Salade Maison Aux Poulets

CA\$12.95

Grilled chicken on a bed of mixed greens, cabbage, and fresh herbs. Typically includes peanuts, fried shallots, and a Vietnamese-style dressing.

Dessert

Gâteau

CA\$7.95

Creamy cheesecake typically featuring a smooth, rich filling on a crumbly crust, often complemented by fresh fruit or a drizzle of chocolate syrup.

Banane Frits

CA\$6.95

Yogurt Glacée

CA\$5.95

Vietnamese yogurt glacée, a sweet and tangy frozen treat made from whole milk and condensed milk, often garnished with fresh fruit or cookie crumbles.

Menu Pho



Pho Special Large

CA\$22.50

Beef broth with rare beef slices, brisket, tendon, tripe, and meatballs, served with rice noodles.

Pho Moyen Poulet Grillé

CA\$17.95

Grilled chicken pho featuring rice noodles in chicken broth, typically garnished with bean sprouts, Thai basil, and lime.

Pho Special Moyen

CA\$19.50

Beef broth with rare steak, brisket, tendon, tripe, and beef meatballs, served with rice noodles and typically garnished with fresh herbs and onions.

Menu Bella Pho & Banh Mi



Short Ribs

Slow-cooked short ribs simmered in a rich pho broth, typically garnished with green onions, cilantro, and white onions.

CA\$27.95

Pho Large Poulet Grillé

Chicken broth, rice noodles, and grilled chicken, typically accompanied by bean sprouts, Thai basil, and lime, form this large Vietnamese pho dish.

CA\$20.95

TigerBeef

Tigerbeef pho: Rice noodle soup with thinly sliced rare beef in a delicately seasoned beef broth, typically garnished with fresh herbs, bean sprouts, and lime.

CA\$50.00



Pho Large

Rice noodles in beef broth, typically garnished with brisket, onions, bean sprouts, cilantro, scallions, and basil.

CA\$20.95



Pho Moyen

Rice noodles in beef broth, typically featuring brisket, onions, bean sprouts, cilantro, scallions, and basil.

CA\$17.95

Menu Soupe Wonton



Soupe Wonton Et Poulet

Chicken-filled wontons in a savory broth, typically accompanied by vegetables, creating a comforting and traditional Vietnamese soup experience.

CA\$18.95



Soupe Wonton Et Boulettes De Boeuf

Wonton soup with beef meatballs, featuring dumplings typically filled with shrimp or pork, in a savory broth. Often garnished with fresh herbs and vegetables.

CA\$19.95



Soupe Wonton Special Bella

Wonton soup with shrimp, pork, and BBQ pork, typically garnished with bok choy and scallions, in a savory broth.

CA\$21.95

Menu Bella Pho & Banh Mi



Soupe Wonton Et Porc Charsiu

CA\$17.95

Pork char siu and wontons filled with seasoned meat, served in a savory broth with fresh herbs and vegetables.



Soupe Wonton Et Crevette

CA\$20.95

Wonton soup with shrimp and pork dumplings, served in a savory broth, typically accompanied by vegetables.

Menu Plats De Riz

Riz Aux Boeufs Citronnelles

CA\$19.95

Grilled lemongrass beef on steamed rice, typically accompanied by fresh vegetables and fish sauce.

Riz Au Poulet Grillé

CA\$17.95

Grilled chicken served over steamed rice, typically accompanied by fresh vegetables and a side of sweet and sour fish sauce.

Riz Aux Crevettes Grillés

CA\$19.95

Grilled shrimp served on steamed rice, typically accompanied by lettuce, cucumber, and a hint of fish sauce.

Riz Aux Côtelettes De Porc Grillés

CA\$18.95

Grilled pork chops served over rice, typically accompanied by vegetables and a special sauce.

Riz Aux Tofu Citronnelle

CA\$19.95

Fried tofu with lemongrass and mixed vegetables, served over rice.

Riz Aux Végé Saumon

CA\$19.95

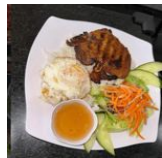
Grilled salmon with steamed rice, accompanied by a selection of fresh vegetables and a hint of Vietnamese fish sauce.

Menu Bella Pho & Banh Mi

Riz Special Bella

CA\$20.95

Grilled pork, chicken, shrimp, and fried egg served on steamed rice.



Riz Aux Boeufs Grillés

Grilled beef served over rice, typically accompanied by fresh vegetables and a light sauce.

CA\$18.95



Riz Aux Poulet Tao

Tender chicken pieces with a tangy sauce, served alongside steamed rice, fresh salad, and a side of sweet chili sauce.

CA\$18.95

Menu Plats Vermicelles

Verm Aux Boeufs Citronnelle

CA\$19.95

Lemongrass beef with vermicelli typically includes fresh herbs and a light fish sauce, offering a classic Vietnamese flavor profile.

Verm Special Bella

CA\$20.95

Vermicelli bowl with grilled pork, shrimp, crispy egg rolls, and fresh vegetables, complemented by a sweet and savory fish sauce.

Vermicelle Aux Crevettes

CA\$19.95

Grilled shrimp served on vermicelli noodles, complemented by fresh lettuce, bean sprouts, pickled carrots, and daikon, with a side of fish sauce and crushed peanuts.



Verm Aux Tofu Citronnelle

Lemongrass-marinated tofu with vermicelli, accompanied by fresh herbs, sliced carrots, and crispy spring rolls. Served with a side of dipping sauce.

CA\$19.95

Verm Aux Boeuf Grillés

CA\$18.95

Grilled beef served over vermicelli rice noodles, accompanied by fresh herbs, pickled vegetables, and a side of fish sauce.

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Verm Aux Porc Charsiu

CA\$16.95

Char siu pork with vermicelli, typically accompanied by lettuce, cucumber, pickled vegetables, mint, and a traditional Vietnamese fish sauce dressing.

Verm Aux Jambons Tofu

CA\$18.95

Grilled tofu and ham served over vermicelli noodles, typically accompanied by fresh herbs, lettuce, and pickled vegetables.

Verm Aux Poulet Grillés

CA\$17.95

Grilled chicken served on vermicelli rice noodles, typically accompanied by a fresh salad and traditional Vietnamese fish sauce.

Verm Aux Poulet Tao

CA\$18.95

Grilled chicken with vermicelli, typically accompanied by a mixed salad and fish sauce.

Menu Plats Spécial

Nouilles Croustillantes Aux Crevettes

CA\$22.95

Crispy noodles topped with sautéed shrimp, typically accompanied by a medley of vegetables for a delightful textural contrast.

Verm Bo La Lot

CA\$20.95

Grilled minced beef wrapped in betel leaves, offering a traditional Vietnamese flavor experience.

Légumes Sauté Au Crevettes

CA\$21.95

Sautéed shrimps and a medley of vegetables, typically featuring onions, bell peppers, celery, and carrots, inspired by Vietnamese culinary traditions.

Le Bol De Riz

CA\$18.95

Grilled pork chop, shredded pork, and fried egg typically served over steamed rice.

Menu Bella Pho & Banh Mi

Légumes Sauté Au Poulet Grillée

CA\$19.95

Grilled chicken sautéed with a variety of seasonal vegetables, typically including carrots, bell peppers, and broccoli, offering a harmonious blend of textures and flavors.



Short Ribs Pho

CA\$27.95

Slow-cooked short ribs in aromatic pho broth, typically accompanied by rice noodles, bean sprouts, fresh herbs, and a hint of spices.

TigerBeef Pho

CA\$50.00

Tigerbeef pho features Vietnamese rice noodles in a rich bone broth, typically including tender beef slices, meatballs, and fresh herbs like scallion and cilantro.



Vermicelles Au Nem

CA\$18.95

Crispy spring rolls on vermicelli noodles, garnished with fresh herbs, bean sprouts, shredded carrots, and peanuts. Served with a side of dipping sauce.

Nouilles Croustillantes Aux Poulet

CA\$20.95

Crispy noodles topped with fried chicken and typically accompanied by sautéed vegetables.

Carré De Boeuf Au Basilics

CA\$24.95

Cubed beef sautéed with aromatic basil, typically featuring a blend of seasonal vegetables and a savory sauce.

Menu Table d'hote

1. Le Principal

CA\$32.95

Grilled chicken, beef, and shrimp, typically accompanied by rice and imperial rolls, offering a classic Vietnamese table d'hote experience.

4 TH Crevettes Sauté Aux Légumes

CA\$36.95

Sautéed shrimp with a medley of vegetables, typically featuring onions, bell peppers, celery, and carrots, offering a harmonious blend of textures and flavors.

Menu Bella Pho & Banh Mi

2 TH Nouilles Croustillantes Au Poulet

CA\$34.95

Crispy noodles topped with tender fried chicken, typically featuring a mix of sautéed vegetables for a balanced dish.

3 TH Vermicelles Bo La Lot

CA\$35.95

Grilled ground beef wrapped in grape leaves served on rice vermicelli, typically accompanied by fresh herbs, vegetables, and a hint of peanuts.
