

The art of Pho

If you haven't had a takeaway from Pho before here are a few pointers about the food, the packaging and the best way to enjoy your delicious Vietnamese street food.

Pho noodle soup

To enjoy pho noodle soup you need to add all the ingredients together and finish by seasoning with the bag of fresh herbs.

To ensure the soup is at its freshest when taken-away it's served in 3 separate containers and is best eaten out of the big white cup or ideally, out of a big bowl with a ladle (we now sell these in store).

- ☒ First add the noodles and the meat/prawns/tofu to the stock cup, or as much as you can fit in (we serve very big portions)
- ☒ Then, if you want to, add the sliced onion and bean sprouts and season with the herbs, chillies and a squeeze of lime juice.
- ☒ The herb bag plays an essential part in pho enjoyment and contains the ingredients to flavour and tailor your pho to how you like it; mint, Thai basil, coriander, lime and red chillies - watch out, they can be really hot!

Once mixed together pho will fill our 32oz cup – twice the size of the usual large takeaway soup container – so it really is a complete, hot and nutritious meal in a bowl.

Bun noodles

To fully enjoy bun you need to mix the flavours yourself before you eat as all the ingredients are separate – crispy lettuce, fresh herbs, homemade pickle are in piles at one side of your container. On the other side are your cold vermicelli noodles and on the top is your hot topping.

Pour the nuoc cham sauce (chilli, garlic, vinegar and fish sauce) over the dish and give it a good mix up with your chopsticks and you're off.

We have fish sauce, hoi sin sauce and chilli sauces to takeaway too.

Apologies if we have run out of anything as it is delivered fresh every day.

Thanks for getting your takeaway from Pho.