Vegetarian Dishes

All vegetarian dishes include well-loved vegetarian favorites, as well as meat-free classics from Vietnamese great cuisine. It is not only vegetarians who can enjoy vegetarian food but the fresh, light and innovative recipes provide a tempting departure from many of non-vegetarian people.

K1. Vegetarian Udon noodle soup 12.95 Bánh Canh Chay

K2. Vegetarian egg noodle soup 12.95 Mì Nước Chay

K3. Vegetarian rice noodle soup 12.95 Hủ Tiếu Chay (your choice of clear noodle or rice noodle)

K4. Tofu sautéed with assorted vegetables served with steamed rice. 12.95

Com Tàu Hủ Xào Rau

K5. Stir-fried Tofu with Vegetables in spicy lemongrass sauce served with vermicelli. Bún Tàu Hủ Xào Sã Ót 12.95

K6. Fried Tofu Vermicelli Bowl Bún Đâu Hủ Chiên 12.95

K7. Vegetarian Ham Vermicelli Bowl Bún Chả Lụa Chay 12.95

K8. Vegetarian Ham, Fried Tofu and fresh vegetables served with vermicelli. Bún Đậu Hủ Chả Chay 12.95





K9. Vegetarian fried rice Com Chiên Chay 13.49

K10. Tofu stir-fried with vegetables in spicy lemon grass sauce served with steamed *rice*.

Cơm Tàu Hủ Xào Sã Ớt 12.95

K11. Crispy egg-noodle top with tofu, vegetarian ham, and vegetable sautéed

Mì Xào Dòn Chay 13.49

K12. Egg Noodle stir fired with vegetarian ham, tofu, and vegetables.

Mì Xào Mểm Chay 13.49

K13. Flat noodle stir fried with vegetarian ham, tofu, and vegetables.

Hủ Tiếu Xào Chay 13.49

K14. Vegetarian Wet Cake Dish 13.25 Bánh Ướt Chay

K15. Fried flat noodle top with tofu, vegetarian ham, and vegetables. 13.95 Phở Áp Chảo Chay

While Pho Empire will endeavor to accommodate requests for special meals for customers who have food allergies or intolerances, We cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.