

PHAM'S

RESTAURANT



Neubrückenstr. 35

48143 Münster

0251 – 484 22 08

phams-ms.weebly.com

WHITE WINE

RIESLING QBA, MARKUS
SCHNEIDER 5,40 € / 24,00 €*
Mild Acidity, Hints of Apple and Peach on the
palate

RIESLING SEMI-DRY, SCHERNER-
KLEINHANß 5,40 € / 24,00 €*
Scent of Pineapple and Citrus Fruits; Perfect
Balance of Acidity

PINOT GRIGIO QBA,
JECHTINGER 5,20 € / 18,00 €
Hints of Honey and full body

CHARDONNAY IGT, TERRE AL
PIANO, VENETO 4,30 € / 18,50 €*
Mild Acidity; Flavor of Apple and Peaches

DIEL DE DIEL, SCHLOSSGUT
DIEL 33,00 €
Blend of Pinot Grigio and Pinot Blanc as well as
Riesling

PINOT BLANC QBA,
DR. LOOSEN 24,50 €
Ripe Fruits; Honey and Flowery Scent

LUGANA CRU DOC
"BROLETTINO", ZENATO 22,50 €
Full Body with the Flavor of Tropical Fruits

RED WINE

MALBEC RESERVADO – CALLIA,
ARGENTINIEN 5,50 € / 18,00 €
Deep Red and gloomy Red Wine; pure; Taste
of Wild Berries, aromatic Cherries and Hints
of Vanilla and Chocolate

CABERNET SAUVIGNON IGT,
DUCA D. POG. 4,30 € / 15,00 €
Tangy with Flavors of Pepper (Paprika) and
dark Chocolate

TEMPRANILLO, CAMPO
LAGAZA 4,30 € / 15,00 €
Blend of fruity Red Grapes

URSPRUNG, MARKUS
SCHNEIDER 5,90 € / 21,00 €
Blend of Merlot, Cabernet und Portuguese
grapes; Strong Structure and full bodied;
Hints of Cherries and Chocolate

RIOJA CRIANZA, BODEGAS
BRÉTON 25,00 €
Classic Wine from the Rioja-Alta region;
Deep Red with hints of Balsamic; Cinnamon
and dark Chocolate

SHIRAZ, OUDE KAAP 14,00 €
Delicate yet full Tannin; intense Odor of dark
Berries; Caramel and Cocoa

*Price per 1 Litre Bottle

ROSÉ

PINOTAGE ROSÉ, DELHEIM
ESTATE 5,50 € / 18,50 €

PROSECCO

PROSECCO SPUMANTE BRUT,
VILLA SANDI 3,90 €

CREMANT VINTAGE BRUT,
BOUVET-LADUBAY 4,90 €

APÉRETIFS

APEROL SPRITZ 4,80 €

CAMPARI-ORANGE 4,90 €

SHERRY MEDIUM / SECO 2,80 €

MARTINI BIANCO / ROSSO 2,80 €

BRANDY

CARLOS MENDOZA 4,00 €

SOFT DRINKS

SELTERS CLASSIC / NATURELL
0,25L/0,75L 2,20 € / 4,90 €

SAN PELLIGRINO 0,75L 5,10 €

COLA, SPRITE, FANTA, COLA-
LIGHT 0,25/0,4L 2,40 € / 3,90 €

BITTER LEMON, GINGER ALE,
TONIC WATER 0,2L 2,20 €

JUICES

ORANGE, APPLE
0,25/0,4L 2,40 € / 3,90 €

MANGO, PASSION FRUIT
0,25L / 0,4L 2,50 € / 3,90 €

BEER

BRINKSHOFF'S PREMIUM (DRAFT
BEER) 0,33L / 0,5L 2,50 € / 4,00 €

TIGER SINGAPUR LAGER
0,33L FLASCHE 2,90 €

SCHÖFFERHOFER WHEAT BEER /
ALCOHOLFREE 0,5L 3,80 €

KÖNIGS PILSENER ALCOHOLFREE
0,33L BOTTLE 2,50 €

VITAMALZ
0,33L BOTTLE 2,90 €

DIGESTIF

GRAPPA – FRATTINA
CHARDONNAY
2CL / 4CL 3,00 € / 5,50 €

WILLIAMS BIRNE
2CL / 4CL 2,90 € / 5,30 €

RAMAZOTTI / AVERNA
2CL / 4CL 2,40 € / 4,40 €

FERNET BRANCA
2CL / 4CL 2,40 € / 4,40 €

BAILEYS 5CL 3,50 €

SAMBUCA
2CL / 4CL 2,50 € / 4,50 €

HENDRICKS GIN
2CL / 4CL 3,50 € / 6,50 €

HOT DRINKS

ESPRESSO 2,00 €

VIETNAMESE ESPRESSO 2,20 €

COFFEE 2,20 €

CAPPUCCINO 2,60 €

GREEN TEA, BLACK TEE,
JASMIN TEE 2,00 €

FRESH GINGER TEA /
MINT TEA 2,40 €

Including one free refill with hot water.

APPETIZER

VEGETARIAN SPRING

ROLL 4,90 €

Spring Roll filled with Carrots, Cabbage, Bean Sprouts and Rice Noodles. Infused with Sesame Oil and served with Sweet Soy Sauce ^{1,6}

GREEN ASPARAGUS 4,90 €

Rolled up with Wasabi in a crispy wrapper, deep fried and served with Sweet Soy Sauce ¹

TUNA ROLLS 5,80 €

Tuna Filets lightly coated with Wasabi and rolled up in crispy spring roll wrappers. Served with Sweet Soy Sauce ¹

WON TONS 4,90 €

Deep Fried Won Tons filled with Chicken and Shrimps. Seasoned with Sesame Oil and served with Orange Sauce ¹

CHICKEN SATAYS 5,50 €

The Classic from Thailand grilled on Volcanic Rock and served with house made Peanut Sauce ⁴

BEEF SATAYS 6,00 €

Tender Slices from Beef Sirloin grilled on Volcanic Rock and served with house made Dressing ^{3,6}

SMALL COMBO 6,50 €

Assemble your own plate of 3 Appetizers (incl. Salads)

LARGE COMBO 10,50 €

Assemble your own plate of 5 Appetizers (incl. Salads)

SALADS

VIETNAMESE CUCUMBER

SALAD 4,90 €

Pickled Cucumber Salad with Bellpepper and Nuoc Mam (Vietnamese Dressing). Garnished with Fresh Mint and Peanuts ^{3,4}

AVOCADO SALAD 4,90 €

Avocados with Cherry Tomatoes, Coriander and a touch of Red Onion. Served in Won Ton Cups ²

SOUPS

WON TON SOUP 4,90 €

Aromatic Broth with Bok Choi, Tong-Ku Mushrooms and Dumplings filled with Minced Pork. Seasoned with Sesame Oil ^{1,3,6}

TOM KHAI GAI 4,90 €

Spicy Thai Soup made with Coconut Milk, Chicken, Cherry Tomatoes, Mushrooms and Bean Sprouts ³

ENTREES

TANDOORI SALMON 11,00 €

Salmon Filet fried with an Indian Tandoori Curry Paste, served with Naan Bread and Joghurt-Cucumber-Topping ^{1,5}

BBQ CURRY CHICKEN 13,00 €

Marinated Chicken Breast, grilled on Lava Stone. Served on stir fired vegetables with a creamy Coconut Sauce.

CRISPY DUCK 15,00 €

Our Bestseller! Crispy deep fried duck breast on stir fried vegetables. Served with Hoi Sin or Orange Sauce ^{1,6}

THAI CURRY 11,00 €

Spicy Curry with Broccoli, Mushrooms, Zucchini, Cauliflower, Cherry Tomatoes and Bamboo Shoots. Infused with Lemongrass and Kefir Lime Leaves ³

With Tofu + 1,00 €

With Chicken +2,50 €

With Sirloin Beef + 3,50 €

With Duck + 4,00 €

With Shrimps + 6,00 €

STIR FRIED VEGETABLES 10,00 €

Vibrant Vegetables, stir fried in the Wok with Soy Sauce ¹

With Tofu + 1,00 €

With Chicken +2,50 €

With Sirloin Beef + 3,50 €

With Shrimps + 6,00 €

STIR FRIED NOODLES 9,00 €

Mie-Noodles with Bok Choi, Spring Onions, Carrots, Mushrooms and Red Onions ^{1,2}

With Tofu + 1,00 €

With Chicken + 2,50 €

With Sirloin Beef +3,50 €

With Duck + 4,00 €

With Shrimps + 5,00 €

PHO BO 12,90 €

The Vietnamese Cult Classic! Rice Noodle Soup with delicate slices of Beef Filet in a house made broth. Infused with Star Anise, Cloves, Ginger and Cinnamon. Served with Bean Sprouts and fresh Herbs ³

DESSERTS

MOLTEN LAVA CAKE 4,90 €

A dream made out of chocolate! Chocolate cake with a molten salted caramel and peanut core. Cooking Time approx.. 15 minutes ²

LEMONGRASS

PANACOTTA 4,90 €

The well-known dessert with an Asian twist. Served with Strawberry Sauce

CRISPY FRIED BANANAS 4,90 €

Served with Sesame, Cinnamon and Honey ^{1,6}