

# PHAM'S

## RESTAURANT



Neubrückenstr. 35

48143 Münster

0251 – 484 22 08

[phams-ms.weebly.com](http://phams-ms.weebly.com)

## WHITE WINE

RIESLING QBA, MARKUS  
SCHNEIDER 5,50 / 24,00\*

Mild Acidity, Hints of Apple and Peach on the palate

PINOT GRIGIO QBA,  
JECHTINGER 5,30 / 18,00

Hints of Honey and full body

CHARDONNAY IGT, TERRE AL  
PIANO, VENETO 4,50 / 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

## ROSÉ

PINOTAGE ROSÉ, DELHEIM  
ESTATE 5,70 / 18,50

## 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. 4,50 / 15,00

Tangy with Flavors of Pepper (Paprika) and dark Chocolate

TEMPRANILLO, CAMPO  
LAGAZA 4,50 / 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 for 1 litre bottle

## PROSECCO

PROSECCO SPUMANTE BRUT,  
VILLA SANDI 3,90

CREMANT VINTAGE BRUT,  
BOUVET-LADUBAY 4,90

## APÉRETIFS

APEROL SPRITZ 5,50

CAMPARI-ORANGE 4,90

## BRANDY

CARLOS MENDOZA 4,00

## LONGDRINKS

MOUNT GAY RUM  
4CL + COLA 5,50

CUBA LIBRE (W/4CL RUM) 6,50

DISARONNO AMARETTO  
SOUR 4,00

HENDRICKS GIN TONIC 7,90

ABSOLUT VODKA  
4CL + BITTER LEMON 5,50

## WHISKY

KNOCKANDO 4CL 6,50

## 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 / 4,00

## BEER

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

TIGER SINGAPUR LAGER  
0,33L FLASCHE 3,20

SCHÖFFERHOFER WHEAT BEER /  
ALCOHOLFREE 0,5L 3,90

KÖNIGS PILSENER ALCOHOLFREE  
0,33L BOTTLE 2,50

VITAMALZ  
0,33L BOTTLE 2,90

## DIGESTIF

GRAPPA  
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

TEQUILA "EL JIMADOR"  
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

## 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 <sup>1,2,6</sup>

### GREEN ASPARAGUS 4,90

Rolled up with Wasabi in a crispy wrapper, deep fried and served with Sweet Soy Sauce <sup>1,2</sup>

### TUNA ROLLS 5,80

Tuna Filets lightly coated with Wasabi and rolled up in crispy spring roll wrappers. Served with Sweet Soy Sauce <sup>1,2</sup>

### WON TONS 4,90

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

### CHICKEN SATAYS 5,50

Indonesian Classic grilled on Lava Stone and served with house made Peanut Sauce <sup>4</sup>

### BEEF SATAYS 6,00

Tender Slices from Beef Sirloin marinated in Oyster Sauce and grilled on Lava Stone

### 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

### GADO GADO 4,90

Crunchy Salad with Cucumber, Red Bell Peppers, Cherry Tomatoes, Mushrooms, Radish and Red Cabbage. Served with Peanut-Coriander Dressing <sup>4</sup>

### VIETNAMESE CUCUMBER SALAD 4,90

Refreshing pickled Cucumber Salad with Bell Pepper and Nuoc Mam (Vietnamese Dressing). Garnished with Fresh Mint and Peanuts <sup>3,4</sup>

## SOUPS

### WON TON SOUP 4,90

Aromatic Broth with Bok Choi, Tong-Ku Mushrooms and Dumplings filled with Minced Pork. Seasoned with Sesame Oil <sup>1,3,6</sup>

### TOM KHAI GAI 4,90

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

## ENTREES

### TANDOORI SALMON 13,50 €

Salmon Filet seared with Indian Tandoori Curry Paste, served on Tomato-Cucumber Salad with Naan Bread and Yoghurt-Topping <sup>1,5</sup>

### 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 <sup>1,2</sup>

### THAI CURRY 11,00 €

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

With Tofu + 1,00 €

With Chicken +2,50 €

With Sirloin Beef + 3,50 €

With Duck + 4,00 €

With Shrimps + 6,50 €

### STIR FRIED VEGETABLES 10,00 €

Vibrant Vegetables (Broccoli, Zucchini, Mushrooms, Sweet Peas, Bok Choi, Onions and Bell Peppers) stir fried in the Wok with Soy Sauce <sup>1</sup>

With Tofu + 1,00 €

With Chicken +2,50 €

With Sirloin Beef + 3,50 €

With Shrimps + 6,50 €

### STIR FRIED NOODLES 9,00 €

Mie-Noodles with Bok Choi, Spring Onions, Carrots, Mushrooms and Red Onions <sup>1,2</sup>

With Tofu + 1,00 €

With Chicken + 2,50 €

With Sirloin Beef +3,50 €

With Duck + 4,00 €

With Shrimps + 6,50 €

### 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 <sup>3</sup>

## DESSERTS

### MOLTEN LAVA CAKE 4,90 €

Instant Happiness! Chocolate Cake with a liquid core. Cooking Time approx. 10 minutes <sup>1,2</sup>

### 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 <sup>1,6</sup>