

English

Pho (Noodle Soup) - a traditional dish of Vietnam

Pho is one of the Vietnamese traditional food. The most delicious and typical brand of Pho in Vietnam is Ha Noi Pho with wonderful flavor. Pho is made from rice noodles, beef or chicken and other spices. Among them, I like the beef noodle most.

Vietnamese Beef Noodle is one of the most popular dish in Vietnam, which originated in northern Vietnam in the early 20th century and then became popular in Vietnam and many parts of the world after the Vietnam War. Vietnamese Beef Noodle is the combination of broth, rice noodles, some kinds of herbs, and beef. Vietnamese Beef Noodle is garnished with coriander leaves, green onions, and white onions. The characteristic of Vietnamese traditional food is often served with lots of herbs (Thai basil, Culantro), bean sprouts and various other accompaniments, such as hot chili sauce, hoisin sauce and a slice of lemon. Vietnamese beef noodle is a delicious soup. You will quickly fall in love with the traditional food because of its savory broth, chewy noodles, the tender beef slices, and scent and tastes of herbs. Vietnamese beef noodle is suitable for cold evenings, after a hard-working day, or even for those who are sick.

Pho is a noodle soup; therefore, it's better when being added with beansprout. Eating Pho with family not only reflects Vietnamese tradition but also creates cozy atmosphere. Nowadays, at weekends, my friends and I usually go to a cafeteria to enjoy Pho because Pho is served at many restaurants in Vietnam. Whether it's beef or chicken noodle, both are delicious and nutritious.

Depending on the restaurant or roadside stall, you can also opt for more exotic ingredients such as gan (beef tendon), sach (thinly-sliced pig stomach), and flank with cartilage. Typically eaten for breakfast, pho is priced between VND 30,000 and VND 40,000 at a local restaurant or street market in Vietnam. Pho has shown its position not only in Vietnamese cuisine but also world cuisine. Pho can be seen everywhere from street stalls to high-end restaurants.

Pho is favorite food of almost Vietnamese and often served as breakfast. Moreover, Pho is popular in international market for its pleasant taste and reasonable price. Foreign tourists visit Vietnam and they really like the taste of Pho here. I am very proud of it. In near future, I hope Pho will be more famous in other countries so that foreigners can enjoy this cuisine and understand about Vietnamese culture.

Simplified Chinese

河粉（面条汤） - 越南的传统菜肴

河粉是越南传统美食之一。越南最美味和最典型的河粉品牌是河内河粉，味道很好。河粉是由米粉、牛肉或鸡肉和其他香料制成的。其中，我最喜欢牛肉河粉。

越南牛肉河粉是越南最受欢迎的菜肴之一，20世纪初起源于越南北部，越南战争后在越南和世界许多地方流行起来。越南牛肉河粉是肉汤、米粉、一些香草和牛肉的组合。越南牛肉河粉饰以芫荽叶、大葱和白洋葱。越南传统食物的特色通常是大量的香草（泰国罗勒、库兰特罗）、豆芽和其他各种佐料，如辣椒酱、海鲜酱和一片柠檬。越南牛肉河粉是一道美味的汤。你会很快爱上这种传统食物，因为咸味的肉汤、有嚼劲的河粉、嫩嫩的牛肉片以及香草的香味及味道。越南牛肉河粉适合寒冷的夜晚，辛勤工作的一天，甚至是生病的人。

河粉是面条汤；因此，最好与豆芽一起搭配。与家人一起吃河粉不仅体现了越南传统，而且营造出温馨的氛围。现在，在周末，我和我的朋友通常会去自助餐厅享用河粉，因为越南的许多餐馆都供应河粉。不管是牛肉河粉还是鸡肉河粉，即好吃又营养。

根据餐厅或路边摊的不同食料，你还可以选择更具异国情调的食材，例如 gan（牛筋）、sach（切成薄片的猪肚）和侧面的软骨。通常会在早餐时食用，越南当地餐馆或街头市场的越南河粉价格在 30,000 到 40,000 越南盾之间。河粉不仅是越南美食中，而且在世界美食中也占有一席之地。从街边小摊到高档餐厅，河粉随处可见。

河粉几乎是越南人最喜欢的食物，经常作为早餐食用。此外，越南河粉以其宜人的口味和合理的价格在国际市场上广受欢迎。外国游客访问越南时，都表示非常喜欢这里的河粉味道。我为此感到非常自豪。在不久的将来，我希望河粉在其他国家更加有名，让外国人可以享受这道美食，了解越南文化。

Traditional Chinese

河粉（麵條湯） - 越南的傳統菜餚

河粉是越南傳統美食之一。越南最美味和最典型的河粉品牌是河內河粉，味道很好。河粉是由米粉、牛肉或雞肉和其他香料製成的。其中，我最喜歡牛肉河粉。

越南牛肉河粉是越南最受歡迎的菜餚之一，20 世紀初起源於越南北部，越南戰爭後在越南和世界許多地方流行起來。越南牛肉河粉是肉湯、米粉、一些香草和牛肉的組合。越南牛肉河粉飾以芫荽葉、大蔥和白洋蔥。越南傳統食物的特色通常是大量的香草（泰國羅勒、庫蘭特羅）、豆芽和其他各種佐料，如辣椒醬、海鮮醬和一片檸檬。越南牛肉河粉是一道美味的湯。你會很快愛上這種傳統食物，因為鹹味的肉湯、有嚼勁的河粉、嫩嫩的牛肉片以及香草的香味及味道。越南牛肉河粉適合寒冷的夜晚，辛勤工作的一天，甚至是生病的人。

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根據餐廳或路邊攤的不同食料，你還可以選擇更具異國情調的食材，例如 gan（牛筋）、sach（切成薄片的豬肚）和側面的軟骨。通常會在早餐時食用，越南當地餐館或街頭市場的越南河粉價格在 30,000 到 40,000 越南盾之間。河粉不僅是越南美食中，而且在世界美食中也佔有一席之地。從街邊小攤到高檔餐廳，河粉隨處可見。

河粉幾乎是越南人最喜歡的食物，經常作為早餐食用。此外，越南河粉以其宜人的口味和合理的價格在國際市場上廣受歡迎。外國遊客訪問越南時，都表示非常喜歡這裡的河粉味道。我為此感到非常自豪。在不久的將來，我希望河粉在其他國家更加有名，讓外國人可以享受這道美食，了解越南文化。