



STREETSIDE

The rhythm of street flavors

THỰC ĐƠN MENU





The rhythm of street flavors

Can you hear the melody of Vietnamese street food?

It's the clinking sounds of bowls and chopsticks, of spoons and ladles, the familiar chime of street vendors weaving through narrow alleys. Together, they form a lively, emotional symphony — the signature soundtrack of Vietnam's vibrant street food culture.

At Streetside Dining, we tell the story of Vietnamese street food — a journey through simple, familiar dishes that have been cherished across generations, from North to South. Each dish carries its own story — a fusion of creativity, authenticity, and a deep love for the flavors of our homeland.

Come to Streetside Dining and savor the colorful symphony of flavors woven into every bite.



CHEF RECOMMENDATION

Gỏi củ hũ dừa hải sản <i>Coconut root and seafood salad</i>	185.000	Cơm tấm Sài Gòn <i>Saigon broken rice with grilled pork</i>	210.000
Bánh cuốn Thanh Trì <i>Thanh tri steamed rice rolls</i>	210.000	Miến xào hải sản niêu đất <i>Seafood stir-fried vermicelli in clay pot</i>	269.000
Bánh nậm cung đình <i>Hue royal flat dumplings</i>	210.000	Bánh tráng nướng <i>Vietnamese grilled rice paper (Vietnamese pizza)</i>	269.000
Cao lầu <i>Hoi an special noodles</i>	190.000	Cơm hến Huế <i>Hue baby clam rice</i>	210.000
Gà nướng Tây Bắc <i>Northwest-style grilled chicken</i>	210.000 *	Bánh giò lá nếp <i>Steamed pyramid dumpling in fragrant leaves</i>	149.000

SÚP SOUP

Súp Nấm Rừng Tây Bắc
Forest Mushroom Soup

125.000

Súp Cua Biển
Sea Crab Soup

145.000

Súp Hải Sản Chua Cay
Spicy Seafood Soup

155.000



The traditional salads at Streetside Dining are not only a delicate harmony of sour, spicy, salty, and sweet flavors that define Vietnamese cuisine, but also stories of everyday life from different regions of Vietnam. From the mango salad with shrimp and young rice flakes of Hanoi, to the spicy jellyfish salad from Central Vietnam, or the coconut root salad from the South, each dish reflects the unique taste of its region: the North favors a balanced sweet and sour flavor, the Central region loves spicy tastes, while the South prefers sweeter notes. What makes these salads special is the freshness of natural ingredients, creating a perfect balance of nutrition and flavor, bringing delicious, fresh, and balanced experiences to your table.



GỎI, NỘM TRUYỀN THỐNG

TRADITIONAL
VIETNAMESE SALADS

Nộm Xoài Xanh Tôm Cốm <i>Vietnamese Green Mango Salad with Shrimp and Crispy Young Rice Flakes</i>	169.000
Nộm Rau Tiến Vua Tôm Thịt <i>Dried Royal Vegetable Salad with Shrimp & Pork</i>	190.000
Gỏi Củ Hũ Dừa Hải Sản <i>Coconut Root and Seafood Salad</i>	210.000

ĐẶC SẢN ĐƯỜNG PHỐ

STREET DELICACIES



Vietnamese street food is the soul of the streets. Behind its simple appearance, each dish carries deep cultural meaning, refined cooking techniques, and the creativity of local people. From the crispy BANH MI filled with butter, pâté, cold cuts, fresh herbs, and a touch of rich meat sauce that creates an explosion of flavors, to the sizzling crispy pancakes with shrimp and pork — all are lively symbols of daily Vietnamese life. When enjoying these dishes, visitors not only taste the unique flavors but also feel the warmth, friendliness, and irresistible charm of Vietnamese street food.

Bánh Mì Việt Nam <i>Vietnamese Baguette Sandwich</i>	168.000
Bánh Giò Lá Nếp <i>Steamed Pyramid Dumpling in Fragrant Leaves</i>	168.000
Bánh Tôm Hồ Tây <i>West Lake Shrimp Fritters</i>	180.000
Nem Cá Tầm Cuốn Lá Lốt Chiên Giòn Chấm Mắm Nêm <i>Fried Sturgeon Rolls Wrapped in Betel Leaves with Fermented Dipping Sauce</i>	185.000
Bánh Tráng Trộn <i>Vietnamese Rice Paper Salad</i>	190.000
Nem Lụi Nướng Nha Trang <i>Nha Trang Grilled Lemongrass Pork Skewers</i>	210.000
Bánh Cuốn Thanh Trì <i>Thanh Tri Steamed Rice Rolls</i>	235.000
Bánh Nậm Cung Đình <i>Hue Royal Flat Dumplings</i>	235.000
Bánh Xèo Tôm Thịt <i>Vietnamese Savory Pancake with Shrimp & Pork</i>	250.000
Bánh Tráng Nướng <i>Vietnamese Grilled Rice Paper (Vietnamese Pizza)</i>	299.000



CÁC MÓN BÚN, PHỞ

VIETNAMESE NOODLE DISHES

From the familiar ingredient of rice, Vietnamese people have creatively crafted a wide variety of noodle dishes such as bun, pho, and mi, each with different shapes, flavors, and cooking styles. Every region adds its own twist — from the rich and savory Southern-style bun bo Nam Bo, the smoky and flavorful Hanoi bun cha, to the rustic Mi Quang and Cao Lau from Central Vietnam.

Each bowl of noodles is not only a delicate balance between soft white noodles and flavorful broth, but also a harmony of regional tastes, offering a rich and authentic Vietnamese culinary experience.



Mì Quảng 180.000
Quang-Style Turmeric Noodles

Bún Trộn Thịt Nướng 180.000
Vietnamese Grilled Pork Vermicelli Salad

Bún Bò Nam Bộ 210.000
Southern Vietnamese-Style Beef Noodle Salad

Cao Lầu 210.000
Hoi An Special Noodles

Miến Xào Hải Sản Niêu Đất 299.000
Stir-Fried Vermicelli with Seafood in a Clay Pot



MÓN NGON / MAIN COURSE

MÓN BÒ

BEEF

Chả Thịt Heo Băm Kẹp Tre Nướng 169.000
Grilled Minced Pork Skewers in Bamboo

Phở Xào Bò 190.000
Stir-Fried Pho Noodles with Beef

Bò Viên Om Nấm 210.000
Braised Beef Meatballs with Mushrooms

MÓN GÀ

CHICKEN

Gà Xiên Nướng Mật Ong 210.000
Grilled Chicken Skewers with Honey Glaze

Gà Nướng Tây Bắc 235.000
Northwest Style Grilled Chicken

Cơm Gà Hội An 245.000
Hoi An Chicken Rice

Gà Nướng Mắm Me 280.000
Grilled Chicken with Tamarind Sauce

MÓN HEO

PORK

Cơm Cháy Chả Bông 199.000
Crispy Rice with Pork Floss

Cơm Tấm Sài Gòn 235.000
Saigon Broken Rice with Grilled Pork



HẢI SẢN

SEAFOOD

Bánh Bèo Hải Sản 180.000
Vietnamese Steamed Rice Cakes
Topped with Mixed Seafood

Gỏi Cuốn Tôm Thịt Mắm Nêm 180.000
Fresh Spring Rolls with Shrimp, Pork,
and Fermented Anchovy Sauce

Cơm Hến Huế 235.000
Hue Baby Clam Rice

Chả Tôm Bao Mía 269.000
Sugarcane-Wrapped Shrimp Cakes

Chả Ốc Cuộn Lá Lốt 290.000
Grilled Snail Rolls in Betel Leaves

Mực Nướng Sa Tế 410.000
Char-Grilled Squid with Spicy Satay Marinade

Bào Ngư Tiêm Bát Chân 470.000
Double-Boiled Abalone with Eight Treasures

Tôm Hùm Nướng Muối Ớt 770.000
Grilled Lobster with Chili Salt



MÓN CHAY

VEGETARIAN DISHES

Cơm Rang Rau 99.000
Vegetable Fried Rice

Cà Bụng Om Nấm 135.000
Braised Eggplant with Mushrooms
– Vietnamese Style

Đậu Phụ Hầm Nấm Kèm Cơm Trắng 135.000
Braised Tofu with Rice

Canh Nấm Hạt Sen Rau Củ 140.000
Lotus Seed and Mushroom Soup

Gà Xào Sả Ớt Chay 150.000*
Stir-Fried Vegan Chicken with
Lemongrass and Chili



TRÁNG MIỆNG

DESSERTS

Chè Hoa Cau 95.000
Mung Bean Coconut Sweet Soup

Bánh Chuối Chiên Mè 95.000
Vietnamese Fried Banana Fritters with Sesame Seeds

Đậu Hũ Non Trân Châu Đen Vị Dừa 100.000
Silken Tofu with Black Tapioca Pearls in Coconut Syrup

Chuối Cuộn Xôi Nếp Nướng 100.000
Grilled Banana Wrapped in Glutinous Rice

Chè Sương Sa Hạt Lựu 125.000
Rainbow Dessert with Agar Jelly and Water Chestnut Rubies



Meet our chef NGUYEN THAC THIET

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Chef Nguyễn Thạc Thiết, a true artisan of Vietnamese flavors, has dedicated over 15 years to Vietnamese cuisine. He has had the opportunity to work with and learn from world-renowned chefs such as Thierry Drapeau, a Michelin-starred chef from France, and John Burton Race, a Michelin-starred chef from the UK. With experience as Executive Chef on a 5-star cruise in Ha Long Bay, he was also honored as one of Vietnam's Top 10 Culinary Artisans in Tourism in 2019. Every dish created by Chef Thiết is a delicate blend of traditional spirit and modern creativity, offering diners a rich and emotional culinary experience.

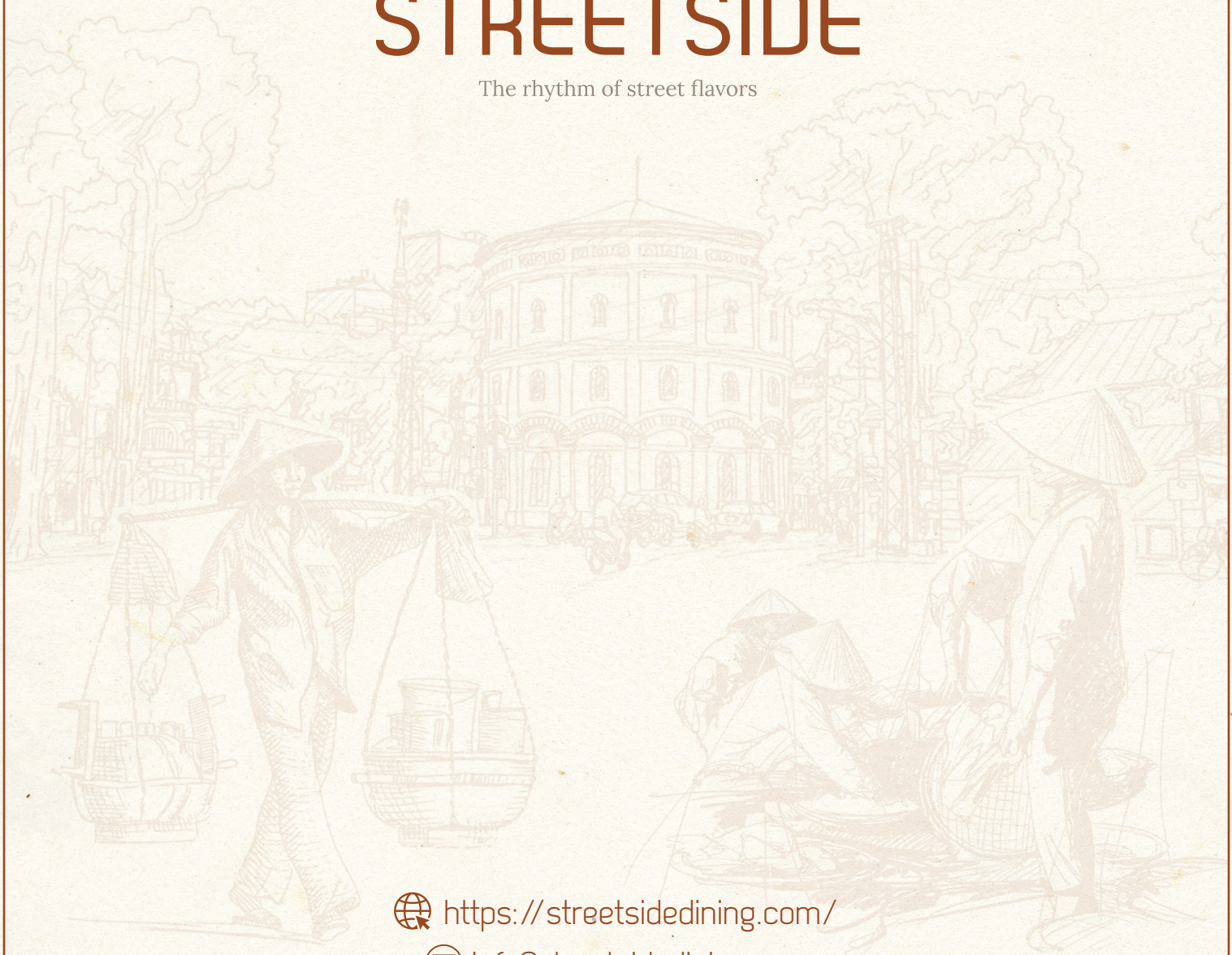
"I love Vietnamese cuisine, especially street food, which has been a part of my life like breathing for a long time. I don't want to keep these flavors to myself, but rather wish to share them with everyone, especially international visitors, by offering the most impressive, authentic street food dishes, served with love and dedication. At Streetside Dining, you will embark on a journey to discover fresh, time-honored flavors deeply rooted in the cultural identity of Vietnam, from all three regions of the country. Through each dish, you will experience the richness and diversity of Vietnamese culinary heritage while uncovering the profound values embedded within, reflecting the people, their way of life, and the things that have truly shaped the everlasting value of Vietnamese cuisine."





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