



STREETSIDE
— DINING —

A la carte
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.

HƯƠNG VỊ ĐƯỜNG PHỐ VIỆT NAM

VIETNAMESE STREET FOOD FLAVORS

Chả Giò Dế Chiên Giòn Nhân Tôm <i>Crispy Cricket Spring Rolls with Shrimp Filling</i>	151.000
Nem Cá Hồi Sapa Cuốn Lá Lốt dùng với bún bánh (Signature SSD) <i>Salmon Rolls in Betel Leaves with Rice Vermicelli & Rice Paper (Signature SSD)</i>	210.000
Khoai Môn Lẹ Phố <i>Taro Croquettes "Old Quarter Style"</i>	110.000
Bánh Xèo Nhân Hải Sản <i>Vietnamese Crispy Pancake with Seafood Filling (Bánh Xèo)</i>	210.000
Nem Lụi Nướng Cuốn Bánh Tráng (Signature SSD) <i>Grilled Pork Skewers in Rice Paper Rolls (Signature SSD)</i>	210.000
Phở Xào Hải Sản Hoặc Bò Hoặc Gà <i>Stir-fried Pho Noodles with Seafood / Beef / Chicken</i>	180.000



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VIETNAMESE STREET FOOD FLAVORS

Cơm Chiên Bò Bằm Dưa Muối 175.000
Fried Rice with Minced Beef & Pickled Vegetables

Cơm Chiên Hải Sản Trứng Cua 192.000
Fried Rice with Seafood & Crab Roe

Thịt Heo Ủ Thảo Mộc Chiên 192.000
Herb-marinated Crispy Pork

Bún Bò Nam Bộ 182.000
Southern-style Beef Vermicelli Bowl (Bún Bò Nam Bộ)

Miến Om Hải Sản Niêu Đất (**Signature SSD**) 269.000
*Claypot Glass Noodles with Seafood (**Signature SSD**)*





SÚP / SOUP

Súp Hải Sản Hương Nấm 92.000
Seafood & Mushroom Soup

Súp Gà Xé Nấu Thịt Cua 105.000
Shredded Chicken & Crab Meat Soup

Súp Bào Ngư Nấu Hải Sâm 155.000
Abalone & Sea Cucumber Soup

GỎI, NỘM TRUYỀN THỐNG

TRADITIONAL VIETNAMESE SALADS

Nộm Bò Xoài Xanh 125.000
Green Mango Salad with Beef

Nộm Ngó Sen Tôm Thịt 125.000
Lotus Stem Salad with Shrimp & Pork

Nộm Hoa Chuối Thịt Quay 110.000
Banana Blossom Salad with Roasted Pork

Gỏi Bưởi Hồng Tôm Thịt 155.000
Pomelo Salad with Shrimp & Pork



CÁC MÓN VỀ TÔM VÀ MỰC

PRAWN & SQUID SPECIALTIES

Tôm Hùm Chiên Sả Sốt Trứng Muối (Signature SSD) <i>Lemongrass-fried Lobster with Salted Egg Sauce (Signature SSD)</i>	699.000
Tôm Hùm Sốt Mắm Me <i>Lobster with Tamarind Fish Sauce</i>	651.000
Tôm Sú Ủ Muối Hương Sả <i>Lemongrass-infused Salt-cured Tiger Prawns</i>	286.000
Tôm Sú Nướng Muối Ớt <i>Grilled Tiger Prawns with Chili Salt</i>	286.000
Mực Cháy Tỏi Hương Sả <i>Garlic & Lemongrass Stir-fried Squid</i>	241.000
Mực 1 Nắng Nướng Cay <i>Grilled Semi-dried Squid with Spicy Marinade</i>	255.000

CÁC MÓN VỀ CUA CÁ

CRAB & FISH DISHES

Cá Vược Nướng Lá Chuối (Signature SSD) <i>Banana Leaf-grilled Sea Bass (Signature SSD)</i>	295.000
Chả Cá Lá Vọng <i>Hanoi-style Grilled Fish with Dill (Cha Ca La Vong)</i>	265.000
Cá Lăng Sông Đà Chiên Giềng <i>Song Da River Catfish Fried with Galangal</i>	251.000
Thịt Cua Om Miến Niêu Đất (Signature SSD) <i>Claypot Glass Noodles with Crab Meat (Signature SSD)</i>	320.000



MÓN BÒ / BÊ

BEEF & VEAL DISHES

Bò Wagyu Ướp Thảo Mộc Nướng Lá Dong (Signature SSD) <i>Dong Leaf-grilled Wagyu Beef with Herb Marinade (Signature SSD)</i>	551.000
Bò Lúc Lắc Vị Tiêu <i>Stir-fried Diced Beef with Pepper Sauce</i>	225.000
Bò Sốt Tiêu Đen Niêu Đất <i>Claypot Beef in Black Pepper Sauce</i>	225.000

MÓN VÈ HEO

PORK DISHES

Heo Ủ Thảo Mộc Nướng Ống Tre (Signature SSD) <i>Bamboo-grilled Herb-marinated Pork (Signature SSD)</i>	260.000
Má Heo Nướng Ngũ Vị Quấn Rau Rừng <i>Five-spice Grilled Pork Cheeks with Wild Herbs</i>	196.000
Thịt Heo Viên Om Nấm Hạt Sen Niêu Đất <i>Claypot Pork Meatballs with Mushrooms & Lotus Seeds</i>	199.000



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MÓN VỀ GÀ / VỊT

CHICKEN & DUCK DISHES

Đùi Gà Nướng Tam Vị Mật Ong <i>Honey-glazed Grilled Chicken Thigh Trio</i>	187.000
Gà Quay Lá Chanh Niêu Đất <i>Claypot Roasted Chicken with Lime Leaves</i>	192.000
Lườn Vịt Xào Húng Quế <i>Stir-fried Duck Breast with Thai Basil</i>	181.000
Vịt Om Khoai Sọ <i>Duck Stew with Taro</i>	183.000

CÁC MÓN RAU

VEGETABLE SIDE DISHES

Cải Thảo Sốt Nấm Đông Cô <i>Stir-fried Napa Cabbage with Shiitake Mushroom Sauce</i>	88.000
Rau Muống Xào Tỏi <i>Stir-fried Water Spinach with Garlic</i>	81.000
Rau Cải Chíp Xào Nấm <i>Stir-fried Baby Bok Choy with Mushrooms</i>	79.000



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CÁC MÓN CHAY

VEGETARIAN DISHES

Nem Củ Quả Nhân Nấm <i>Vegetable & Mushroom Spring Rolls</i>	121.000
Nem Tươi Quấn Rau Vườn <i>Fresh Garden Vegetable Rolls</i>	115.000
Đậu Hũ Om Nấm Tươi <i>Claypot Tofu with Fresh Mushrooms</i>	125.000
Đậu Hũ Non Tẩm Hành Thơm <i>Pan-fried Silken Tofu with Scallion Oil</i>	125.000
Miến Om Rau Nấm Niêu Đất <i>Claypot Glass Noodles with Vegetables & Mushrooms</i>	151.000
Bánh Phở Xào Giòn Với Rau Và Nấm <i>Crispy Stir-fried Pho Noodles with Vegetables & Mushrooms</i>	142.000
Rau Cải Thảo Om Nấm Đông Trùng <i>Braised Napa Cabbage with Cordyceps Mushrooms</i>	83.000
Cà Tím Om Nấm Đông Cô <i>Claypot Eggplant with Shiitake Mushrooms</i>	83.000





CÁC MÓN CANH

SIDE DISH

Canh Chua Cá Lóc Miền Tây <i>Southern-style Sour Snakehead Fish Soup</i>	110.000
Canh Mộc Thả Nấm <i>Pork & Mushroom Clear Soup</i>	92.000
Canh Chua Ngao Biển <i>Sour Clam Soup</i>	98.000
Canh Chua Thịt Nấu Sầu Quả <i>Sour Pork Soup with Dracontomelon Fruit</i>	80.000

TRÁNG MIỆNG

DESSERTS

Chuối Quê Lăn Mật Ong Nhân Đậu Phộng <i>Honey-glazed Local Banana with Peanut Filling</i>	78.000
Hoa Quả Nhiệt Đới <i>Tropical Fresh Fruits</i>	92.000
Trà Xanh Dừng Với Mứt Sen Hà Nội <i>Hanoi-style Green Tea with Lotus Seed Jam</i>	83.000



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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