

limited offer

RESTAURANT WEEK MENU

Please choose one of each category
Available from April 27th - May 4th | \$39 per person

APPETIZER

Please choose one of the options as your appetizer

Bang Bang Chicken Salad

poached chicken, cabbage, lettuce, cucumber, jalapeno, red onion, cilantro, fried onion, crispy garlic chips, served with bang bang vinaigrette

Papaya Salad

finely julienned green papaya, long beans, mango, and cherry tomatoes, dressed in a sweet and tangy lime tamarind dressing, topped with cilantro & crushed peanuts

Traditional Crispy Spring Roll

pork, carrot, jicama, taro, and rice vermicelli, with lettuce and vibrant "nuoc cham" dipping

Summer Roll

lettuce, carrot, mango, rice vermicelli cold noodles, mint & Thai basil leaf, and poached tiger shrimp wrapped in rice paper, with peanut-scented dipping sauce on side

Viet Wings

super crispy chicken wings tossed in tangy lime glaze (mildly spicy)

MAIN DISH

Please choose one of the options as your main dish

Pho Tai

Vietnamese pho noodle topped with thin slices of raw eye-round beef

Pho Ga

Vietnamese pho noodle topped with slices of grilled chicken, served with *chicken stock broth*

Pho Nam

Vietnamese pho noodle topped with brisket

Chicken Larb Bowl

ground chicken, red chili, scallion, cilantro, mint, served over rice

Spicy Basil Shrimp Rice

light and fluffy with shrimp, pineapples chunks, long bean, basil, and chilli topped with a crispy fried egg

Bo Luc Lac (+\$5)

seared ribeye steak cubes sautéed with spring onions in a sweet and savory sauce topped with a crispy runny egg.

DESSERT

Please choose one of the options as your sweet treat

Coconut Banana Cake

moist banana bread with layers of coconut cream cheese frosting, topped with coconut flakes

Chocolate Trilogy

Chocolate genoise layered with dark chocolate, milk chocolate and white chocolate mousse. Topped with dark chocolate bark

Pistachio Cake

layers of sponge cake, pistachio and ricotta creams, decorated with pistachio pieces and dusted with powdered sugar



Please be advised that food prepared here may contain peanuts, milk, eggs, soybean. If you have any food allergies, please speak to our staffs, chefs or manager before ordering.

* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



We take immense pride in our food quality, as it is the heart and soul of Sup Vietnamese. Our talented chefs meticulously select the finest ingredients, ensuring that each dish is bursting with authentic flavors and freshness. From traditional Vietnamese classics to innovative fusion creations, our menu is a celebration of the vibrant and diverse culinary heritage of Vietnam. Every bite at Sup Vietnamese is a tantalizing journey for your taste buds.

Check out the most recent new items at Sup Vietnamese!

Pig Out

Crowd pleasing slab of super crispy pork belly served with bahn hoi noodles, fresh herbs, lettuce, pickled celery and shallots. create your own adventure with 3 of our signature sauces - lemongrass chili oil, ginger scallion oil, and nuoc cham.



*Scallop Crudo

Charred scallop served on a bed of frisée and Radicchio topped with an herb salad, pickled shallots, and celery, dressed with a refresh coconut nuoc cham dressing.

Please note that this dish contains undercooked shellfish, which may increase the risk of food borne illness.

Organic Confit Maitake Mushroom Steak

Pan seared confit local organic maitake mushrooms served with a yuzu pepper cream sauce topped with a refreshing herb salad, lemongrass chili oil, ginger scallion oil, crispy shallots, and freshly grated horseradish.

