

# DINNER MENU

Thức ăn ngon giúp trẻ em ngoan  
"Good Food Helping Good Kids"

## STARTERS

- |  | VND     |
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| • <i>Gỏi Cuốn</i> - Fresh Summer Rolls (V)   | 90,000  |
| • <i>Nem Rán</i> - Crispy Spring Rolls   | 95,000  |
| • <i>Bánh Bông Hồng Trắng</i> - STREETS Special White Rose Dumplings               | 80,000  |
| • <i>Mực Chiên Xù</i> - Trainee's Recipe: Sautéed, Lightly Breaded Calamari Rings  | 105,000 |
| • <i>Hoành Thánh Chiên Cuộn Tôm</i> - Trainee's Recipe: Wok Shrimp in Wonton Rolls | 110,000 |

## SOUPS

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| • <i>Canh Rau</i> - Leafy Vegetable Soup with Rice Bowl (V)        | 80,000 |
| • <i>Súp Bí Đỏ</i> - Pumpkin Soup with Dumpling (V)                | 85,000 |
| • <i>Canh Bí Đao</i> - Winter Melon Soup with Shrimp and Rice Bowl | 85,000 |

## SALADS

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| • <i>Xà Lách Dầu Giấm</i> - Vietnamese Tomato, Cucumber and Bibb Lettuce Salad with Garlic Vinaigrette (V) | 75,000  |
| • <i>Gỏi Bưởi Trộn Tôm</i> - Pomelo Salad with Shrimp, Sweet and Sour Dressing, Garnish of Local Herbs (V) | 100,000 |
| • <i>Gỏi Đu Đủ Bò Khô</i> - Shredded Papaya Salad with Dried Beef and Chopped Peanuts (V)                  | 100,000 |
| • <i>Gỏi Xoài Trộn Gà</i> - Cubed Mango Chicken Salad with Passion Fruit Mayo Dressing                     | 105,000 |

## TOASTED VIETNAMESE BAGUETTE PANINI

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| • <i>Bánh Mì Kẹp Gà, Phô Mai</i> - Grilled Chicken, Emmenthaler Swiss and Eggplant with Tomato Chutney (V) | 110,000 |
| • <i>Bánh Mì Kẹp Thịt Nguội, Phô Mai</i> - Sliced Imported Ham and Mozzarella                              | 110,000 |
| • <i>Bánh Mì Kẹp Rau Củ, Phô Mai</i> - Roasted Vegetables and Emmenthaler Swiss (V)                        | 110,000 |

## CLASSIC VIETNAMESE

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| • <i>Cao Lầu</i> - Traditional Hoi An Specialty Noodles with Pork, Fresh Herbs and Crispy Croutons in Natural Juices (V)                         | 85,000  |
| • <i>Mỳ Quảng</i> - Local Specialty of Rice Flour Noodles in Pork and Shrimp Broth, Topped With Pieces of Pork and Shrimp, Quail Eggs, and Herbs | 110,000 |
| • <i>Bún Gà Nướng</i> - Rice Noodle Served Cold with Grilled Chicken and Fresh Herbs   | 105,000 |
| • <i>Bánh Xèo</i> - Crispy Rice Pancake with Pork and Shrimp (V)   | 110,000 |
| • <i>Gỏi Mực</i> - Squid Salad with Tamarind   | 115,000 |
| • <i>Cơm Gà</i> - Shredded Chicken Tossed with Fresh Lemon and Herbs, Special Long Grain Rice accompanied by a Lite Cabbage and Carrot Soup      | 120,000 |
| • <i>Cà Tim Kho Tộ</i> - Caramelized Eggplant and Tofu in Clay Pot with Steamed Rice (V)   | 130,000 |
| • <i>Heo Kho Tộ</i> - Braised Clay Pot Pork with Quail Eggs and Steamed Rice   | 155,000 |
| • <i>Cá Ngừ Kho Tộ</i> - Slow Cooked Tuna Filet in Clay Pot with Steamed Rice  | 155,000 |
| • <i>Cà Ri Bò</i> - Vietnamese Beef Stew Curry with Carrot and Taro, and Baguette for dipping  | 155,000 |
| • <i>Cơm Chiên Hải Sản, Thịt Heo hoặc Rau Củ</i> - Seafood, Pork or Vegetable Fried Rice (V)   | 105,000 |
| • <i>Rau Củ Quả Xào</i> - Sautéed Seasonal Vegetables (V)  | 90,000  |

## MAINS

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| • <i>Mì Ý Rau Củ</i> - Pasta Primavera Spaghetti with Sautéed Seasonal Vegetables and Local Herbs (V)                   | 135,000 |
| • <i>Sườn Heo Nướng</i> - Glazed Pork Ribs on Bone with Vietnamese Kim Chi and Steamed Rice                             | 180,000 |
| • <i>Mì Ý Hải Sản</i> - Fresh Local Seafood with Sun-dried Tomatoes on a Spiral of Spaghetti (V)                        | 155,000 |
| • <i>Cá Diêu Hồng Nướng Sốt gừng</i> - Grilled Fresh River Fish Filet in Ginger Sauce with Long Grain Rice and Bok Choy | 165,000 |
| • <i>Cà Ri Gà</i> - Asian Style Chicken Curry with Coconut Milk and Steamed Rice  | 150,000 |

(V) - Vegetarian Option Available

- To protect the health of our Trainees and staff please do not smoke at STREETS -

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- GOVERNMENT VAT TAX NOT INCLUDED -

