



Nguyen Van Sau

Culinary Advisory Board

Nguyen Van Sau, originally from rural Quang Nam Province, began his journey in the culinary world as a Trainee in Class #4 at STREETS International. Upon graduating, he built a strong professional foundation in HoiAn's luxury hospitality sector, including Chef positions at the esteemed Swiss-Bel Golden Sand Resort and the awarded Four Seasons The Nam Hai.

In 2016, fueled by his entrepreneurial spirit and ambition, he launched his first restaurant, HoiAn Steak House Riverside in HoiAn. Soon after, he followed the success of his first venture and opened his second restaurant in HoiAn, A6 Garden, a casual concept focusing on artisanal smoked meats.

Grateful for the opportunities provided by his training and development at STREETS, Sau became the first STREETS alum to generously sponsor a Trainee for the entire 14-month program.