



The Flavors of Vietnam are Uniquely Bold & Vibrant!

Anyone who has traveled there will tell you that it is a foodie's destination and eating adventure.

In Vietnam's largest city Ho Chi Minh City, street vendors dot the busy city streets during the day, each serving food and drink with fresh and complex flavors. The evenings belong to vibrant night markets with mouthwatering dishes at every corner.

On the weekends at the Mekong River Delta, hundreds of wooden boats form "floating markets" with merchants selling fresh produce, noodles cooked in boats on makeshift woks, and local treats served on banana leaves!

At Súp (pronounced "soup" with a rising tone), our aim is simple:

To capture the exciting flavors of Vietnam in an inviting space with a warm ambiance & friendly service. Our goal is to share this beautiful cuisine with the community.

We consider it an art to combine ambiance, service, and cuisine and we can't wait to share the experience at Súp Vietnamese with you



Any Suggestion or Comment for Better Service
Please Email us at supvietnamese@gmail.com

*A Gratuity of 20% will be automatically added for parties of 6 or more

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premium
**Cocktail
Collection**

Cà Phê Noir 13

Ketel, Mr. Black, Vietnamese Cold Brew, Coconut Milk, Condensed Milk

Mekong Sunburst Spritz 13

Ketel, Guava Juice, Fresh Lime Juice, Elderflower, Lemongrass Syrup, Soda

Banana Spring Roll Old Fashioned 14

Jefferson Whiskey, Banana Liqueur, Cinnamon Vanilla Syrup

Sup Spiked Hot Tea 13

Toki Whiskey, Freshly Brewed Hot Jasmine Tea, Honey Ginger Syrup, Lemon Juice

Pink Guava Garden 13

Grey Goose, Elderflower, Guava Juice, Freshly Squeeze Lemon Juice, Mint, Basil

Dragon Blossom Sangria Single 14 / Shareable 22

Tropical Dragon Fruit, Lychee, Wine, Citrus, Spiced Rum, Elderflower, Fresh Lime Juice

Lá Dúa Colada 13

Pandan, Coconut Rum, Pineapple Juice and Fresh Lime Juice

Sunset Peach Mojito 13

Freshly Brewed Jasmine Tea, Ripe Peach, White Rum, Fresh Lime Juice, Mint and Splash of Soda

Lychee Lemongrass Martini 13

Ketel Infused Lychee, Fresh Lime Juice, Elderflower, Lemongrass Syrup

1. Mekong Mirage 13

Smoked Whiskey, Orange Mash, Fresh Lime Juice, Disaronno, Caramel

3. Enter The Dragon 14

Avion Blanco Tequila, Dragon Fruit Puree, Jalapeño, Cucumber, Fresh Lime Juice

4. Midnight Sũa Martini 13

Vietnamese Coffee, Toki Whiskey, Condensed Milk, and a Hint of Cinnamon Vanilla

6. Pretty Young Thing 14

Song Cai Floral Gin, Indigo Empress 1908, Butterfly Pea Essence, Lemon Juice, Tonic Water

8. Basil Breeze Margarita 13

Don Julio Tequila, Smoky Mezcal, Grand Marnier, Fresh Basil, Cucumber, Fresh Lime Juice, Agave

WINE COLLECTION

Cupcake <i>Sauvignon Blanc (New Zealand) • White Wine</i>	10 34
Aromas of white peach that lead to crisp notes of passion fruit, tart melon, and citrus zest	
Ruffino <i>Pinot Grigio (Italy) • White Wine</i>	10 34
Bright aromas of pineapple, pear, sage, and peach, complemented by notes of meadow flowers	
Columbia Crest <i>Cabernet Sauvignon (Washington) • Red Wine</i>	10 34
Notes of ripe dark berries, juicy plums, luscious chocolate, and velvety vanilla	
Robert Mondavi <i>Pinot Noir (California) • Red Wine</i>	10 34
Juicy red wine with cranberry, raspberry, rose petal and black tea	
14 Hands <i>Merlot (Washington) • Red Wine</i>	10 34
Flavors of blackberry, plum, cherry, and mocha	
Red Rosemary Passion Fruit Sangria • <i>Sangria</i>	12 42
Lemon, lime, oranges, passion fruit, and smoked rosemary	
White Pineapple Lychee Sangria • <i>Sangria</i>	12 42
Lemon, lime, fresh mint, lychee, kumquat, and pineapple	

HOUSE SPECIALS

Fresh Coconut Juice	8
We open a fresh young coconut and give you a straw!	
House Brewed Thai Iced Tea	7
Strong full-bodied tea flavor, yet smooth	
Iced Vietnamese Coffee	7
Rich and bold with complex notes of cocoa	
Iced Lychee Juice	7
A favorite drink of Southeast Asia	
Frozen Piña Colada <i>Mocktail</i>	9
Fresh pineapples blended with coconut cream and pineapple juice	
Bottled Beer • <i>Chang Tiger Beer</i>	6 7
Pot of Tea • <i>Served Hot</i>	5
Please choose one of the following: Oolong Tea, Jasmine Green Tea	
Soda & Water • <i>Coke, Diet Coke, Sprite, Sunkist - 2.5 / Saratoga 4 / San Pellegrino 3</i>	



JASMINE FRUIT TEA

Spring 8
Mashed fresh pineapples with pineapple jam

Autumn 8
Peach, mango and pineapple jam with fresh mango

Meadow 8
Mashed fresh strawberry and lime w. strawberry jam

Summer 8
Passionfruit jam topped with fresh dragon fruit juice

Winter 8
Kumquat juice, garnished with kumquat and mint leaf

APPETIZER



Fresh & Balanced Flavors

Fresh herbs play a central role in Vietnamese cuisine. Ingredients such as basil, mint, cilantro, and perilla are often served generously, allowing each bite to feel vibrant and refreshing.

Fish sauce is one of the most essential seasonings, adding a deep umami flavor that defines many traditional dishes. Pickled vegetables, lime, and chili are commonly used to balance richness with acidity and spice.

Bang Bang Chicken Salad 12

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

Green Papaya Salad 12

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

Bánh Mì Sandwich 12

Pork pate, pickled carrot, cucumber, cilantro, green onion, with mayonnaise on a crusty baguette (available everyday until 5pm)

Mantou Shrimp 16

Crispy mantou toast topped with shrimp paaste, celery, cilantro and scallion served with a tangy garlic chili sauce.

Viet Wings 14

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

Braised Pork Ribs 15

Tender ribs slowly braised in a deeply fragrant soy glaze

Vietnamese Summer Roll 14

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

Traditional Crispy Spring Rolls 12

Rice paper wrapped rolls, crispy fried, with pork, carrot, jicama, taro, and rice vermicelli, with lettuce and vibrant "nuoc cham" dipping

Garlic Baby Bok Choy 14

Flash-sautéed in hot wok with minced garlic, salt & white pepper, with splash of soy sauce & fragrant rice wine

Veggie Crispy Spring Rolls 12

Cabbage, bean thread vermicelli, carrots, onion, golden wheat flour wrapper, with lettuce and vibrant "nuoc cham" dipping

Grilled Sugar Cane Pork 17

Ground pork, water chestnuts, and lemongrass wrapped around sugar cane stalk. Grilled to a juicy perfection over an open fire. Served with fresh herbs and leaf lettuce

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.



Grilled & Fresh

Each marinade is crafted to enhance the natural flavors of fresh meats and vegetables, inspired by classic Vietnamese seasonings. Paired with vibrant dipping sauces, every bite is balanced with freshness, aroma, and a touch of umami.



FROM THE GRILL

Roasted Short Rib Platter	57
Indulgent cuts of tender slow braised beef short rib served with woven rice noodles, fresh herbs, pickles and leaf lettuces	
Bo Luc Lac	32
Seared ribeye steak cubes sautéed with spring onions in a sweet and savory sauce topped with a crispy runny egg	
Ribeye Steak Honey-soy marinade	32
Tôm Rim	19
Caramelized crispy shrimp, onion, caramelized sauce, served over rice	
Spicy Basil Shrimp Fried Rice	18
Light and fluffy with shrimp, pineapples chunks, long bean, basil, and chilli topped with a crispy fried egg. Served in a fresh cut pineapple	
Chicken Breast	18
Soy marinated, boneless, served with rice	
Chicken Thighs	18
Lemongrass-soy marinated, boneless, served with rice	
Chicken Larb Bowl	18
Ground chicken, red chili, scallion, cilantro, mint, served over rice	
Pig Out	38
Crowd pleasing slab of super crispy pork bely 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	
Pork Chops [2pcs]	18
Lemongrass-soy marinated, bone-in, served with rice	
 Bun Thit Nuong	17
Marinated slices of grilled pork and spring rolls served with leaf lettuce, pickles, bean sprouts, peanuts, on rice vermicelli noodles	
Optional Add-On: Jasmine White Rice \$2. Cold Vermicelli Noodle \$3	



The Soul of Phở

Our pho begins with quality cuts of beef and fresh bones, slowly simmered to build a rich, layered broth. Infused with whole spices and aromatic herbs, each bowl delivers a depth of flavor you can truly taste.

PHO NOODLE

Pho Bo Vien	17	Pho Ga	17
Topped with homemade Súp signature beef meatballs		Topped with slices of grilled chicken, served with *chicken stock broth*	
Recommended add-on: Shrimp or Brisket		Recommended add-on: Shrimp	
Pho King	20	Pho Veggie	16
Topped with boneless short rib slices		Topped with baby bok choy, carrot, and shiitake & wood ear mushrooms, in a healthy *kombu kelp broth*	
Recommended add-on: Bone Marrow			
Pho Sizzle	19	Pho Combo	20
Topped with grilled ribeye steak		Combination of raw eye round beef, meat ball, beef tripe, brisket	
Recommended add-on: Bone Marrow		Recommended add-on: Bone Marrow	
Pho Nam	18	Pho Suon Nuong	18
Topped with brisket		Pork Chop Noodle Soup	
Recommended add-on: Meatball		Served with lemongrass grilled pork chop	
Pho Tai	17		
Topped with thin slices of raw eye-round beef			
Recommended add-on: Brisket or Tripe			

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

OPTIONAL ADD ONS

Shrimp	5	Grilled Chicken	6
Brisket	5	Grilled Steak	13
Short Rib	7	Fried Egg	2
Beef Tripe	5	Pork Chops	6
Rare Eye Round Beef	5	Pho Noodles	4
Charbroiled Bone Marrow	10	Cold Noodles	3
Súp Signature Meatballs	5		



Dessert Collection

Thai Tea Affogato 12

Soft Espresso chiffon cake, Vanilla ice cream, finished with a rich homemade Thai tea pour

Mango Sorbet 6

Fresh intense mango flavor sorbet, served with fresh mango in a cup

Coconut Sorbet 6

Fresh intense coconut flavor sorbet, served with coconut flakes

Ice Cream 6

Green tea / Vanilla

Creme Caramel Flan 12

Rich and smooth caramel flan on top of pillow soft espresso chiffon cake

Mango Sticky Rice 12

Sticky rice topped with fresh mango chunks, toasted coconut, and candied pecan

Egg Tart 2pcs 10

Ube white chocolate mousse and citrus curds

