

Viva Restaurant

VIETNAMESE & CHINESE CUISINE

Phone: 281-970-2800

Fax: 281-970-0900

Website: www.vivarestaurant.co

Business Hour:

Monday: 11:00 a.m.—8:45 p.m.

Tuesday: CLOSE

Wednesday, Thursday: 11:00 a.m.—8:45 p.m.

Friday, Saturday: 11:00 a.m.—9:45 p.m.

Sunday: 11:00 a.m.—8:30p.m.

VIVA RESTAURANT

Alcohol
fee charge



BEER \$1 / Bottle

WINE \$10 / Bottle

HARD LIQUOR \$20 / Bottle

10541 FM 1960 Road. W. Ste 290 I

Houston Texas 77070

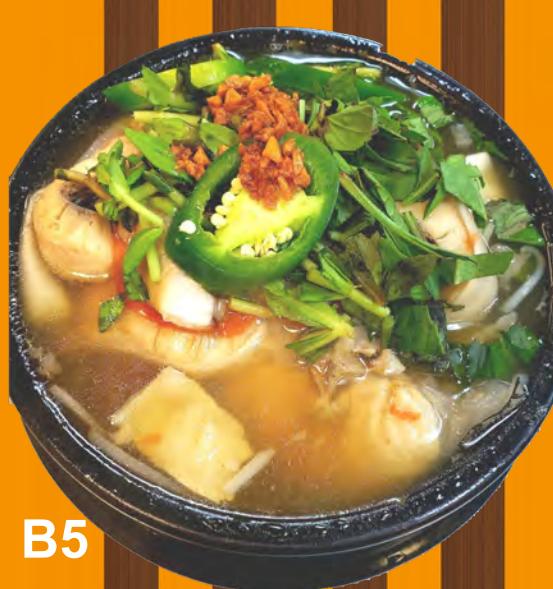
KHAI VI—APPETIZER

- A1) Pan Fried Rice Cake *Bánh Bột Chiên* 7**
- A2) Vietnamese Crispy Eggroll (4) *Chả Giò* 6.5**
- A3) Steam Shrimp & Pork Spring Rolls (4) 7**
Gỏi Cuốn Tôm Thịt
- A4) BBQ Spring Rolls (4)(Chicken/Pork) 7.5**
Gỏi Cuốn Thịt Nướng (Beef) 8
- A5) Tofu Spring Rolls (4) *Đậu Hủ Cuốn* 6.5**
- A6) Crab Cheese Puff (4) *Hoành Thánh Phô Mai* 7**
- A7) Sticky Rice with BBQ Pork *Xôi Nép Thịt Nướng* 9.5**
- A9) FRIED or STEAM Pork Dumplings (6) 6.5**
Há Cảo Xiu Mai

- A10) Viva Rice Paper Wrap 15**
(Woven of Vermicelli, BBQ Pork, Chichken, Beef, Pork balls)
Bánh Hồi Viva Thập Cẩm
- A11) BBQ Meat with Rice Paper Wrap 13**
(Woven of Vermicelli, BBQ Pork or Chicken or Beef (+\$0.50))
Bánh Hồi Thịt Nướng
- A12) Pork Ball with Rice Paper Wrap 13**
(Woven of Vermicelli, BBQ Pork Balls)
Bánh Hồi Nem Nướng

CÀNH—VIETNAMESE SOUP

- B1) Fish Maw Soup *Soup Bong Bóng Cá* 13**
Or **Shark Fin Soup *Soup Vi Cá* 13**
- B2) Chicken & Chinese Vegetable Soup 11**
Soup Gà Rau Củ
- B3) Deluxe Wonton *Hoành Thành Soup* 10**
(Wonton, Chinese BBQ Pork, Shrimp)
- B4) Vietnamese Chicken Tamarind Soup 13.5**
Canh Chua Gà
- B5) Vietnamese Catfish Tamarind Soup 15**
Canh Chua Cá
- B6) Vietnamese Shrimp Tamarind Soup 15**
Canh Chua Tôm
- B7) Thai Style Spicy Seafood Soup *Canh chua Thái* 16.5**
(Catfish, Mussel, Shrimp, Squid)
- B8) Pork Ribs In Pickled Cabbage Soup 13**
Canh Sườn Cải Chua
- B9) Eggdrop Soup 10.5**
Or **Hot & Sour Soup 10.5**
- B12A) Mustard Greens Soup *Canh Cải Bè xanh* 13**
(Chicken Soup, Ginger, Pork, Shrimp)
- B12B) Yu Choi Soup *Canh Cải Ngót* 13**
(Chicken Soup, Ginger, Pork, Shrimp)
- B12C) Watercress Soup *Canh Xà Lách Xoong* 13**
(Chicken Soup, Ginger, Pork, Shrimp)



GOI—VIETNAMESE SALAD

B10) Vietnamese Beef Carpaccio 14.5

*Thinly sliced Beef Eye-Round rare cooked by Fresh Lime Citrus
Gỏi Bò Tái Chanh*

B11) Vietnamese Lotus Salad 14.5

*(Steam Jelly Fish, Shrimp and Pork mixed
with chef special vinaigrette)
Gỏi Ngó Sen Súra, Tôm, Thịt*

Extra Shrimp Chip (8) 3



B10



B11

PHO—VIETNAMESE RICE NOODLE

*Up to large size—2 Extra plate of Meat 4
We use BEEF BROTH Extra Rice Noodle 2.5*

C1) Pho Combination Phở Đặc biệt 10

C2) Pho Filet Mignon Phở Tái Phi Lê 11

C3) Pho Eye-Round Phở Tái 9.5

C4) Pho Eye-Round Brisket Phở Tái Nạm 9.5

C5) Pho Eye-Round MeatBall Phở Tái Bò Viên 9.5

C6) Pho Brisket MeatBall Phở Nạm Bò Viên 9.5

C7) Pho White Meat Chicken Phở Gà 9.5

C8) Pho Shrimp Phở Tôm 11

C9) Pho Seafood Phở Đồ Biển 11

C10) Pho Tofu & Vegetable Phở Tofu Rau Cải 9

C11) Pho Brisket Phở Nạm 9.5

C12) Pho MeatBall Phở Bò Viên 9.5

C13) Beef Ball Soup Soup Bò Viên 6



C1



MI—VIETNAMESE EGG NOODLE

*Up to large size—2 Extra plate of Meat 4
We use CHICKEN BROTH Extra Egg Noodle 3.5*

D1) Shrimp Egg Noodle Soup Mì Tôm 11

D2) Pork & Seafood Combo Egg Noodle Soup 11

Mì Thập Cẩm Xá Xíu

D3) Chicken Egg Noodle Soup Mì Gà 9.5

D4) Meatballs Egg Noodle Soup Mì Bò Viên 9.5

D5) Wonton & Roasted Pork Egg Noodle Soup 9.5

Mì Hoành Thánh Xá Xíu

D6) Chinese Roasted Pork Egg Noodle Soup 9.5

Mì Xá Xíu

D7) Wonton Soup Hoành Thánh Soup 6

D8) Pork & Seafood Combo RiceNoodle Soup 11

Hủ Tiếu Thập Cẩm

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BUN—VIETNAMESE RICE VERMICELLI

E1) Rice Vermicelli with Char-Grill Beef

Bún Bò Nướng 11

E2) Rice Vermicelli with Char-Grill Chicken

Bún Gà Nướng 9.75

E3) Rice Vermicelli with Char-Grill Pork

Bún Thịt Heo Nướng 9.75

E4) Rice Vermicelli with Char-Grill Pork & Eggroll

Bún Thịt Heo Nướng Chả Giò 9.75

E5) Rice Vermicelli with Char-Grill Shrimp

Bún Tôm Nướng 11

E6) Rice Vermicelli with Char-Grill Pork & Shrimp

Bún Tôm Thịt Heo Nướng 10.5

E7) Rice Vermicelli with Lemon Grass Beef

Bún Bò Xào 11

E8) Rice Vermicelli with Lemon Grass Chicken

Bún Gà Xào 9.75

E9) Rice Vermicelli with Julienne Pork & Eggroll

Bún Bì Chả Giò 9.75

E10) Deluxe Vermicelli (*Shrimp, Pork, Eggroll, Pork MeatBall*)

Bún Thập Cẩm 11.5

E11) Rice Vermicelli with Pork MeatBall

Bún Nem Nướng 9.75

E12) Rice Vermicelli with Egg Rolls

Bún Chả Giò 9.75

COM—VIETNAMESE RICE PLATE

F1) Stir-Fried Chichken in Spicy Sate Sauce

Com Gà Xào Sa Té Lunch 10 Dinner 13

F2) Char-Grill Chicken with Rice

Com Gà Nướng Lunch 10

F3) Wok-Seared Shaking Chicken with Fried Rice

Com Chiên Gà Lúc Lắc Lunch 11.5 Dinner 14

F4) Char-Grill Sliced Pork/Pork Chop with Rice

Com Thịt / Sườn Nướng Lunch 10

F5) Char-Grill Pork/Pork Chop, Julienne & EggCake

Com Thịt/Sườn Nướng Bì Chả Lunch 10.5

F6) Char-Grill Beef with Rice

Com Bò Nướng Lunch 11

F7) Stir-Fried Beef in Spicy Sate Sauce

Com Bò Xào Sa Té Lunch 11 Dinner 14

F8) Wok-Seared Shaking Beef with Fried Rice

Com Chiên Bò Lúc Lắc Lunch 13 Dinner 18.5

F10) New York Steak with Egg & Salad with Fried Rice

Com Bò New York Dinner 21

F11) Roasted Connish Hen FlashFried with Fried Rice

Com Gà Rô Ti Lunch 10.5

F12) Crispy Skin Baked Chicken with Fried Rice

Com Gà Xối Mỡ Lunch 10 Dinner 13.5

Up to Large Size 2

ADD Crispy Eggroll 1.5

Extra Meat 3



E10



E4

Subtitue Fried Rice 1

Extra Fried Egg 1.5



F5



F10

Chef's Signature

Shaking Beef 18.5

Juicy chunk of Tenderloin in a buttery smoky flavor,
on top of salad and tomatoes
**Also Available with Chicken 14 or Tofu 13



Mango Fish 14

Green Mango with Crispy Tilapia Filet
Top with Chef's Mango Sauce



Pan Fried Noodle 14

Combination of Crispy yet still soft and fresh taste Rice Patty
Top with Beef and Chinese Broccoli or Seafood Deluxe



Calamari 13.5

Golden fried with Sesame Seeds,
toss in Butter Garlic Sauce



Viva Fried Rice 13.5

Combination of Seafood, Sausage, Egg,
Carrot, GreenPeas & Masago

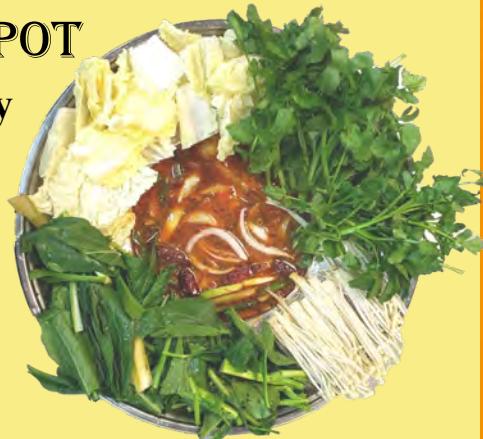


Shrimp Lotus Salad 14.5

Steam Shrimp and Pork with Lotus, Cucumber, Carrot Salad

LÃU—HOTPOT

Thai Style Beef and Seafood medely
with Hot Spicy Sour Soup 36.5
Lẩu Thái Thập Cẩm



Combination HotPot 36.5
Lẩu Thập Cẩm

Shrimp and Beef HotPort 36.5
Lẩu Bò Tôm

Catfish Vietnamese Style Sour Soup 36.5
Lẩu Canh Chua Cá Bông Lau

Extra Beef and Seafood 16.5

Extra Beef 9

Extra Vegetable 6

Extra Egg noodle (Mì) 6

Extra Vermicelli (Bún) 3.5



COM CHIEN—FRIED RICE

- G1) Beef..... 12 Chicken or Pork Fried Rice 12**
- G2) Shrimp Fried Rice 12.5**
- G3) Seafood Fried Rice..... 13**
- G4) Yangzhou House Fried Rice..... 13**
Ham, Chinese Sausage, Shrimp/ Com Chiên Thập Cẩm
- G5) Viva Special Fried Rice 13.5**
Seafood, Sausage, Egg, Masago/ Com Chiên Trứng Cá
- G6) Tofu & Mixed Vegetable Fried Rice..... 12**
- **G7) Salted Fish Fried Rice with Chicken..... 13.5**
Com Chiên Cá Mặn Gà
- **G8) Salted Fish Fried Rice with Shrimp 14.5**
Com Chiên Cá Mặn Tôm

MI/HU TIEU XÀO—STIR-FRIED NOODLE

- | | |
|--------------------------------|-----------------------|
| Seafood—14 | Combination—13.5 |
| Shrimp—15.5 | Tofu & Vegetable—13.5 |
| Beef with Chinese Brocoli—13.5 | |

Yellow Thin Egg Noodle

- G9) Soft Stir-Fried Egg Noodle in Brown Sauce**

Mì Xào Mềm

- G10) Soft and Dry Stir-Fried Egg Noodle (NO Sauce)**

Mì Xào Khô

- G11) Crispy Birdnest Egg Noodle in Brown Sauce**

Mì Xào Giòn

White Flat Rice Noodle

- G12) Soft Stir-Fried Rice Noodle in Brown Sauce**

Hủ Tiếu Xào Mềm

- G13) Soft and Dry Stir-Fried Rice Noodle (NO Sauce)**

Hủ Tiếu Xào Khô

- G14) Crispy Pan-Fried Rice Noodle in Brown Sauce**

Hủ Tiếu Áp Chảo Giòn

- **G16) ShangHai Lomein (Thick Egg Noodle) 14**

THUC AN DINH DUONG—HEALTHY DISH

- H1) Steamed Chicken with Steamed Mix Vegetable**

Gà Rau Cải Luộc Lunch 9 Dinner 11

- H2) Steamed Chicken with Steamed Brocoli**

Gà Brocoli Luộc Lunch 9 Dinner 11

- H3) Grilled Chicken with Steamed Brocoli**

Gà Nướng Brocoli Luộc Lunch 10 Dinner 12

- H4) Grilled Chicken with Steamed Mix Vegetable**

Gà Nướng Rau Cải Luộc Lunch 10 Dinner 12

- H5) Steamed Shrimp with Steamed Mix Vegetable**

Tôm Hấp Rau Cải Luộc Lunch 11 Dinner 13

- H6) Steamed Shrimp with Steamed Brocoli**

Tôm Hấp Brocoli Luộc Lunch 11 Dinner 13

- H7) Steamed Tofu with Steamed Mix Vegetable**

Đậu Hủ Rau Cải Luộc Lunch 10 Dinner 12



G5



G14



G14

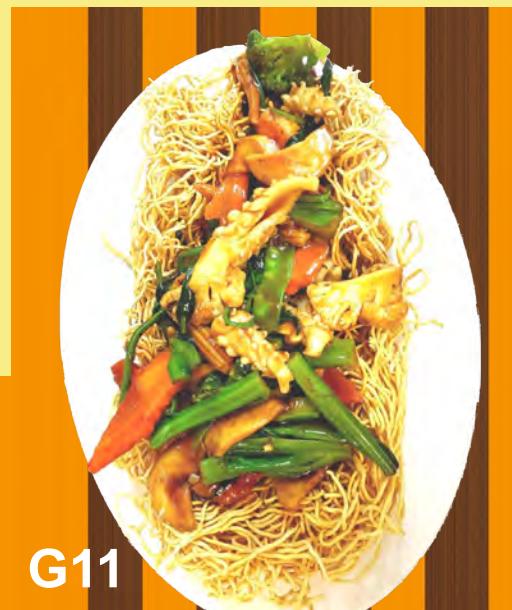


G10

Lunch Available

From Monday to Friday

From 11 a.m. to 3 p.m.



G11

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DO AN RÀU—VEGETABLE DISH

- H8) Rice Vermicelli Sautéed with Stir-Fried Vegetable**
Bún Rau Cải Xào.....9.5
- H9) Stir-Fried Vegetable** *Rau Cải Xào*.....12.5
- H11) Shaken Tofu** *Đậu Hũ Lúc Lắc*12
- H12) Tofu Wok-Tossed in Lemon Grass and Chili Sauce** *Vermicelli Bún Đậu Hũ Xào Sả Ớt*.....9.5
- H17) General Tso Tofu** *Đậu Hũ Sốt Tương Quân*12
- H18) Salt & Pepper Tofu** *Đậu Hũ Rang Muối*.....12
- H19) Tofu with Chinese Broccoli** *Đậu Hủ Cải Lan*12
- H20) Water Spinach Stir-Fried with Whole Garlic**
Rau Muống Xào Tỏi13
- H21) Chinese Broccoli Stir-Fried with Whole Garlic**
Cải Lan Xào Tỏi.....12.5



H11



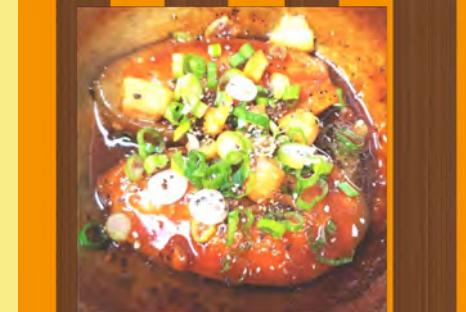
H20



I2



I6



I7

CÁ—FISH DISH

- I1) Catfish Simmered with Caramelized Sauce in Clay Pot**
Cá Kho Tộ 15
 Add Sliced Pork Belly (*Thêm Thịt Kho*) \$6.00
- I2) Fried Whole Talapia with Assorted Ginger Garlic Sauce**
Cá Rô Phi Chiên Dòn Mắm Gừng 17
- I3) Steam Whole Talapia with Ginger and Scallion Top with Soy Sauce** *Cá Rô Phi Hấp Gừng Hành* 19
- I4) Salt Toasted Basa Filet** *Cá Rô Phi Filet Rang Muối* 13.5
- I5) Fried Talapia Filet with Raw Mango in Mango Sauce**
Cá Filet Chiên Xoài Sống 14
- I6) Goby Fish Toss with Sesame Seeds in Butter Garlic Sauce**
Cá Bóng Trứng Chiên Mè Bơ Tỏi 13.5
- I7) Crispy Fried Goby Fish with Tamarind Fish Sauce**
Cá Bóng Trứng Chiên Dòn Mắm Me 13.5

MỤC—CALAMARI DISH

- J1) Wok-Style Calamari with Vegetable Medley** *Mực Xào Thập Cẩm*13.5
- J2) Fried Calamari with Salt and Pepper** *Mực Rang Muối*13.5
- J3) Fried Calamari Toss with Sesame Seed in Butter Garlic Sauce**
Mực Chiên Mè Bơ Tỏi13.5
- J4) Stir-Fried Calamari with Chinese Broccoli** *Mực Xào Cải Lan*13.5
- J5) Calamari Wok-Toss with Spicy Satay Sauce** *Mực Xào Sa té*13.5
- J6) Calamari Sweet & Sour Sauce with Tomato & Cucumber** *Mực Xào Chua ngọt*13.5
- J7) Grilled Whole Calamari with Chili Pepper Salt** *Mực Nướng Muối Ớt...* *\$15 - 16.50*
 (Seasonal price)



J2

J3



J7

GÀ—CHICKEN DISH

- K1) Crispy Skin Chicken with Sticky Rice.....15.5**
Xôi Nếp Gà Rô Ti Chiên Giòn
- K2) Wok-Seared Shaken Chicken Gà Lúc Lắc.....14**
- K3) Chicken Simmered with Ginger Scallion13.5**
Gà Xào Gừng Hành
- K4) Chicken Simmered with Lemon Grass & Chili..**
*Gà Xào Sả Ớt*13.5
- K5) Spicy Sliced Chicken in Sate Sauce.....13**
Gà xào Sa Té
- K6) Crispy Wings Simmered in Caramelized Sauce**
*Cánh Gà Chiên Nước Mặn*16
- K7) Fried Wings Coated with Garlic & French Butter**
Cánh Gà Chiên Bơ Tỏi.....16
- K9) Orange Chicken Gà Chiên Xốt Cam13**
Lightly battered chicken, glazed with tangy, spicy orange sauce
- K10) Hunan Chicken Gà Xót Hunan13**
Sliced Chicken sautéed with Fresh Broccoli & Mixed Vegetables in Spicy Hunan Sauce
- K11) Kung Pao Chicken Gà Xót Kung Pao.....13**
Diced Chicken sauteed with assorted Vegetables in Spicy Brown Sauce Topped with Peanut
- K12) General Tso's Chicken Gà Xót Tướng Quân13**
Lightly Battered Chicken glazed with General's favorite Spicy Sauce
- K13) Sesame Chicken Gà Chiên Xốt Mè13**
Lightly battered Chicken breast, glazed with Sweet Sauce, sprinkled with Sesame Seed, served with Steamed Brocoli
- K14) Moo Goo Gai Pan Gà Xào Rau Thập Cẩm13**
Sliced Chicken Breast sautéed with Mix Vegetable in White Sauce
- K15) Chicken Brocoli Gà Xào Bông Cải Xanh.....13**
Sliced Chicken Breast with Brocoli and Carrot in Brown Sauce
- K16) Curry Chicken Gà Xót Cà Ri13.5**
Sliced Chicken Breast sautéed with Bell Pepper & Sweet Onions in Spicy Curry Sauce
- K17) Sweet & Sour Chicken Gà Chua Ngọt.....12**
Lightly Battered Chicken, topped with Bell Pepper and Pineapple, served with Sweet & Sour Sauce
- K18) Crispy Baked Chicken Gà Xối Mỡ.....13**
Lightly Battered Whole Chicken, deep fired to Crispy
- K19) Chicken with Snap Peas and Cashew**
Gà xào Đậu Hòa Lan và Hạt Điều.....13.5
Lightly Battered Whole Chicken, deep fired to Crispy



K1



K4



K6



K18



K13

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BO—BEEF DISH

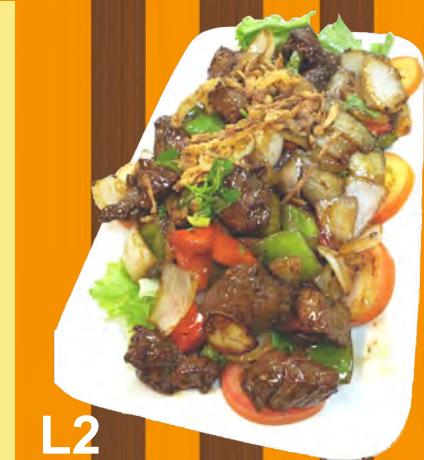
- L1) Mongolian Beef *Bò Mông Cổ* 14
L2) Shaken Beef *Bò Lúc Lắc* 18.5
L3) Stir-Fried Beef & Brocoli *Bò Xào Bông Cải Xanh* 14
L4) Beef with Chinese Brocoli *Bò Xào Cải Lan* 14
L5) Stir-Fried Beef with Snap Peas 14.5
Bò Xào Đậu Hòa Lan
L6) Stir-Fried Beef with Vegetable *Bò Xào Rau Cải* 14
L7) Curry Beef *Bò Sốt Cà Ri* 14.5
L8) New York Steak with Fried Egg & Salad 21
L9) Pepper Steak *Bò Xào Ớt Chuông* 14
L10) Hunan Beef *Bò Sốt Hồ Nam* 14
L11) Stir-Fried Beef in Spicy Sate Sauce
Bò xào Sa Té 14

HEO—PORK DISH

- M1) Pork Rip in Clay Pot *Sườn Rim Mặn* 13
Soft-Ribs simmered with Caramelized Fish Sauce
M2) Pork Belly in Clay Pot *Thịt Kho Tiêu* 13
Pork Belly simmering in Caramelized Fish Sauce
M3) BBQ Pork & Snap Peas *Xá Xíu Xào Đậu Hòa Lan* 13.5
Sliced BBQ Pork sautéed with Snow Peas & Carrot in brown sauce
M5) Salt Roasted Pork Ribs *Sườn Rang Muối* 14
Soft-Ribs toss in Salt & Pepper Sauce

TÔM—SHRIMP DISH

- N1) Roasted Shrimp Salt & Pepper *Tôm Rang Muối* 14.5
N2) Roasted Shrimp Butter Garlic Sauce 14.5
Tôm Rang Bơ
N3) Shrimp & Mix Vegetable *Tôm Rau Thập Cẩm* 14.5
N4) Shrimp with Vegetable Hunan Style 14.5
Tôm Hồ Nam
N5) Shrimp Sautéed with Chinese Brocoli 14.5
Tôm Xào Cải Lan
N6) Kung Pao Shrimp *Tôm Sốt Kung Pao* 14.5
N7) Shrimp Stir-Fried with Snap Peas 15
Tôm Xào Đậu Hòa Lan và Hạt Điều
N9) Shimmered Shrimp in Fish Sauce 14.5
Tôm Rim Mặn



L2



M1



P1

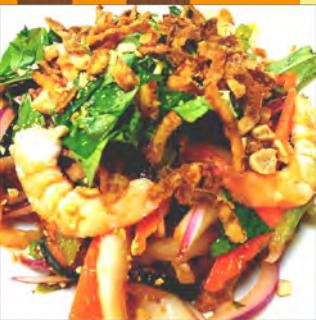


N9

NGHEU & CHEM CHEP—CLAM & MUSSEL DISH

- P1) Wok Toss with Thai Basil and Mint Leaves in Brown Sauce
Xào Lá Quế..... Clam:13.5..... Mussel 14
P2) Wok Toss with Spicy Sate Sauce *Xào Sa Té* Clam:13.5..... Mussel 14
P3) Stir-Fried with Black Bean Sauce *Xào Tàu Xị* Clam:13.5..... Mussel 14
P4) Stir-Fried with Ginger and Green Onion
Xào Gừng Hành..... Mussel 14
P5) Steamed Clam with Ginger and Onion Clam:13.5

Vietnamese Family Meal



Family Meal for 2 \$27.50

GỎI NGÓ SEN TÔM THỊT *Lotus, Shrimp, Pork Salad*

CANH CHUA CÁ *Mekon Catfish Soup*

CÁ KHO TỘ *Simmered Fish*



Family Meal for 3 \$37.50

GỎI NGÓ SEN TÔM THỊT *Lotus, Shrimp, Pork Salad*

CANH CHUA CÁ *Mekon Catfish Soup*

CÁ KHO TỘ *Simmered Fish*

CẢI LÀN XÀO TỎI *Chinese Broccoli with Garlic*



Family Meal for 4 \$49.50

GỎI NGÓ SEN TÔM THỊT *Lotus, Shrimp, Pork Salad*

CANH CHUA CÁ *Mekon Catfish Soup*

CÁ KHO TỘ *Simmered Fish*

CẢI LÀN XÀO TỎI *Chinese Broccoli with Garlic*

GÀ XÀO SẢ ỚT *Chicken with Lemon Grass*



Family Meal for 5 \$68.50

GỎI NGÓ SEN TÔM THỊT *Lotus, Shrimp, Pork Salad*

CANH CHUA CÁ *Mekon Catfish Soup*

CÁ KHO TỘ *Simmered Fish*

CẢI LÀN XÀO TỎI *Chinese Broccoli with Garlic*

GÀ XÀO SẢ ỚT *Chicken with Lemon Grass*

CÁ CHIÊN MẮM GÙNG *Fried Talapia with Ginger Sauce*



Family Meal for 6 \$76.00

GỎI NGÓ SEN TÔM THỊT *Lotus, Shrimp, Pork Salad*

CANH CHUA CÁ *Mekon Catfish Soup*

CÁ KHO TỘ *Simmered Fish*

CẢI LÀN XÀO TỎI *Chinese Broccoli with Garlic*

GÀ XÀO SẢ ỚT *Chicken with Lemon Grass*

CÁ CHIÊN MẮM GÙNG *Fried Talapia with Ginger Sauce*



Family Meal for 8 \$104.00

GỎI NGÓ SEN TÔM THỊT *Lotus, Shrimp, Pork Salad*

CANH CHUA CÁ *Mekon Catfish Soup*

CÁ KHO TỘ *Simmered Fish*

CẢI LÀN XÀO TỎI *Chinese Broccoli with Garlic*

GÀ XÀO SẢ ỚT *Chicken with Lemon Grass*

CÁ CHIÊN MẮM GÙNG *Fried Talapia with Ginger Sauce*

TÔM RIM MẶN *Simmered Shrimp in Fish Sauce*

CHEM CHÉP XÀO LÁ QUẾ *Mussels with Basil*



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NUOC UONG—BEVERAGES

Soda (Coke/Sprite/Dr.Pepper/Diet Coke).....\$2.50

Ice Tea/Sweet Tea\$2.50

Hot Tea (Jasmin/Green Tea/Chrysanthemum)..\$1.50

Trà Nóng (Trà Lài/ Trà Xanh/ Trà Bông Cúc)

(We Count by Cups, Tea Pot is refillable)

Soy Bean Sữa Đậu Nành.....\$3.00

Coconut Juice Nước Dừa Lon\$3.50

Thai Tea Trà Thái.....\$4.00

Vietnamese Coffee cà phê sữa đá.....\$4.00

Fresh Lemonade/Pickle Lemonade (*NO REFILL*)..\$3.50

Nước Chanh/Nước Chanh Muối

Lemon Soda/Pickle Lemon Soda (*NO REFILL*).....\$4.50

Soda Chanh/Soda Chanh Muối

Pickle Plump Soda (*NO REFILL*)\$4.50

Soda Xí Muội

NUOC EP—FRESH JUICE

Apple\$5.00

Orange.....\$4.00

Carrot.....\$4.00

Orange + Carrot.....\$4.00

SINH TO—SMOOTHIE

Durian\$5.00

Avocado\$5.00

Strawberry.....\$5.00

Party of six & over, we may include 18% gratuity

Prices are subjected to change seasonal without notice

Please let us know your food allergic condition for better services

Viva
Restaurant

VIETNAMESE & CHINESE

CUISINE