Hue Restaurant Menu

Address : 3005 Silver Creek Rd STE 190, San Jose, CA 95121, United States

Phone : +1 408-223-1021

Opening times : 10:00 AM - 08:30 PM

Chè - Desserts

Sâm Bổ Lượng	US$6.95
Chè Đậu Xanh	US$6.50
Sương Sáo Thập Cẩm	US$7.50
Chè Đậu Đỏ	US$6.50
Chè Thập Cẩm	US$6.95

Khai Vị - Hue's Appetizer

Bánh Ram Ít	US$6.75
Bánh Bèo	US$6.75
Nem Nướng Cuốn	US$7.95
Chả Huế	US$3.95
Chạo Tôm	US$3.95

Giải Khát - Beverages

Nước Dừa	US$6.50
Chanh Muối	US$5.75
Cà Phê Sữa	US$6.95
Sữa Đậu Nành	US$5.50
Soda Sữa Hột Gà	US$7.75

Món Chay - Vegetarian Dishes

Bún Bò Chay	US$15.50
Cơm Chiên Chay	

	US$14.95
Bánh Bèo Chay	US$6.75
Bánh Nậm Chay	US$6.75
Bánh Bột Lọc Chay	US$6.75

Bún - Vermicelli

Bún Tôm Thịt Nướng	US$17.25
Bún Tôm Thịt Nướng Chả Giò	US$18.50
Bún Tôm Nướng	US$17.25
Bún Tôm Nướng Chả Giò	US$18.50
Bún Riêu	US$15.75

Món Huế - Hue's Specialties

Tôm Chua Thịt Luộc	US$16.95
Bún Bò Huế + Đuôi Bò	US$18.50
Bún Hến	US$15.95
Bún Tôm Cua Huế	US$15.95
Bún Bò Huế Thịt Bò Tái	US$16.25

Cơm Đĩa - Rice Plate

Gà Rô Ti Mì Tỏi	US$19.00
Cơm Bò Lúc Lắc	US$18.50
Cơm Gà Rô Ti	US$16.95
Bò Lúc Lắc Mì Tỏi	US$20.45
Cơm Sườn	US$16.95

Hue Restaurant offers a vibrant and authentic taste of Vietnamese cuisine, blending traditional flavors with a modern twist. Located at 3005 Silver Creek Rd, San Jose, CA 95121, this eatery is a hidden gem for those seeking an immersive Vietnamese dining experience.

The **Hue Restaurant Menu** is a delightful journey through the rich flavors of Vietnam's central region. Starting with **desserts**, you can indulge in sweet treats like the comforting **Sâm B Lng** and **Chè u Xanh**, which bring a refreshing taste of mung beans. The **Sng Sáo Thp Cm** and **Chè u** offer a more complex blend of textures, making them perfect for those who enjoy variety in every bite. For an all-around sweet experience, the **Chè Thp Cm** is a must-try, combining multiple ingredients in one bowl for a taste

explosion.

As an appetizer, **Hue's Appetizer** options are a hit, with dishes like the crispy **Bánh Ram Ít** and soft, steamed **Bánh Bèo**. The **Nem Nng Cun** delivers a smoky pork flavor wrapped in delicate rice paper, while **Ch Hu** introduces a savory meat-filled delight. The **Cho Tôm**, made with shrimp paste, brings a deliciously unique touch to your meal, offering both texture and depth of flavor.

For a refreshing beverage, **Hue Restaurant Menu** features a selection of **beverages** such as chilled **Nc D a** (coconut water) and **Chanh Mui** (salted lemon drink), perfect for washing down your meal. The creamy **Cà Phê Sa** (Vietnamese iced coffee with sweetened condensed milk) is an ideal pick for coffee lovers, while **Sa u Nành** (soy milk) provides a lighter, more refreshing option. If you're feeling adventurous, the **Soda Sa Ht Gà** offers an unexpected twist with its creamy texture and egg flavor.

For those seeking vegetarian options, **Hue Restaurant** caters to all tastes with its **vegetarian dishes**. The **Bún Bò Chay**, a vegetarian take on the traditional noodle soup, is rich with fresh vegetables and savory herbs. **Cm Chiên Chay**, a fragrant vegetarian fried rice, offers a satisfying, flavorful meal. The **Bánh Bèo Chay** and **Bánh Nm Chay** are light yet hearty rice cakes that pair wonderfully with the restaurant's unique dipping sauces. If you're craving something more substantial, try the **Bánh Bt Lc Chay**, a chewy tapioca dumpling stuffed with a savory filling that's sure to please.

The **Vermicelli** dishes on the menu are also incredibly popular, with highlights like **Bún Tôm Tht Nng**, featuring grilled shrimp and pork, paired with fresh herbs and noodles. The **Bún Tôm Nng Ch Giò** brings the added crunch of spring rolls, while the **Bún Riêu** provides a deliciously tangy broth-based noodle dish that's a real crowd-pleaser.

Hue Restaurant brings a taste of central Vietnam to San Jose, offering an unforgettable menu that satisfies both the adventurous and the traditional diner. Whether you're enjoying a sweet dessert or indulging in a savory vermicelli bowl, the flavors of Hue shine through in every dish.