

Chef Papa Vietnamese Kitchen Is Not Just A Restaurant.

It Is A Legacy, Passed From One Generation To The Next – Served Warm, Slowly, and with Purpose.

CHEF PAPA, born *Cuong Chi Truong*,

is a chef whose life has been shaped by food, family, and perseverance.

Growing up Vietnamese, cooking was never just a profession – it was a responsibility, a form of care, and a way to keep culture alive. Some of his earliest memories were formed in the kitchen, watching meals prepared slowly and intentionally, learning that good food takes time and heart.



After immigrating to the United States, **CHEF PAPA** dedicated his life to mastering his craft. Over the next four decades, he worked in some of New York City's most respected kitchens, including Tao, Zuma, and Urbo, refining his technique and discipline in high-pressure, high-standard environments. These years taught him precision, consistency, and respect for ingredients – but they never pulled him away from his roots. No matter where he cooked, the flavors of home stayed with him.

Despite decades of success in fine dining, **CHEF PAPA** carried a quiet dream: to one day open a restaurant that told his story. A place where Vietnamese food could be prepared the way it was meant to be – without shortcuts, without dilution, and without compromise. That dream became real in 2020, when he and his son opened the first **CHEF PAPA** Vietnamese Kitchen in Flushing, Queens.

Opening during the uncertainty of 2020 was not easy. There were long nights, limited resources, and countless challenges – but the mission was clear. Every dish had to reflect honesty and tradition. Pho broth was simmered for 12 hours, just as it always had been. Recipes were prepared from memory, not trends. The kitchen ran on patience, repetition, and pride.



What began as a small neighborhood restaurant quickly became something more. Guests tasted the difference. Word spread. People returned not just for the food, but for the feeling – of being cared for, of being welcomed, of eating something made with intention. **CHEF PAPA** wasn't chasing recognition; he was building trust, one bowl at a time.

As the Flushing location grew, so did the family's vision. In Long Island City, a new community was forming – diverse, creative, and hungry for authenticity. In 2024, **CHEF PAPA** Vietnamese Kitchen expanded to LIC, carrying the same soul but in a larger space. The second location was never about becoming bigger; it was about sharing more. More tables, more stories, more people experiencing Vietnamese cuisine the way **CHEF PAPA** believes it should be.

Today, **CHEF PAPA** still leads with the same values he started with decades ago: discipline, humility, and love for the craft. The restaurant remains family-run, rooted in tradition, and driven by a simple belief – that food made with patience and heart will always speak for itself.



CHEF PAPA
VIETNAMESE KITCHEN

VIETNAMESE STREET FOOD



Fried Spring Rolls 🌿 (Chả Giò) (4) 12
Shrimp & Pork / Vegetables



Sugarcane Shrimp 🌿 (Chạo Tôm) (3) 14
Shrimp wrapped around sweet sugarcane
topped w/ scallion

Summer Rolls 🌿 (Gỏi Cuốn) (1) 11

Come w/ peanut sauce (not gluten free)
sauce can substitute to fish sauce 🌿

Choice of shrimp or tofu

Vietnamese fresh vegetable rolls wrapped w/
rice paper, cucumber, lettuce, pickled carrots,
mint, basil, mango, and served w/ a
side of peanut sauce



Crispy Summer Roll 🌿 (1) 13

Come w/ peanut sauce (not gluten free)
sauce can substitute to fish sauce 🌿

Fresh Summer rolls w/ a fried shrimp and pork
spring roll inside, a fresh and crispy combination.
Made w/ rice paper, vermicelli, cucumber, mint,
basil, mango, and pickled carrots



Summer Rolls with Ribeye Beef (1) 15

Vietnamese fresh vegetable roll wrapped w/
ribeye beef, rice paper, cucumber, lettuce,
pickled carrot, mint, basil, pineapple, and a side
of the chef's homemade dipping sauce





Pork Skewers (Nem Nướng) (3) 13
Vietnamese pork skewers



Vietnamese Crepe (Bánh Xèo) 18
Vietnamese crepe w/ shrimp, pork, bean sprouts, & mung beans

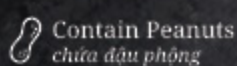


Steamed Rice Cakes (Bánh Bèo) (4) 13
Vietnamese steamed rice cakes, w/ dried shrimp, scallion & mung beans



Mini Pancakes (Bánh Khọt) (4) 13
Vietnamese mini pancakes w/ shrimp & minced pork, topped w/ scallion

Bánh Cuốn 16
Vietnamese rice sheets w/ a side of lettuce, cucumber, mint, basil, and Vietnamese ham served w/ fish sauce on the side



* Parties of 5 or more will have an automatic gratuity charge of 20%

FINGER FOOD

Fried Salt & Pepper Squid 19

Fried calamari w/ salt & pepper

Crispy Wings (5) 17

Fried chicken wings

Truffle Fries 13

Fried French fries seasoned w/ truffle oil, parmesan cheese, salt & pepper

Cajun Fries 13

Fried French fries seasoned w/ cajun, parmesan cheese, salt & pepper

Leek Pancake 12

Fried chive cakes



Truffle Fries



Fried Salt & Pepper Squid



Crispy Wings

SALADS



Chicken Salad (Gỏi Gà) 15

Chicken salad, cabbage, mint, basil, Thai chili, fish sauce & vinegar dressing

Shrimp Salad (Gỏi tôm) 17

Shrimp salad, cabbage, mint, basil, Thai chili, fish sauce & vinegar dressing



Spicy
cay



Gluten Free
không chứa gluten

* Food Allergy? If you have any food allergy please let us know before you place order.

PHỞ

Hoisin sauce provided on the side is not gluten free

Oxtail Pho

Rich, aromatic 48-hour slow-brewed broth with tender braised oxtail and homemade ribeye beef balls

45

Wagyu 🌿

Japanese A5 wagyu strips, topped w/ savory beef pho soup

36

Short Rib 🌿

Beef pho broth w/ sliced short rib off the bone

31

Signature 🌿

Beef pho broth w/ rare eye round beef, brisket, and beef ball

21

Regular 🌿

Beef pho broth w/ sliced brisket

Pork Chop

Beef pho broth w/ cut up pieces of grilled pork chop

20

Seafood 🌿

Seafood pho broth w/ shrimp, scallops, mussels & squid

29

Chicken

Chicken pho broth w/ cut up pieces of grilled lemongrass chicken

19

Vegetable 🌿

Vegetable pho broth w/ tofu, carrot, broccoli, mushroom & zucchini

18



Oxtail Pho



Short Rib Pho



Wagyu Pho



Signature Pho

CHEF PAPA

CLASSIC VIETNAMESE SOUP & NOODLES

Bún Bò Huế 🌿🔥

23

Spicy beef broth w/ shrimp paste, brisket, pineapple, beef shank, Vietnamese pork ham & pork knuckles

Bún Riêu 🌿🔥

23

Vietnamese rice noodle soup flavored w/ tomatoes, shrimp paste, fish sauce, & pork broth. Comes w/ tofu, pork ribs & crab meat

Beef Stew (Bò Kho) 🌿🔥

23

Vietnamese beef stew w/ beef, carrot, & vermicelli rice noodles

Yellow Curry (Cà Ri Gà) 🌿🔥

23

Vietnamese-style yellow curry w/ chicken & vermicelli noodles

Yellow Curry 🔥



Beef Stew 🔥



Bún Riêu 🔥



ADD-ON (For All Noodles)

Bone Marrow 🌿	9	Brisket 🌿	7	Boiled Egg 🌿	5
Grilled Pork Chop (1)	9	Tendon 🌿	8	Fried Egg 🌿	4
Grilled Lemongrass		Noodles 🌿	5	Sliced Onion 🌿	3
Chicken (1)	9	Rice 🌿	4	Scallion 🌿	3
Beef Ball 🌿	8	Soup 🌿	5	Peanut Sauce	2
Round Eye Beef 🌿	7	Baguette	5		

VIETNAMESE VERMICELLI

Fried Spring Rolls Add-On + \$3 / Piece (Shrimp & Pork OR Vegetables)

BBQ Pork

Lettuce, basil, mint, cucumber, pickled vegetables, & fish sauce topped w/ fried shallots & peanuts

22

Grilled Pork Chop

Lettuce, basil, mint, cucumber, pickled vegetables, & fish sauce topped w/ fried shallots & peanuts

23

Grilled Lemongrass Chicken

Lettuce, basil, mint, cucumber, pickled vegetables, & fish sauce topped w/ fried shallots & peanuts

21

Ribeye Beef

Lettuce, basil, mint, cucumber, pickled vegetables, & fish sauce topped w/ fried shallots & peanuts

33

Saute Tofu & Mushroom

Lettuce, basil, mint, cucumber, pickled vegetables, & fish sauce topped w/ fried shallots & peanuts

20

Grilled Pork Chop



Grilled Lemongrass
Chicken

Ribeye Beef

Contain Peanuts
chứa đậu phộng

Gluten Free
không chứa gluten

CHEF PAPA

SHARABLE ENTREES



Caramelized Pork & Egg

(Thịt kho)

Caramelized pork & egg, w/ a side of jasmine white rice

23



Caramelized Sweet & Salty Salmon

(Cá Kho Tộ)

Vietnamese caramelized sweet & salty salmon topped w/ black pepper

31



Shaking Beef

(Bò Lúc Lắc)

Shaking beef w/ lettuce, tomato, pickled onion, bell pepper & a side of jasmine white rice

34

RICE DISHES



Grilled Pork Chop

Signature marinated grilled pork chop over jasmine white rice w/ pickled vegetables, fried egg & fish sauce

22



Grilled Lemongrass Chicken

Marinated lemongrass chicken over jasmine white rice w/ pickled vegetables, fried egg & fish sauce

21



Fried Rice (Cơm Chiên)

Vietnamese style fried rice w/ shrimp, sausage, egg, fish sauce & soy sauce

20



Ribeye Beef

Marinated lemongrass ribeye beef over jasmine white rice w/ pickled vegetables & fish sauce

32

BÁNH MÌ

Grilled Pork Chop 13.98

Grilled pork chop, pickled vegetables, cucumber, cilantro & mayonnaise

Minced Pork 13.98

Vietnamese ham, minced pork, pickled vegetables, cucumber, cilantro & mayonnaise

Grilled Lemongrass Chicken 13.98

Grilled lemongrass chicken, pickled vegetables, cucumber, cilantro & mayonnaise

Ribeye Beef 26.98

Ribeye beef, pickled vegetables, cucumber, cilantro & mayonnaise



Classic 14.98

Pork belly, Vietnamese ham, grilled minced pork, mayonnaise, pickled vegetables, cucumber, cilantro & pate

Saute Tofu Mushroom 13.98

Saute tofu & mushroom, pickled vegetables, cucumber, cilantro & mayonnaise



BEVERAGES

Vietnamese Iced Coffee 7.5

Vietnamese Hot Coffee 7.5

Iced Matcha Latte 9
Served with oat milk

Thai Iced Tea 6.5

Lychee Thai Tea 7.5

Thai Lime Tea 6.5

Pink Rose Tea 6.5

Yuzu Soda 7.5

Lychee Soda 7.5

Salted Lemon Soda 7.5

Sugar Cane Juice 6

Hot Tea Pot (Jasmine or Green Tea) 6

Soft Drinks 4
Coke / Diet Coke / Sprite / Ginger Ale

Iced Matcha Latte



Vietnamese Iced Coffee



Thai Iced Tea



CHEF PAPA

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