

Viet Flavor: Savor authentic family recipes prepared and served by the Do family

By E. BRUCE DAVIS

Observer staff

On May 3, 2013, Minh-Chau (Mrs. Do) and Thanh Do, her husband, opened Viet Flavor in Bristow Center, providing a varied but authentic Vietnamese cuisine and a decor to give its patrons a taste of the Vietnamese culture.

"It is more than Pho," said Minh-Chau of the business. "We wanted to offer something else, including grilled chicken, beef and shrimp. All of these recipes are ours." She said Viet Flavor received help from one of her aunts who, for years, had operated her own restaurant in Virginia Beach.

The couple oversees and supervises the family owned and operated business, while family members are responsible for the daily operations. Many in Minh-Chau's family came to Virginia in 1998, when she was 19 years old.

"My family likes to cook, especially my mother," she said. "We wanted to bring some good Vietnamese food to Western Prince William County."

The owners live in Manassas, while other family members live close to the restaurant throughout Northern Virginia.

"Northern Virginia has nice people, and Virginia is a good state to work and live in," said Minh-



Minh-Chau, owner; Hoan Nguyen, father; and Minh-Anh Nguyen, sister, are in the dining area of Viet Flavor.

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Chau. "It is a good state for education, and we enjoy time with our family."

Her family members use their talents in areas they are best suited. While her mother and aunts focus on the cooking, with an emphasis on healthy food and cleanliness in the kitchen, her father and sister handle the dining area and customers, the front of the restaurant.

"We have many regulars who

like and enjoy our food," said Minh-Chau.

The restaurant seats 70, and in addition to dining in, it allows for pick-up business, delivery and catering. When dining at the restaurant, patrons enjoy authentic Vietnamese decor.

Minh-Chau wants diners to experience authentic Vietnamese fare as well as bona fide ethnic decor. All pictures and accent

pieces in the restaurant were placed with that purpose.

"I went to Vietnam last year and bought decorations for the restaurant," she said. "Each relates to the restaurant and Vietnam." Although the menu is extensive and varied, it is true to the Vietnamese culture.

"We want to introduce Vietnamese food to the area," Minh-Chau said. "We created a menu with a lot of choice." Vietnam is known for its food types that vary by region. The South is represented by the crispy pancake; the colder North by Pho, Vietnamese noodle bowl soup; and the central region by steamed rice cakes.

She said Pho is still a favorite of many customers, but that Vermicelli patties and spring rolls are also very popular. She enjoys all of Viet Flavor's entrees, but singles out Clay Pot Clams as a favorite.

For appetizers, the menu fea-

tures spring, garden, pork and patties rolls, wontons, wings and rice cakes. Soups and salads are available, as are both rice and fried rice dishes.

There is a wide selection of Pho, rice vermicelli and noodle soups. Vegetarian entrees and tempting house specialties, including stir fry cellophane noodles with shrimp and crab, top off the menu.

Lunch specials, a children's menu and desserts are offered. Wine and beer are also served at Viet Flavor.

"We do not want people to have to travel far to eat," said Minh-Chau. "We like to get to know our customers and what we can do better." Viet Flavor hours are, Sunday-Thursday 11 a.m.-9:30 p.m.; Friday-Saturday 11 a.m.-10 p.m. Viet Flavor is located at 10278 Bristow Center Drive in Bristow. Its phone number is 703 743-2542, and its website (with menu) is www.viet-flavor.com.

VIET FLAVOR

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