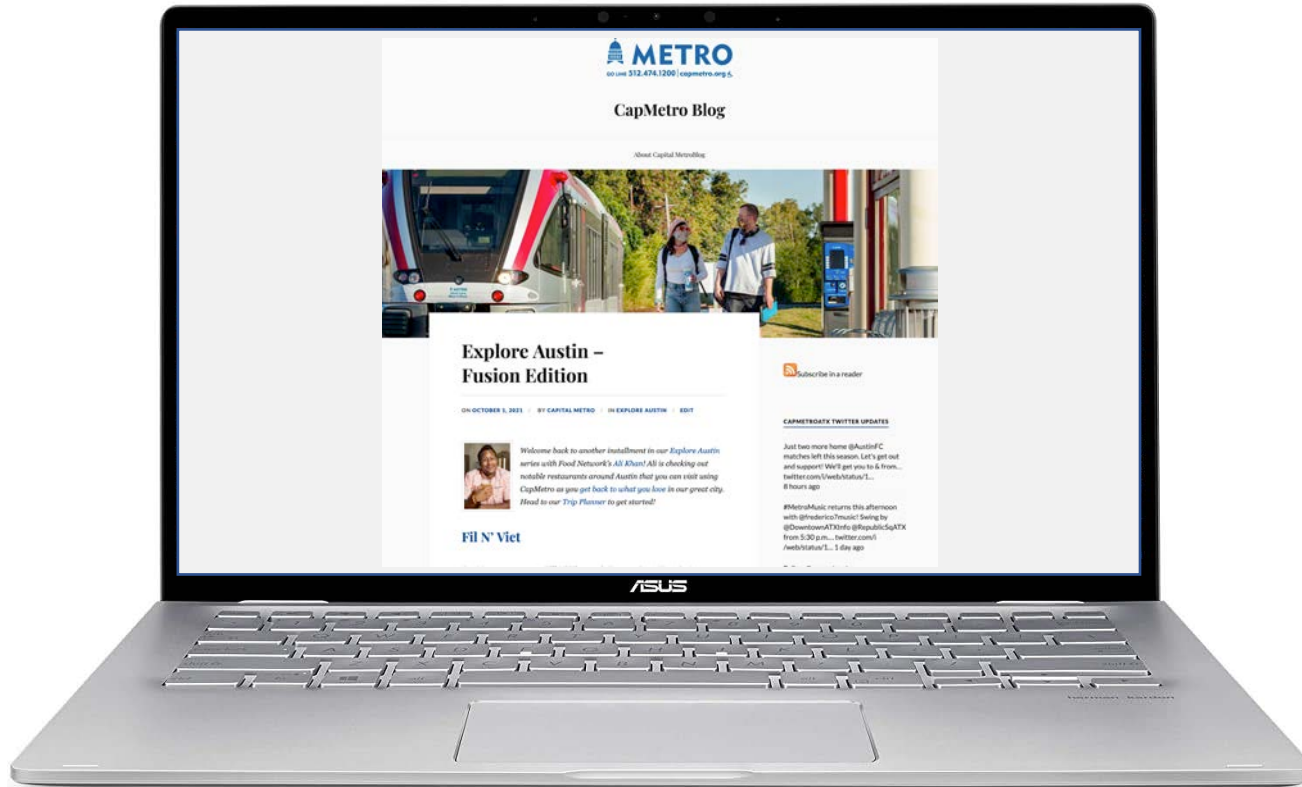


Explore Austin with Ali Khan



Snippets from CapMetro Blog Summer 2021
 Stats and insights from posts (June-August)
Views: 6,770 | Visitors: 5,010
capmetroblog.com/category/explore-austin

Explore Austin – Fusion Edition

ON OCTOBER 1, 2021 / BY CAPITAL METRO / IN EXPLORE AUSTIN
 LEAVE A COMMENT EDIT



Welcome back to another installment in our Explore Austin series with Food Network's Ali Khan! Ali is checking out notable restaurants around Austin that you can visit using CapMetro as you get back to what you love in our great city. Head to our Trip Planner to get started!

Fil N' Viet

CapMetro stops near Fil N' Viet: 12th/Leona, Stop IDs 2856, 1105 on Route 6



Often the word "fusion" invokes strong feelings among opinionated foodies. And more often those feelings are negative; a reflex reaction brought on by the trauma of failed restaurant concepts and half-clever dishes. I avoid using the word too often unless a place really gets it right. Fil N' Viet is one of those places.



Last week I met Kevin and Rosie Troung, the chef couple who created Fil N' Viet; a food trailer born out of the pandemic, their courtship and marriage. This delicious fusion of Vietnamese and Filipino cooking is home to Austin's best fried chicken, by way of whole joint wings.

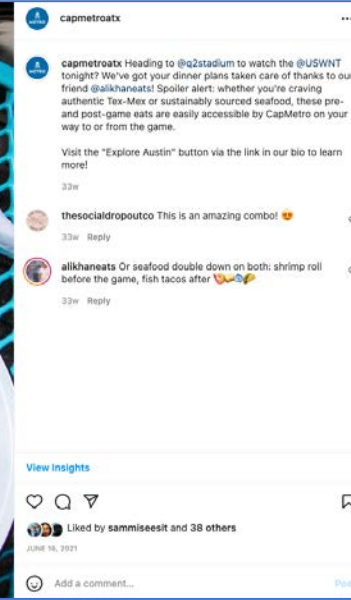
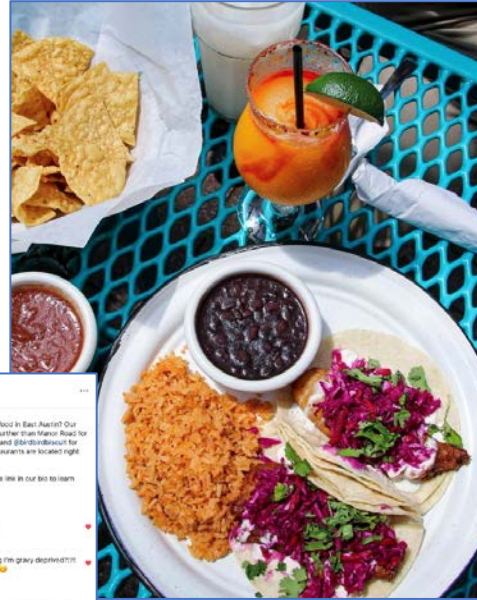


The menu at Fil N' Viet is indeed fusion, but not just clever culinary ideas. It represents Kevin Troung's Vietnamese heritage and Rosie's Filipino upbringing. For what it's worth, Kevin is first generation Vietnamese-American who hails from Oklahoma City, which has a substantial Vietnamese immigrant population. Rosie immigrated from the Philippines.

Fil N' Viet was also built from moments. Like when Kevin would cook Vietnamese dinners for Rosie on a date. Or when Rosie took Kevin to the Philippines and exposed the chef's palate to Filipino street food stalls. It's a dating scene out of a Netflix docuseries.



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Stats and insights from social media (June-August 2021)

Instagram Reach: 5,975

Instagram Impressions: 7,074

Instagram Likes: 296

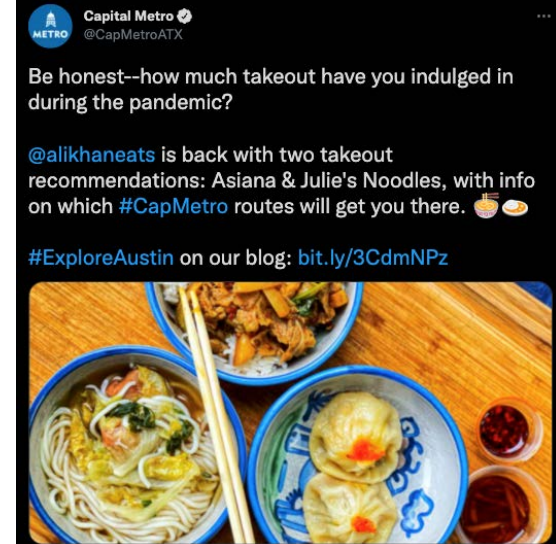
Instagram Profile Visits: 39

Twitter Impressions: 9,724

Twitter Engagement: 153



10:00 AM · Oct 3, 2021 · Hootsuite Inc.



12:20 PM · Sep 13, 2021 · Hootsuite Inc.

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A local Tex-Mex staple, Mi Madre's has garnered a loyal following spanning 30 years of business. Aurelio Torres and his wife Rosa, opened Mi Madre's in 1990 with a lot of heart but not a lot of money.

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Starting as a food trailer called Sugar Shack, owners Mark Avalos, Raf Robinson, Jason Hernandez Chris Osbourne and Chip Gourley evolved their distinct barbecue vision into Slab, “Slow, Low and Banging.”

[Black Owned BBQ](#)

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Originally a food truck, Julie Hong opened the brick and mortar in 2016 in North Austin. Julie's Noodles developed a loyal customer base with noodle soups and handmade dumplings.

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Kevin and Rosie Troung, the chef couple who created Fil N' Viet; a food trailer born out of the pandemic and their courtship. This delicious fusion of Vietnamese and Filipino cooking is not to miss.

[Fusion Food](#)

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