

## DESSERT

Sago pudding in white chocolate & yoghurt cream w palm sugar caramel.....	12.0
<i>Bánh trôi Tàu</i> - a traditional warm Vietnamese dessert w sesame dumplings, peanuts & coconut.....	12.0
Pandan pannacotta w strawberry jus, mint & cardamom marshmallow .....	14.0
Lime curd w soft meringue, cinnamon tuille & meringue ice cream .....	12.5
Marou chocolate mousse w dark chocolate sable & candied ginger ice cream .....	14.0
Hot soy milk doughnut w cinnamon sugar & caramel sauce .....	2.0

## DESSERT WINE / PORT

8 Ranges Late Harvest Pinot Gris 1 l (Central Otago) .....	90.0
Campbells of Rutherglen Muscat (Victoria).....	12.0..... 55.0
Chateau Villefranche Sauternes 12 (France).....	13.5..... 65.0
Churchill 20 YR.....	13.0
Grahams 10 YR .....	8.5

## HOT BEVERAGES

Café Vietnam (with / without condensed milk).....	4.5
Allpress Coffee.....	from 3.5
Fresh Teas: (Mint, Lime, Ginger).....	4.5
English Breakfast, Blue Flower Earl Grey .....	3.5
Jasmine, Peppermint, Chamomile, Rooibos Red Vanilla .....	5.0

## XIN CHÀO

Our menu presents modern takes on classic Vietnamese dishes & celebrates northern Vietnamese street food. It has evolved over the years through my many inspiring trips through the villages & cities of Vietnam.

We encourage you to share the dishes in order to enjoy the cuisine just as it is presented in Vietnam. The cultural heart of Vietnam lies in its love & enthusiasm for fresh food, cooking & family – all of which are intertwined at the dining table.

We use free range poultry & pork, & fish caught with the utmost respect for sustainability.



Jason Van Dorsten

Executive Chef

## MODERN VIETNAMESE

Sweet soy & black pepper tofu w steamed bok choy & ginger (V).....	12.0
Fried squid, shrimp & pork cakes w nuoc cham .....	12.0
Pickled beef shin w garlic, ginger & green apple .....	12.5
Grilled minced beef, served medium, wrapped in perilla w chilli ginger sauce & crushed peanuts .....	13.0
Fried lemongrass tofu, w cinnamon smoked mushroom, chilli, wilted spinach & pickled mung beans (V) .....	16.0
Pork wontons w chilled spanner crab & bisque .....	17.0
Yellow curry w baby carrots, kumara, kale, seasonal greens & peanuts (V).....	21.0
Tiger prawn cutlets coated in young green rice w house chilli sauce ...	23.0
Chicken thigh w kaffir lime, lemongrass, ginger, chilli & okra .....	24.0
** Cured pork skewers w romaine, pickled carrot & daikon, cucumber & house chilli sauce ** .....	25.0
Wok seared squid, tomato, leek, house-pickled mustard greens, ginger & dill.....	26.0
Slow roasted duck w broccoli, rice cake, carrot & pickled snow peas ...	27.0
Soft-shell crab w spicy tamarind sauce.....	28.0
Wild caught Queensland prawns w coconut, garlic, shallots & dill .....	30.0
Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime .....	30.0
Line caught whole baked fish w herbs, chilli, garlic, spring onion ginger & grilled lime.....	P.O.A

Fresh lime & chopped chilli available on request

*\*\* For every Dineaid special (Cured pork skewers) sold during November & December we will donate \$2 to Dineaid, the restaurant industry charity supporting the amazing City Mission Foodbanks at Christmas time*

## AND THEN SOME .....

Pickled carrot & daikon w kaffir lime & sesame .....	6.0
Savoy & red cabbage salad w soft herbs & palm sugar dressing (V) .....	8.0
Wok fried Asian greens w garlic & sesame (V) .....	12.0
Seared cauliflower w toasted rice powder & mint (can be V) .....	10.0
Smoked eggplant, served chilled w chilli, lime & mint .....	12.0
Warm cellophane noodles w mushrooms, bok choy, sugar snaps, pickled chilli & soft herbs (V) .....	12.5
Spicy salad of master stock poached chicken w green papaya, garlic, chilli & crushed peanuts .....	15.0
Poached squid & pineapple salad w tomato, ginger & kaffir lime.....	16.0
Rice per portion.....	3.0

## OLD QUARTER FAVOURITES

<i>Phở bò</i> - Traditional Vietnamese beef noodle soup.....	6.0
<i>Gỏi cuốn</i> - Summer rolls of roasted pork, shrimp, fresh herbs & peanuts .....	12.5
Soy marinated tofu, cabbage, daikon, mint & peanuts (V) ..	10.0
<i>Bánh Xèo</i> - Traditional crispy pancake w sautéed pork belly & shrimp, w <i>nuoc cham</i> , lettuce & fragrant herbs.....	21.0
<i>Bún bò xào</i> - Seared lemongrass beef w pickled vegetables, rice noodles & peanuts.....	24.0
<i>Bún chả</i> - Hanoi-style grilled pork w nuoc cham, rice noodles & fragrant herbs.....	26.0
<i>Chả cá</i> - Wok seared market fish marinated in turmeric, ginger & galangal w round beans, peanuts & rice noodles .....	28.0
<i>Bò lúc lắc</i> - Peppered soy <i>shaking</i> beef w red onion & watercress.....	32.0

Lunch bookings taken via our website [www.cafehanoi.co.nz](http://www.cafehanoi.co.nz).  
The Parlour is available for hire 7 days a week.  
Vouchers available. Please ask your waiter.

..... One account per table, GST included, service not included