

XIN CHÀO

Our menu presents modern takes on classic Vietnamese dishes & celebrates northern Vietnamese street food.

We encourage you to share the dishes, enjoying 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.



Nathan Houppa

Executive Chef

RAW

Oyster of the day w Café Hanoi house bloody mary each 5.0

Line caught fish w lemongrass, palm sugar, chilli & Thai basil oil.....20.0

Huế style beef tartare w Thai basil, toasted rice paper & chilli oil15.0

RICE PAPER ROLLS

Roasted pork, shrimp, fresh herbs & peanuts.....12.5

Soy marinated tofu, cabbage, daikon, mint & peanuts (V).....10.0

BITE SIZE

Pho bo – traditional Vietnamese soup w rice noodles & fresh herbs.....6.0

Tiger prawn cutlets coated in young green rice w house chilli sauce23.0

Fried squid, shrimp & pork cakes w *nuoc cham*12.0

Pork wontons w chilled spanner crab & bisque.....17.0

Lemongrass pork skewers w pickled mustard greens, lettuce & fresh herbs22.0

PORK & BEEF

Peppered soy shaking beef fillet w red onion & watercress ..34.0

Hanoi-style grilled pork w *nuoc cham*, rice noodles & fragrant herbs27.0

Seared lemongrass beef w pickled vegetables, rice noodles & peanuts..24.0

Caramelised pork belly hotpot with ginger & coconut27.0

Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime32.0

Traditional crispy pancake w sautéed pork belly & shrimp, w *nuoc cham*, lettuce & fragrant herbs.....22.0

POULTRY

Chicken thigh w kaffir lime, lemongrass, ginger, chilli & okra24.0

Aromatic roast duck breast curry w baby carrots, potato, kumara & coconut34.0

SEAFOOD

Soft-shell crab w spicy tamarind sauce	28.0
Wok seared squid, leek, tomato, mustard greens & red chilli oil.....	26.0
Line caught whole baked fish w herbs, chilli, garlic, spring onion ginger & grilled lime	market price
Wok seared market fish marinated in turmeric, ginger & galangal w round beans, peanuts & rice noodles.....	28.0
Wild caught Queensland black tiger prawns w coconut, garlic, shallots & dill	30.0

COLD SALADS & SIDES

Spicy salad of master stock poached chicken w green papaya, garlic, chilli & crushed peanuts	15.0
Savoy & red cabbage salad w soft herbs & palm sugar dressing (V).....	8.0
Wok seared shrimp salad w young coconut meat, cucumber & crushed peanuts.....	15.0
Pickled carrot & daikon w kaffir lime & sesame.....	6.0
Pickled mustard greens	6.0

HOT VEGETABLES & SIDES

Aromatic vegetable curry w baby carrots, potato, kumara & coconut (V).....	22.0
Warm cellophane noodles w mushrooms, bok choy, sugar snaps, pickled chilli & soft herbs (V).....	12.5
Fried lemongrass tofu, w cinnamon smoked mushroom, chilli, wilted spinach & pickled mung beans (V)	16.0
Sweet soy & black pepper tofu w steamed bok choy & ginger (V).....	12.0
Fried eggplant w green chilli & toasted white sesame (V)	10.0
Wok fried Asian greens w garlic & sesame (V).....	12.0
Seared cauliflower w toasted rice powder & mint (can be V)..	10.0
Rice per portion	3.0

DESSERT

Sago pudding w mango sorbet, condensed milk yoghurt & palm sugar caramel	12.0
<i>Bánh trôi Tàu</i> - a traditional warm Vietnamese dessert w sesame dumplings, peanuts & coconut	12.0
Rhubarb cardamom & custard crême brulee.....	12.0
Lime curd w soft meringue, cinnamon tuille & meringue ice cream	12.5
Marou chocolate (74%) mousse w dark chocolate sable & candied ginger ice cream	14.0
Hot soy milk doughnut w cinnamon sugar & caramel sauce ..	2.5

Lunch bookings taken via our website 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.