

Café Hanoi Vegetarian Banquet Menu

1st Course

Ricepaper rolls w soy marinated tofu, cabbage, daikon, mint & peanuts (V)

Fried lemongrass tofu, w cinnamon smoked mushroom, chilli,
wilted spinach & pickled mung beans (V)

2nd Course

Spicy salad of green papaya, cucumber, garlic, chilli, fresh herbs & crushed peanuts

Traditional crispy pancake w shitake mushrooms, shallots & bok choy w *nuoc cham*, lettuce & fragrant herbs

3rd Course

Aromatic curry w baby carrots, cassava, kumara, beans & coconut (V)

Sweet soy & black pepper tofu w steamed bok choy & ginger (V)

Confit eggplant w green chilli, coriander & toasted sesame

4th Course

Same dessert choice as the other guests in the party