

## 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 Houppapa  
Executive Chef

## RAW

Te Matuku Bay oyster w cucumber & lime mignonette .....	each 6.0
Hiramasa farmed kingfish w lemongrass, palm sugar, chilli & Thai basil oil.	22.0
Huế style beef tartare w Thai basil, toasted rice paper & chilli oil.....	15.0

## RICE PAPER ROLLS

Roasted pork, shrimp, fresh herbs & peanuts.....	12.5
Crispy fish, pickled vegetables, fish sauce mayo & peanuts.....	12.5
Soy marinated tofu, cabbage, daikon, mint & peanuts (V).....	10.0

## BITE SIZE

Pho gà – traditional Vietnamese chicken noodle soup w fresh herbs .....	6.5
Tiger prawn cutlets coated in young green rice w house chilli sauce.....	23.0
Grilled minced beef & lemongrass, wrapped in perilla w chilli ginger sauce, crushed peanuts & chervil.....	13.0
Pork wontons w chilled spanner crab & bisque.....	17.0
Canadian scallops w shallot oil, chilli, crushed peanuts & Thai basil.....	29.0
Soft-shell crab w lettuce, herbs, ginger nuoc cham & fish sauce mayo .....	29.0

## SEAFOOD

Wok seared squid, leek, tomato, mustard greens & red chilli oil.....	27.0
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 hot & sour tamarind, shredded green papaya & fresh herbs.....	30.0

## POULTRY

Chicken thigh w kaffir lime, lemongrass, ginger, chilli & okra .....	24.0
Aromatic roast duck breast curry w hierloom carrots, duck fat potatoes, kumara, coconut & peanuts.....	38.0

## **PORK & BEEF**

Peppered soy shaking beef fillet w red onion & watercress ..	38.0
Hanoi-style grilled pork w <i>nuoc cham</i> , rice noodles & fragrant herbs .....	27.0
Seared lemongrass beef w pickled vegetables, rice noodles & peanuts..	25.0
Caramelised pork belly hotpot with ginger & coconut .....	27.0
Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime..	38.0
Traditional crispy pancake w sautéed pork belly & shrimp, w <i>nuoc cham</i> , lettuce & fragrant herbs.....	25.0

## **COLD SALADS & SIDES**

Spicy salad of master stock poached chicken w green papaya, garlic, chilli & crushed peanuts .....	16.0
Savoy & red cabbage salad w soft herbs & palm sugar dressing (V).....	8.0
House dried spicy beef salad w carrot, cherry tomato, bean sprouts, sesame seeds & tamarind dressing .....	16.0
Chilled eggplant salad w lime, chilli, mint & crispy shallots .....	12.0
Pickled carrot & daikon w kaffir lime & sesame .....	6.0

## **HOT VEGETABLES & SIDES**

Aromatic curry w heirloom carrots, cassava, kumara, beans, & peanuts (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 & fried shallots (V) ...	12.0
Wok fried Asian greens w garlic & sesame (V).....	12.0
Rice per portion .....	3.0

## **DESSERT**

Coconut sago pudding w mango sorbet, home-made Vietnamese yoghurt & palm sugar caramel .....	13.0
<i>Bánh trôi Tàu</i> - a traditional warm Vietnamese dessert w sesame dumplings, peanuts & coconut .....	12.5
White chocolate & yoghurt panna cotta w boysenberry compote, blackberry powder & viola flowers.....	13.0
Lime curd w soft meringue, cinnamon tuille & meringue ice cream .....	12.5
Marou chocolate (74%) tart w fresh raspberries, dried Manuka honey & malted milk ice cream .....	14.5
Hot soy milk doughnut w cinnamon sugar & caramel sauce ..	3.5

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