



Cafe Hanoi Parlour Menu Selection

Please note that this form should only be filled out and submitted once a table has been reserved through our booking system.

Booking Name

Contact Phone

Email

Contact on the day

Confirm Date



Confirm Time



Who is the person who will be in charge of the group and attending the event?

Number of Guests

Purpose of the booking

Business

Private

Birthday

Other

Credit Card Details

Card Name

Card Number

Expiry

Terms & Conditions

There is a minimum spend of \$500 excluding room hire

Due to seasonality and bookings being made in advance, we may have to alter or change dishes from time to time

There is a 15% private room hire fee added to the final bill

One bill per table

Maximum 4 payments per table

Cancellations within 48 hours of the reservation incur and \$250 cancellation fee charged to your credit card

Do you accept the terms & conditions?

Yes No

Cáfe Hanoi Banquet Menu Selection

Please select the dishes that you would like for each course.

The base menu price is \$65 per head

If you wish to add extra courses, or add premium dishes, the price per head will increase accordingly.

Please select your menu with the dietary requirements of your guests in mind.

All dishes are gluten free unless otherwise stated.

A vegetarian / vegan menu is available on request. This menu is \$55 per head. Please contact us by email or phone for further details.

Do any of your guests have any special dietary requirements?

Yes No

RAW BAR (optional course)

Dry aged farmed Ruakaka Kingfish w lemongrass, palm sugar, chilli & Thai basil oil - \$10.00

FIRST COURSE (select 2 items)

- Rice paper rolls w garlic roast duck, lettuce, pickled cauliflower, fresh herbs & peanuts w chilli hoisin dip
- Rice paper rolls w fried tofu, pineapple, sesame cracker, cucumber, soy coconut sesame dip (V)
- Rice paper rolls w Cured Salmon, beetroot, pickles, herbs, sesame mayo, fish roe
- Tiger prawn cutlets coated in young green rice w spicy house chilli sauce
- Grilled minced beef & lemongrass, wrapped in perilla w chilli ginger sauce, peanuts and chervil
- Chargrilled NZ octopus w green chilli kaffir lime sauce - \$3.00
- Chargrilled pork belly, lemongrass & white seame skewers w lemongrass coconut chilli sauce

SECOND COURSE (select 1 item)

- Pork & shrimp netted spring rolls w cos lettuce, herbs & ginger nuoc cham
- Shiitake & water chestnut netted spring rolls w cos lettuce, herbs & soy lime dip

SECOND COURSE (SALAD) (select 1 item)

- Garlic roast duck salad, red cabbage, pickled radish, lotus root, herbs & ginger, lime & chilli dressing
- Crispy soft-shell crab salad w shredded kohlrabi, fresh ginger, herbs, fish sauce lime dressing - \$4.00
- Savoy & red cabbage, onion, soft herbs, palm sugar dressing (v)

THIRD COURSE (select 3 items) note: this course is served w wok fried asian greens & Vietnamese vege pickles

- Roast duck w steamed greens & a bitter spiced orange sauce (Not gf) - \$10.00
- Line caught whole baked fish w herbs, chilli, garlic, spring onion, ginger & lime - \$10.00
- Grilled Wagyu beef bavette, fish sauce caramel, watercress, fried shallots - \$5.00
- Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime
- Caramelised Hotpot of Akaroa salmon, red chilli, dill, spring onions
- Wok seared market fish marinated in turmeric, ginger, galangal w round beans, peanuts, dill & rice noodles

- Hanoi-style grilled pork w nuoc cham, rice noodles & fragrant herbs
- Chicken thigh w kaffir lime, lemongrass, ginger, chilli, okra & green beans

DESSERT - have gluten & dairy unless otherwise specified (select 1 item)

- French patisserie platter - macarons, earl grey tea truffles, palmiers, raspberry marshmallow
- Verrine of creme caramel, coconut sago, mango pudding & mango sorbet (GF) - \$5.00
- Dark chocolate cake, chocolate oolong tea ganache, cacao nib, hazelnut ice cream. (DF & vegan) - \$5.00

Pre-Ordered Beverages

Bottles of Bubbles on arrival \$58ea	Price	Bubbles
<input type="button" value="-"/> <input type="text" value="0"/> <input type="button" value="+"/>	\$58.00	\$0.00

Other Pre-Ordered Beverages

Total Pre-Ordered Beverages
0.00

Minimum Spend Adjustment
\$500.00

No payment will be taken at this time.

'Amount Due' payable on function date.

Payment

Minimum Spend Adjustment	\$500.00
Subtotal:	\$500.00
Room Hire:	\$75.00

Amount Due: \$575.00