

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 chilli vinegar & salted cucumber granita	each 6.0
Farmed kingfish w lemongrass, palm sugar & 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
Fried tofu, pineapple, cabbage, herbs & peanuts w soy coconut dip (V)	11.5

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
Pork wontons w chilled spanner crab & bisque	17.0
Grilled shrimp on sugarcane w lettuce, rice noodles, herbs & nuoc cham	18.0

SEAFOOD

Crispy soft-shell crab w hot & sour tamarind & fresh dill	29.0
Roasted loliigo squid stuffed with pork mince & wood ear mushrooms w watercress, tomato & chilli salad	28.0
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

POULTRY

Chicken thigh w kaffir lime, lemongrass, ginger, chilli & okra	24.0
Roast duck stir fry w broccoli, crispy rice cake, carrots, soy & honey	32.0

PORK & BEEF

Peppered soy shaking beef fillet w red onion & watercress	38.0
Hanoi-style grilled pork w nuoc cham, rice noodles & fragrant herbs	27.0
Seared lemongrass beef w pickled vegetables, rice noodles & peanuts	25.0
Caramelised pork belly hotpot w ginger, coconut & black pepper	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 nuoc cham, 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
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 shiitake mushrooms, bok choy, sugar snaps, pickled chilli & soft herbs (V)	12.5
Fried lemongrass tofu, w cinnamon smoked oyster mushroom, chilli, wilted spinach & pickled mung beans (V)	16.0
Sweet soy & black pepper tofu w steamed bok choy & fried shallots (V)	12.5
Twice cooked eggplant w soy, sesame & green chilli (V)	12.5
Wok fried Asian greens w chilli, 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
Bánh trôi Tàu - a traditional warm Vietnamese dessert w sesame dumplings, peanuts & coconut	13.0
Mango parfait w coconut jelly & puffed rice	13.0
Meyer lemon curd w green tea meringue, shortbread & rosemary ice cream	13.0
Marou chocolate (74%) cremeux w cognac custard & hokey pokey	13.0
Hot soy milk doughnut w cinnamon sugar & caramel sauce	3.5

DESSERT WINE / PORT

8 Ranges Late Harvest Pinot Gris 11 (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	18.0
Grahams 10 YR	11.5

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

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

