

## DESSERT

Vietnamese coffee & condensed milk crème caramel w rum-soaked oranges.....	13.0
<i>Chè</i> - a traditional Vietnamese dessert w sago, jackfruit, palm seeds, pomegranate, coconut sauce & mango sorbet.....	13.0
Meyer lemon curd w green tea meringue, shortbread & rosemary ice cream .....	13.0
Marou chocolate cremeux w Black Doris plum compote, black sesame custard & sesame tuile.....	13.0
Hot soy milk doughnut w cinnamon sugar & salted caramel sauce .....	3.5

## DESSERT WINE / PORT

8 Ranges Late Harvest Pinot Gris 1 l (Central Otago) .....	90.0
Campbells of Rutherglen Muscat (Victoria) .....	12.0..... 55.0
Boutinet Pineau des Charentes Blanc (France) .....	13.5..... 133.0
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

## 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

*\*\* For every Dineaid special (tiger prawn cutlets) sold during November & December we will donate \$2 to Dineaid, the restaurant industry charity supporting the amazing City Mission Foodbanks at Christmas time.*

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  
Please inform your waiter of any allergies or dietary requirements.  
We cannot guarantee there are no traces of nuts or gluten.

## RAW

Te Matuku Bay oyster w cucumber sorbet & chilli vinegar .....	each 6.0
Farmed kingfish w lemongrass, palm sugar & Thai basil oil .....	23.0
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
Local fish, fresh pineapple, pickled vegetables, fish sauce mayo & dill.....	12.5
Crispy kumara, cucumber, pickled cabbage & herbs w peanut sauce (V) ..	11.5

## BITE SIZE

Pho Bo – traditional Vietnamese beef noodle soup w fresh herbs & lime .....	7.0
**Tiger prawn cutlets coated in young green rice w house chilli sauce .....	25.0
Pork wontons w pickled spanner crab & bisque .....	17.0
Sugarcane shrimp skewers w lettuce, rice noodles, fresh herbs & <i>nuoc cham</i> ... ..	22.0
Grilled minced beef & lemongrass, wrapped in perilla w chilli ginger sauce, crushed peanuts & chervil .....	13.0

## SEAFOOD

Crispy soft-shell crab w shredded papaya, cucumber & palm heart salad & chilli lime dressing .....	29.0
Roasted California baby 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 .....	29.0
Queensland tiger prawns w shallots, spring onion & green chilli, coconut & kaffir lime sauce .....	33.0
Rice per portion .....	3.0

## POULTRY

Chicken thigh w kaffir lime, lemongrass, ginger, chilli & okra ....	25.0
Roast duck stir-fry w broccoli, crispy rice cake, carrots, soy & honey.....	33.0

## PORK & BEEF

Traditional crispy coconut pancake w sautéed pork belly & shrimp, served w cos lettuce, fragrant herbs & <i>nuoc cham</i> .....	25.0
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 & coconut hotpot w crispy bean noodles .....	27.0
Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime ....	38.0

## HOT VEGETABLES & SIDES

Aromatic curry w new potato, lotus root, heirloom carrots, eggplant, beans & peanuts w fried curry leaves (V) .....	23.0
Warm cellophane noodles w shiitake mushrooms, bok choy, sugar snaps, chilli & soft herbs (V) .....	13.0
Twice cooked tofu stuffed w shiitake mushrooms & served w imperial fresh tomato sauce (can be V) .....	15.0
Asparagus, cauliflower & green bean stir-fry w oyster sauce & toasted rice powder (can be V).....	12.0
Wok fried Asian greens w chilli, garlic & sesame (V) .....	12.0
Sweet soy & black pepper tofu w steamed bok choy & fried shallots (V).....	13.0

## COLD SALADS & SIDES

Spicy salad of master stock poached chicken w green papaya, mint, garlic, chilli & crushed peanuts .....	16.0
House dried spicy beef salad w carrot, cherry tomato, bean sprouts, sesame seeds & tamarind dressing.....	16.0
Chargrilled eggplant w fish sauce, lime, mint & crispy shallots... ..	13.5
Savoy & red cabbage salad w soft herbs & palm sugar dressing (V).....	8.0
Pickled carrot & daikon w kaffir lime & sesame .....	4.0