

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 Houppa
Executive Chef

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 hoison peanut sauce (V).....	11.5

BITE SIZE

Pho Ga – traditional Vietnamese chicken noodle soup w fresh herbs, sriracha & lime	6.0
Tiger prawn cutlets coated in young green rice w house chilli sauce .	23.0
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
Traditional crispy coconut pancake w sautéed pork belly & shrimp, served w cos lettuce, fragrant herbs & <i>nuoc cham</i>	25.0

SEAFOOD

Crispy soft-shell crab w shredded papaya, cucumber & palm heart salad & chilli lime dressing	29.0
Wok seared squid w fresh tomato & lemongrass, chilli, tamarind sauce.....	26.0
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.....	35.0

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

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 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
Cauliflower, courgette & 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
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
Rice per portion	3.0

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

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