

DESSERT

Citrus & spice crème brulee	12.5
<i>Chè</i> - a traditional Vietnamese dessert w sago, jackfruit, palm seeds, pomegranate, coconut sauce & mango sorbet.....	12.5
Sweet potato, cardamom & apple cake w egg custard & lemon ice cream	12.5
Marou dark chocolate delicè w black cocoa biscuit, coconut crumbs & sour cherry sorbet.....	12.5
Hot soy milk doughnut w cinnamon sugar & salted caramel sauce	3.5

DESSERT WINE / PORT

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, Tokyo Lime, 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.

Traditionally northern Vietnamese food is not spicy, please ask your waiter for fresh chilli if you would like to spice it up.

We use free range poultry & pork, & fish caught with the utmost respect for sustainability.



Nathan Houppapa
Executive Chef

Lunch and dinner bookings taken via our website www.cafehanoi.co.nz/bookings
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
Huê style beef tartare w Thai basil, toasted rice paper & chilli oil	15.0

RICE PAPER ROLLS

Roasted pork, steamed shrimp, rice noodles, fresh herbs, peanuts	12.5
Lemongrass cured Akaroa salmon, mango, beetroot, dill & sesame mayo..	12.5
Crispy kumara, cucumber, pickled cabbage & herbs w hoison peanut sauce (V).....	11.5

BITE SIZE

Pho Bo - traditional Vietnamese beef noodle soup w sirloin, brisket, fresh herbs, sriracha & lime	6.5
Tiger prawn cutlets coated in young green rice w house chilli sauce.....	23.0
Pork wontons w pickled spanner crab & bisque	17.0
Lemongrass pork skewers w butterhead lettuce, rice noodles, fresh herbs & chilli coconut dipping sauce	22.0
Grilled minced beef & lemongrass, wrapped in perilla w chilli ginger sauce, crushed peanuts & chervil	14.0
Traditional crispy coconut pancake w sautéed pork belly & shrimp, cos lettuce, fragrant herbs & <i>nuoc cham</i>	25.0

MEAT & POULTRY

Seared lemongrass beef w pickled vegetables, rice noodles, cucumber & peanuts.....	25.0
Wok seared chicken thigh w kaffir lime, lemongrass, ginger, chilli, okra & green beans	26.0
Beef shortrib braised w cinnamon & star anise w pickled bean sprouts, watercress & a toasted <i>bánh mì</i> roll	34.0
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
Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime ...	33.0

SEAFOOD

Crispy soft-shell crab w hot & sour tamarind & fresh dill	28.0
Wok seared squid w fresh tomato & lemongrass, chilli, tamarind sauce	26.0
Hotpot of caramelised Akaroa salmon w palm sugar, shallots, red chilli & fresh dill	29.0
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
Line caught whole baked fish w herbs, chilli, garlic, spring onion, ginger & grilled lime	market price

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).....	13.5
Fried tofu stuffed w shiitake mushrooms & served w imperial fresh tomato sauce (can be V)	16.0
Sweet soy & black pepper tofu w steamed bok choy & fried shallots (V).....	15.0
Pumpkin braised in coconut, kaffir leaf & five spice w toasted sesame seeds (can be V)	12.5
Steamed & stir-fried Asian eggplant w soy sauce, lime, fresh herbs & toasted almonds (V)	14.5
Wok fried Asian greens w chilli, garlic & sesame (V)	12.0

COLD SALADS & SIDES

Garlic roast duck salad w red cabbage, pickled radish & lotus stem, Thai basil & fried lotus root w ginger, lime & chilli dressing	22.0
Spicy salad of master stock poached chicken w green papaya, mint, garlic, chilli & crushed peanuts	16.0
Savoy & red cabbage salad w soft herbs & palm sugar dressing (V).....	8.0
Pickled carrot & daikon w kaffir leaf & sesame	4.0
Rice per portion	3.0