

DESSERT

Raspberry curd w soft meringue, cardamom tuile & meringue ice cream	13.0
Sago pudding w white chocolate yoghurt & banana caramel.....	13.0
Coconut milk pannacotta w mango sorbet & almond macadamia granola.....	13.0
Marou dark chocolate delicè w black cocoa biscuit, coconut crumbs & sour cherry sorbet.....	13.0
Hot soy milk doughnut w cinnamon sugar & salted caramel sauce.....	3.5

DESSERT WINE / PORT

Campbells of Rutherglen Muscat (Victoria)	12.0	55.0
Chateau Villefranche Sauternes 16 (France).....	14.5	70.0
Churchill 20 YR		18.0
Grahams 10 YR		11.5

HOT BEVERAGES

Café Vietnam (with / without condensed milk).....	4.5
Vietnamese egg coffee	7.0
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.
We accept Visa, Mastercard & American Express, a 1.6% surcharge will be applied.

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, steamed shrimp, rice noodles, fresh herbs, peanuts	12.5
Garlic roast duck, lettuce, pickled cauliflower, fresh herbs & peanuts w chilli hoisin dip.....	13.0
Crispy kumara, cucumber, pickled cabbage & herbs w hoisin peanut sauce (V).....	11.5

BITE SIZE

Phò Gà - traditional Vietnamese chicken noodle soup w fresh herbs, house made 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	23.0
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 & nuoc cham	25.0

SEAFOOD

Crispy soft-shell crab w hot & sour tamarind & fresh dill	29.0
Wok seared squid w fresh tomato & lemongrass, chilli, tamarind sauce	26.0
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

MEAT & POULTRY

Roast duck breast w steamed asparagus, cinnamon radish, peanuts & sweet & sour tamarind	36.5
Wok seared lamb w rice noodles, grilled capsicum, bean sprouts, fresh cucumber & peanuts w soy dressing.....	26.0
Stir fried chicken thigh w kaffir lime, lemongrass, ginger, chilli, okra & green beans	27.0
Peppered soy shaking beef fillet w red onion & watercress	38.0
Hanoi-style grilled pork w nuoc cham, rice noodles & fragrant herbs	27.0
Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime	33.0

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 & oyster mushrooms, bok choy, sugar snaps, chilli & soft herbs (V).....	13.5
Lemongrass & chilli stuffed tofu w smoked oyster mushroom, wilted spinach & pickled bean sprouts (V).....	17.0
Sweet soy & black pepper tofu w steamed bok choy & fried shallots (V).....	15.5
Courgette, broccolini, cauliflower & green bean stir-fry w oyster sauce & toasted rice powder (can be V).....	13.5
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
Chilled eggplant salad w fish sauce, lime, mint & crispy shallots (can be V)	16.5
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