

## DESSERT

Sago pudding, white chocolate yoghurt & banana caramel.....	13.0
Spiced pear crème brulee w almond, macadamia & white chocolate biscotti.....	13.0
Raspberry curd, soft meringue, meringue icecream & cardamom tuile .....	13.0
Marou dark chocolate delicè, 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 Scuternes 16 (France).....	14.5	70.0
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
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 Houppa  
Executive Chef

Lunch and dinner bookings taken via our website [www.cafehanoi.co.nz/bookings](http://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
Line caught fish w lemongrass, palm sugar & Thai basil oil .....	23.0

## 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

<i>Phò Gà</i> - 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
Fried squid cakes with fish sauce, lime & fresh dill dipping sauce .....	18.0
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

## 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 wole baked fish w herbs, chilli, garlic, spring onion, ginger & grilled lime.....	market price

## MEAT & POULTRY

Caramelised pork belly & coconut hotpot w steamed greens & crispy noodles .....	29.0
Stirfried roast duck w broccolini, carrots, crispy rice cake & sweet soy .....	36.5
Beef shortrib braised w lemongrass, cinnamon & star anise w soy carrots, pickled bean sprouts & watercress .....	36.0
Stir fried chicken thigh w kaffir, lemongrass, ginger, chilli & green beans.....	27.0
Peppered soy shaking beef eye fillet w red onion, broccolini, fish sauce & soy .....	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

## 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
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 shredded kohlrabi, 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