

XIN CHÀO

This menu represents my ten year journey into Vietnamese food. It draws inspiration from the many street vendors in the bustling cities of Hanoi & Saigon, from quiet beachside restaurants in Hội An and Phú Quốc, and from the many chefs who have passed through café Hanoi that I have had the pleasure of working alongside.

The French colonization of Vietnam left an indelible mark on their cuisine, and we look to explore this connection in our menu whilst also presenting some modern takes on Vietnamese classics.

We encourage you to share the dishes, enjoying the cuisine just as it is presented in Vietnam.

We use free range pork, organic chicken & 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.

CHARCUTERIE

Vietnamese cold cuts, pate, pickles, baguette20.0.../...40.0

RAW

Te Matuku Bay oyster, cucumber sorbet, chilli vinegar.....6.0

Dry aged kingfish, lemongrass, palm sugar, Thai basil oil, toasted rice.....23.0

Lemon cured beef fillet, cucumber, Viet mint, fried shallot..... 23.0

FRESH RICEPAPER ROLLS

Tofu, pineapple, sesame cracker, cucumber, soy coconut sesame dip..... 13.0

Grilled beef bavette, cucumber, Viet mint, peanuts, lettuce, nuoc cham..... 16.0

Soft shell crab, green papaya, lettuce, pickled vege, fish sauce mayo..... 16.0

PHO

Lemongrass beef broth, short rib, tomato, pho noodles..... 20.0

Charred vege broth, Asian mushrooms, crispy tofu, pho noodles 18.0

Spiced duck broth, crispy duck leg, shiitake, baby greens, eggnoodles22.0

BITE SIZED

Tiger prawn cutlets coated in young green rice w house chilli sauce..... 23.0

Pork & shrimp netted spring rolls, cos lettuce, herbs, nuoc cham 23.0

Coconut turmeric shrimp mini pancakes, pickled sprouts, iceberg23.0

OFF THE GRILL

Grilled minced beef & lemongrass, perilla leaf, ginger sauce, peanuts 14.0

NZ octopus, green chilli & kaffir lime sauce, fresh herbs.....22.0

Pork belly, lemongrass & white sesame skewers, coconut chilli sauce.....18.0

Tofu, lemongrass & chilli wrapped in perilla, crushed peanuts,scallions... ..14.0

SEAFOOD

Crispy soft-shell crab, shredded kohlrabi, ginger, fish sauce lime dressing ..	30.0
Diamond shell clams, ginger lemongrass broth, Thai basil	30.0
Market fish, turmeric, ginger, galangal, beans, peanuts, rice noodles	30.0
Whole tiger prawns, shallots, spring onion, green chilli, coconut, kaffir	35.0
Whole baked fish, herbs, chilli, garlic, spring onion, ginger, lime	p.o.a

MEAT & POULTRY

Roast duck, steamed greens, bitter spiced orange sauce	40.0.../78.0
Grilled wagyu bavette, fish sauce caramel, pea shoots, crispy shallots	36.0
Pork shoulder & coconut hotpot, bok choy, crispy egg	27.0
Chicken thigh, kaffir, lemongrass, ginger, chilli, okra, beans	30.0
Hanoi-style grilled pork, <i>nuoc cham</i> , rice noodles & fragrant herbs	27.0
Pork spare ribs, twice cooked w five spice, ginger, sesame, grilled lime	32.0

HOT VEGETABLES & SIDES

Aromatic curry, potato, lotus root, eggplant, beans, peanuts, curry leaves..	23.0
Lemongrass chilli tofu, smoked oyster mushrooms, spinach, sprouts	17.0
Sweet soy & black pepper tofu, bok choy & fried shallots	15.5
Glass noodles, Asian mushrooms, bok choy, sugar snaps, herbs, chilli	14.0
Wok fried Asian greens w chilli, garlic & sesame	12.5
Steamed jasmine rice per portion	3.0

SALADS

Smoked long eggplant, lime, mint, chilli	12.5
Dried beef, carrot, papaya, Thai chilli, sprouts, peanuts, sesame	18.0
Spicy poached chicken, shredded papaya, mint, garlic, chilli, peanuts	18.0
Roast duck, red cabbage, pickles, lotus root, ginger, lime, chilli ..	23.0
Savoy & red cabbage, onion, soft herbs, palm sugar dressing (V)	8.0
Pickled carrot & daikon, kaffir leaf, sesame seeds	4.0

DESSERT

Marou chocolate dessert

Olive oil cake w lemon gel, lime curd, lemon sorbet, chantilly cream

Bosc pear tarte tartin w palm sugar ice cream

Crème caramel

LIQUID DESSERTS - \$18.0

Coconut Tango Flip – Finlandia vodka, coconut, Drambuie, egg & honey.

Sticky Ragamuffin – Monkey Shoulder whisky, molasses, lemon juice.

Mammgozh – Black Magic rum, Calvados, caramel, egg.

DESSERT WINE / PORT

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 Jasmine, Peppermint, Chamomile,
Tokyo Lime, Rooibos Red Vanilla 4.5