

CAFÉ HANOI BANQUET MENU SELECTION FORM - \$65 pp

CHARCUTERIE - OPTIONAL COURSE ADD \$6 PER HEAD

Vietnamese cold cuts platter featuring chicken liver pate, pork sausage, bbq pork, fermented beef, duck breast prosciutto w pickles, toasted baguette & sesame crackers

RAW BAR - OPTIONAL COURSE ADD \$6 PER HEAD per option

YES/NO

Te Matuku Bay Oyster w cucumber sorbet & chilli vinegar

add \$6pp

Dry aged farmed Ruakaka Kingfish w lemongrass, palm sugar, chilli & Thai basil oil

add \$6pp

1ST COURSE - PICK 2 ITEMS

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Rice paper rolls w soft shell crab, green papaya, lettuce, pickles, peanuts, fish sauce mayo

Rice paper rolls w garlic roast duck, lettuce, pickled cauliflower, fresh herbs & peanuts w chilli hoisin dip

Rice paper rolls w fried tofu, pineapple, sesame cracker, cucumber, soy coconut sesame dip (V)

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

Grilled minced beef & lemongrass, wrapped in perilla w chilli ginger sauce, peanuts and chervil

Chargrilled NZ octopus w green chilli kaffir lime sauce

Add \$3 pp

Chargrilled pork belly, lemongrass & white seame skewers w lemongrass coconut chilli sauce

2ND COURSE two items

Pick 1 of the following dishes

PICK 1 ITEM

Crispy coconut turmeric and shrimp mini pancakes w pickled sprouts, herbs & iceberg

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

Pick 1 of the following dishes

PICK 1 ITEM

Garlic roast duck salad w red cabbage, pickled radish and lotus root, fresh herbs & ginger, lime & chilli dressing

Add \$3 pp

Crispy soft-shell crab salad w shredded kohlrabi, fresh ginger, herbs, fish sauce lime dressing

Add \$5 pp

Spicy dried beef salad w shredded carrot & papaya, Thai chilli, sprouts, peanuts, sesame

3RD COURSE-PICK 3 ITEMS

THIS COURSE SERVED WITH HOUSE PICKLES, STIRFRIED ASIAN GREENS AND JASMINE RICE

Half Roast duck w steamed greens & a bitter spiced orange sauce

Add \$10 pp

Line caught whole baked fish w herbs, chilli, garlic, spring onion, ginger & lime

Add \$10 pp

Grilled Wagyu beef bavette w fish sauce caramel, pea shoots & crispy shallots

Add \$4 pp

Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime

Add \$3 pp

Wok seared squid w fresh tomato & lemongrass, chilli & tamarind sauce

Wok-seared turmeric market fish, ginger, galangal, round beans, peanuts, dill & rice noodles

Hanoi-style grilled pork w nuoc cham, rice noodles & fragrant herbs

Stirfried Organic chicken thigh w kaffir lime, lemongrass, ginger, chilli, okra & green beans

DESSERT COURSE - PICK 1 ITEM

Raspberry curd, crisp meringue, meringue icecream, shortbread - (not GF or DF)

Coconut sago, white chocolate yoghurt & caramelised bananas - (can be DF)

Vietnamese coffee pot de crème, chantilly cream & a chocolate 5spice macaron (not DF)

Marou chocolate delicè w cocoa biscuit & coconut crumb, sour cherry sorbet (Not DF or GF)

OPTIONAL DESSERT EXTRA

Hot soy milk doughnut w cinnamon sugar & salted caramel sauce. (Not GF or DF)

Add \$2.5 pp

