

## DESSERT

Dark chocolate cake, chocolate oolong tea ganache, cacao nib crumb hazelnut ice cream.....	16.0
Verrine of crème caramel, coconut sago, mango mousse, mango sorbet.....	16.0
Warm apple frangipani tart, vanilla custard & ice cream, almond tuille.....	16.0
Hot soy milk doughnut w cinnamon sugar & salted caramel sauce.....	3.5

## LIQUID DESSERTS - \$18.0

Coconut Tango – Finlandia vodka, coconut, Drambuie, egg & honey
Sticky Ragamuffin – Monkey Shoulder whisky, molasses, lemon juice
Mamm-gozh – Black Magic rum, Calvados, caramel, egg white

## DESSERT WINE / PORT

Chateau Villefranche Sauternes 16 (Sauternes,Fr) .....	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

## 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 & Phú Quốc, & 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 & 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](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 1.75% 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, cucumber sorbet, chilli vinegar.....	6.0
Dry aged kingfish, lemongrass, palm sugar, Thai basil oil, toasted rice .....	23.0

## FRESH RICEPAPER ROLLS

Tofu, pineapple, sesame cracker, cucumber, peanuts, soy coconut sesame dip* (v).....	13.0
Garlic duck, lettuce, pickled cauliflower, herbs, peanuts, chilli hoisin dip* ..	16.0
Soft shell crab, green papaya, lettuce, pickles, peanuts, fish sauce mayo* ..	16.0

## PHO

Charred vegetable broth, Asian mushrooms, crispy tofu, pho noodles (v) ...	18.0
Spiced duck broth, crispy duck leg, shiitake, baby greens, pho noodles.....	22.0

## BITE SIZED

Tiger prawn cutlets coated in young green rice w house chilli sauce.....	24.0
Coconut turmeric shrimp mini pancakes, pickled sprouts, iceberg .....	23.0

## OFF THE GRILL

Grilled minced beef & lemongrass, perilla leaf, ginger sauce, peanuts*.....	18.0
NZ octopus, green chilli & kaffir lime sauce, fresh herbs .....	23.0
Pork belly, lemongrass & white sesame skewers, coconut chilli sauce* .....	18.5

\*Extras available ..... from 4.5

## SEAFOOD

Crispy soft-shell crab, shredded kohlrabi, ginger, peanuts, fish sauce lime dressing .....	32.0
Market fish, turmeric, ginger, galangal, beans, peanuts, rice noodles .....	32.0
Wok seared squid, fresh tomato, lemongrass, chilli, tamarind sauce .....	28.0
Whole baked fish, herbs, chilli, garlic, spring onion, ginger, lime .....	p.o.a

## MEAT & POULTRY

Roast duck, steamed greens, bitter spiced orange sauce .....	45.0/85.0
Grilled beef bavette, fish sauce caramel, watercress, crispy shallots .....	32.0
Chicken thigh, kaffir, lemongrass, ginger, chilli, okra, beans .....	30.0
Hanoi-style grilled pork, <i>nuoc cham</i> , rice noodles, fragrant herbs ...	28.0
Pork spareribs, twice cooked w five spice, ginger, sesame, grilled lime.....	34.0

## HOT VEGETABLES & SIDES

Aromatic curry, potato, lotus root, eggplant, beans, peanuts, curry leaves (v).....	25.0
Lemongrass chilli tofu, smoked oyster mushrooms, spinach, sprouts (v) .....	17.0
Sweet soy & black pepper tofu, bok choy, fried shallots (v) .....	16.0
Glass noodles, Asian mushrooms, bok choy, sugar snaps, herbs, chilli (v) ...	16.0
Wok fried Asian greens w chilli, garlic, sesame (v) .....	14.0
Steamed jasmine rice per portion .....	3.5

## SALADS

Roast duck, red cabbage, pickles, lotus root, ginger, lime, chilli ..	26.0
Savoy & red cabbage, onion, soft herbs, palm sugar dressing (v) .....	8.0
Pickled carrot & daikon, kaffir leaf, sesame seeds .....	4.0