

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 17 (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

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.
Surcharge of 1.75% applied to all credit card payments & contactless debit cards.

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

Dry aged kingfish, lemongrass, palm sugar, Thai basil oil, toasted rice23.0

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

Cured salmon, beetroot, fresh herbs, sesame mayo, tobiko fish roe* 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

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

Shiitake & water chestnut netted spring rolls, cos lettuce, herbs, soy lime dip* (v)22.0

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 availablefrom 4.5

SEAFOOD

Market fish, turmeric, ginger, galangal, beans, peanuts, rice noodles 32.0

Caramelised hotpot of Akaroa salmon, red chilli, dill, spring onion..... 30.0

Whole baked fish, herbs, chilli, garlic, spring onion, ginger, limep.o.a

MEAT & POULTRY

Roast duck, steamed greens, bitter spiced orange sauce.....45.0/85.0

Grilled Wagyu beef bavette, fish sauce caramel, watercress, fried shallots 39.0

Chicken thigh, kaffir, lemongrass, ginger, chilli, okra, beans..... 30.0

Hanoi-style grilled pork, *nuoc cham*, 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

Shredded pumpkin stirfry, red tofu, coriander, red chilli, prawn floss (can be v) 14.0

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 portion3.5

SALADS

Crispy soft-shell crab, shredded kohlrabi, ginger, peanuts, fish sauce lime dressing..... 32.0

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