

## LIQUID DESSERTS

Mamm-gozh – Black Magic rum, Calvados, caramel, egg white.....	18.0
“Dear miss Xu” – Santa Marta chocolate liqueur, Cointreau, St. Remy brandy, coconut cream & a shot of a fresh espresso .....	18.0

## DESSERT WINE / PORT

Chateau Villefranche Sauternes 17 (Sauternes,Fr).....	14.5	70.0
Churchill 20 YR .....	18.0	
Grahams 10 YR .....	11.5	

## DESSERT

Dark chocolate & mandarin feuilletine cake, dark chocolate sauce, mandarin sorbet .....	16.0
Verrine of crème caramel, coconut sago, mango mousse, mango sorbet .....	16.0
Warm green tea & red bean strudel, milk ice cream, toasted almonds .....	16.0
Hot soy milk doughnut w cinnamon sugar & salted caramel sauce .....	3.5

## 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 Hới 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.  
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 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

Lemongrass cured salmon, beetroot, fresh herbs, sesame mayo, *nuoc cham* gel, Mt. Cook  
salmon 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 available .....from 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, lime .....p.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

Lemongrass braised tofu, shiitake, Thai chilli, coriander, crushed peanuts  
(v) ..... 20.0

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

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

Spicy 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