

LIQUID DESSERTS

Mamm-gozh – Fruit driven demerara rum, 5yo Calvados, caramel liqueur & egg white	18.0
“Dear Miss Xu” – Armagnac, premium chocolate liqueur, orange liqueur, 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	17.0
Verrine of crème caramel, coconut sago, mango mousse, mango sorbet	17.0
Warm matcha red bean strudel, milk icecream, toasted almonds	17.0
House made French patisserie selection	17.0
Hot coconut milk doughnut w cinnamon sugar & salted caramel sauce.....	4.0

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 eleven 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 serving up 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.
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 raw kingfish, lemongrass, palm sugar, Thai basil oil, toasted rice	25.0
Cured beef fillet, cucumber, red onions, Vietnamese mint, peanuts	23.5

FRESH RICEPAPER ROLLS

Fried tofu, pineapple, sesame cracker, cucumber, coconut soy sesame dip* (V)	15.0
Crispy duck roll, cucumber, pickled veg, chilli peanut hoisin dip	16.5

SMALL PLATES

Chicken liver & pork pate, pickled veg, pork floss	18.0
Tiger prawn cutlets coated in young green rice, chilli salt, house chilli sauce.....	25.0
Shiitake & water chestnut netted spring rolls, cos lettuce, herbs, soy lime dip* (v).....	22.0
Crumbed prawn balls, lettuce leaves, pickled veg, chilli mayo*	25.0
Crispy turmeric rice pancake	
- w duck prosciutto, shiitake, cos, soft herbs, nuoc cham...	26.0
- w tofu strips, pickled shiitake, cos, soft herbs, soy lime dip (v).....	23.0

OFF THE GRILL

Lemongrass beef skewers, spring onion oil, crushed peanuts*	19.0
Chargrilled NZ octopus, green chilli & kaffir lime sauce, dill.....	23.0
Pork spareribs, twice cooked w five spice, ginger, sesame, grilled lime	34.0

*Extras available from \$4.5

SEAFOOD

Seared NZ arrow squid, salted red chillies, dill, lemon, white pepper & sea salt	22.0
Wok seared market fish, turmeric, ginger, galangal, beans, peanuts, rice noodles	32.0
Whole baked fish, pickled cucumber, fresh herbs, ginger lime dressing.....	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
Organic chicken thigh, kaffir, lemongrass, ginger, chilli, okra, beans	31.0
Pork belly braised in coconut water, pickled mustard greens, soft egg.....	35.0
Hanoi-style grilled pork, <i>nuoc cham</i> , rice noodles, fragrant herbs	28.0

HOT VEGETABLES & SIDES

Aromatic curry, potato, lotus root, eggplant, beans, peanuts, curry leaves (v)	26.0
Lemongrass braised tofu, shiitake, Thai chilli, coriander, crushed peanuts (v)	21.0
Glass noodles, Asian mushrooms, bok choy, sugar snaps, herbs, chilli (v)...	16.0
Asparagus, shiitake mushrooms, sweet soy, garlic, toasted rice powder (v)	16.0
Asian greens, red chilli, soy, garlic, sesame (v)	15.0
Steamed jasmine rice per bowl.....	3.5

SALADS

Tiger prawn tails, shredded kohlrabi, daikon, hot & sour tamarind sauce, peanuts	26.0
Poached organic chicken, green papaya, cucumber, herbs, fish sauce, peanuts	26.0
Green Jackfruit, oyster mushroom, carrot, soy lime dressing, sesame cracker (v).....	22.0
Savoy & red cabbage, onion, soft herbs, palm sugar dressing (v)	8.0
Pickled carrot & daikon, makrut leaf, sesame seeds.....	4.0