

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 cake, peanut butter banana filling, chocolate sorbet, crushed peanuts (V).....	17.0
Verrine of crème caramel, coconut sago, mango mousse, mango sorbet....	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 rice25.0

FRESH RICE PAPER ROLLS

Fried tofu, pineapple, sesame cracker, cucumber, crushed peanuts,
coconut soy sesame dip* (V) 15.0

Crispy duck roll, cucumber, pickled veg, chilli peanut hoisin dip 16.5

SMALL PLATES

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 & makrut lime leaf sauce, dill 25.0

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 35.0

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

Peppered soy shaking beef eye fillet w red onion, watercress,
fish sauce & soy 42.0

Organic chicken thigh, makrut lime leaf, lemongrass, ginger, chilli,
okra, beans 32.0

Pork belly braised in coconut water, ginger, pickled mustard greens 36.0

Hanoi-style grilled pork, nuoc cham, 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

Green beans, shiitake mushrooms, sweet soy, garlic, rice powder (v) 17.0

Asian greens, red chilli, soy, garlic, sesame (v) 15.0

Steamed jasmine rice per bowl 3.5

SALADS

Soft shell crab, shredded kohlrabi, daikon,
hot & sour tamarind sauce, peanuts 32.0

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

Pickled carrot & daikon, makrut lime leaf, sesame seeds 4.0