

## RAW

Dry aged kingfish, lemongrass, fish sauce, palm sugar,  
Thai basil oil, toasted rice .....28.5

## PHO

*Pho Ga* aromatic organic chicken noodle soup, bean sprouts,  
Thai basil, lime, sriracha ..... 28.0

## FRESH RICE PAPER ROLLS

Fried tofu, pineapple, sesame cracker, cucumber, crushed peanuts,  
coconut soy sesame dip\* (V) ..... 17.5

Pork belly, poached shrimp, rice noodles, peanuts, herbs w nuoc cham\* ..... 21.0

## SMALL PLATES

Tiger prawn cutlets coated in young green rice, chilli salt,  
house chilli sauce ..... 29.0

Shiitake & water chestnut netted spring rolls, cos lettuce,  
herbs, soy lime dip\* (v) ..... 25.0

Crispy turmeric rice pancake

- w duck prosciutto, shiitake, cos, soft herbs, nuoc cham ..... 31.0

- w tofu strips, shiitake, cos, soft herbs, soy lime dip (v) ..... 25.0

## OFF THE GRILL

Cured pork skewers, cos wraps, cucumber, pickled vege,  
house chilli sauce\* ..... 24.5

Chargrilled NZ octopus, green chilli & makrut leaf sauce, dill ..... 27.5

Pork spareribs, twice cooked w five spice, ginger, sesame, grilled lime ..... 37.0

\*Extras available ..... from \$4.5

Additional fresh chilli ..... 3.0

## SEAFOOD

Crispy soft shell crab, hot & sour tamarind, dill ..... 34.0

Wok seared market fish, turmeric, ginger, galangal, green beans,  
peanuts, rice noodles ..... 40.0

Whole baked fish marinated w garlic & red chilli, kohlrabi & green apple slaw,  
ginger nuoc cham ..... p.o.a

## MEAT & POULTRY

Roasted duck crown, steamed greens, bitter spiced orange sauce ..... 49.0/98.0

Peppered soy shaking beef eye fillet w red onion, watercress,  
fish sauce & soy ..... 48.5

Southern style organic chicken thigh curry, kumara, coconut,  
Makrut lime, Thai basil ..... 38.00

Pork belly braised in coconut water, ginger, pickled mustard greens ..... 38.0

Hanoi-style grilled pork, nuoc cham, rice noodles, fragrant herbs ..... 32.0

## HOT VEGETABLES & SIDES

Aromatic curry, tofu puffs, kumara, eggplant, beans, coconut,  
Makrut lime, Thai basil(v) ..... 29.0

Braised tofu squares stuffed w *impossible 'pork'*, fresh tomato sauce,  
pickled bean sprouts (v) ..... 28.5

Sweet soy glazed eggplant, mint leaves, fried shallots (v) ..... 20.0

Stir-fried Asian greens, red chilli, soy, garlic, sesame (v) ..... 18.0

Steamed jasmine rice per bowl ..... 4.0

## SALADS

Roast duck, red cabbage, pickled radish, pickled lotus root, crushed peanuts  
ginger Thai chilli & lime dressing ..... 32.0

Poached organic chicken, prawns, banana blossom, green papaya,  
Vietnamese mint, fish sauce, lime, peanuts ..... 29.5

Green jackfruit, oyster mushroom, carrot, soy lime dressing,  
sesame cracker (v) ..... 24.5

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

## LIQUID DESSERTS

Mamm-gozh – Fruit driven demerara rum, 5yo Calvados, caramel liqueur & egg white.....	22.0
"Dear Miss Xu" – Brandy, premium chocolate liqueur, orange liqueur, coconut cream & a shot of a fresh espresso.....	22.0

## DESSERT WINE / PORT

Chateau Villefranche Sauternes 17 (Sauternes,Fr) .....	15.5	75.0
Atahua Late Harvest Gewurztraminer 20 (Waipara, NZ) .....	15.5	75.0
Churchill 20 YR .....		19.0
Grahams 10 YR .....		12.5

## DESSERT

Marou mint chocolate ganache, milo crumbs, jasmine tea & lemon sorbet .....	18.0
Strawberry mousse cake, cardamom mascarpone cream, fermented milk sherbet .....	18.0
Verrine of crème caramel, coconut sago, mango mousse, mango sorbet....	18.0
House made French patisserie selection.....	17.0
Hot coconut milk doughnut w cinnamon sugar & salted caramel sauce .....	4.5

## HOT BEVERAGES

Café Vietnam (with / without condensed milk).....	6.5
Vietnamese egg coffee .....	7.5
Allpress Coffee.....	from 4.0
Fresh Teas: (Mint, Lime, Ginger).....	5.0
English Breakfast, Blue Flower Earl Grey, Jasmine, Peppermint, Chamomile, Tokyo Lime, Rooibos Red Vanilla .....	4.5

## XIN CHÀO

This menu represents my twelve-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](http://www.cafehanoi.co.nz/bookings)  
The Parlour is available for hire 7 days a week.  
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.