

SMALL/START

Phở gà - aromatic chicken noodle soup w sprouts, soft herbs, chilli & lime..... 30.0

Dry aged kingfish w lemongrass, palm sugar, Thai basil, toasted rice powder ..33.0

Fresh rice paper rolls w tofu, pineapple, cucumber, peanuts, coconut dip* **V**.... 18.0

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

Chargrilled NZ octopus, green chilli, lime sauce, dill 39.0

Crispy rice flour & coconut milk pancake w lettuce wraps, soft herbs, nuoc cham

- w tofu strips, shiitake, mixed herbs, red chilli **V** 25.0

- w roast duck, shiitake, basil, red chilli 31.0

Bánh hời platter w rice noodles, lettuce, scallion oil, pickles, cucumber, herbs, peanuts

- w kumara, carrot, shiitake & glass noodle spring rolls **V 4 pieces** 25.0

- w grilled lemongrass beef skewers **4 pieces** 29.0

Our knowledgeable staff can help you navigate our menu to curate an amazing Vietnamese food experience for you and your guests.

Alternatively we have a Signature Menu available that showcases some of our most popular dishes

VG Vegetarian V Vegan

We use free range pork, organic chicken & line caught fish. Most of our meat is sourced directly from the producer. We are very proud of our suppliers & the sustainable & ethical practices that they live by.

LARGE/MAIN

MEAT

Ginger & lime leaf chicken thighs, pickled cucumber & radish, fish sauce caramel, chervil, peanuts..... 41.0

Stir-fried beef flank, lemongrass peanut chilli satè, Chinese cabbage, sesame rice cracker 40.0

Lemongrass pork belly braised in coconut caramel w mustard greens, ginger, coriander. 40.0

Crispy pork ribs, sriracha honey glaze, crispy garlic, salt pepper lime dip..... 43.0

Roasted duck crown, steamed greens, bitter orange sauce 52.0/99.0

SEAFOOD

Wok seared market fish, turmeric, ginger, galangal, green beans, peanuts, rice noodles 42.0

Whole baked boneless Snapper chilli green peppercorn rub sauteed shallots, fish herbs market price

PLANT BASED

Turmeric galangal tofu, rice noodles, beans, scallions, dill, nuoc cham **V** 29.0

Chargrilled plant based pork patties, rice noodles, pickles, soft herbs, cucumber, lettuce, nuoc cham **V**..... 32.0

Aromatic root vegetable & coconut curry, curry leaves, fried shallots **V** 35.0

SALADS/SIDES

Poached organic chicken & prawn, green papaya, mint, crushed peanuts,.... 32.0

Soft shell crab, green papaya, daikon, cucumber, tamarind chilli dressing, crushed peanuts..... 36.0

Green papaya & apple slaw, crushed peanuts, soft herbs, nuoc cham **V** 18.0

Daily Asian greens, Chinese chives, sprouts, garlic, soy, fried shallots **V** 19.5

Pickled carrot & daikon, sesame seeds, coriander **V** 4.5

Steamed jasmine rice per bowl **V** 5.0

Fresh chilli 3.0

LIQUID DESSERT

"Dear Miss Xu" – Brandy, premium chocolate liqueur, orange liqueur,
coconut cream & a shot of fresh espresso 23.0

DESSERT WINE / PORT

Chateau Villefranche Sauternes 19 (Sauternes,Fr) 16.5 80.0
Atahua Late Harvest Gewurztraminer 20 (Waipara, NZ) 16.5 80.0
Churchill 20 YR 19.0
Grahams 10 YR 14.5

DESSERT

Marou coconut milk chocolate & Vietnamese coffee brownie,
coconut tuile, coffee caramel **VG**..... 20.0
Sous vide pineapple, rum caramel, pear sorbet, mascarpone,
almond crumble **VG** 20.0
Strawberry, basil & lemongrass granita, coconut jelly,
fresh strawberries **V** 18.0
Verrine of crème caramel, coconut sago, mango mousse,
mango sorbet * **VG** 20.0
Daily biscuits 6.0
Hot coconut milk donut w cinnamon sugar & salted caramel sauce **VG**..... 4.5

*contains gelatine

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 fourteen 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 & dinner bookings taken via our website 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.