

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.....	30.0
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 hỏi 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
Angus eye fillet 'Shaking Beef', red onions, watercress, soy, fish sauce, cracked pepper.....	46.0
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 .....	4.0
Fresh chilli.....	3.0

## LIQUID DESSERT

"Dear Miss Xu" – Brandy, premium chocolate liqueur, coconut cream & a shot of fresh espresso.....	23.0
"Lady Crane" – Hazelnut Italian liqueur, triple-sec, elderflower, London dry gin, Lemon juice, vegan foam .....	15

## DESSERT WINE / PORT

Chateau Villefranche Sauternes 19 (Sauternes, Fr) .....	16.5	80.0
Ataahua 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
Strawberry, basil & lemongrass granita, coconut jelly, strawberries V.....	18.0
Verrine of white chocolate mousse, lychee and raspberry jelly, lemongrass ginger & lime sorbet, raspberry meringue *Contains gelatine .....	20.0
Daily biscuits .....	6.0
Hot coconut milk donut w cinnamon sugar & salted caramel sauce VG.....	4.5

## HOT BEVERAGES

Allpress coffee .....	from 4.0
English Breakfast, Blue Flower Earl Grey, Jasmine, Peppermint, Chamomile, Tokyo Lime, Rooibos Red Vanilla .....	4.5

## CAFÉ VIETNAM

Café Sữa Đá (with condensed milk, ICED or HOT).....	7.5
Café Đen Đá (without condensed milk, ICED or HOT) .....	7.5
Vietnamese egg coffee - HOT .....	7.5
Salted Cream Coffee - ICED .....	8.0
Coconut Coffee - ICED .....	8.0

## XIN CHÀO

This menu represents my fifteen-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 and enjoy 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 Houpapapa  
Executive Chef

Lunch & dinner bookings taken via our website  
[www.cafehanoi.co.nz/bookings](http://www.cafehanoi.co.nz/bookings)

Our Private Dining Room "The Parlour" is available for hire 7 days a week.

One account per table, GST included, service not included. Surcharge of 1.75% applies to all credit card payments & contactless debit cards.

Please inform your waiter of any allergies or dietary requirements.

We cannot guarantee there are no traces of nuts or gluten.