

SMALL/START

Raw farmed kingfish w lemongrass, palm sugar, Thai basil, rice powder...33.0

Angus beef sirloin cured in lime juice w fish sauce, pickles, cucumber, prawn crackers23.5

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

Fresh rice paper rolls

- Crispy tofu, beetroot noodles, pickles, peanuts, nuoc cham **V 2 pieces**. 18.0
- Roast duck, salted pineapple, cucumber, chilli hoisin. **2 pieces**25.0

Tiger prawn cutlets coated in young green rice w house chilli sauce..... 30.0

Chargrilled NZ octopus, green chilli, lime sauce, dill39.0

Vege spring rolls, lettuce wraps, vegan nuoc cham **V 2 pieces** .. 15.0

Crispy Banh Xeo taco

- w lemongrass caramel pork shoulder, pickled sprouts, herbs, fish sauce lime chilli dip **2 pieces** 19.0
- w tofu strips, pickled sprouts, herbs, chilli lime dressing **V 2 pieces**... 19.0

SALADS

Poached organic chicken, shredded cabbage, carrot, mint, peanuts, 26.0

Soft shell crab, green papaya, daikon, cucumber, tamarind dressing 36.0

Cabbage salad, onion, soft herbs, palm sugar & rice vinegar dressing **V**... 16.0

VG Vegetarian **V** Vegan

LARGE/MAIN

MEAT

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

Angus eye fillet 'Shaking Beef', watercress, red onion, soy, black pepper46.0

Lemongrass pork belly braised in coconut caramel w mustard greens, ginger, coriander40.0

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

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

SIDES

Daily Asian greens, garlic, chilli, soy, sesame seeds **V**19.5

Twice-cooked eggplant, shiitake, garlic, soy, Thai basil, shallots **V**20.0

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

Steamed jasmine rice per bowl **V** 4.0

Fresh chilli 3.0

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 Houppapa
Executive Chef

Lunch & dinner bookings taken via our website
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.

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 chocolate lava cake, coffee coconut ice cream, chocolate sauce, sea salt **V** 20.0

Yuzu & lime macaron, white chocolate Chantilly, lime, almond crumble .. 20.0

Verrine of white chocolate mousse, lychee and raspberry jelly, lemongrass ginger & lime sorbet, raspberry meringue * **VG**.....20.0

Daily housemade biscuits.....8.0

Hot coconut milk donut w cinnamon sugar & salted caramel sauce **VG**.....4.5

*contains gelatine

HOT BEVERAGES

Allpress coffeefrom 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