

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

Vietnamese coffee flan, coconut crumbs, coconut icecream V	18.0
Summer strawberry & jasmine tea tiramisu, whipped mascarpone, feuilletine VG	18.0
Verrine of coconut milk chocolate, white chocolate, passionfruit, Chantilly cream & praline VG	18.0
Daily housemade biscuits	VG 8.0
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 colonisation 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.

SMALL/START

Half dozen Kaipara Oysters w nuoc cham, pickled shallots, dill oil, lime ... 30.0

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 crackers 23.5

Fresh rice paper rolls

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

Dry Phở chay – fried enoki mushrooms, pho noodles, sprouts,
Viet mint, lime, spicy sauce **V** 25.0

Dry Phở gà – fried turmeric chicken, pho noodles, sprouts,
Viet mint, lime, spicy sauce 30.0

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

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

Honey glazed pork skewers, lettuce wraps, pickles, nuoc cham 2 pce..... 18.0

Taro & mushroom spring roll, lettuce wraps, pickles, nuoc cham **V** 2 pce.... 16.0

Crispy Banh Xeo taco

- w lemongrass caramel pork shoulder, pickled sprouts, herbs,
fish sauce lime chilli dip 2 pce 21.0
- w tofu strips, pickled sprouts, herbs, chilli lime dressing **V** 2 pce 21.0

SALADS

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

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

VG Vegetarian **V** Vegan

LARGE/MAIN

MEAT

Chargrilled Lime leaf chicken thighs, charred cos, green herb sauce,
crushed peanuts 41.0

Angus eye fillet 'Shaking Beef', watercress, red onion, soy,
black pepper 46.0

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

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

SEAFOOD

Turmeric galangal fish fillets, confit spring onion, coconut nuoc cham,
dill oil, crushed peanuts 43.0

Grilled giant Aussie king prawns, hot & sour pineapple tamarind sauce .. 45.0

Whole baked boneless Snapper chilli green peppercorn rub
sauteed shallots, fresh 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

Stir fried 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