

XIN CHÀO

This menu represents my sixteen-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 strive to use suppliers that have the utmost respect for sustainability. We use free-range pork & chicken and line-caught fish.



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.

RAW BAR

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

Rare Angus beef sirloin lightly cured in lime juice w fish sauce, pickles, cucumber, prawn crackers 23.5

SOUP

Phở Bò - 27 hour beef bone broth w roasted Wagyu brisket, rare sirloin, Thai basil, coriander, onion & condiments 33.0

SMALL/START

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

Tiger prawn cutlets coated in young green rice w house chilli sauce..... 32.0

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

Honey-glazed pork skewers, lettuce wraps, pickles, nuoc cham 2 pce 20.0

Taro & mushroom spring roll, lettuce wraps, pickles, nuoc cham **V** 2 pce..... 18.0

Crispy Banh Xeo taco

- w lemongrass caramel pork shoulder, pickled sprouts, herbs, fish sauce lime chilli dip 2 pce 22.0

- w tofu strips, pickled sprouts, herbs, chilli lime dressing **V** 2 pce..... 22.0

SALADS

Warm rice noodle salad w pho noodles, Viet mint, fresh sprouts, spicy sauce & fresh lime

- Crispy enoki mushrooms **V** 25.0

- Fried turmeric chicken thigh 30.0

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

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

LARGE/MAIN

MEAT

Chargrilled Lime leaf chicken thighs , charred ccs, pickled courgette, green herb sauce, crushed peanuts	41.0
Angus eye fillet 'Shaking Beef' , watercress, red onion, soy, black pepper	48.0
Coconut braised Pork belly , pickled mustard greens, ginger, coriander....	40.0
Roasted duck crown , steamed greens, bitter orange sauce	52.0/99.0

SEAFOOD

Seared Pacific Squid , semi dried tomato, Vietnamese mint, hot & sour tamarind pineapple sauce	37.0
Turmeric galangal fish fillets , confit leek & spring onion, coconut nuoc cham, dill oil, crushed peanuts.....	45.0
Whole baked boneless Snapper chilli green peppercorn rub scuteed 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

VG Vegetarian **V** Vegan

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	15.0

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	19.0
Peanut butter semifreddo , caramelised apple, puff pastry, almond crumble VG	21.0
Verrine of pandan & coconut pannacotta , palm sugar sago, mung bean ice cream, toasted coconut VG	18.0
Daily house-made biscuits VG	8.0
Hot coconut milk donut w cinnamon sugar & salted caramel sauce VG	4.5
Add coconut ice cream V	4.0

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 Sĩa 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