

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

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 & condiments33.0

SMALL/START

Fresh rice paper rolls
- Crispy tofu, beetroot noodles, pickles, peanuts, nuoc cham **V 2 pce**18.0
- Roast duck, salted pineapple, peanuts, 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, dill39.0
Honey-glazed pork skewers, lettuce wraps, pickles, nuoc cham **2 pce**..... 20.0
Taro & mushroom spring roll, lettuce wraps, pickles, nuoc cham **V2 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 thigh30.0
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

Wok seared lemongrass chicken thigh, charred okra, green beans, Thai basil, 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, Thai basil, hot & sour tamarind pineapple sauce	37.0
Turmeric galangal fish fillets, confit leek & spring onion, coconut nuoc cham, leek oil, crushed peanuts.....	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

VG Vegetarian V Vegan

LIQUID DESSERT

“Dear Miss Xu” – Brandy, premium chocolate liqueur, cream, orange zest & a shot of fresh espresso	23.0
Hanoi Delight – Spiced rum, rose liqueur, triple sec, cacao, rooibos tea, cranberry, pistachio, condensed milk wash.....	23.0
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
Verrine of pandan & coconut pannacotta, palm sugar sago, jasmine tea & caramel ice cream, toasted coconut VG	18.0
Deep fried banana ice cream, caramel, hazelnut chocolate sauce VG.....	12.0
Daily house-made biscuits VG	8.0
Hot coconut milk donut w cinnamon sugar & salted caramel sauce VG.....	4.5
Add coffee 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 (with condensed milk, ICED or HOT)	7.5
Café Đen (without condensed milk, ICED or HOT).....	6.5
Vietnamese egg coffee - HOT	8.0
Salted Cream Coffee - ICED	7.5
Coconut Coffee - ICED	7.5