



# MADAME HANOI

## SMALLER MON PHU

<b>pâte gan ga</b> chicken liver pâte, apple chutney, cranberry jelly, charred bread	<b>\$14.90</b>
<b>muc sua chien gion</b> crispy fried baby squid, smoked chilli, kaffir lime	<b>\$15.90</b>
<b>dau phu rang muoi</b> salt & pepper tofu, coriander, chilli, lime	<b>\$12.90</b>
 <b>ca ngu sot nam jim</b> seared yellow fin tuna, nam jim, asian slaw, sesame rice crackers	<b>\$18.90</b>
 <b>sup bun heo tom cay</b> spicy pork, prawn noodle soup	<b>\$10.60</b>
<b>sup tom cang</b> local crayfish bisque, mornay sauce on baguette	<b>\$15.90</b>

## SALAD GOI

 <b>goi xoai du du</b>  green mango, papaya, peanuts, coriander, chilli, lime, carrot	<b>\$16.90</b>
<b>goi vit</b> crispy confit duck, watermelon, vietnamese mint, hoisin	<b>\$26.90</b>
<b>goi ga</b> master stock braised chicken slaw, red chilli, coriander, peanuts, roasted black rice	<b>\$18.90</b>





### LET US FEED YOU

follow the flowers for a feast of our favourites.  
\$60.00 per person, inclusive of desserts

*minimum two guests*

## BUN BANH BAO (2 PER SERVE)

<b>banh bao cua lot</b> soft shell crab, brioche, coriander, chilli lime mayonnaise	<b>\$17.90</b>
<b>banh bao heo quay</b> crispy pork belly, green papaya, pickled cucumber, roasted peanuts	<b>\$12.90</b>
 <b>banh bao dau hu</b>  szechuan tofu, coriander, carrot, chilli lime mayonnaise	<b>\$10.90</b>

## FAVOURITES YEU THICH

 <b>suon cuu chua ngot</b> sticky lamb ribs, black vinegar, chilli garlic sauce, fresh herbs	<b>\$27.90</b>
 <b>tom rang sot ot</b> saigon-style chilli prawns, black beans, kaffir lime, hanoi hot sauce	<b>\$32.90</b>
<b>ca hoi sot chua cay</b> tasmanian salmon, hot pepper paste, ginger, carrot, papaya	<b>\$32.90</b>
 <b>heo quay cuon rau</b> crispy pork belly, vietnamese herbs, hoisin sauce, lettuce cups	<b>\$24.90</b> <small>3 pieces</small> <b>\$39.90</b> <small>6 pieces</small>
<b>ca chem hap</b> barramundi, fermented black beans, kaffir lime, chilli sauce	<b>\$28.90</b>



### LET US SPOIL YOU

follow the lucky symbol for pure indulgence.  
\$76.00 per person, inclusive of desserts

*minimum two guests*

## STREET FOOD AM THUC DUONG PHO

<b>bit tet - 500 g</b> 30 days aged t-bone steak, red onion, watercress, grilled chilli, sesame seeds, black vinegar, soy	<b>\$57.90</b>
 <b>canh ga chien nuoc mam</b> crispy chicken wings, fish sauce, red chilli, mint	<b>\$16.90</b>
 <b>so diep nuong</b> grilled scallop, chilli, lime, soy, pickled fennel	<b>\$21.90</b> <small>4 pieces</small>
<b>thit ga xien</b> grilled chicken skewers, chilli, galangal, lemongrass, lime leaf	<b>\$12.90</b> <small>4 pieces</small>
<b>ca ri ga</b> vietnamese-style chicken curry, coconut water, lime, black cardamom, herbs, baguette	<b>\$29.90</b>
<b>pho tai nam</b> beef short rib, broth, rice noodles, thai basil	<b>\$21.90</b>

## SIDES

 <b>com</b>	<b>\$4.80</b>
 rice	
<b>cai xao</b> asian greens, confit garlic, chilli	<b>\$9.90</b>
<b>ot tuoi</b> fresh chilli	<b>\$3.00</b>
<b>khay rau tuoi</b> fresh herb tray	<b>\$4.30</b>
<b>dua chua "ha noi"</b> cucumber, carrot, red onion, lime, garlic, chilli	<b>\$6.30</b>
<b>baguette</b>	<b>\$3.00</b>

We proudly support our local South Australian producers including Murray Valley Pork & Murray Land Beef, as well as other great Australian products such as Tassal Tasmanian Salmon.

AMEX, Diners & Union Pay cards attract a 2% surcharge • Menu subject to change • No separate accounts • Public holidays attract a 10% surcharge