

MADAME HANOI

SMALLER MON PHU

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

SALAD GOI

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



LET US FEED YOU (GFO/DFO/VEG O)

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)

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

FAVOURITES YEU THICH

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



LET US SPOIL YOU (GFO/DFO/VEG O)

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

minimum two guests

STREET FOOD AM THUC DUONG PHO

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

SIDES

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

GF - gluten free | DF - dairy free | V - vegetarian | GFO - gluten free option available | DFO - dairy free option available | VEG O - vegetarian option available

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

