

MADAME HANOI

*Celebrating Vietnamese cuisine and its influence from the French.
Our food is best when shared, if you can't decide then simply
choose one of our banquet options below*



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

**follow the lucky symbol for pure indulgence.
\$76.00 per person, including dessert**

minimum two guests







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



**follow the flowers for a feast of our favourites.
\$60.00 per person, including dessert**

minimum two guests

SMALLER MON PHU

-  spicy pork, prawn noodle soup **\$10.90**
sup bun heo tom cay (DF/GFO)
- salt & pepper tofu, coriander, chilli, lime **\$12.90**
dau phu rang muoi (DF/GFO/V/VEGAN)
- grilled chicken skewers, chilli, lemongrass, lime leaf, peanuts **\$14.90**
4 pieces
thit ga xien (GF/DF)
- chicken liver p^te, apple chutney, cranberry jelly, charred bread **\$14.90**
p^te gan ga (GFO)
- crispy fried baby squid, smoked chilli **\$15.90**
muc sua chien gion (DF)
-  crispy chicken wings, fish sauce caramel **\$16.90**
canh ga chien nuoc mam (DF)
- seared yellow fin tuna, nam jim, asian slaw, sesame rice crackers **\$18.90**
ca ngu sot nam jim (GF/DF)
-  szechuan tofu bao, coriander, carrot, chilli lime mayo **\$10.90**
2 pieces
 *banh bao dau hu (GFO/DFO/V)*
- crispy pork belly bao, green papaya, pickled cucumber, peanuts **\$12.90**
2 pieces
banh bao heo quay (GFO/DFO)
- soft shell crab, brioche slider, coriander, chilli lime mayonnaise **\$18.90**
2 pieces
banh bao cua lot (GFO/DFO)

SALAD GOI

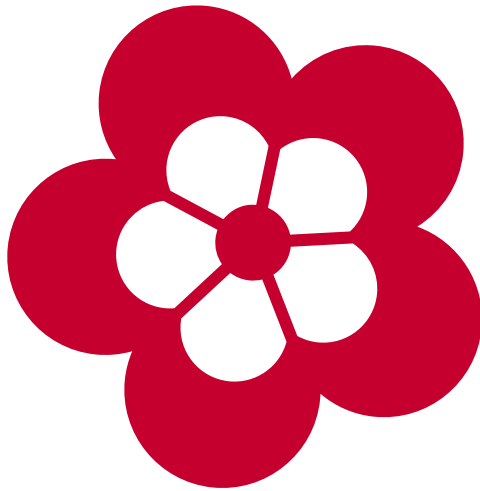
-  green mango, papaya, peanuts, coriander, chilli, carrot salad **\$16.90**
 *goi xoai du du (GF/DF/V)*
- master stock braised chicken slaw, red chilli, peanuts, **\$19.90**
goi ga (DF/GF)
- confit duck, watermelon, vietnamese mint salad in hoisin **\$26.90**
goi vit (DF/GFO)

LARGER YEU THICH

-  grilled scallops, chilli soy butter, pickled fennel **\$21.90**
so diep nuong (GF)
4 pieces
- beef short rib, broth, rice noodles, thai basil **\$21.90**
pho tai nam (GF/DF)
- seafood broth, king prawn, rice noodles, bean sprouts **\$26.90**
Súp Hải sản (GF/DF)
-  sticky lamb ribs, black vinegar, chilli garlic sauce, pomegranate **\$28.90**
suon cuu chua ngọt (GF/DF)
- vietnamese coconut chicken curry, chilli salt, baguette **\$29.90**
ca ri ga (GFO/DF/VEG O)
-  chilli prawns, black beans, kaffir lime, hanoi hot sauce **\$32.90**
tom rang sot ot (GFO/DF)
- tasmanian salmon, hot pepper paste, carrot, papaya **\$32.90**
ca hoi sot chua cay (GF/DF)
-  crispy pork belly, vietnamese herbs, hoisin sauce, lettuce cups **\$26.90**
heo quay cuon rau (GFO/DF)
3 pieces
- scotch fillet, black vinegar, sesame, red onion **\$42.90**
bít tết (GF/DF)
6 pieces

SIDES

- baguette **\$3.00**
banh
- steamed rice **\$4.80**
com (GF/DF/V)
- pickled cucumber, carrot, red onion, lime, garlic, chilli **\$6.90**
dua chua "ha noi" (GF/DF/V)
- charred eggplant, soy caramel, peanuts **\$9.90**
cà tím (GF/V)
- asian greens, confit garlic, chilli **\$11.90**
cải xao (GFO/DF/V)



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

