


# MADAME HANOI



## SMALLER MON PHU

<b>muc sua chien gion</b> crispy fried baby squid, smoked chilli, kaffir lime	<b>\$14.60</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>bun heo tom cay</b> spicy pork, prawn noodle soup	<b>\$9.60</b>
<b>thit ga xien</b> grilled chicken skewers, chilli, galangal, lemongrass, lime leaf	<b>\$12.90</b> <small>4 pieces</small>




## SALAD GOI

 <b>goi xoai du du</b> green mango, papaya, peanuts, coriander, chilli, lime	<b>\$16.60</b>
<b>goi vit</b> crispy confit duck, watermelon, vietnamese mint, hoisin	<b>\$26.60</b>
<b>bun bo nuong</b> seared beef, smoked nuoc nam, rice noodles, crispy shallots, asian herbs	<b>\$18.90</b>

## BUN BANH BAO

<b>banh cua lot</b> soft shell crab, brioche, coriander, chilli lime mayonnaise	<b>\$9.90</b>
<b>banh bao heo quay</b> crispy pork belly, green papaya, pickled cucumber, roasted peanuts	<b>\$6.00</b> each
 <b>banh bao dau hu</b> szechuan tofu, coriander, carrot, chilli lime mayonnaise	<b>\$5.50</b> each
 <b>banh bao nhan thit bo</b> master stock braised beef bao, chilli, hanoi pickles	<b>\$6.50</b> each

## FAVOURITES YEU THICH

 <b>suon cuu chua ngot</b> sticky lamb ribs, black vinegar, chilli garlic sauce, fresh herbs	<b>\$18.60</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>\$32.60</b>
 <b>heo quay cuon rau</b> crispy pork belly, vietnamese herbs, hoisin sauce, lettuce cups	<b>\$24.30</b> <small>3 pieces</small> <b>\$39.30</b> <small>6 pieces</small>

## STREET FOOD AM THUC DUONG PHO

<b>bo luc lac - 400 g</b> peppered shaking beef, red onion, watercress	<b>\$42.60</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, green chilli, lime, soy	<b>\$21.90</b> <small>4 pieces</small>
<b>ca ri ga</b> vietnamese-style chicken curry, coconut water, lime, black cardamom, herbs, baguette	<b>\$28.90</b>
<b>pho tai nam</b> beef short ribs, broth, rice noodles, thai basil	<b>\$18.90</b>

## SIDES

<b>com</b> rice	<b>\$4.80</b>
 <b>cai xao</b> asian greens, confit garlic, chives, chilli	<b>\$9.90</b>
<b>ot tuoi</b> fresh chilli	<b>\$4.00</b>
<b>khay rau tuoi</b> fresh herb tray	<b>\$4.30</b>
<b>dua chua ha noi</b> smoked eggplant pickles	<b>\$6.30</b>
<b>baguette</b>	<b>\$3.00</b>



### LET US FEED YOU

follow the flowers for a feast of our favourites.  
\$58.00 per person, inclusive of desserts  
*minimum two guests*



### LET US SPOIL YOU

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

**madame hanoi serves dishes that have been designed for sharing. these are brought to your table continuously throughout your meal. your waiter will be happy to assist you with menu explanations, choices & any dietary requirements**

**We proudly support our local South Australian producers including Murray Valley Pork, Murray Land Beef & 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