

VEGAN MENU

Crispy fried eggplant, sticky soy sauce	9.0
Szechuan tofu in lettuce cup, hoisin sauce, pickle vegetables (GFO)	11.0
Green mango, papaya, peanuts, coriander, chilli, lime, carrot (GFO)	18.0
Vietnamese coconut vegetable curry, chilli salt (GFO)	29.0
Asian green, confit garlic, chilli, soy (GFO)	12.0
Steamed rice (GF)	4.0
Coconut pandan panacotta, watermelon sorbet, pomegranate syrup (GF)	14.0

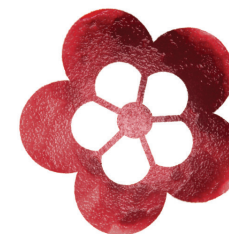
let us look after you
Sit back and enjoy our vegan banquet
\$60.00 per person, inclusive of desserts
minimum two guests



DESSERT

Vietnamese sua da coffee mousse, condensed milk, seasonal fruits, roasted pistachio, french fig jelly (GF)	15.0
Vietnamese beer & lychee crème brûlée	14.0
Chocolate chilli cake - burnt banana ice-cream, kaffir lime, caramel sauce (GF)	15.0
Madame's blend - sticky nut tart, vietnamese coffee, french vanilla pandan ice-cream	13.0
Assorted macarons	3.0

AMEX, Diners & Union Pay cards attract a 2% surcharge • Menu subject to change •
No separate accounts • A surcharge of 10% will be applied on Sunday & Public holidays.



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 FEED YOU (GFO/DFO/VEG O)
Follow the flowers for a feast of our favourites.
\$60.00 per person, including dessert
minimum two guests




LET US SPOIL YOU (GFO/DFO/VEG O)
Follow the lucky symbol for pure indulgence.
\$76.00 per person, including dessert
minimum two guests

SMALLER

-  Spicy pork, prawn noodle soup **12.0**
(DF/GFO)
- Salt & pepper tofu, coriander, garlic, lime **14.0**
(DF/GFO/V/VEGAN)
- Grilled chicken skewers, chilli, galangal, peanuts (4) **16.0**
(GF/DF)
- Chicken liver pâté, apple chutney, cranberry jelly, grilled baguette **15.0**
(GFO)
- Crispy fried baby squid, smoked chilli, kaffir lime **16.0**
(DF)
-  Crispy chicken wings, chilli fish sauce caramel mint **17.0**
(DF)
-  Seared tuna, nam jim, asian slaw, sesame rice crackers **19.0**
(GF/DF)
- SA king prawns, yuzu chilli paste, charred lime **24.0**
(GF/DF)
-  Grilled scallops, chilli soy butter, pickled fennel (4) **24.0**
(GF)
-  Green mango, papaya, peanuts, coriander, chilli, carrot salad **18.0**
(GF/DF/VEG O)
-  Confit duck, watermelon, vietnamese mint salad in hoisin **27.0**
(DF/GFO)

BAO (2 per serve)

-  Szechuan tofu bao, coriander, carrot, chilli lime mayo **12.0**
(GFO/DFO/V)
- Crispy pork belly bao, papaya, hoisin, roasted peanuts **14.0**
(GFO/DFO)
- Soft shell crab slider, squid ink brioche, yuzu mayo **18.0**
(GFO/DFO)
- Crispy prawn, charcoal bao, asian slaw, crispy shallots, chili mayo **22.0**
(GFO)



We proudly support our local South Australian producers with products including Hiramasa Kingfish, Murray Valley Pork, Murray Land Beef and Spencer Gulf Prawns.

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


VIETNAMESE BENTO BOX (Lunch Only)

- HANOI BOX** - Chicken skewers, crispy pork salad, prawn soup, rice **24.0**
- SAIGON BOX** - Deep fried eggplant salad, chilli tofu, cucumber, carrots, bean sprouts, crackers, rice **24.0**
- MADAMES BOX** - Beef noodle salad, lamb bao, son in law egg, spring roll **24.0**

LARGER

- Beef pho, braised short rib, broth, rice noodles, thai basil, lime **22.0**
(GF/DF)
-  Sticky black vinegar lamb ribs, pomegranate, herbs **29.0**
(DF)
- Vietnamese coconut chicken curry, chilli salt, baguette **29.0**
(GFO/DF/VEG O)
- Crispy skin duck breast, soy glaze, lemongrass gremolata **36.0**
(DF)
-  Saigon style chilli prawns, black beans, kaffir lime **33.0**
(GFO/DF)
- Hiramasa kingfish, hoisin chilli sauce, cucumber salad **36.0**
(DF)
- 300gm scotch fillet, grilled chilli, black vinegar, sesame **39.0**
(GF/DF)
-  Crispy pork belly, hoisin sauce, herbs, lettuce cups, vermicelli **27.0 (3)**
45.0 (6)
(GFO/DF)

SIDES

-  Steamed rice **4.0**
(GF/DF/V)
- Pickled cucumber, carrot, red onion, chilli **6.0**
(GF/DF/V)
- Charred eggplant, soy caramel, peanuts **10.0**
(GF/V)
- Asian greens, confit garlic, chilli, soy **12.0**
(GFO/DF/VEG O)