












## SMALLER

- Spicy pork, prawn noodle soup (DF/GFO)  \$6
- Salt & pepper tofu, coriander, garlic, lime (DF/GFO/V/VEGAN) \$14
- Grilled chicken skewers, chilli, galangal, peanuts (4) (GF/DF) \$16
- Crispy fried baby squid, smoked chilli, kaffir lime (DF) \$16
- Crispy chicken wings, chilli fish sauce, caramel mint  \$17
- Seared tuna, nam jim, asian slaw, sesame rice crackers (GF/DF)  \$19
- Grilled scallops, chilli soy butter, pickled fennel (4) (GF)  \$24
- Green mango, papaya, peanuts, coriander, chilli, carrot salad (GF/DF/VEG O)   \$18
- Confit duck, watermelon, vietnamese mint salad in hoisin (DF/GFO) \$27



## BAO

- Szechuan tofu bao, coriander, carrot, chilli lime mayo (GFO/DFO/V)   \$12
- Crispy pork belly bao, papaya, hoisin, roasted peanuts (GFO/DFO) \$14
- Soft shell crab slider, squid ink brioche, yuzu mayo (GFO/DFO) \$18

## LARGER

- Beef pho, braised short rib, broth, rice noodles, thai basil, lime (GF/DF) \$22
- Sticky black vinegar lamb ribs, pomegranate, herbs (DF)  \$30
- Vietnamese coconut chicken curry, chilli salt, baguette (GFO/DF/VEG O) \$29
- Saigon style chilli prawns, black beans, kaffir lime (GFO/DF)  \$33
- 300gm scotch fillet, grilled chilli, black vinegar, sesame (GF/DF) \$39
- Crispy pork belly, hoisin sauce, herbs, lettuce cups, vermicelli  \$27(3) / \$45 (6) (GF/DF)



## SIDES

- Steamed rice (GF/DF/V)   \$6
- Pickled cucumber, carrot, red onion, chilli (GF/DF/V) \$14
- Charred eggplant, soy caramel, peanuts (GF/V) \$16
- Asian greens, confit garlic, chilli, soy (GFO/DF/VEG O) \$16

## VEGAN

- Crispy fried eggplant, sticky soy sauce \$24
- Szechuan tofu in lettuce cup, hoisin sauce, pickle vegetables (GFO) \$18
- Green mango, papaya, peanuts, coriander, chilli, lime, carrot (GFO) \$27
- Vietnamese coconut vegetable curry, chilli salt (GFO) \$12
- Asian green, confit garlic, chilli, soy (GFO) \$14
- Steamed rice (GF) \$18
- Coconut pandan panacotta, watermelon sorbet, pomegranate syrup (GF) \$18


















## DESSERT

- Vietnamese beer & lychee crème brûlée  \$22
- Vietnamese sua da coffee mousse, condensed milk, seasonal fruits, roasted pistachio, French fig jelly (GF)  \$30
- Chocolate chilli cake, burnt banana ice-cream, kaffir lime caramel sauce (GF) \$29
- Assorted macarons \$33

## COCKTAILS - \$19

- Spicy Sun** \$4  
Watermelon, Vodka, Yuzu, Lime & Chilli
- Cucumber Cooler** \$6  
Cucumber, Gin, Lime & Aloe Vera
- Chilli Mai Tai** \$10  
KIS Kaffircello, Rum, Thai Lime, Chilli & Orgeat




## SMALLER

- Barramundi beetroot bao (2pc)**     \$14  
Scorpion Chilli, tamarind, papaya, spring onion, mayo, chilli jam
- Smoked roulette**    \$22  
Banana chilli stuffed with prawn and fish mousse, jalapeno, micro herbs, creamy fermented chilli sauce
- Chilli beer tofu**   \$14  
Pickled Hanoi chillies, soy caramel, garlic flakes, dried chilli sesame seeds
- Crispy chicken wings (your choice of sauce)** \$18  
Smoked red jalapeño sauce  Roasted Ghost Chilli, garlic & mustard sauce   
- Dried chilli fish sauce  Carolina Reaper ginger herb sauce   

## LARGER
















- S.A king prawns**   \$32  
Red Habanero, cucumber, mango, lime, fresh herbs
- Charcoal crusted lamb rack**    \$42  
Black Prince chilli, Carolina Reaper, Asian mixed slaw
- Duck with fermented chilli paste**    \$36  
Poblano, chilli bean paste, confit garlic, ginger

## DESSERT

- Hanoi peppers**  \$15  
Vietnamese chocolate, habanero chilli oil, coffee, chilli brittle crust
- Choc 'n' chilli liqueur sorbet** \$6
- Saigon chilli lollipops**   \$12  
Marou chocolate, chilli powder oil

## CHILLI CHALLENGE BANQUET \$65PP

AVAILABLE EVERY WEDNESDAY IN APRIL (MINIMUM TWO GUESTS)

- Spicy beef pho**    
- Braised short rib, chilli broth, rice noodles, fresh herbs, lime
- Prawn skewers**    
- Birds eye chilli paste, cayenne salt
- Crispy chicken wings (your choice of sauce)**
- Smoked red jalapeño sauce  Roasted Ghost Chilli, garlic & mustard sauce   
- Dried chilli fish sauce  Carolina Reaper ginger herb sauce   
- Chilli beer tofu**  
- Pickled Hanoi chillies, soy caramel, garlic flakes, dried chilli sesame seeds
- Vietnamese style pork curry**    
- Lemongrass, dried chilli flakes, fermented fish sauce, coconut water
- Saigon chilli lollipops**  
- Marou chocolate, chilli powder oil

@madamehanoi | Hey hot stuff, tag us. #ChilliFest2021



**LET US FEED YOU**  
Follow the flowers for a feast of our favourites.  
**\$60 per person, including dessert**  
MINIMUM TWO GUESTS - (GFO/DFO/VEG O)



**LET US SPOIL YOU**  
Follow the lucky symbol for pure indulgence.  
**\$76 per person, including dessert**  
MINIMUM TWO GUESTS - (GFO/DFO/VEG O)

**LET US LOOK AFTER YOU**  
Sit back and enjoy our vegan banquet.  
**\$60 per person, including dessert**  
MINIMUM TWO GUESTS - (GF/GFO)

