

MADAME HANOI

A unique blend of 2 cuisines formed some time ago, and we exist to share that story. Experience the French influence on Vietnamese cuisine; eat, drink, have a great time, and revel in the colours and flavours of Madame Hanoi.

We highly recommend you order to share!

SMALLER

Spicy pork, prawn noodle soup (DF/GFO) 🌸	\$6
Salt & pepper tofu, coriander, garlic, lime (DF/GFO/V/VEGAN)	\$14
Lemongrass chicken slaw, salted soy caramel mayo, pickled apples, radish, mixed herbs (GF/DF)	\$22
Turmeric kingfish, mixed herbs, rice noodle, rockling dressing, bok choy, fried garlic (GF/DF)	\$22
Crispy fried baby squid, smoked chilli, kaffir lime (DF)	\$12
Crispy chicken wings, chilli fish sauce, caramel mint 🌸	\$17
Seared tuna, nam jim, asian slaw, sesame rice crackers (GF/DF) 🍷	\$20
SA king prawns, yuzu chilli paste, charred lime (GF, DF)	\$24
Grilled scallops, chilli soy butter, pickled fennel (4pc) (GF) 🍷	\$24
Green mango, papaya, peanuts, coriander, chilli, carrot salad (GF/DF/VEG O) 🌸 🍷	\$18

BAO (EACH)

Szechuan tofu bao, coriander, carrot, chilli lime mayo (GFO/DFO/V) 🌸 🍷	\$7
Crispy pork belly bao, papaya, hoisin, roasted peanuts, chilli (GFO/DFO)	\$8
Soft shell crab slider, squid ink brioche, yuzu mayo (GFO/DFO)	\$9
Crispy prawn, charcoal bao, asian slaw, crispy shallots, chili mayo	\$9

LARGER

Confit duck, watermelon, vietnamese mint salad in hoisin (DF/GFO)	\$28
Beef pho, braised short rib, broth, rice noodles, thai basil, lime (GF/DF)	\$22
Sticky black vinegar lamb ribs, pomegranate, herbs (DF) 🌸	\$32
Vietnamese coconut chicken curry, chilli salt, baguette (GFO/DF/VEG O)	\$29
Caramalised barramundi, pickled radish, braised pork, crackling, sesame seeds (GF, DF)	\$36
Saigon style chilli prawns, black beans, kaffir lime (GFO/DF) 🍷	\$33
Vietnamese sugar sirloin 300g, pickled chillies, lime juice, garlic fish sauce, chilli onion jam (GFO, DFO)	\$39
Vietnamese beef cheek curry, coconut water, fresh herbs, lime (GF, DF)	\$32
Crispy pork belly, hoisin sauce, herbs, lettuce cups, vermicelli (GF/DF) 🍷	3pc \$27 6pc \$45

VEGAN

Crispy fried eggplant, sticky soy sauce 🌿	\$11
Szechuan tofu in lettuce cup, hoisin sauce, pickle vegetables (1pc) (GFO) 🌿	\$6
Green mango, papaya, peanuts, coriander, chilli, lime, carrot (GFO) 🌿	\$18
Vietnamese coconut vegetable curry, chilli salt (GFO) 🌿	\$29
Asian green, confit garlic, chilli, soy (GFO) 🌿	\$13

SIDES

Steamed rice (GF/DF/V) 🌸 🍷 🌿	\$4
Saigon style corn, tofu, okra, baby carrots, eggplant, bean sauce (GFO, DF)	\$14
Asian greens, confit garlic, chilli, soy (GFO/DF/VEG O)	\$13

DESSERT

Coffee mousse, crème brulee with Vietnamese beer & meringue sticks 🌸 🍷	\$14
Gin infused chilli chocolate tart, chilli peanut brittle, sweet crumbs, pineapple, kaffir lime crème fresh	\$13
Madame's blend - Sticky nut tart, coffee jelly, french vanilla pandan ice-cream	\$13
Coconut pandan panacotta, watermelon sorbet, pomegranate syrup (GF) 🌿	\$14

AFTER DINNER DIGESTIF APRÈS LE DÎNER DIGESTIF

Dom Benedictine Served over ice with a squeeze of lime. Notes of sweet honey and liquorice	\$10
Absinthe Diluted slowly with sugar. Herbal aroma with notes of liquorice and fresh fennel	\$12
Calvados Adrien Camut 6yr Served over ice or neat. A smooth spirit with notes of green apple and caramel	\$10
Bas-Armagnac Delord 1985 Served neat. Rich and smooth with spicy aromas	\$30



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)



THE VEGAN BANQUET

Feed your soul with our vegan favourites.

\$60 per person, including dessert

MINIMUM TWO GUESTS - (GF/GFO)