



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

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



BAO (2 per serve)

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|  Szechuan tofu bao, coriander, carrot, chilli lime mayo (GFO/DFO/V) | 11.0 |
|  Crispy pork belly bao, papaya, hoisin, roasted peanuts (GFO/DFO) | 13.0 |
| Soft shell crab slider, charcoal brioche, yuzu mayo (GFO/DFO) | 18.0 |
| Slipper lobster and prawn, charcoal bao, papaya (GFO) | 22.0 |

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)
- Chargrilled quail, lemongrass chilli glaze, herb salad **30.0**
(DF)
- Crispy skin duck breast, soy chilli caramel, lemongrass gremolata **38.0**
(GF/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/V)

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

VEGAN MENU

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| 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) | 17.0 |
| Vietnamese coconut vegetable curry, chilli salt (GFO) | 29.0 |
| Asian green, confit garlic, chilli, soy (GFO) | 12.0 |
| Steamed rice (GF) | 4.0 |

DESSERT

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| Coconut panacotta, watermelon sorbet, dried peach (GFO) | 14.0 |
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let us look after you
Sit back and enjoy our vegan banquet
\$60.00 per person, inclusive of desserts
minimum two guests

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.

