



Hanoi Haven

To Begin With

Kingfish Sashimi – (NAG) 🍣	26
Shredded green apple, grapes, coriander, house chilli lime sauce.	
Classic Rice Paper Rolls	18.5
Filled with vermicelli noodles, herbs, and vegetables. Served with peanut sauce. Choose your protein: – Lemongrass Chicken – Prawn – Crispy Tofu or Crispy Eggplant (VG)	
Pan-Fried Chicken Dumplings 🥟	22
With sesame seeds, chilli sate, vinegar, and soy sauce.	
Pan-Seared Scallops (D) 🍤	7.5 each
Perfectly seared scallops served with rich chilli garlic butter.	
Crispy Fried Eggplant (V)	22
Drizzled with sweet ginger soy caramel.	
Crispy Salt Squid	22
Lightly battered squid with salt, roasted rice, and garlic. Served with house chilli mayonnaise.	
Crispy Prawns Coated in Young Green Rice Flakes	28
Served with house chilli mayonnaise. Hanoi signature flavour.	
Vietnamese Fried Spring Rolls	20
Pork and prawn with mushroom filling, herbs, and dipping nuoc cham.	
Five-Spice Honey Chicken – (NAG)	23
Grilled tender chicken glazed with honey and fish sauce caramel. Served with a fresh mixed salad.	
Grilled Pork Skewers Wrapped in Lemongrass (NAG)	17
Served with fresh side salad and dipping fish sauce.	

Salads

Green Papaya Salad – (NAG) 🥗	25
Papaya, carrot, bean sprouts, cherry tomatoes, herbs, peanuts, and chilli lime dressing.	
Roasted Duck Salad – (NAG) 🥗	27
Carrot pickles, grapes, bean sprouts, capsicum, herbs, peanuts, and chilli lime dressing.	
Lychee Prawn Salad – (NAG) 🥗	27
Asian slaw, lychee, herbs, peanuts, and chilli lime dressing.	
Crispy Soft-Shell Crab Salad 🥗	27
Green apple, carrot pickles, bean sprouts, capsicum, herbs, peanuts, and chilli lime dressing.	

Grilled & Golden Favourites

Bun Cha – Chargrilled Pork Belly & Pork Minced	34
Served with vermicelli noodles, crispy fried spring rolls, fresh mixed salad, and dipping fish sauce.	
Bo La Lot – Chargrilled Beef Wrapped in Betel Leaves	37
Served with vermicelli noodles, fresh salad, spring onion oil, peanuts, and dipping fish sauce.	
Grilled Lemongrass Chicken	26
Glazed with chilli fish sauce caramel and sesame, served with fresh mixed salad.	
Cha Ca La Vong – (NAG)	38
Chargrilled market fish marinated with turmeric and galangal, served with vermicelli noodles, fresh herbs, and dipping fish sauce.	
Chargrilled Sticky Pork Ribs – (NAG) 🍖	32
Five-spice and honey-marinated pork ribs, glazed with chilli fish sauce caramel. Served with a side of fresh mixed salad.	
Chargrilled Beef Short Ribs	39
Glazed with oyster and soy black pepper sauce, served with shredded green apple, cucumber, and fresh salad.	
Contemporary Stuffed Squid	39
Filled with pork, prawns, and mushrooms, fried to perfection, glazed with savoury fish sauce caramel.	
Master Chicken	36
Tender, juicy boneless chicken with a golden crust. Served with stir-fried Asian greens in oyster sauce	
Crispy Pork Belly – (NAG)	37
Served with vermicelli noodles, herbs and dipping fish sauce	

Aromatic Soup & Curries

Pho – (NAG)	25
Aromatic medium-rare beef noodle soup.	
Market Fish Curry 🍛	39
Lightly fried fish fillet simmered in red curry with capsicum, onion, mushroom, and baby corn.	
Saigon Yellow Chicken Curry (D+NAG) 🍛	35
Roasted kumara, potato, carrot, eggplant, baby corn, mushroom, and curry leaves.	
Roasted Duck Curry (D+NAG) 🍛	38
Roasted kumara, potato, carrot, eggplant, baby corn, mushroom, and curry leaves.	
Vegetarian Curry (D+NAG)	32
Roasted kumara, potato, carrot, eggplant, baby corn, mushroom, curry leaves and crispy tofu.	

Wok-Tossed & Saucy

Five-Spice Roasted Duck Cascade	38
Tender roasted duck, simmered in savoury five spice oyster ginger sauce, and sliced. Served with Asian greens.	
Shaking Beef – Tender Wok Sautéed	38
Beef with kailan, onion, capsicum, and fried shallots in black pepper oyster sauce.	
Sautéed Chicken with Cashews	36
Tender chicken stir-fried with capsicum, onion, and ginger, topped with fried shallots and finished in oyster and soy sauces.	
Wok-Tossed Egg Noodles	37
With Asian greens, carrot, onion, and beansprouts in soy sauce. Choose your protein: Crispy Pork Belly, Prawns or Chicken	
Fried Rice	27
With egg and mixed green vegetables. Choose your protein: Chicken, Prawns, Duck or Tofu (V)	
Tamarind Tiger Prawns	37
Wok-fried tiger prawns in a tangy, sweet and sour tamarind sauce, topped with fried shallots and fresh coriander.	
Sambal Tiger Prawns 🌶️	38
Stir-fried tiger prawns with kailan, capsicum, and onion in chilli sambal sauce.	
Wok-Fried Market Fish 🌶️	39
Crispy fish in sweet and chilli fish dressing, served with salad, cucumber, and coriander.	
Sautéed Seasonal Vegetables in Black Bean Sauce V	25
Stir-fried vegetables with garlic and ginger in black bean sauce.	

Sides

Jasmine Steamed Rice	5
Roti Bread	7
Prawn Crackers	7
Tender Bok Choy	17
With confit garlic and oyster sauce.	

Desserts

Flan Cream Caramel	15
With orange and Vietnamese coffee.	
Flavoured Ice Cream	17
Served with passionfruit sauce, coconut, and seasonal fruits.	
Coconut Mango Sago	17

NAG - Not Added Gluten VG - Vegetarian V - Vegan D - Contained Dairy Product

Please inform us if you have any food allergies. We will try our best to accommodate your needs, however we cannot guarantee that allergens will be completely absent.