

## ENTREES

<b>Nem Hà Nội</b>	<b>16</b>
Hanoi's traditional style fried spring rolls (2) with pork mince, prawn and mixed vegetables served with pickles, lettuce, mixed herbs, and chilli dipping sauce	
<b>Chả giò tôm</b>	<b>17.9</b>
Deep fried prawn parcels (3) served with lettuce & mixed herbs and chilli dipping sauce	
<b>Chả giò chay</b>	<b>16.5</b>
Vegetarian spring rolls (3) served with spicy tamarind sauce	
<b>Gỏi cuốn vịt quay</b>	<b>16.5</b>
BBQ duck rice paper rolls (2) with pineapple, homemade pickles, and sweet basil served with hoisin sauce and fresh chilli	
<b>Gỏi cuốn tôm thịt</b>	<b>16</b>
Prawn, chicken fresh rice paper rolls (2) with rice vermicelli, fresh herbs served with homemade hoisin-based dipping sauce and peanuts	
<b>Gỏi cuốn chay</b>	<b>15.5</b>
Vegetarian fresh rice paper rolls (2) with tofu, rice vermicelli and fresh herbs served with soybean chilli dipping sauce	
<b>Tôm chiên dứa</b>	<b>19.5</b>
Lightly battered coconut prawns (5) served with spicy tamarind sauce	
<b>Chim cút chiên giòn</b>	<b>15.5</b>
Crispy spiced quail (2) served on a bed of watercress with salt and pepper sauce	

## SALADS

- Gỏi đu đủ** 25  
Green papaya salad with chicken, prawn, peanuts, chilli, and fried shallot served with a sesame rice cracker
- Gỏi đu đủ chay** 23  
Vegetarian green papaya salad with mushroom, tofu, peanuts and fried shallot served with a sesame rice cracker
- Bò tái chanh** 28  
Beef salad with Spanish onion, cucumber, homemade pickles, beansprouts, fried shallot served with a sesame rice cracker and chilli lime salad dressing
- Gỏi vịt quay** 28  
Roast duck salad with cherry tomato, pineapple, cucumber, lemon grass, Vietnamese mint, sweet basil, fried shallot, and freshly chopped chilli

## VIETNAMESE STYLE CURRY DISHES

- Cari cá** 30  
Southern Vietnamese style Ling fillet and king prawn curry served with ginger, Kaffir lime leaf, fresh chilli, and a touch of fresh lime juice
- Cari vịt quay** 28  
Vietnamese roast duck curry, cherry tomato and pineapple, herbs and fresh chilli
- Cari chay** 23.5  
Vegetarian curry with pumpkin, snow peas and eggplant served with bean sprouts, fried shallot, and crushed peanut

## HANOI ON MANNING CHEF'S SPECIALS

<b>Bánh xèo</b>	<b>25</b>
Vietnamese pancake with chicken, prawn, bean sprout and mung bean served with lettuce, mixed herbs, and chilli dipping sauce	
<b>Bánh xèo chay</b>	<b>25</b>
Vegetarian Vietnamese pancake with mushroom, tofu, beansprout, and mung bean served with lettuce, mixed herbs, and soy chilli dipping sauce	
<b>Chả cá Lã Vọng</b>	<b>32</b>
Hanoi's style grilled fish fillet using our unique marinade of galangal, turmeric, shrimp paste, and garlic served with vermicelli, roasted peanuts, fresh salad, and chilli sauce	
<b>Tôm rang muối</b>	<b>30</b>
Salt and pepper King prawns served on a bed of lettuce with a lime wedge	
<b>Mực rang muối</b>	<b>28</b>
Salt and pepper squid served on a bed of lettuce and with a lime wedge	
<b>Món chay rang muối</b>	<b>25</b>
Choice of Tofu or Mushrooms with salt and pepper served with spicy tamarind sauce	
<b>Bánh hỏi chay</b>	<b>29</b>
Create your rolls with a combination of lightly battered tofu, mushroom, fresh lettuce, mixed herbs, vermicelli, and soy chilli dipping sauce	
<b>Bánh hỏi tôm nướng</b>	<b>32</b>
Create your rolls with a combination of grilled prawns, fresh lettuce, mixed herbs, vermicelli, and chilli dipping sauce	
<b>Thịt kho trứng</b>	<b>27</b>
Caramelised pork leg with egg, braised in fresh young coconut juice and chilli	

## CHICKEN & BEEF

<b>Gà xào xả ớt</b>	<b>24</b>
Stir-fried chicken fillet with lemongrass and chilli	
<b>Gà xào lăn</b>	<b>24</b>
Stir-fried chicken fillet with snow peas, coconut sauce and crushed peanuts	
<b>Gà giòn</b>	<b>27</b>
Crispy skin chicken served with soy sauce, freshly chopped chilli, and homemade pickles	
<b>Bò xào mùa xuân</b>	<b>25</b>
Traditional Lunar Calendar New Year stir fry of beef fillet with leeks, Asian celery, tomato, garlic, and pepper	
<b>Bò xào nấm và rau cải</b>	<b>25</b>
Stir-fried beef fillet with mushrooms, green vegetables, and oyster sauce	
<b>Bò xào lăn</b>	<b>25</b>
Stir-fried beef fillet with snow peas, coconut sauce and crushed peanut	
<b>Bò lúc lắc</b>	<b>28</b>
Wok fried diced premium rump with garlic and cracked peppercorn served with watercress	

## SEAFOOD

<b>Tôm xào đậu Hòa Lan</b>	<b>30</b>
Stir-fried King prawns with snow peas, shitake mushroom and ground black pepper	
<b>Tôm xào chua ngọt</b>	<b>30</b>
Stir-fried King prawns with fresh tomato, pineapple, cucumber, and sweet basil	
<b>Đồ biển xào chua ngọt</b>	<b>28</b>
Stir-fried mixed seafood with fresh tomato, pineapple, cucumber, and sweet basil	
<b>Đồ biển xào sả ớt</b>	<b>28</b>
Stir-fried mixed seafood with lemon grass and chilli	

## RICE & NOODLES

<b>Phở bò tái</b>	<b>22</b>
Traditional Vietnamese beef rice noodle soup served with beansprouts, fresh chilli, sweet basil, and hoisin sauce	
<b>Phở gà</b>	<b>22</b>
Traditional Vietnamese chicken noodle soup served with beansprouts, fresh chilli, sweet basil, and hoisin sauce	
<b>Phở áp chảo</b>	<b>27</b>
Stir-fried thin rice noodles with beef fillets, mixed vegetables, tomato, and black pepper	
<b>Mì dòn xào gà rau cải</b>	<b>27</b>
Crispy egg noodles with stir-fried chicken with oyster mushroom and seasonal green vegetables	
<b>Hủ tiếu xào đồ biển</b>	<b>28.5</b>
Stir-fried flat rice noodles with mixed seafood and seasonal green vegetables	
<b>Hủ tiếu xào chay</b>	<b>25</b>
Stir-fried flat rice noodles with green vegetables, tofu, mushroom, soy & mushroom sauce	
<b>Cơm chiên Hà Nội</b>	<b>24</b>
Hanoi-style fried rice with prawn, pork sausage, egg, peas, and a touch of fish sauce	
<b>Cơm chiên chay</b>	<b>22</b>
Vegetarian fried rice with tofu, mushroom, and mixed vegetables	
<b>Cơm đỏ</b>	<b>7</b>
Tomato rice with butter and onion oil	
<b>Cơm trắng</b>	<b>7</b>
Steamed jasmine rice	

## VEGETABLES & TOFU

<b>Rau cải xào tỏi</b>	<b>20</b>
Stir-fried seasonal green vegetables with garlic	
<b>Cà tím xào rau quế</b>	<b>23</b>
Twice-cooked eggplant with sweet basil, tofu, and fresh chilli	

## DESSERTS

<b>Bánh chuối nếp</b>	<b>12.5</b>
Sticky rice and banana with coconut cream served with roasted peanut and ginger ice cream	
<b>Chè chuối chưng</b>	<b>9.5</b>
Sago pudding with banana served with roasted peanut	
<b>Chuối chiên bột bang</b>	<b>12.5</b>
Banana fritter with sago and coconut sauce served with gourmet coconut ice cream	
<b>Kem caramel</b>	<b>9</b>
Crème caramel with coconut milk	
<b>Kem dừa</b>	<b>9.5</b>
Gourmet coconut ice cream served with roasted coconut and peanut	
<b>Kem xoài</b>	<b>9.5</b>
Gourmet mango ice cream	
<b>Kem gừng</b>	<b>9.5</b>
Gourmet ginger ice cream	

## HANOI ON MANNING CHEF'S SPECIAL BANQUET

\$57 per person

Minimum four people

### ENTREES

#### Gỏi cuốn

Prawn, chicken fresh rice paper rolls with rice vermicelli, fresh herbs served with homemade hoisin-based dipping sauce and peanuts

#### Nem Hà nội

Hanoi's traditional style fried spring rolls of pork mince, prawn and mixed vegetables served with pickles, lettuce, mixed herbs, and chilli dipping sauce

#### Gỏi vịt quay

Roast duck salad with cherry tomato, pineapple, cucumber, lemon grass, Vietnamese mint, sweet basil, fried shallot, and freshly chopped chilli

### MAINS

#### Bò lúc lắc

Wok fried diced premium rump with garlic and cracked peppercorn served with watercress

#### Mì dòn xào gà rau cải

Crispy egg noodles with stir-fried chicken with oyster mushroom and seasonal green vegetables

#### Tôm rang muối

Salt and pepper King prawns served on a bed of lettuce and a lime wedge

**Cơm trắng** Steamed jasmine rice

### DESSERT

#### Kem dừa

Coconut ice cream

**PLEASE NOTE:**

- Group of 12 or more is required to order banquet
- Please notify our staff about your special dietary requirements when ordering food and beware of the food prepared in Hanoi on Manning's kitchen may contain traces of milk, peanut, soy, or fish products
- Gluten-free, vegetarian, and vegan food options are available
- Prices are subject to change without notice
- Takeaway containers are available for 50c each