



# HÀ NỘI

VIETNAMESE PAN-ASIAN RESTAURANT  
— & COCKTAIL BAR —

# Our Story

At Hà Nội, we bring the elegance of Vietnamese cuisine with a Pan-Asian influence to the heart of Milton Keynes. Our philosophy is rooted in balance - fresh ingredients, refined flavours, and timeless techniques crafted into a modern dining experience. Paired with a curated cocktail and wine selection, every detail is designed to celebrate culture, connection, and culinary artistry.

# A MESSAGE TO OUR THEATRE GUESTS

**25%**  
*Discount*  
on Cinema and  
Theater Tickets!

Dear Esteemed Guests

It is with great pleasure that we welcome our theatre patrons to Ha Noi - a place where the art of cuisine meets the art of performance. Just as every curtain rise tells a story, every dish we prepare reflects a tale of craft, culture, and care.

We understand that your evening is a carefully choreographed experience – one that begins not only with anticipation for the stage, but also with the desire for a memorable meal shared in good company.

It is our honour to ensure that your dining experience flows effortlessly, allowing you savour each flavour and still arrive for the performance in comfort and style.

As a token of our gratitude for your continued support and the vibrant energy you bring to our tables, we are pleased to extend a 25% courtesy on our a la carte menu. This gesture is our way of celebrating the harmony between fine dining and the timeless magic of the theatre.

May your time with us be a graceful overture to the evening ahead – refined, relaxed and full of delight.

*Ha Noi*

# Starters

## Scallops with Wasabi & Chilli Butter

Pan-seared scallops finished with fragrant chilli butter and a touch of wasabi.

*Allergens: Molluscs, Dairy*

13

## Tempura King Prawns

Light and crispy prawns Served with Yum Yum sauce.

*Allergens: Crustaceans, Gluten, Soy*

9

## Bone Marrow & Caviar (Chef's Recommendation)

Roasted bone marrow, crispy tempura prawn, and caviar. Served with sesame crackers and tamarindchilli dipping sauce.

*Allergens: Crustaceans, Fish, Sesame, Gluten*

17

## Salt & Pepper Calamari

Crispy calamari tossed in salt & pepper. Served with sriracha mayo.

*Allergens: Molluscs, Gluten, Soy*

8

## Wagyu Slider Trio

Chargrilled wagyu beef patties in brioche buns with miso mayonnaise.

12

## Glazed Wild Mushrooms

Wild mushrooms wok-fried in a soy-ginger glaze, finished with spring onions and sesame oil.

*Allergens: Soy, Sesame*

8

## Korean BBQ Wings

Crispy chicken wings coated in a sweet and smoky Korean gochujang BBQ glaze, topped with toasted sesame seeds and spring onions.

8.5

## Tempura cauliflower

Golden-battered seasonal cauliflower, fried to a delicate crisp and served with a refreshing yuzu-soy dipping sauce.

9

## Yakitori Chicken Skewers

Tender grilled chicken thigh skewers glazed in a sweet soy and mirin sauce, finished over open flame for a perfect char.

9

## Vietnamese Chicken Bites

Crispy chicken tossed in house-made Vietnamese BBQ sauce.

8.5

# Hà Nội Special Rolls

## Wild Mushroom Spring Rolls

9

Seasonal wild mushrooms, rice paper, hoisin dip  
*Allergens: Soy, Sesame*

## Prawn Summer Rolls

11

Fresh rice paper rolls with prawns, vermicelli, and herbs. Served with Nuroc cham  
*Allergens: Crustaceans, Soy, Sesame*

## Wagyu Beef & Porcini Spring Rolls

13

Crispy rice paper rolls filled with tender wagyu beef and porcini mushrooms. Served with hoisin dipping sauce  
*Allergens: Soy, Sesame*

## Pulled Duck Rolls

11

Slow-cooked shredded duck wrapped in delicate rice paper rolls with crunchy vegetables, fresh herbs, and a sweet hoisin dipping sauce.



# Chef's Recommendation

## Confit Duck Leg

Slow-cooked duck leg with orange & mint jus, sweet potato purée, and rainbow carrots.  
*Allergens: Dairy*

25

## Yuzu Glazed Chicken

Boneless chicken marinated in coconut, chilli, and yuzu. Served with Asian chips.  
*Allergens: Soy, Sesame, Tree Nuts*

22

## Lamb Chops

Succulent lamb chops marinated in garlic, lemongrass, and aromatic Asian spices. Served with a tangy chilli dip and herbed garnish.  
*Allergens: Soya, Sulphites*

25

## Crying Tiger Steak

Char-grilled steak (sirloin or ribeye) with Hà Nội-style chilli sauce, silky mash potato purée, and padrón peppers.  
*Allergens: None*

35

## Misu Black Cod Fillet

Melt-in-your-mouth Served with miso reduction carrot purée, and asparagus.  
*Allergens: Fish, Soy, Dairy*

39

## Whole Sea Bream

Sizzling sea bream served on a hot cast-iron skillet with a rich Vietnamese-style red sauce.  
*Allergens: Fish, Soy, Sulphites*

27

## Red Dragon Lobster Tail

2 succulent lobster tail chargrilled and finished with a tamarind-chilli glaze. Paired with silky wasabi mashed potato and charred asparagus.  
*Allergens: Fish, Soy, Sulphites*

39

## Teriyaki Salmon

Pan-seared salmon glazed in a rich teriyaki reduction, served with steamed bok choy, pickled daikon, and jasmine rice.  
*Allergens: Fish, Sulphites*

26

## Lamb Loin

Grilled lamb loin with jus, rainbow carrots, asparagus, and roasted wild mushrooms.  
*Allergens: Sulphites, Dairy*

27

# Hà Nội Signatures

## Vietnamese Rice Plate

19

Steamed rice with your choice of lemongras chicken, marinated beef, or garlic prawns. Served with pickled vegetables and nước chấm

Allergens: Crustaceans, Soy, Sesame

### Protein options

Marinated beef  
Tender chicken  
Juicy prawns  
Tofu & mushrooms

## Lemongrass Noodles

19

Flat rice noodles stir-fried with lemongrass, and Asian greens. Finished with a soy sauce, sesame oil, and topped with herbs, crispy shallots, crushed peanuts, and spring roll pieces.

### Protein options

Marinated beef  
Tender chicken  
Juicy prawns  
Tofu & mushrooms

### Allergens

*Beef - Soy, Sesame, Gluten, Sulphites, Peanuts*  
*Chicken - Crustaceans, Soy, Sesame, Gluten, Sulphites, Peanuts*  
*Tofu & Mushrooms - Soy, Sesame, Gluten, Sul*

## Beef Bulgogi Bowl

19

Tender slices of beef marinated in a sweet and savoury soy-garlic glaze, wok-seared with onions and sesame, served with fluffy jasmine rice and mixed greens.

Allergens: Soy, Sesame

## Samurai Burger

22

Wagyu beef patty, Asian slaw, caramelised onion, and chilli mayo. Served with Asian chips.

Allergens: Gluten, Egg, Dairy, Soy, Sesame

# Curries

## Vietnamese Chicken

Tender chicken simmered in a fragrant green curry with coconut milk and Thai basil.  
*Allergens: Soy*

18

## Beef Rendang

Slow-braised beef brisket in a rich green curry sauce with lemongrass and kaffir lime.  
*Allergens: Soy*

19

## Prawns & Mussels

Tofu cubes and wild mushrooms in a silky coconut green curry with Thai basil.  
*Allergens: Soy*

18

## Tofu & Mushroom

Jucy king prawns and mussels simmered in a spicy coconut seafood broth with thai basil and chili.  
*Allergens: Soy*

18

# Hà Nội Phở

## Beef Pho

Classic beef broth simmered for hours, with rice noodles, tender beef slices, and fresh herbs.  
*Allergens: Fish, Soy*

19

## Chicken Pho

Fragrant chicken broth with rice noodles, shredded chicken, and aromatic herbs.  
*Allergens: Fish, Soy*

17

## Vegetarian Pho

Light and aromatic vegetable broth with tofu, rice noodles, and fresh herbs.  
*Allergens: Soy*

15

# Sides

Garlic Asparagus	6.5
Plain Steamed Rice	4
Asian Chips	6
Prawn Crakers	4
Broccoli	6
Egg Fried Rice	7



# Hà Nội Lunch Menu

1 course 12.5 - 2 courses 15

Monday - Friday 12:00 - 16:00

## Starters

### Vietnamese Chicken Bites

Crispy chicken bites glazed in sweet Vietnamese BBQ sauce.

*Allergens: Soy, Sesame*

### Glazed wild mushroom

Seasonal mushrooms wok-tossed with garlic, soy, and spring onion.

*Allergens: Soy*

### Korean BBQ Wings

Crispy chicken wings coated in a sweet and smoky Korean gochujang BBQ glaze, topped with toasted sesame seeds and spring onions.

### Tempura cauliflower

Golden-battered seasonal cauliflower, fried to a delicate crisp and served with a refreshing yuzu-soy dipping sauce

## Pho

### Beef Pho

Traditional Vietnamese beef noodle soup with slow-simmered aromatic broth, rice noodles, and fresh herbs.

*Allergens: Celery, Soy, Sulphites*

### Chicken Pho

Fragrant chicken noodle soup with ginger-infused broth, rice noodles, and spring onion.

*Allergens: Celery, Soy*

### Vegetarian Pho

Light vegetable broth with rice noodles, mushrooms, and seasonal greens.

*Allergens: Celery, Soy*

# Curries

## Vietnamese Chicken

Tender chicken simmered in a fragrant green curry with coconut milk and Thai basil.

Allergens: Soy

## Beef Rendang

Slow-braised beef brisket in a rich green curry sauce with lemongrass and kaffir lime.

Allergens: Soy

## Tofu & Mushroom

Tofu cubes and wild mushrooms in a silky coconut green curry with Thai basil.

Allergens: Soy

# Wok Specials

## Vietnamese Rice Plate

Steamed rice with your choice of lemongrass chicken, marinated beef, or garlic prawns. Served with pickled vegetables and nước chấm

Allergens: Crustaceans, Soy, Sesame

### Protein options

Marinated beef

Tender chicken

Juicy prawns

Tofu & mushrooms

## Lemongrass Noodles

Flat rice noodles stir-fried with lemongrass, and Asian greens. Finished with a soy sauce, sesame oil, and topped with herbs, crispy shallots, crushed peanuts, and spring roll pieces.

### Protein options

Marinated beef

Tender chicken

Juicy prawns

Tofu & mushrooms

### Allergens

*Beef - Soy, Sesame, Gluten, Sulphites, Peanuts*

*Chicken - Crustaceans, Soy, Sesame, Gluten, Sulphites, Peanuts*

*Tofu & Mushrooms - Soy, Sesame, Gluten, Sul*

Not available  
on bank holidays  
or school holidays



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