

HÀ NỘI

VIETNAMESE PAN-ASIAN RESTAURANT
— & COCKTAIL BAR —

MENU



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.

MENU

STARTERS

Scallops with wasabi & Chilli Butter 13

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

Allergens: Molluscs, Dairy

Tempura King Prawns 9

Light and crispy prawns Served with Yum Yum sauce.

Allergens: Crustaceans, Gluten, Soy

Grilled Octopus 14

Served with Chimichurri.

Allergens: Molluscs, Soy, Sesame

Salt & Pepper Calamari 9

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

Allergens: Molluscs, Gluten, Soy

Wagyu Slider Trio 12

Chargrilled wagyu beef patties in brioche buns with sriracha mayo.

Glazed Wild Mushrooms 8

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

Allergens: Soy, Sesame

Korean BBQ Wings 8.5

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

Allergens: Gluten & Sesame

Tempura cauliflower 9

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

Allergens: Gluten

Yakitori Chicken Skewers

9

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

Vietnamese Chicken Bites

8.5

Crispy chicken tossed in house-made Vietnamese BBQ sauce.
Allergens: Gluten & Soy

Chilli Garlic Prawns

10.5

Served in a crispy prawn cracker and served with granaries bread
Allergens: Crustaceans, Soy, Gluten

Oysters

15

Served with chilled shallot vinaigrette & Tabasco.
Allergens: Molluscs

HÀ NỘI SPECIAL ROLLS

Wild Mushrooms Spring Rolls

9

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

Prawn Summer Rolls

11

Fresh rice paper rolls with prawns, vermicelli, and herbs. Served with Nuoc Cham.
Allergens: Crustaceans, Soy, Sesame

Wagyu & Porcini Rolls

13

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

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.

MENU



CHEF'S RECOMMENDATION

Confit Duck Leg 25
Slow-cooked duck leg with orange & mint jus, potato puree, and glazed rainbow carrots.
Allergens: Soy, Dairy

Yuzu Glazed Chicken 22
Boneless chicken marinated in coconut, chilli, and yuzu. Served with Asian chips.
Allergens: Soy, Soy, Crustaceans

Lamb Chops 25
Succulent lamb chops marinated in garlic, lemongrass, and aromatic Asian spices, served with glazed rainbow carrots, asparagus, and drizzled with lamb jus.
Allergens: Soy, Egg, Sulphites

Crying Tiger Steak 35
Char-grilled ribeye steak with Hà Nội-style chilli sauce, silky mash potato puree, and padron peppers.
Allergens: Dairy

Misu Black Cod Fillet 39
Melt-in-your-mouth black cod fillet served with miso reduction carrot puree, and asparagus.
Allergens: Fish, Soy, Dairy

Red Dragon Lobster Tail 39
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, Dairy

Teriyaki Salmon 26
Pan-seared salmon glazed in a rich teriyaki reduction, served with steamed bok choy, pickled daikon, and jasmine rice.
Allergens: Fish, Sulphites, Soy

Chicken Donburi 19
Steamed Japanese rice topped with grilled chicken, sautéed vegetables, and finished with spring onions and sesame seeds. Served with Teriyaki sauce.
Allergens: Soy, Sesame

Beef Donburi 20
Steamed rice topped with tender sliced beef, sautéed vegetables, and finished with spring onions and sesame seeds. Served with Teriyaki sauce.
Allergens: Soy, Sesame

HÀ NỘI SIGNATURES

Vietnamese Rice Plate

19

Steamed rice with your choice of chicken, beef, prawns, or tofu & mushrooms.

Served with nuoc cham.

Allergens: Crustaceans, Soy, Sesame

Lemongrass Noodles

19

Steamed Noodles with your choice of chicken, beef, prawns, or tofu & mushrooms.

Allergens:

Beef - Soy, Sesame, Gluten, Sulphites, Peanuts

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

Tofu & Mushrooms - Soy, Sesame, Gluten, Sulphites

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

19

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

Allergens: Gluten, Egg, Dairy, Soy, Sesame

MENU

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CURRIES

Vietnamese Chicken 18

Tender chicken simmered in a fragrant green curry with coconut milk and Thai basil.
Allergens: Tofu & Mushroom

Beef Rendang 21

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

Allergens: Soy

Prawns & Mussels 22

Juicy king prawns and mussels simmered in a spicy coconut seafood broth with Thai basil and chili.

Allergens: Soy

Tofu & Mushroom 18

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

Allergens: Soy

HÀ NỘI PHỞ

Beef Phở 19

Classic beef broth simmered for hours, with rice noodles, tender beef slices, and fresh herbs.

Allergens: Fish, Soy

Chicken Phở 17

Fragrant chicken broth with rice noodles, shredded chicken, and aromatic herbs.

Allergens: Fish, Soy

Vegetarian Phở 15

Light and aromatic vegetable broth with tofu, rice noodles, and fresh herbs.

Allergens: Soy

STEAK MENU

ALL STEAKS SERVED WITH BLACK TRUFFLE FRIES.

Classics

Ribeye (300g) 30

Cut from: Rib section (upper rib primal)

Recommended cooking temperature: Medium Rare

Heavily marbled and naturally rich, ribeye benefits from intense heat to render fat and develop a deep, caramelised crust while remaining juicy at the centre.

Fillet (300g) 42

Cut from: Tenderloin (lower back)

Recommended cooking temperature: Medium Rare

The most tender cut of the animal, with minimal fat. Best cooked with precision at medium-rare to preserve its delicate texture and refined flavour.

Flank (300g) 22

Abdominal muscles

Recommended cooking temperature: Medium Rare

Lean and intensely flavoured, flank steak is best cooked quickly and served sliced to maximise tenderness while highlighting its robust character.

Wagyu Fillet (100g) 42

Tenderloin

Recommended cooking temperature: Medium Rare

Silky and luxurious, Wagyu fillet requires careful, low-stress cooking to preserve its delicate structure and melt-in-the-mouth texture

MENU



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Wagyu
BMS 9+ | Minimum order 200g

Wagyu Sirloin (100g) 37
Short loin
Recommended cooking temperature: Medium Rare

Exceptional marbling allows the fat to melt slowly, creating a buttery, umami-rich finish. Best enjoyed at medium-rare to appreciate its full depth.

SIDES

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

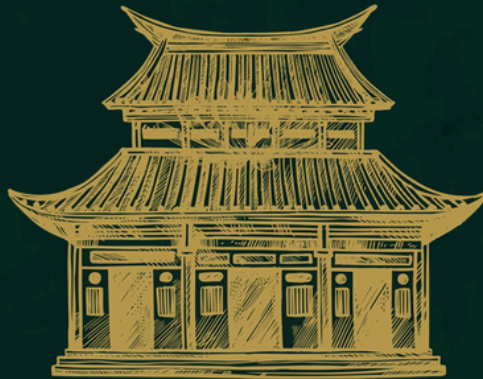
SAUCES

Vietnamese Green Peppercorn	5.5
Crying Tiger	4
Beef Jus	4.5
Bernaise Sauce	4.5



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