

Menu HÀ Vieux-Montréal



Classique saumon coco tom-yum de M. HÀ, riz coco-curcuma / M. HÀ's Classic

Salmon in coconut tom-yum sauce with turmeric coconut rice, garnished with cherry tomatoes, radish slices, lettuce, cucumber spirals, and a drizzle of coconut cream.

CA\$29.00



Salade de papaye verte épicée / Spicy Green Papaya Salad

Carottes, concombres, tomates cerises, coriandre, arachides et chips de crabe. / carrots, cucumbers, cherry tomatoes, cilantro, peanuts and crab chips.

CA\$14.00



Edamame lime & fines herbes / Edamame Lime & Fine Herbs

Tender edamame seasoned with lime and fine herbs, garnished with sesame seeds.

CA\$9.00

Midi / Noon



Pad thaï, porc braisé et crevettes croustillantes / Pad Thai, Braised Pork and Crispy

Stir-fried rice noodles with braised pork, crispy shrimp, bean sprouts, shredded carrots, crushed peanuts, fresh cilantro, and a lime wedge.

CA\$25.00



Tonkinoise de M. Hà au bouf saignant et braisé / M. Hà's Tonkinoise With Rare An

Tender rice noodles in a savory broth, topped with rare and braised beef, fresh herbs, and green onions.

CA\$24.00



Classique saumon coco tom-yum de M. HÀ, riz coco-curcuma / M. HÀ's Classic

Salmon in coconut tom-yum sauce with turmeric coconut rice, garnished with cherry tomatoes, radish slices, lettuce, cucumber spirals, and a drizzle of coconut cream.

CA\$29.00



BUN GÀ Poulet grillé à la citronnelle sur vermicelles et fines herbes / Grilled Chic

Grilled chicken marinated with lemongrass, served on vermicelli noodles, accompanied by lettuce and a variety of fresh herbs.

CA\$21.00



Buns Porc / Pork

Tender pork belly with pickled vegetables, fresh cucumber, cilantro, and crunchy peanuts in a steamed bun.

CA\$16.00

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Salade de papaye verte épicée / Spicy Green Papaya Salad

CA\$14.00

Carottes, concombres, tomates cerises, coriandre, arachides et chips de crabe. / carrots, cucumbers, cherry tomatoes, cilantro, peanuts and crab chips.



Pad thaï végétarien / Vegetarian Pad Thai

CA\$25.00

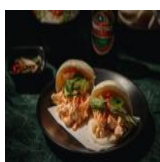
Tofu croustillant, légumes, ouf, nouilles de riz, coriandre et arachides. / crispy tofu, vegetables, egg, rice noodles, coriander and peanuts.



BANHMI AU POULET

CA\$17.00

Grilled chicken typically served on a Vietnamese-style French baguette with mayonnaise, pâté, soy sauce, pickled carrots, daikon, cucumber, and coriander.



Buns Crevette / Shrimp

CA\$16.00

Delicate shrimp nestled in soft steamed buns, garnished with fresh cilantro, sliced carrots, and thinly sliced cucumbers.



BANHMI AU PORC

CA\$17.00

Marinated pork, typically served on a Vietnamese-style baguette with mayonnaise, pâté, soy sauce, pickled carrots, daikon, cucumber, and fresh coriander.



Brocolis frits et arachides épicées / Fried Broccoli With Spicy Peanuts

CA\$14.00

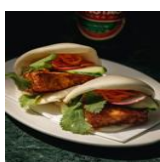
Crispy fried broccoli topped with crunchy, spicy peanuts.



Classique rouleau imperial a la crevette de M.Hà / M.Hà's Classic Imperial Shrimp

CA\$21.00

Crispy shrimp roll filled with seasoned shrimp, wrapped in lettuce, mint, and fresh vegetables, served with a dipping sauce.



Buns Tofu / Tofu

CA\$16.00

Soft steamed buns filled with crispy tofu, fresh cucumber, pickled vegetables, cilantro, and crunchy peanuts.



Tartare de saumon mayo yuzu, chips de crabe / Yuzu Mayo Salmon Tartar, Crab Chips

CA\$21.00

Delicate salmon tartar with yuzu mayo, topped with crab chips, radish slices, bell pepper strips, and fresh dill.

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Pad thaï végétalien / Vegan Pad Thai

CA\$25.00

Stir-fried rice noodles with tofu, bean sprouts, shredded carrots, crushed peanuts, cilantro, and lime.



BUN TOM Crevettes croustillantes sur vermicelles et fines herbes / Crispy Shrimp

CA\$25.00

BOL DE VERMICELLE DE RIZ, CRUDITE ET CREVETTES CROUSTILLANTES, SAUCE NMC



Onglet de bœuf Terre et Mer grillé AAA / Grilled Beef Cutlet Surf and Turf AAA

CA\$44.00

Frites de patates douces et condiments maison avec crevette croustillantes. / Sweet potatoes fries and homemade condiment, with crispy shrimps



Soupe Coco Tom Yum aux Crevettes

CA\$23.00

Accompagnée de vermicelle de riz, champignons, coriandre et tomate cerise.

Ajouter des fourchettes et couteaux / Knife and fork

0,00 \$

A set typically includes a knife and fork, provided upon request to accompany your meal.

Ajouter une cuillère / Wood spoon

0,00 \$

Natural wooden spoon, typically used for stirring or serving, crafted from durable wood material. Easy to clean and reusable, offering a sustainable dining experience.

Ajouter baguette en bois / Wood chopstick

0,00 \$

A pair of wooden chopsticks, crafted for a traditional dining experience, typically used for enjoying Asian cuisine.



BUN THIT Porc à la citronnelle sur vermicelles et fines herbes / Grilled Pork With

CA\$25.00

BOL DE VERMICELLE DE RIZ, CRUDITE ET PORC GRILLÉ, SAUCE NMC



Classique rouleau impérial au porc de M. Hà / M. Hà's Classic Imperial Pork Roll

CA\$20.00

Crispy pork roll paired with fresh lettuce, shredded carrots, mint leaves, and a side of dipping sauce.



Edamame lime & fines herbes / Edamame Lime & Fine Herbs

CA\$9.00

Tender edamame seasoned with lime and fine herbs, garnished with sesame seeds.

Dessert



Tapioca au lait de coco avec glace du moment / Coconut Milk Tapioca Ice Cream

CA\$5.00

Tapioca pearls simmered in coconut milk, accompanied by a rotating selection of ice cream.
