

THE
PARLOUR

PRIVATE DINING LOUNGE

GALWAY ST. BRITOMART

GHOST STREET BANQUET MENU

FIRST COURSE – SELECT TWO ITEMS

Aromatic sliced pork belly, shredded cucumber, garlic chilli sauce

Shiitake, spinach & water chestnut dumplings, spicy sauce, Sichuan oil (V)

Prawn toast, garlic butter, sriracha mayo

NZ Wagyu beef tartare, pickled chilli, black vinegar, soy butter, cucumber, rice cracker

Scallop wontons, Sichuan oil, ginger, red vinegar

SECOND COURSE – SELECT ONE ITEM

Lettuce cups, roast duck, lap cheong, vegetables, crispy noodles, oyster sauce

Lettuce cups, pressed tofu, pickled greens, fresh vegetables, crispy noodles (V)

SECOND COURSE SALAD – SELECT ONE ITEM

Biang Biang noodles, spring onion, coriander, aromatic sauce, sizzling chilli oil (V)

Fried organic chicken thigh, sweet soy black vinegar sauce

Xi'an style lamb ribs, cumin chilli sesame rub, coriander

THIRD COURSE – SELECT THREE ITEMS

Stir fried duck breast, spring onion, oyster sauce, black vinegar

NZ Wagyu beef poached in a sea of fire, enoki mushrooms, bean sprouts, dried chillies

Mala chicken thigh, garlic shoots, dried chillies, soy ground Sichuan

Whole steamed Australian tiger prawns, butter fried garlic, glass noodles, sweet soy

Steamed skin-on side of snapper, spring onions, ginger, soy sesame chilli

THIRD COURSE SIDES – SELECT TWO ITEMS

Daily Asian greens (V) – waiter to advise

Brussel sprouts, Sichuan ginger caramel, crushed peanuts

Steamed eggplant, ginger soy, black vinegar (V)

Cold shredded potato, fresh garlic, black vinegar, soy Sichuan chilli oil (V)

DESSERT COURSE- SELECT ONE ITEM

Hong Kong style egg tarts

Fried bread taro rolls, sesame seeds, condensed milk

Verrine of crème caramel, coconut sago, mango pudding & mango sorbet