

THE
PARLOUR

PRIVATE DINING LOUNGE

GALWAY ST. BRITOMART

CAFE HANOI BANQUET MENU

RAW BAR – OPTIONAL COURSE

Dry aged farmed Ruakaka Kingfish w lemongrass, palm sugar, chilli & Thai basil oil

FIRST COURSE – SELECT TWO ITEMS

Fresh rice paper rolls w tofu, pineapple sesame cracker, cucumber, peanuts, soy coconut sesame dip (V)

Fresh rice paper rolls w pork belly, poached shrimp, rice noodles, peanuts, herbs w nuoc cham

Tiger prawn cutlets coated in young green rice w house chilli sauce

Chargrilled NZ octopus, green chilli & Makrut lime leaf sauce, dill

SECOND COURSE – SELECT ONE ITEM

Cured pork skewers, cos wraps, cucumber, pickled vege, house chilli sauce

Shiitake & water chestnut net spring rolls, cos wraps, herbs, soy lime dip (V)

Crispy soft shell crab, hot & sour tamarind sauce, dill

SECOND COURSE SALAD – SELECT ONE ITEM

Poached organic chicken, prawns, banana blossom, green papaya, Viet mint, fish sauce, lime

Green jackfruit salad, oyster mushrooms, carrot, soy lime dressing, sesame cracker

Roast duck salad, red cabbage, pickled radish, pickled lotus root, crushed peanuts

THIRD COURSE – SELECT THREE ITEMS

Pork spare ribs, twice cooked w five spice, ginger, sesame & grilled lime

Hanoi style grilled pork w nuoc cham, rice noodles & fragrant herbs

Pork belly braised in coconut water, pickled mustard greens

Wok seared market fish marinated in turmeric, ginger, galangal w round beans, peanuts, dill & rice noodles

Aromatic curry, tofu puffs, kumara, eggplant, beans, coconut, Makrut lime, Thai basil (V)

Southern style organic chicken thigh curry, kumara, coconut, Makrut lime leaf, Thai basil

Stir-fried Matangi beef flank, pickled mustard greens, tomato, black pepper, fish sauce

Whole baked fish marinated w fermented red chilli, kohlrabi & green apple slaw, ginger nuoc cham

Roasted duck crown w steamed greens & a bitter spiced orange sauce (Not GF)

DESSERT COURSE- SELECT ONE ITEM

House made French patisserie platter (Not GF)

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

Pandan coconut mille-fueille, almond crumbs, palm sugar syrup

Marou chocolate layer cake, passionfruit pineapple sorbet, fresh berries, raspberry couli (vg)