

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

Spinach & tofu dumplings, aromatic black vinegar, chilli oil, fried enokis (V)

Prawn toast, garlic butter, sriracha mayo

Wild NZ Venison 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

Cha Siu pork, honey black vinegar glaze, watercress, soy

Red braised beef brisket, doubanjiang, eggplant, red onion, chilli

Ma La chicken thigh, garlic shoots, dried chillies, soy, ground Sichuan

Mapo tofu, impossible beef, chilli crisp, doubanjiang, spring onions (V)

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

Steamed wong bok rolls, ginger soy, panko & peanut crumb

Chargrilled eggplant, sweet soy garlic chilli glaze, coriander, crispy shallots

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

DESSERT COURSE- SELECT ONE ITEM

Hong Kong style egg tarts

Sesame ball w Marou coconut milk chocolate, condensed milk ice cream

Verrine of pear compote, vanilla Bavarian, oolong tea mousse, osmanthus jelly