

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, 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 Bombe, caramel ganache, Vietnamese coffee sauce, burnt meringue**