

THE  
PARLOUR

PRIVATE DINING LOUNGE

GALWAY ST. BRITOMART

**GHOST STREET BANQUET MENU**

**FIRST COURSE – SELECT TWO ITEMS**

**Mātangi beef shin, master stock sauce, chilli crisp, crushed peanuts, toasted sesame  
Spinach & tofu dumplings, aromatic black vinegar, chilli oil, fried enokis (V)**

**Prawn toast, garlic butter, sriracha mayo**

**Mātangi tri-tip tartare, fermented chilli, black vinegar, soy mayo, sesame 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**

**Mātangi beef brisket, preserved tangerine peel, ginger, sweet soy, Sichuan, dried chillies**

**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**