

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 - \$15**

**FIRST COURSE – SELECT TWO ITEMS**

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

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

**Chargrilled NZ octopus, green chilli & Makrut lime leaf sauce, dill -\$3**

**SECOND COURSE – SELECT ONE ITEM**

**Bánh hỏi Platter w rice noodles, lettuce, scallion oil, pickles, cumber, herbs, peanuts w kūmara, carrot, shiitake & glass noodle spring rolls (V)**

**Bánh hỏi Platter w rice noodles, lettuce, scallion oil, pickles, cucumber, herbs, peanuts w grilled lemongrass beef skewers**

**THIRD COURSE SALAD – SELECT ONE ITEM**

**Poached organic chicken, prawns, green papaya, mint, crushed peanuts**

**Green papaya & apple slaw, crushed peanuts, soft herbs, nuoc cham**

**Soft shell crab, green papaya, daikon, cucumber, tamarind chilli dressing, peanuts - \$3**

**THIRD COURSE – SELECT TWO ITEMS**

**Ginger & lime leaf chicken thighs, pickled cucumber, fish sauce caramel, peanuts**

**Stir-fried beef flank, house mustard greens, tomatoes, fish sauce, black pepper**

**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**

**Turmeric galangal tofu, rice noodles, beans, scallions, dill, nuoc cham (V)**

**Chargrilled plant based pork patties, rice noodles, pickles, soft herbs, cucumber, lettuce, nuoc cham**

**Spiced Eggplant & silken tofu, enoki mushrooms, basil, fried shallot, chilli oil (V)**

**Whole baked fish marinated w fermented red chilli, kohlrabi & green apple slaw, ginger nuoc cham - \$8**

**Roasted duck crown w steamed greens & a bitter spiced orange sauce (Not GF)-\$8**

**DESSERT COURSE- SELECT ONE ITEM**

**Sago coconut pudding, white chocolate yoghurt, palm caramel**

**House made French patisserie platter (Not GF)-\$2**

**Verrine of crème caramel, coconut sago, mango pudding & mango sorbet- \$5**

**Pandan coconut mille-fueille, almond crumbs, palm sugar syrup-\$5**

**Marou Chocolate Bombe, caramel ganache, Vietnamese coffee sauce, burnt meringue-\$5**