

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

Strange flavour noodles, sesame, coriander, chilli

Xi'an style lamb ribs, cumin chili sesame rub, coriander

Scallop wontons, Sichuan oil, ginger, red vinegar -\$3

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)

THIRD COURSE – SELECT TWO 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)

Biang Biang pulled noodles, spring onion, coriander, aromatic sauce, sizzling chilli oil (V)

Cumin beef Biang Biang pulled noodles, red onions, coriander, chilli oil

Whole steamed Australian tiger prawns, butter fried garlic, glass noodles, sweet soy -\$3

Steamed skin-on side of snapper, spring onions, ginger, soy sesame chilli-\$3

**All mains are served with our daily Asian greens and our cold shredded potato, fresh garlic, black
vinegar, & soy Sichuan chilli oil**

RICE OPTION – SELECT ONE ITEM

Steamed Jasmine rice

Vege fried rice - \$3

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 -\$5