

THE
PARLOUR

PRIVATE DINING LOUNGE

GALWAY ST. BRITOMART

GHOST STREET BANQUET MENU

FIRST COURSE – SELECT TWO ITEMS

Spinach & tofu dumplings, aromatic black vinegar, chilli oil, pickled shiitake

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

Prawn & sesame toast, garlic butter, poached spanner crab mayo-\$3

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

SECOND COURSE – SELECT ONE ITEM

Tofu & vegetable sang choi bao, lettuce cups, toasted peanuts, chilli sauce

Tea smoked duck breast, steamed buns, cherry hoisin, cucumber - \$3

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

Roasted half soy chicken, sweet & sour dressing, coriander

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

Pork belly steamed in a lotus leaf w doubanjiang, ginger, chilli & broken rice

Hunan steamed fish fillets, salted chillies, black beans, ginger, coriander

All mains are served with our daily Asian greens and our Asian slaw w honey sesame dressing

RICE OPTION – SELECT ONE ITEM

Steamed Jasmine rice

Vege fried rice - \$3

DESSERT COURSE- SELECT ONE ITEM

Egg tart, pear jelly, orange kumquat marmalade, mascarpone cream

Mango lime & ginger crème brulee, Sichuan salted caramel icecream, choc crumble - \$3

White chocolate mousse, raspberry, sesame crumble, matcha, sweet potato - \$3