

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

Angus beef sirloin cured in lime juice w fish sauce, pickles, cucumber, prawn crackers - \$7

FIRST COURSE – SELECT TWO ITEMS

Rice paper rolls w Crispy tofu, beetroot noodles, pickles, peanuts, nuoc cham (v)

Rice paper rolls w Roast duck, salted pineapple, cucumber, herbs, chilli hoisin

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

Crispy Banh Xeo taco - w lemongrass caramel pork shoulder, pickled sprouts, herbs, fish sauce lime chilli dip

Crispy Banh Xeo taco - w soy braised tofu, pickled sprouts, herbs, chilli lime dressing (v)

SECOND COURSE SALAD – SELECT ONE ITEM

Salad of Poached organic chicken, shredded cabbage, carrot, mint, peanuts

Cabbage salad, onion, soft herbs, palm sugar & rice vinegar dressing (v)

Salad of soft shell crab, green papaya, daikon, cucumber, tamarind chilli dressing, peanuts - \$2.00

THIRD COURSE – SELECT TWO ITEMS

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

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)

Angus eye fillet 'Shaking Beef', red onion, watercress, soy, fish sauce, pepper, fried shallots - \$3.00

Whole baked fish marinated w fermented red chilli, kohlrabi & apple slaw, ginger nuoc cham - \$6.00

Roasted duck crown w steamed greens & a bitter spiced orange sauce (Not GF) - \$6.00

DESSERT COURSE- SELECT ONE ITEM

House made French patisserie platter (Not GF)

Verrine of white chocolate mousse, lychee and raspberry jelly, lemongrass ginger & lime sorbet, raspberry meringue - \$3.00

Yuzu & lime macaron, white chocolate Chantilly, lime, almond crumble - \$3.00

Marou chocolate lava cake, coffee coconut ice cream, chocolate sauce, sea salt (v) - \$3.00