

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

Honey glazed pork skewers, lettuce wraps, pickles, nuoc cham
Taro & mushroom spring roll, lettuce wraps, pickles, nuoc cham (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)

THIRD COURSE - SELECT TWO ITEMS

Chargrilled Lime leaf chicken thighs, charred cos, green herb sauce, crushed peanuts
Lemongrass pork belly braised in coconut caramel w mustard greens, ginger, coriander
Turmeric galangal fish fillets, confit spring onion, coconut nuoc cham, dill oil, crushed peanuts
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 - \$4.00
Whole baked boneless Snapper chilli green peppercorn rub sauteed shallots, fresh herbs - \$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 pandan & coconut pannacotta, palm sugar sago, mung bean ice cream, toasted coconut - \$3.00
Marou chocolate lava cake, coffee coconut ice cream, chocolate sauce, sea salt (VEGAN/GF)- \$3.00
Peanut butter semifreddo, caramelised apple, puff pastry, almond crumble - \$4.00