

THE
PARLOUR

PRIVATE DINING LOUNGE

GALWAY ST. BRITOMART

CANAPE MENU

\$75 per head

CHOOSE 2 ITEMS

- Fresh oysters, pickled shallots, dill oil, lime (NGA)
- Raw farmed kingfish, palm sugar & lemongrass dressing, basil oil (NGA)
- Hokkaido scallop wonton, red vinegar dressing, Sichuan oil
- Prawn & sesame toast, garlic butter, sriracha mayo
- Angus beef eye fillet tartar, Hue spices, sesame rice cracker

CHOOSE 4 ITEMS

- Shiitake, wakame & vegetable dumplings, shallot caramel, soy, chilli oil (V) (CAN BE NGA)
- Rice paper rolls w roast duck, salted pineapple, cherry hoisin sauce (NGA)
- Rice paper rolls w crispy tofu, beetroot rice noodles, pickles, peanuts, nuoc cham (V) (NGA)
- Fresh cucumber, whipped tofu, hot & sour dressing (V)
- Tiger prawn cutlets, young green rice, house chilli sauce (NGA)
- Grilled lemongrass turmeric chicken skewers, crushed peanuts (NGA)
- Kung Pao Bao, fried chicken, pickles, cucumber, Sichuan chilli sauce

Optional sweet treats - additional \$10 per head

Selection of sweet treats made in-house