



## **La Mint Restaurant & Bar**

62-64 Riley Street, East Sydney 2010 t: 02 9331 1818

e: service@lamint.com.au www.lamint.com.au

### *Banquet Menu 55*

(Minimum 8)

#### **Entree Platter**

A tasting plate of rice paper rolls with prawns, seafood nem and coconut prawns

#### **Banana Flower Chicken**

Grilled chicken, banana flower, cabbage and fresh herbs with a sweet chilli dressing

#### **Chilli Salted Squid**

A well-known favourite lightly battered in chilli, salt and shallots

#### **Shaking Eye Fillet**

A La Mint special which melts in your mouth - beef tossed in butter and garlic

#### **Pavé de Porc**

A mouth watering dish of tender pork belly, slowly cooked until caramelised with baby greens

#### **Dalat Lemongrass Chicken**

Grilled chicken with Vietnamese spice, sautéed with lemongrass and chilli

#### **Caramelised Sweet Potatoes / La Mint Pudding**

Sweet potatoes crisps served with ice cream and cinnamon syrup

Exotic bitter melon jelly served with coconut milk

*\$55 p. person*

### *Banquet Menu 65*

(Minimum 8)

#### **Entree Platter**

A tasting plate of rice paper rolls with prawns, seafood nem and coconut prawns

#### **Grilled Scallops**

Scallop in their shell with shallots and lemongrass dressing, topped with peanuts

#### **Chilli Salted Soft Shell Crab**

A well-known favorite lightly battered chilli salted soft shell crab with oriental salad

#### **Crisp Snapper**

Lightly battered snapper with fresh tomato and leek

#### **French Lamb Cutlets**

Lamb cutlets grilled with garlic and herbs served with courgettes and mushrooms

#### **Shaking Eye Fillet**

A La Mint special which melts in your mouth - beef tossed in butter and garlic

#### **Pavé de Porc**

A mouth watering dish of tender pork belly, slowly cooked until caramelised with baby green

#### **Crepe La Mint / Cinnamon Flan**

Coconut crepe served with vanilla ice cream and cinnamon syrup

An egg custard with a cinnamon caramel topping served with fresh fruit

*\$ 65 p. person*

## *Banquet Menu 75*

(Minimum 8)

### **Beef Platter**

A tasting array of Vine Beef - beef with spices and lemongrass wrapped in vine leaves and grilled topping with peanuts

Enoki Beef - finely sliced beef rolled with enoki mushroom and shallots

Grilled Beef Salad - slices of eye fillet marinated in fresh lemon juice, fresh herbs, peanuts and spicy dressing

Pettit Beef Basket - prawn cracker with savoury coconut beef and peanut

### **Grilled Scallops**

Scallops in their shells grilled with lemongrass and shallots dressing with peanuts

### **Chilli Salted Prawns**

Lightly battered chilli salted Crystal bay king prawns with shallots

### **Baby Barramundi**

Whole fish fillet lightly battered with oriental salad and zesty lemon ginger sauce

### **French Lamb Cutlets**

Lamb cutlets grilled with garlic and herbs served with courgettes and mushrooms

### **Pavé de Porc**

A mouth watering dish of tender pork belly, slowly cooked until caramelised with baby greens

### **Spicy Snake Beans**

Snake beans wok fried with Chef George's blend of fish sauce

### **Crepe La Mint**

Coconut crepe served with vanilla ice cream and cinnamon syrup

*\$75 p. person*

## *Two Course Set Lunch \$25 pp*

### **Entrée Platter**

A tasting plate of rice paper rolls with prawns, seafood nem and coconut prawn

### *Choice of Main*

**Grilled beef salad and French fries**

**Banana flower chicken salad and French fries**

**Chilli salted squid with salad and balsamic dressing**

## *Three Course Set Lunch \$ 35 pp*

### **Entrée Platter**

A tasting plate of rice paper rolls with prawns, seafood nem and coconut prawn

### *Choice of Main*

**Lamb cutlets grilled with garlic and herbs with French fries**

**Grilled chicken with Vietnamese spice, lemongrass chilli and rice**

**Chilli salted soft shell crab with salad and balsamic dressing**

**Café**

### 3 Course Menu Option

#### **Entrée Platter**

A tasting plate of rice paper rolls with prawns, seafood nem and coconut prawns

#### Choice of main

#### **Pavé de Porc**

A mouth watering dish of tender pork belly, slowly cooked until caramelised with baby greens

#### **French Lamb Cutlets**

Lamb cutlets grilled with garlic and herbs, served with courgettes and mushrooms

#### **Dalat Lemongrass Chicken**

Grilled chicken with Vietnamese spice, sautéed with lemongrass and chilli

#### Choice of dessert

#### **Caramelised Sweet Potatoes / La Mint Pudding**

Sweet potatoes crisps served with ice cream and cinnamon syrup

A fresh taste of bitter melon jelly pudding and coconut milk

#### **Café or Tea**

*\$ 55 p. person*

### 4 Course Menu Option

#### **Entrée Platter**

A tasting plate of rice paper rolls with prawns, seafood nem and coconut prawns

#### **Banana Flower Walnut Salad**

Banana flower, cabbage, fresh herbs and walnut with a sweet chilli dressing

#### Choice of main

#### **Chilli Salted Prawns**

A well-known favourite lightly battered chilli salted king prawns with oriental salad

#### **Shaking Eye Fillet**

A La Mint special which melts in your mouth - beef tossed in butter and garlic served in a nest

#### **Five Spice Duck Confit**

Crispy skin duck confit with a French cherry glaze and crispy broccoli lily

#### Choice of dessert

#### **Cinnamon Flan / La Mint Pudding**

A fresh taste of bitter melon jelly pudding and coconut milk

An egg custard with a cinnamon caramel topping served with fresh fruit

#### **Café or Tea**

*\$ 65 p. person*