

THE
PARLOUR

PRIVATE DINING LOUNGE ————— GALWAY ST. BRITOMART

VEGETARIAN MENU

FIRST COURSE

Chinese pickles, fried wonton skins, chilli Salt
Shiitake, spinach & water chestnut dumplings, spicy
sauce, Sichuan oil

SECOND COURSE

Lettuce cups, pressed tofu, pickled greens, fresh
vegetables, crispy noodles
Tofu noodle salad, pressed tofu, carrot, cucumber,
sesame dressing

THIRD COURSE

Vege fried rice, shiitake, preserved radish, green beans
Fried tofu squares, Xi'an spiced sauce, coriander
Sichuan eggplant, chilli bean paste, ginger, soy
Steamed wong bok rolls, soy, fresh chilli

DESSERT

Coconut sago pudding w mango sorbet