

THE
PARLOUR

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

Plant Based Set Menu

Fresh rice paper rolls w fried tofu, pineapple, sesame cracker, cucumber, crushed peanuts, soy coconut sesame dip

Crispy turmeric rice pancake w tofu strips, pickled shiitake, cos leaves, soft herbs, soy lime dip

Green jackfruit salad, oyster mushroom, carrot, soy lime dressing, sesame cracker

Lemongrass braised tofu, shiitake, Thai chilli, coriander, crushed peanuts

Sauteed garlic shoots, green beans, shiitake mushrooms, sweet soy, garlic, toasted rice powder

Asian greens, red chilli, soy, garlic, sesame

Coconut sago with mango sorbet.

\$65 per head

Please discuss any dietary requirements with your waiter