

THE
PARLOUR

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

CAFÉ HANOI PLANT BASED SET MENU

FIRST COURSE

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

SECOND COURSE

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, crushed peanuts

THIRD COURSE

Braised tofu squares stuffed w *impossible* 'pork',
fresh tomato sauce, pickled bean sprouts

Sweet soy glazed eggplant, mint leaves, fried
shallots

Asian greens, red chilli, soy, garlic, sesame

DESSERT COURSE

Coconut sago with mango sorbet