

THE  
PARLOUR

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

GHOST STREET PLANT BASED SET MENU

FIRST COURSE

Chinese pickled vegetables, wonton skins, chilli slat  
Shiitake, spinach & water chestnut dumplings, spicy  
sauce

Tofu noodles salad, pressed tofu, carrot, cucumber,  
sesame dressing

SECOND COURSE

Lettuce cups, pressed tofu, pickled mustard greens,  
crispy noodles

Bian Bian pulled noodles, coriander, Chinese chives,  
wong bok, chilli oil

THIRD COURSE

Steamed eggplant salad, soy, black vinegar

Mapo tofu, impossible pork, chilli crisps, doubanjiang,  
spring onions

Soy & sesame stir fried greens

DESSERT COURSE

Coconut sago with mango sorbet