

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

Aromatic curry, tofu puffs, kumara, eggplant,
beans, coconut, Makrut lime, Thai basil
Asian greens, red chilli, soy, garlic, sesame
Pickled carrot & daikon, Makrut leaf, sesame seeds

DESSERT COURSE

Marou chocolate layer cake, passionfruit pineapple
sorbet, fresh berries, raspberry coulis