

THE  
PARLOUR

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

GHOST STREET PLANT BASED SET MENU

FIRST COURSE

Chinese pickled vegetables, wonton skins, chilli salt

Spinach & tofu dumplings, aromatic black vinegar,  
chilli oil, fried enokis

Shredded cabbage, glass noodle & carrot salad, sesame  
soy dressing

SECOND COURSE

Lettuce cups, pressed tofu, fresh veges, crispy  
noodles

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

THIRD COURSE

Mapo tofu, impossible beef, chilli crisp, doubanjiang,  
spring onions

Chargrilled eggplant, sweet soy garlic chilli glaze,  
coriander, crispy shallots

Daily Asian greens

DESSERT COURSE

Coconut sago with mango sorbet