

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

Coconut sago pudding w mango sorbet