

THE
PARLOUR

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

CAFÉ HANOI PLANT BASED SET MENU

FIRST COURSE

Fresh rice paper rolls w tofu, pineapple,
cucumber, peanuts, coconut dip

SECOND COURSE

Bánh hủi Platter w rice noodles, lettuce,
scallion oil, pickles, cucumber, herbs,
peanuts w kumara, carrot, shiitake & glass
noodle spring rolls

THIRD COURSE

Turmeric galangal tofu, rice noodles, beans,
scallions, dill, nuoc cham

Braised vegan pork & shiitake tofu skin
rolls, enoki mushroom, pickled vege, black
pepper caramel

Salad of green papaya & apple slaw, crushed
peanuts, soft herbs, nuoc cham

Stir-fried Asian greens, bean sprouts,
garlic chives, crispy shallots

DESSERT COURSE

Coconut sago pudding w mango sorbet