

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, black vinegar, chilli,
pickled mushrooms

Fresh Asian slaw, honey sesame lemon dressing

SECOND COURSE

Tofu & vegetable sang choi bao, lettuce cups, toasted
peanuts, chilli sauce

THIRD COURSE

Mapo tofu, plant-based beef, chilli crisp,
doubanjiang, spring onions

Crispy fried eggplant, sticky soy ginger chilli glaze

Daily Asian greens

DESSERT COURSE

Strawberry, basil & lemongrass granita, coconut jelly,
coconut sauce, fresh strawberry