

THE  
PARLOUR

PRIVATE DINING LOUNGE

GALWAY ST. BRITOMART

CAFÉ HANOI PLANT BASED SET MENU

FIRST COURSE

Rice paper rolls w crispy tofu, beetroot  
noodles, pickles, peanuts, nuoc cham

SECOND COURSE

Crispy Banh Xeo taco w tofu strips, pickled  
sprouts, herbs, chilli lime dressing

THIRD COURSE

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

Aromatic root vegetable curry, curry leaves,  
fried shallots

Daily Asian greens, garlic, chilli, soy,  
sesame seeds

Dessert Course

Marou chocolate lava cake, coffee coconut ice  
cream, chocolate sauce, sea salt