

THE
PARLOUR

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

GHOST STREET PLANT BASED SET MENU

FIRST COURSE

Shiitake, Wakame & vegetable dumplings, shallot
cañamel, soy, chilli oil

SECOND COURSE

Crispy cups filled w carrot, daikon, egg omlette,
fried shallots, chilli sambal
Fresh Asian slaw, honey sesame lemon dressing

THIRD COURSE

Hunan steamed silken tofu, salted chillies, black
beans, ginger, coriander
Stirfried asparagus, young ginger, Shaoxing,
lemon, peanut panko crumbs
Steamed jasmine rice

DESSERT

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