

THE
PARLOUR

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

GHOST STREET PLANT BASED SET MENU

FIRST COURSE

**Kung Pao Bao – lettuce wrap, fried tofu, pickles, cucumber, Sichuan sauce
Chinese pickled vegetables, rice crackers, chilli salt
Cucumber Salad, whipped tofu, hot & sour dressing, sesame seeds
Shiitake & vegetable dumplings, shallot caramel, soy, chilli oil
Biang Biang pulled noodles, coriander, Chinese chives, wong bok, chilli oil**

SECOND COURSE

**Hunan steamed silken tofu, salted chillies, black beans, ginger, coriander
Chargrilled eggplant, fermented chilli sauce, spring onion, sesame oil
Stir fried Asian greens, shiitake, ginger, soy, sesame
Fresh Asian slaw, sesame lemon dressing, crushed peanuts
Wok fried rice, garlic shoots, charred leeks, water chestnuts**

DESSERT

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