

ฝรั่ง

FARANG

FEASTING OPTION

Experience the Whole Menu,
Including Dessert

45.0 pp All Small Plates and Sides, 40.0pp
Then Choose One Large Plate

TASTING OPTION

SMALL PLATES

'Miang' Minced Prawns,
Pomelo, Green Mango, Ginger & Peanuts
In a Tamarind & Palm Sugar Caramel
Served within Betal Leaves
(3 Pieces - 2.50 Each After) 7.50

'Gai Prik', Crispy Boneless Chicken Pieces,
Coated in a Sweet & Salty Fish Sauce Glaze
with Fresh Lime, Herbs & Burnt Chilli Sauce 8.50

'Mi Krop'- Cornish Brown Crab & Butter
Salmon with Crispy Vermicelli Noodles,
Chives & Pickled Garlic in a Sweet & Salty,
Yellow Bean & Mandarin Sauce 9.50

Crispy Belly Pork Salad 10.50
With Pickled Watermelon, Red Cabbage and
A Raspberry Nahm Jim Dressing - GF

Smoky Grilled Aubergine 8.50
with Soft Boiled Duck Egg, Shrimp Floss &
Roasted Rice, Dressed in a Chilli, Lime & Fish
Sauce Nham Dok Dressing - GF

'Gaeng Hang Lae' rich and aromatic 10.50
Curry of Pork Rib with Bamboo shoot,
Sweet basil and Crispy shallots

LARGE PLATES

'Gaeng Massuman Neau'. 17.50 17.50
Aromatic Curry of Herefordshire braised Beef
Cheeks with Pickled Ginger, peanuts
And sweet Basil - GF

'Gaeng Gatti' (Very) Spicy Coconut & 17.50
Turmeric Curry with Tiger
Prawns, Fresh Rambutan, Cornish Samphire &
a Squeeze of Kalamansi Lime - GF

'Pad Char Hoi' Spicy Cornish Mussels 17.50
with Wild Ginger and Sweet Basil

SIDES

Bowl of Steamed Jasmine Rice 2.00

Turmeric Butter Roti 3.50

'Som Tam' – Spicy Green 8.50
Papaya Salad with Grilled Tomatoes, Snake
Beans, Dried Shrimp & Roasted Peanuts