

ฝรั่ง FARANG

At Farang we pride ourselves on making everything as fresh as possible, from scratch. We use the best ingredients we can get our hands on from across the UK and Thailand, we then prepare it skilfully and lovingly in our restaurant in Highbury.

CANAPES

- Fresh Cornish Oysters served with Nam Jim Dipping Sauces
- Crispy Duck Wontons with Aromatic Sweet Plum Dipping Sauce (VO)
- 'Mi Grop', Crispy Vermicelli Noodle Salad with Smokey Chicken, Chinese Chives & Pickled Garlic (VO)
- Prawn and Pomegranate Miang Bites, with Green Mango, Tamarind, Palm Sugar and Fish Sauce, Served Within Betel Leaves. (VO)
- Mekhong Whiskey & Honey Cured Salmon with Fresh Jackfruit, Asian Herbs, Lime and Roasted Cashew Nuts (VO)
- 'Gai Prik', Crispy Tempura Chicken with Sweet Scotch Bonnet & Fish Sauce Glaze, Lime & Fresh Herbs (VO Option Available with Fresh Tofu, Soy & Sesame)

BUFFET

- Red Curry of Smoked Spring Chicken & Shrimp with Sweet Basil, Wild Ginger & Asian Vegetables (VO)
- Massaman Curry of Roasted Pineapple, Quince, Peanuts and Seasonal Vegetables (VO)
- Whole Roasted & Calved Lamb Shoulder with fermented Shrimp, Five Spice & Palm Sugar Glaze

SIDES

- Steamed Jasmine Rice
- A Selection of Seasonal Pickled Fruits & Vegetables
- 'Som Tam', Spicy Green Papaya Salad

SWEET

- Pandan & Banana Ice Cream with Butterscotch & Cashews, Served in a Cone
- Mango & Lime Sorbet with Shaved Kaffir, Served in a Cone

60.00 PER HEAD EVENTS MENU



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