



ฝรั่ง FARANG

Seasons greetings from Farang!

We are now taking bookings for our Christmas sharing menu.
Designed by our team for a festive feast.
This time of year is all about sharing, as is our Menu.

£35 per head – 8 plates
£45 per head – 10 plates

SMALL PLATES

FRESH CRANBERRY, WALNUTS
AND MINCED PRAWN MIANG BITES
IN A TAMARIND PALM SUGAR
SERVED ON BETEL LEAF (VO)

MEKHONG WHISKEY & HONEY
CURED SALMON WITH ASIAN
HERBS & LIME (VO)

CRISPY DUCK WONTONS WITH
AROMATIC SWEET PLUM DIPPING
SAUCE (VO)

PALM SUGAR & GAPI GLAZED
ROASTED LAMB SHOULDER WITH
PICKLED BAMBOO SHOOTS

CHIANG MAI SAUSAGE PIGS IN
BLANKETS WITH BRUSSEL SPROUT
KIMCHI

● SOUP

'TOM KHA GAI' – GALANGAL &
COCONUT SOUP WITH SMOKED
CHICKEN, OYSTER MUSHROOMS &
PUMPKIN (VO)

LARGE PLATES

QUINCE MASSAMAN WITH PEANUTS,
THAI SHALLOTS, SQUASH & SWEET
BASIL (V)

RED CURRY OF FREE-RANGE TURKEY
& TIGER PRAWNS WITH WILD GINGER
& FRESH HERBS

AROMATIC BRAISED BEEF CHEEK
CURRY WITH PICKLED GINGER &
SWEET BASIL (VO)

● SWEET STUFF

BANANA AND BLACK GLUTINOUS
RICE PUDDING WITH BUTTERSCOTCH
& CASSIA BARK

HOMEMADE SPICED APPLE &
PERSIMMON SORBET

HAND WARMER

THAI INSPIRED MULLED WINE
SERVED AT THE TABLE

ALL SERVED WITH STEAMED
JASMINE RICE AND TUMERIC
BUTTER ROTI

