

ฟารัง
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

SMALL PLATES

FRESH CRANBERRY AND MINCED PRAWN
MIANG BITES IN A TAMARIND PALM SUGAR
CAMEL, SERVED IN BETEL LEAVES

MEKHONG WHISKEY AND HONEY CURED
SALMON WITH ASIAN HERBS AND LIME

CRISPY DUCK WONTONS WITH AROMATIC
SWEET PLUM DIPPING SAUCE

CHIANG MAI SAUSAGE PIGS IN BLANKETS

LARGE PLATES

PALM SUGAR AND FERMENTED
SHRIMP ROASTED LAMB SHOULDER

QUINCE MASSAMAN WITH PEANUTS,
THAI SHALLOTS, PUMPKIN AND
SWEET BASIL

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

AROMATIC BRAISED BEEF CHEEK
CURRY WITH PICKLED GINGER AND
SWEET BASIL

SOUP

'TOM KHA GAI' – GALANGAL AND COCONUT
SOUP WITH SMOKED CHICKEN, OYSTER
MUSHROOMS AND PUMPKIN

SWEET STUFF

BANANA AND BLACK GLUTINOUS RICE
PUDDING WITH BUTTERSCOTCH AND
CASSIA BARK

HAND WARMER

THAI INSPIRED MULLED WINE

SERVED AT THE TABLE OR TO
ACCOMPANY YOU ON YOUR
WALK HOME

Thai food is created for sharing, so whether small or large plates, they will arrive
at the table when cooked to give you the full experience of the flavours.

Please inform one of the team if you have any allergies.
Fish dishes may contain small bones.

A discretionary 10% service charge will be added to your final bill.
All tips & service charge are divided between all staff evenly.