



FARANG

FEASTING

8 PLATES - £35

10 PLATES - £45

SMALL PLATES

‘MIANG’ – MINCED PRAWN,
PERSIMMON, GREEN MANGO,
TAMARIND & PALM SUGAR SERVED
ON BETEL LEAF (VO)

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

‘GAI PRIK’ – CRISPY TEMPURA
CHICKEN WITH SCOTCH BONNET &
FISH SAUCE GLAZE

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

‘SOM TAM’ – SPICY GREEN PAPAYA
SALAD WITH TOMATOES, SHRIMP &
PEANUTS (VO)

SOUP

CHILLI JAM, TUMERIC, TIGER PRAWN
& GOJI BERRY ‘DETOX’ NOODLE
SOUP (VO)

LARGE PLATES

‘KHAO SOI’ – CHIANG MAI CURRIED
EGG NOODLES WITH SMOKED
CHICKEN, MUSTARD GREENS &
SMOKED SQUASH (VO)

AROMATIC CURRY OF BRAISED BEEF
CHEEKS WITH MUSTARD GREENS &
PICKLED GINGER (VO)

GREEN CURRY OF WILD SEABASS
BASS WITH SMOKED HADDOCK &
SALMON DUMPLINGS (VO)

DESSERT

PANDAN & BANANA ICE CREAM
WITH BUTTERSCOTCH & CASHEWS

BLACK STICKY RICE WITH
TAMARIND & PALM SUGAR
CARAMELISED TARO ROOT

We offer £35 or £45 per head, for a sharing feasting menu (for whole tables only), allowing you to taste the majority of our menu.

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.