

ฟารัง

FARANG

SMALL PLATES

'MIANG' – MINCED PRAWN, COBNUT, PEANUTS, BLACKBERRY, TAMARIND AND PALM SUGAR SERVED ON BETEL LEAF (3 PIECES) (2 EACH AFTER) (V/O - VEG OPT - 4) (1.75 EACH AFTER)	6
PRAWN, GINGER AND RED TUMERIC CRISPY WONTONS WITH SWEET CHILLI LIME DIPPING SAUCE (3 PIECES) (2.75 EACH AFTER)	7.5
YELLOW BEAN AND ASIAN VEGETABLE CRISPY WONTONS WITH BURNT CHILLI DIPPING SAUCE (V) (3 PIECES) (2.25 EACH AFTER)	6.5
'GAI PRIK' – CRISPY TEMPURA CHICKEN WITH SCOTCH BONNET AND FISH SAUCE GLAZE	8
'TOM KHA GAI' – GALANGAL AND COCONUT SOUP WITH SMOKED CHICKEN, OYSTER MUSHROOMS AND PUMPKIN (V/O 6.5)	8.5
CURRIED PORK JOWL CURRY WITH PICKLED GINGER, GREEN PEPPERCORN AND SWEET BASIL	9

SIDES

'NAHM PLA' – FRESH SCUDS, PAK CHI FARANG AND FISH SAUCE	1
BOWL OF JASMINE RICE	1.5
TUMERIC BUTTER ROTI	3.5
SELECTION OF HOUSE PICKLES	3.5
GREENS – PAK CHOI, MUSTARD GREENS, GREEN BEANS & CHOI SUM WITH SHRIMP FLOSS (V/O)	5.5
'SOM TAM' – SPICY GREEN PAPAYA SALAD WITH TOMATOES, SHRIMP AND PEANUTS (V/O)	6.5

LARGE PLATES

RED CURRY OF HALF SPRING CHICKEN & MINCED TIGER PRAWN WITH SWEET BASIL	17.5
'KHAO SOI' - CHIANG MAI CURRIED EGG NOODLES WITH SMOKED CHICKEN, MUSTARD GREENS & SMOKED SQUASH (V/O 12.00)	15.5
GREEN CURRY OF CORNISH HAKE WITH TIGER PRAWNS, PLAICE & SALMON DUMPLING (V/O 12.00)	17.5
JUNGLE CURRY OF WILD WEST COUNTRY VENISON	17
WHOLE CRISPY CHILLI JAM SEABASS WITH GREEN MANGO, NAHM YUM & MINT	17.5

DESSERT

HOMEMADE MILK TEA ICE CREAM WITH STEM GINGER AND GALANGAL BISCUIT	7
HOMEMADE LYCHEE GRANITA WITH FRESH RASPBERRIES	5.5

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.