

ฟารัง  
F A R A N G

## SMALL PLATES

‘MIANG’ – MINCED PRAWN, PERSIMMON, GREEN MANGO, TAMARIND & PALM SUGAR SERVED ON BETEL LEAF (3 PIECES) (2.00 EACH AFTER) (VO 4.00) (1.75 EACH AFTER) 6.00

CRISPY DUCK WONTONS WITH AROMATIC SWEET PLUM DIPPING SAUCE (3 PIECES) (2.75 EACH AFTER) 7.50

YELLOW BEAN & ASIAN VEGETABLE CRISPY WONTONS WITH BURNT CHILLI DIPPING SAUCE (3 PIECES) (2.25 EACH AFTER) (V) 6.50

‘GAI PRIK’ – CRISPY TEMPURA CHICKEN WITH SCOTCH BONNET & FISH SAUCE GLAZE 8.00

MEKHONG WHISKEY & HONEY CURED SALMON WITH ASIAN HERBS, LIME & PEANUTS 8.50

JUNGLE CURRY OF ROASTED LAMB SHOULDER WITH WILD GINGER & FRESH GREEN PEPPERCORNS 9.50

## DESSERT

PANDAN & BANANA ICE CREAM WITH BUTTERSCOTCH & CASHEWS 5.50

BLACK STICKY RICE WITH TAMARIND & PALM SUGAR CARAMELISED TARO ROOT 6.50

## LARGE PLATES

RED CURRY OF HALF SPRING CHICKEN & TIGER PRAWNS WITH WILD GINGER & FRESH HERBS 15.50

‘KHAO SOI’ – CHIANG MAI CURRIED EGG NOODLES WITH SMOKED CHICKEN, MUSTARD GREENS & SMOKED SQUASH (VO 12.00) 14.50

AROMATIC CURRY OF BRAISED BEEF CHEEKS WITH MUSTARD GREENS & PICKLED GINGER (VO 13.50) 18.00

GREEN CURRY OF WILD SEABASS WITH SMOKED HADDOCK & SALMON DUMPLINGS (VO 12.00) 17.00

## SIDES

BOWL OF JASMINE RICE 1.50

TUMERIC BUTTER ROTI 3.50

GREENS – PAK CHOI, MUSTARD GREENS, GREEN BEANS, CHOI SUM & SHRIMP FLOSS (VO) 6.50

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

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

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