

ฝรั่ง
F A R A N G
L O N D O N

Feasting Menu £60 per head
(for a minimum of two people)

'Nahm prik pao gatti' - Coconut chilli jam with house fried shrimp & white pepper crackers
(contains crustaceans & fish)

Salted turmeric prawn 'miang' bites of toasted coconut & peanut caramel
with sour fruits, served in an edible betel leaf
(contains crustaceans, peanuts, fish)

'Gai Prik' - Crispy Thai IPA battered chicken, fish sauce glaze, blood orange, fresh herbs & lime
(contains fish, wheat gluten)

Whole sharing crispy seabass dressed in a coconut & blood orange 'nahm yum' served with sticky rice
(contains fish)

With your choice of one of the following curries to share between two:

Green curried fish cakes with wild ginger, coconut cream and sweet basil
(contains fish & crustaceans)

Spicy 'gaeng gatti' of braised 'swaledale' beef shin with salted potatoes, sator beans, citrus and thai basil
(contains fish & crustaceans)

Crispy blooming onion aromatic coconut curry with wok smoked vegetables, pickles & ginger
(contains soybean protein) (V)

served with 'hom mali' jasmine rice
and salted curry leaf, turmeric coriander, fennel seed & garlic roti
(contains dairy, egg, wheat gluten)

Add on homemade ice cream or sorbet for £4 per head
Choose a sweet from our dessert menu

Please let a member of staff know about any allergies

(Please note the whole table must opt in for the feasting menu, we have a full vegetarian feasting menu available and pescatarian options. The chefs are also happy to cater for any reasonable dietary requirements given enough notice)