

ฝรั่ง
F A R A N G
L O N D O N

Feasting Menu

A balanced selection of delicious dishes, to be shared *'family style'* for groups of 2 or more

£60 per head for 7 dishes, plus sides

£95 per head for 7 dishes, plus sides and *'Passione vino'* wine pairing

add on homemade ice cream or sorbet for £4 per head

1. Crispy coconut aubergine with white pepper, lemon, chilli and salted curry leaves, served with burnt chilli and coconut chilli jam (nahm prik pao) dipping sauces.
(contains fish, crustaceans, soybean)
2. Crab and trout roe miang bites, seasonal fruits, toasted peanuts, coconut, chilli and lime in a savoury tamarind, palm sugar and fish sauce caramel.
(contains crustaceans, peanuts, fish)
3. Spicy 'gai prik', beer battered free-range chicken thighs, glazed in a sticky fish sauce, topped with fresh herbs, lime and chopped birds eye chillies.
(contains fish, wheat gluten)
4. Cured prawn, green mango, toasted cashew nuts and sour fruit salad.
(contains fish, shellfish, cashew nuts)
5. Green curried smoked haddock, salmon and cod fishcakes with fresh lime, makrut & crispy shallots.
(contains fish, crustaceans, egg)
6. Whole sharing seabass with coconut, lime, lemongrass and roasted onion dressing, topped with samphire, roasted rice, curry leaves, fried garlic & crispy shallots.
(contains fish)
7. Spicy stir-fried smoked pork, seasonal greens, white pepper, chilli, soy and Thai sweet basil.
(contains fish, crustaceans)

All served with sticky rice or jasmine rice and roasted garlic & turmeric butter roti bread

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)