

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)