



F A R A N G

L O N D O N

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

Crispy aubergine served with burnt chilli sauce
(contains soy, wheat gluten, sulphites)

Toasted coconut & peanut caramel 'miang' bites with seasonal fruits served in an edible betel leaf **(contains peanuts, soy protein)**

Sour fruit salad with mint, coriander, lemongrass, dressed in a pineapple 'nahm yum'
(contains soy protein)

Wok smoked shiitake mushrooms stir fried with garlic, white pepper & crispy tofu
(contains soybean protein)

Crispy blooming onion aromatic coconut vegetable curry, pickles & ginger
(contains soybean protein)

served with 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. The chefs are also happy to cater for any reasonable dietary requirements given enough notice)