



FARANG

LONDON

Group Summer Feasting Menu

75 PER HEAD

110 PER HEAD WITH 'PASSIONE VINO' WINE PAIRING

START

Prawn crackers served with a grilled chilli and vegetable relish 'jaew'

Hot & spicy prawn scratchings with sweet chilli

Salted turmeric prawn miang bites with sour fruits, peanuts, ginger and lime, served in an edible betel leaf

'Gai prik', crispy boneless free-range spicy chicken bites with sweet fish sauce glaze, burnt chilli sauce and fresh lime

SOUP

Smoked haddock & tiger prawn 'Tom Kha' soup

FEAST

Grilled salted squid salad with kumquats, radicchio, mint, coriander, Thai shallots & samphire, dressed with a green chilli and citrus dressing

Whole butterflied sea bream with spicy coconut, turmeric and citrus sauce

Spicy green papaya salad 'Som Tam' with peanuts, chilli, lime and fish sauce

SIDES

Stir-fried asparagus & seasonal greens with turmeric and coconut sauce

Roti bread with roasted garlic & turmeric butter with curry leaf salt

Steamed jasmine rice or sticky rice

SWEET

Sticky mango rice

*Please note the whole table must opt in for the feasting menu.
Elements of this menu contain peanuts, wheat, gluten, fish, crustacean, soy, nuts, shellfish and egg.
Please let us know in advance if you have any allergies and we will do our best to accommodate.
We also offer vegetarian and pescatarian sharing menu options.*