



# F A R A N G

L O N D O N

## *Summer Tasting Menu*

65 PER HEAD

100 PER HEAD WITH 'PASSIONE VINO' WINE PAIRING

### START

Shrimp & white pepper crackers served with coconut chilli jam  
'Nam Prik Pao'

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 & fresh lime

### FEAST

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

*Please note the whole table must opt in for the tasting 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.*