



FARANG

LONDON

Vegetarian Tasting Menu

65 PER HEAD

100 PER HEAD WITH 'PASSIONE VINO' WINE PAIRING

START

Crispy aubergine served with burnt chilli sauce

Toasted coconut & peanut caramel 'miang' bites with
seasonal fruits, served in an edible betel leaf

SOUP

Shiitake mushroom 'tom yum', hot and sour soup with fresh
lime & fresh herbs

FEAST

Tofu salad with roasted rice and green mango

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

Crispy blooming onion aromatic coconut vegetable curry,
pickles & ginger

Served with jasmine or sticky rice and garlic & clarified
turmeric butter roti bread

*Please note the whole table must opt in for the tasting menu.
Elements of this menu contain peanuts, wheat, gluten, soy, nuts and egg.
Please let us know in advance if you have any allergies and we will do our best to accommodate.*