

HEAD CHEF:
JUDE SANGSIDA

FOLEY'S
MODERN ASIAN CUISINE

COCKTAIL MASTER:
SAM ANYANWU

COCKTAILS

MOCKTAILS

HIDDEN NEGRONI 8.5
Havana Gold Rum (Infused Pineapple), Sake, Campari, Sweet Vermouth

BIG PANDA 8.5
Appleton White Rum, Sake, Lemongrass & Cucumber Syrup, Yuzu Sour, Top w/ Soda

ASIAN GARDEN 9.5
Portobello Gin, Elderflower & Cucumber Syrup, Apple Juice, Sour, Egg White

FOLEY'S GIN & TONIC 9.5
Portobello Gin, Grapefruit Juice, Peychaud Bitter, Sour, Top w/ Tonic

TOMMY TAM SPICED MARGARITA 9.5
Don Julio Blanco (Infused Red Chillies), Cointreau, Agave, Sour

MONKEY KING 10.5
Monkey Shoulder Whisky, Coconut Rum, Sake, Guava & Passion Fruit Juice, Pineapple Syrup, Sour

MAD KHAN 10.5
Wray & Nephew, Coconut Rum, Homemade Ginger Beer, Pineapple Syrup, Fresh Lime

LIL THAI WAYNE 10.5
Bumbu Spiced Rum, White Rum, Orange & Grapefruit Juice, Falernum & Cointreau Liqueur

BANDITO 11.5
Macchu Pisco, Rhubarb & Liqueur 43, Angostura Bitter, Mango Juice, Pineapple, Sour, Egg White

GINA & TONI 7
Homemade Fresh Ginger, Cucumber & Lemongrass, Top with Elderflower Tonic

CHARLIE VS GURU 7
Charlie T's, Guru Tea, Apple Juice Raspb & Orgeat Syrups & top w/ Elderflower Tonic

WAKE UP CHARLIE 7
Charlie T's Cacao, Espresso, Chocolate Syrup, Soya milk

BITS & BOBS

PRAWN CRACKER 2.5

EDAMAME 3 VG / GF
sea salt

GINGER CALAMARI 8
ginger, coriander

PANKO PRAWN 8
chilli lime dressing

CHICKEN SATAY 7 GF
peanut sauce, cucumber salsa

AROMATIC DUCK BUNS 9
hoisin, cucumber, onion, coriander

MUSHROOM BUNS 9
shiitake, oyster, enoki mushroom, spring onion, soya

PRAWN POMELO 7 GF
dried coconut, peanuts, lime, chilli coriander on shiso leaf

ROCK SHRIMP TEMPURA 8
sriracha mayo

WAGYU SKEWER 11 GF
australian wagyu, onion miso

MATCHSTICK WING 6.5 GF
fish sauce

GYOZA VEGETABLE 7 VG
soya wasabi

SALAD

SOMTAM 8 GF
green papaya salad, peanut, chilli tamarind & lime

YAMPAK 8.5 VG
mango, avocado, beans, Thai aubergine, sesame dressing

SALMON TARTARE AVOCADO 8.5
spicy mayo, avocado, spring onion

NOODLES

SOUP

TOMYAM - VEGETABLE 10 VG / GF
PRAWN 13 GF
oyster mushroom, chilli, lemongrass, galangal broth

LAKSA - VEGETABLE 10 VG
CHICKEN 12.5
half boiled egg, tofu, beansprout, spring onion

WOK

PAD THAI - VEGETABLE 10 VG
CHICKEN 11.5
PRAWN 13
rice noodle, egg, tofu, beansprout, chive

MEAT & FISH

GREEN CURRY - VEGETABLE 10 GF
CHICKEN 12.5
aubergine, bamboo heart, basil

BRISKET CURRY 13 GF
tomato, pepper

DUCK CURRY 13
lychee, aubergine, basil leaf

GRILL SEABREAM 18
isaan style herbal marination, cook in banana leaf, lime

SALMON 17
sesame cucumber salad, honey ponzu

TAMARIND DUCK 17
grilled duck, kailan

GINGER BEEF 12
onion, chilli, mushroom, onion, soy bean

CHILLI PRAWN 12
chilli jam, basil, chilli

NASI GORENG 12
chilli jam, basil, chilli

CRAB MEAT FRIED RICE 12
egg, garlic, spring onion

VEGAN

JACKFRUIT 8.5 VG
mushroom, tomato, spring onion

AUBERGINE TOFU BLACK BEAN 12.5 VG
sun dried black bean, bamboo heart

KAILAN 6.5 VG
shiitake mushroom, garlic, soy sauce

PADPAK 6.5 VG
beans, broccoli, courgette, young corn, curry leave

TENDERSTEM BROCCOLI 6.5 VG
grilled with sweet soy sauce

JASMINE RICE 2.5 VG / GF

COCONUT RICE 3 VG / GF

VG Vegan
GF Gluten Free

Please let us know if you have any allergies or intolerances.

Discretionary service charge of 12.5% is included in your bill.