

HEAD CHEF:  
JUDE SANGSIDA

# FOLEY'S

MODERN ASIAN CUISINE

## COCKTAILS

**THAI BELLINI** 8.5  
Homemade Guava, Strawberry Puree & Prosecco

**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

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

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

## MOCKTAILS

**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 V 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

FOOD MENU

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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.