

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
Wray & Nephew, Passionfruit & Orange Juice, Grenadine Syrup & Sour

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

NEW FOLEY'S SUNSET 7
Strawberry, Passionfruit, Mango, Grapefruit, Sour, w/ Tonic

BITS & BOBS

PRAWN CRACKER 2.5

EDAMAME 3 VG/GF
sea salt

NEW SWEET POTATO FRIES 5 VG/GF
chilli mayo

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, star fruit, 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 spinach cucumber salad, honey ponzu

TAMARIND DUCK 17
grilled duck, pakchoi

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

NEW MISO SALAD 13 VG
couscous, butternut, fine beans, pomegranate, lettuces, coriander, miso truffle dressing

JACKFRUIT 8.5 VG
mushroom, tomato, spring onion

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

NEW PAKCHOI 6.5 VG
shiitake mushroom, garlic, soy sauce

PADPAK 6.5 VG
beans, 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

MULLED WINE 7
red wine, star anise, cinnamon stick & orange slice

V Vegetarian
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.