

HEAD CHEF
JUDE SANGSIDA

FOLEY'S

MODERN ASIAN CUISINE

23 FOLEY ST
LONDON

COCKTAILS

THAI BELLINI 9
Homemade Guava, Strawberry Puree & Prosecco

BIG PANDA 9
Appleton White Rum, Sake, Lemongrass & Cucumber Syrup, Yuzu Sour, Top w/ Soda

ASIAN GARDEN 10
Portobello Gin, Elderflower & Cucumber Syrup, Apple Juice, Sour, Egg White

FOLEY'S GIN & TONIC 10
Portobello Gin, Grapefruit Juice, Peychaud Bitter, Sour, Top w/ Tonic

TOMMY TAM SPICED MARGARITA 10
Don Julio Blanco (Infused Red Chillies), Cointreau, Agave, Sour

MONKEY KING 11
Monkey Shoulder Whisky, Coconut Rum, Sake, Guava & Passion Fruit Juice, Pineapple Syrup, Sour

NEW PASSIONFRUIT MARTINI 11
Ketel One Vodka, Passao Passionfruit Liqueur, Vanilla Syrup, Sour

MAD KHAN 10.5
Wray & Nephew, Passionfruit & Orange Juice, Grenadine Syrup & Sour

HIDDEN NEGRONI 9
Havana Gold Rum (Infused Pineapple), Sake, Campari, Sweet Vermouth

BANDITO 12
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

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

NEW GUAVA COLLINS 7
Guava, Coco Lopez, Fresh Lime

NEW KO PANYI 7
Carrot, Coco Lopez, Orange

MOCKTAILS

BITS & BOBS

PRAWN CRACKERS 3

EDAMAME 3 VG / GF
sea salt

SWEET POTATO FRIES 5 VG / GF
sriracha 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 VG
shiitake, spring onion, soya enoki, oyster mushroom

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 WINGS 7 GF
chicken wings, fish sauce

GYOZA VEGETABLE 7 VG
soya wasabi

NEW HAR GAO PRAWN 7
prawn dumpling

SALAD

SOMTAM 8.5 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, english chive

NOODLES

SOUP

TOMYAM - VEGETABLE 10.5 VG

PRAWN 13 GF
oyster mushroom, chilli, lemongrass, galangal broth

LAKSA - VEGETABLE 10.5 VG

CHICKEN 12.5
half boiled egg, tofu, beansprout, spring onion

WOK

PAD THAI - VEGETABLE 10.5 VG

CHICKEN 11.5
PRAWN 13
rice noodle, egg, tofu, beansprout, chive

NEW SINGAPORE NOODLE 11.5
rice vermicelli, chicken, cabbage, soya

MEAT & FISH

GREEN CURRY - VEGETABLE 10.5 VG

CHICKEN 12.5
aubergine, bamboo heart, basil

NEW PRAWN CURRY 13
green curry, butternut squash, chilli, basil

BRISKET CURRY 13 GF
red curry, cherry tomato, padron pepper

DUCK CURRY 13
lychee, aubergine, basil leaf

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

SALMON 17
mixed lettuce, cucumber salad, honey ponzu

TAMARIND DUCK 17
grilled duck, green pakchoi

GINGER BEEF 12
onion, chilli, mushroom, soy bean

CHILLI PRAWN 12
chilli jam, basil, mushroom, onion

NASI GORENG 12
prawn, rice, chilli jam, basil

CRAB MEAT FRIED RICE 12
egg, garlic, spring onion

VEGAN

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

NEW JACKFRUIT 9.5 VG
cloud ear mushroom, tomato, ginger

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

PAKCHOI 7 VG
shiitake mushroom, garlic, soy sauce

NEW MANGETOUT 7 VG
fine bean, mushroom, curry leaf, edamame, soya

TENDERSTEM BROCCOLI 7 VG
grilled with sweet soy sauce

JASMINE RICE 2.5 VG / GF

COCONUT RICE 3 VG / GF

FOOD MENU

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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.