HEAD CHEF
JUDE SANGSIDA

FOLEY'S

MODERN ASIAN CUISINE

23 FOLEY ST
LONDON

COCKTAILS

THAI BELLINI 12
Homemade Guava, Strawberry Puree & Prosecco

BIG PANDA 13
Appleton White Rum, Sake, Lemongrass & Cucumber Syrup, Yuzu Sour, Top w/ Soda

ASIAN GARDEN 13
Portobello Gin, Elderflower & Cucumber Syrup, Apple Juice, Sour, Egg White

SANGRIA (SHARE FOR 2) 29
Red wine, Sake, Sweet Vermouth, Rhubarb Liqueur, Syrup, Orange Juice

FOLEY'S GIN & TONIC 13
Portobello Gin, Grapefruit Juice, Peychaud Bitter, Sour, Top w/ Tonic

TOMMY TAM SPICED MARGARITA 13
Don Julio Blanco (Infused Red Chillies), Cointreau, Agave, Sour

MONKEY KING 13
Monkey Shoulder Whisky, Coconut Rum, Sake, Guava & Passion Fruit Juice, Pineapple Syrup, Sour

PORNSTAR MARTINI 13
Ketel One Vodka, Passionfruit Liquor, Vanilla Syrup, Sour, Shot of Prosecco

MAD KHAN 13
Wray & Nephew, Passionfruit & Orange Juice, Grenadine Syrup & Sour

HIDDEN NEGRONI 13
Havana Gold Rum (Infused Pineapple), Sake, Campari, Sweet Vermouth

BANDITO 13.5
Macchu Pisco, Rhubarb & Liqueur 43, Angostura Bitter, Mango Juice, Pineapple, Sour, Egg White

JACKIE CHAN 13
Honey Jack Daniels, Homemade Ginger Beer, Syrup & Sour

MOCKTAILS

GINA & TONI 8.5
Homemade Fresh Ginger, Cucumber & Lemongrass, Top with Elderflower Tonic

FOLEY'S SUNSET 8.5
Strawberry, Passionfruit, Mango, Grapefruit, Sour, w/ Tonic

GUAVA COLLINS 8.5
Guava, Coconut, Fresh Lime

VIRGIN BLOODY MARY 8.5
Tomato Juice, Lemon, Worcestershire Sauce, Tabasco

FOOD MENU

BITS & BOBS

PRAWN CRACKERS 5

EDAMAME 5 VG / GF
sea salt

SWEET POTATO FRIES 6 VG / GF
sriracha mayo

GINGER CALAMARI 10
ginger, micro coriander

PANKO PRAWN 11
chilli lime dressing

CHICKEN SATAY 10 GF
peanut sauce, cucumber salsa

AROMATIC DUCK BUNS 12
honey hoisin, cucumber, onion, coriander

MUSHROOM BUNS 11 VG
paris mushroom, enoki, oyster mushroom teriyaki soy sauce

PRAWN POMELO 10 GF
dried coconut, peanuts, lime, palm sugar fish sauce on shiso leaf

ROCK SHRIMP TEMPURA 10
sriracha mayo

RIBE-EYE SKEWER 12.5 GF
australian rib-eye, onion miso, wasabi

MATCHSTICK WINGS 10 GF
chicken wings, fish sauce

GYOZA VEGETABLE 10 VG
soya wasabi

HAR GAO PRAWN 10
prawn dumpling

VEGETABLE SPRING ROLLS 10 VG

NOODLES

WOK

PAD THAI -
VEGETABLE 14 VG
CHICKEN 14.5
PRAWN 15
rice noodle, egg, tofu, beansprout, chive

SINGAPORE NOODLE 14.5
rice vermicelli, chicken, egg, cabbage, soya

DRUNKEN NOODLE 15
prawn, chicken, beans, chilli, garlic, onion, basil sauce

SOUP

TOM YAM - GF
VEGETABLE 14 VG
PRAWN 15 GF
oyster mushroom, chilli, lemograss, galangal broth

LAKSA -
VEGETABLE 14 VG
CHICKEN 14.5
half boiled egg, tofu, beansprout, spring onion, fried shallot

GRILLED

ALL SERVED WITH STEAMED JASMINE RICE

GRILL SEABREAM 23
isaan style herbal marination cooked in banana leaf, lime

SALMON 23
glazed teriyaki, mixed lettuce, cucumber salad, honey ponzu

TAMARIND DUCK 23
grilled duck, green pakchoi

CURRIES

GREEN CURRY - GF
VEGETABLE 14 VG
CHICKEN 15
butternut, bamboo heart, basil

PRAWN CURRY 16 GF
green curry, butternut bamboo, chilli, basil

BRISKET CURRY 16 GF
red curry, cherry tomato, padron pepper

MASSAMAN DUCK CURRY 16 GF
boneless duck, potato, coriander

SALAD

SOMTAM 10 GF
green papaya salad, peanut, chilli, tamarind, garlic & lime

YAMPAK 10 VG
mango, avocado, beans, star fruit, sesame dressing

SALMON TARTARE AVOCADO 10
spicy mayo, english chive

MISO SALAD 14 VG
couscous, butternut, fine beans, pomegranate, tomato, lettuces, coriander, miso dressing

WOK & STIR-FRY

CHICKEN BUTTERNUT SQUASH 14
butternut, onion, dried chilli

GINGER BEEF 14
onion, chilli, mushroom, soy bean

CHILLI PRAWN 14
chilli jam, basil, mushroom, onion

NASI GORENG 14
prawn fried rice, mushroom, chilli jam, basil

CRAB MEAT FRIED RICE 14
egg, garlic, spring onion

AUBERGINE TOFU BLACK BEAN 14 VG
bamoo heart, spring onion, coriander,garlic, chilli, soya gravy

RICE & SIDES

PAKCHOI 10 VG
mushroom, garlic, soy sauce

MIXED BEANS 10 VG
sugar snap, fine bean, mushroom, curry leaf, edamame, soya

TENDERSTEM BROCCOLI 10 VG
grilled with sweet soy sauce

JASMINE RICE 3.5 VG / GF

COCONUT RICE 4 VG / GF

EGG FRIED RICE 5 V

foleysrestaurant foleysrestaurant

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.

FOOD MENU