

HEAD CHEF:  
JUDE SANGSIDA

# FOLEY'S

MODERN ASIAN CUISINE

COCKTAIL MASTER:  
SAM ANYANWU

## COCKTAILS

### MONKEY KING 8

Whiskey, coconut rum, sake, guava & passion fruit juice, pineapple syrup, sour

### LADY DRAGON 8

Gin, grapefruit & orange juice, chilli, bubble & rose syrup, yuzu sour, pomegranate, elderflower

### TIGER JIANG 8

Vodka, vanilla liqueur, apple juice, sour, ginger

### ASIAN GARDEN 9

Gin, elderflower, cucumber syrup, apple juice, lemon, egg white

### FOLEY'S GIN & TONIC 9

Gin, lemon, grapefruit, pink peppercorns

### TOMMY TAM SPICED MARGARITA 9

Tequila, lime, chili, agave

### CUSCO' SOUR 10

Pisco, lime, maracuya juice, pineapple syrup, armago bitters, absinth, passion fruit & egg white

### ESPRESSO MARTINI 10

Vodka, kahlua, espresso

### CHAI OLD FASHIONED 10

Whiskey, chai, cherry liqueur

## VIRGIN COCKTAILS

### RE-FRESH 7

Elderflower, fresh lime, peychaud's bitters, soda

### ANGEL'S LIPS 7

Seedlip spice, berries, ginger, bubblegum, lime

### YODA 108 7

Seedlip garden, ginger, pineapple, rosé

## BITS & BOBS

### PRAWN CRACKER 2

EDAMAME 3 VG/GF  
sea salt

### GINGER CALAMARI 8

ginger coriander

### PANKO PRAWN 8

chilli lime dressing

### CHICKEN SATAY 6.5 GF

peanut sauce, cucumber salsa

### AROMATIC DUCK BUNS 8

hoisin, cucumber, spring onion

### PRAWN POMELO 7

dried coconut, peanuts, lime, chilli coriander on shiso leaf

### ROCK SHRIMP TEMPURA 8

sriracha mayo

### WAGYU SKEWER 10

australian wagyu, onion misu

### MATCHSTICK WING 6.5 GF

fish sauce

### GYOZA VEGETABLE 7 VG

soya wasabi

## SALAD

### SOMTAM 8

green papaya salad

### YAMPAK 8.5 VG

mango, avocado, beans, Thai aubergine, sesame dressing

### SALMON TARTARE AVOCADO 8.5

spicy mayo, avocado, spring onion

## NOODLE 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

## MEAT & FISH

### GREEN CURRY - GF

### VEGETABLE 10 V

### CHICKEN 12.5

aubergine, bamboo heart, basil

### BRISKET CURRY 13 GF

tomato, pepper

### PAD THAI -

### VEGETABLE 9 VG

### CHICKEN 11

### PRAWN 12

rice noodle, egg, tofu, beansprout, chive

### GRILLED SEABREAM 17

isaan style herbal marination, cook in banana leaf, chilli lime

### SALMON 16

sesame cucumber salad, honey ponzu

### TAMARIND DUCK 16

grilled duck, kailan

### GINGER BEEF 11

onion, chilli, cloud ear, onion, soy bean

### CHILLI PRAWN 12

chilli jam, basil, chilli

### NASI GORENG 12

fried rice with prawn, chilli jam

### CRAB MEAT FRIED RICE 12

egg, garlic, spring onion

## VEG

### AUBERGINE BLACK BEAN 12.5 VG

sun dried black bean, bamboo heart, tofu

### 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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