

HEAD CHEF:
JUDE SANGSIDA

FOLEY'S

MODERN ASIAN CUISINE

COCKTAIL MASTER:
SAM ANYANWU

COCKTAILS

MOCKTAILS

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

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

LIL THAI WAYNE 10.5
Bumbu Spiced Rum, White Rum, Orange & Grapefruit Juice, Falernum & Cointreau Liqueur

BANDITO 11.5
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

THYME FOR CHARLIE 7
Charlie T, Guava Juice, Jasmine Tea (infused Thyme), Lavender Syrup, Sour, Top w/ Tonic

WAKE UP CHARLIE 7
Charlie Cocoa, Espresso, Chocolate Syrup, Soya milk

BITS & BOBS

SALAD

MEAT & FISH

VEG

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

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

GREEN CURRY - VEGETABLE 10 VG/GF

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

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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Please let us know if you have any allergies or intolerances.

Discretionary service charge of 12.5% is included in your bill.