

HEAD CHEF:
SAKORN SOMBOON

FOLEY'S

MODERN ASIAN CUISINE

23 FOLEY ST
FITZROVIA

COCKTAILS

MONKEY KING 11

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

LADY DRAGON 9

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

TIGER JIANG 9

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 9

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

ESPRESSO MARTINI 9

Vodka, kahlua, espresso

CHAI OLD FASHIONED 11

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, rose

FOOD MENU

BITS & BOBS

TENDER STEM BROCCOLI 7

Aged sweet fish sauce & larb powder

EDAMAME 4

Black hawaiian salt

KOMBU RICE 4

Kombu & ao nori

RAW BAR

TUNA SHASHIMI 12

Daikon & yuzu truffle salsa

SALMON TARTARE 11

Spicy mayo, avocado, chives & ikura

SALADS

SPINACH SALAD 9

Steamed with toasted sesame dressing

CRAB SALAD 12

Seaweed, sea vegetables, yuzu honey miso & wasabi goma

KING PRAWN SALAD 13

Thai green mango, shallot, coriander & smoked chilli dressing

TEMPURA & HOT PLATES

COD TEMPURA 8

Squid ink tempura with black pepper sauce

ROCK SHRIMP TEMPURA 10

Nori spice & kimchee mayo

ROMANESQUE 7

Black sesame dressing & wasabi goma

PORK SKEWER 8

Garlic balsamic teriyaki, baby leek & house pickle

WAGYU GYOZA 10

Truffle gyoza, ponzu pearl & onion miso

BIGGER BITS

BABY CHICKEN 13

Flame grilled chicken balentine with sate sauce, crispy shallotte & house pickle

GRILLED AUBERGINE GREEN CURRY 12

Pineapple, lychee & bamboo heart

WAGYU SIRLOINS 29

Baby heritage carrot, wasabi truffle sauce & leek butter foam

SALMON 16

Mango miso, lemon soy mustard & cured ikura

UDON NOODLE 11

Chilli garlic basil, wagyu mince & katuso boshi

OCTOPUS 14

Sweet potato miso, lemon dashi foam & chilli oil

FOOD MENU



Please let us know if you have any allergies or intolerances. Discretionary service charge of 12.5% is included in your bill.

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