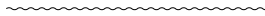


# WELCOME TO FARANG



Our menu is based on Southeast Asian food culture.  
All dishes are meant for sharing  
to create a complete culinary experience.  
The food is traditionally eaten with a  
spoon and fork and served in a fluent flow.

Please inform in case of any allergies.

Enjoy!  
Kim Öhman, Matti Wikberg

# FARANG [SIGNATURE]

## SỐ MỘT FIRST SERVING

[SHRIMP & CRAB LOHN]  
cha plu leaf, chili, lime

[SASHIMI]

tapioca, black rice vinegar, shiso

[THAI PICKLES]

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## SỐ HAI SECOND SERVING

[SOFT SHELL CRAB]  
green mango salad, cucumber, mint,  
green 'nahm jim', peanuts

+ [SATAY]

grilled chicken, roasted peanuts,  
coconut cream, lemongrass  
[+ 55; -/pc]

[CRISPY PORK]

palm sugar caramel, rice vinegar, roasted onion

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## SỐ BA THIRD SERVING

[FRESHLY MADE ROTI]

[STIR FRY]

pak choi, broccoli, yellowbean

[NORTHERN THAI RELISH]

[RED CURRY]

grilled pork belly, pineapple, thai basil

[THAI JASMINE RICE]

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## SỐ BỐN FOURTH SERVING

'PHANANGAN BOUNTY'  
young coconut ice cream, salted caramel,  
crystallized chocolate, whipped coconut

745:-/PERSON [+ SATAY 55:-/PC]

# FARANG [VEGETARIAN]

## SỐ MỘT FIRST SERVING

[CHA PLU LEAF]  
tempeh, tamarind

[SALAD]  
fresh banana blossom, 'coconut chili jam'

[THAI PICKLES]

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## SỐ HAI SECOND SERVING

[SATAY]  
cauliflower, brussels sprouts,  
peanuts, lime

+ [SOM TAM]  
green papaya, snake beans,  
tamarind, roasted peanuts  
[+ 45;-/pc]

[MORNING GLORY]  
silken tofu, pak choi, watercress

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## SỐ BA THIRD SERVING

[FRESHLY MADE ROTI]

[STIR FRY]  
pak choi, broccoli, yellowbean

[NORTHERN THAI RELISH]

[TURMERIC & COCONUT CURRY]  
'rice fritters', tofu, garlic chives

[THAI JASMINE RICE]

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## SỐ BỐN FOURTH SERVING

SUNSET BOWL  
grapefruit, pitaya, tapioca,  
white chocolate, guava & blood orange sorbet

715:-/PERSON [+ SOM TAM 45:-/PC]

## FARANG SNACKS

MUSSEL WITH ROASTED COCONUT DRESSING 45;-  
peanuts, seaweed caviar

CHA PLU LEAF WITH SMOKED RAINBOW TROUT 49;-  
asian herbs, trout roe

CHA PLU LEAF WITH TEMPEH 49;-  
coconut, tamarind

'NORTHERN THAI RELISH' 139;-  
deep fried sea prawns, fresh vegetables

THAI PICKLES 50;-

## FRESH 'SHARE FOOD'

SASHIMI VIETNAMESE STYLE 325;-  
asian herbs, black rice vinegar dressing

SOM TAM, SALAD OF GREEN PAPAYA 265;-  
roasted peanuts, tamarind, snake beans  
+ GRILLED CHICKEN 325;-

SOFT SHELL CRAB & GREEN MANGO SALAD 345;-  
cucumber, mint, green 'nahm jim', peanuts

SALAD OF FRESH BANANA BLOSSOM 385;-  
grilled squid, 'coconut chili jam' dressing, salted pork belly

BRUSSELS SPROUTS & CAULIFLOWER 'SATAY' 299;-  
peanut relish, coriander, lime

GRILLED FLAP STEAK 'SATAY' 365;-  
roasted peanuts, coconut cream, lemongrass

CRISPY PLAICE 'TEMPURA' 385;-  
cabbage & green papaya, 'spicy seafood' dressing, cha plu

## WARM 'SHARE FOOD'

CRISPY PORK WITH PALM SUGAR CARAMEL 335;-  
rice vinegar, roasted onion

PAN FRIED SCALLOP 'DTOM KHA' 365;-  
rainbow trout roe, green mango, lemongrass

STIR FRY PAK CHOI & ROASTED BROCCOLI 295;-  
fermented chili, yellowbean, ginger

BEEF CHUCK ROLL IN RED CURRY 375;-  
fresh green pepper, coconut cream, sawtooth coriander

STIR FRY MUSSELS 'PAD CHA' 345;-  
garlic chives, fish sauce, birds eye chili

'TURMERIC & COCONUT' CURRY 335;-  
'rice fritters', tofu, thai eggplant

STIR FRY CHICKEN 'NORTHERN THAI RELISH' 345;-  
cashews, oyster sauce, spring onion

'MORNING GLORY', SALT & PEPPER TOFU 295;-  
watercress, pak choi, crispy fried silken tofu  
+ SALTED PORK BELLY 315;-

## SIDES 'SHARE FOOD'

STEAMED PAK CHOI 150;-  
ginger, roasted garlic

CHILI PLATTER 65;-

FRESHLY MADE ROTI 150;-  
red curry

## SWEET

'PHANANGAN BOUNTY' <sup>g</sup> 139;-  
young coconut ice cream, salted caramel,  
crystallized chocolate, whipped coconut

NV ENOKI SHUZO, HANA HATO OAK,  
HIROSHIMA, JAPAN 135;- 6cL

'GIN CHO' 139;-  
dark chocolate, salted caramel,  
ginger ice cream

MIGUEL TORRES, TORRES 20 HORS D'AGE,  
BRANDY, SPAIN 32;-/cL

SUNSET BOWL 129;-  
grapefruit, pitaya, tapioca,  
white chocolate, guava & blood orange sorbet

2021 CARL LOEWEN, RITSCH RIESLING AUSLESE,  
MOSEL, GERMANY 125;- 6cL

BANANA 'ROTI' <sup>g</sup> 189;-  
condensed milk, caramelized banana,  
young coconut ice cream

2019 WEINGUT SEILER BEERENAUSLESE,  
BURGENLAND, AUSTRIA 105;- 6cL

<sup>g</sup> this dessert contains gelatin

## SOMETHING SMALL

ICE CREAM OR SORBET 35;-

RICE CHOCOLATE 25;-

## SOMETHING FROM THE BAR

COLD SHOT 135;-  
espresso sugar, rum, cream

LIMONCELLO 32;-/cL  
asian herbs

ESPRESSO MARTINI 160;-  
vodka, coffe liqueur, espresso,  
salted coconut caramel

BLACK RUSSIAN 160;-  
vodka, coffe liqueur

BRANDY ALEXANDER 160;-  
brandy, dark cocoa liqueur, cream