

WELCOME TO FARANG



Our menu is based on
Southeast Asian food culture.
To create a complete culinary experience,
our dishes are meant to be shared.
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]

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

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]

vermicelli noodles,
shrimps, trout roe

[SASHIMI]

asian herbs, black rice vinegar dressing

[THAI PICKLES]



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



SỐ BA

THIRD SERVING

[STIR FRY]

broccoli, snake beans, shiitake

[FRESHLY MADE ROTI]

[RELISH]

sivri pepper, fermented chili

[SOUTHERN STYLE CURRY]

ox cheek, ginger, lime leaves

[THAI JASMINE RICE]



SỐ BỐN

FOURTH SERVING

'PHANANGAN BOUNTY'

young coconut ice cream, salted caramel,
crystallized chocolate, whipped coconut

PLEASE INFORM IN CASE OF ANY ALLERGIES

FARANG [VEGETARIAN]

765:-/PERSON + [SOM TAM] 45:-/pc

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]
tempeh, tamarind

[SALAD]
banana blossom, asian herbs,
hoisin, sesame

[THAI PICKLES]

SỐ HAI

SECOND SERVING

[SATAY]
cauliflower, pointed cabbage,
peanuts, lime

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

[MORNING GLORY]
silken tofu, pak choi, watercress

SỐ BA

THIRD SERVING

[STIR FRY]
broccoli, snake beans, shiitake

[FRESHLY MADE ROTI]

[RELISH]
sivri pepper, fermented chili

[SOUTHERN STYLE CURRY]
tofu, golden beet, 'rice fritter'

[THAI JASMINE RICE]

SỐ BỐN

FOURTH SERVING

'HOLA HOLA 24'
orange, jackfruit, watermelon, snow peas,
vanilla & coconut, sorbet of blood orange & guava

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SNACKS

OYSTER 55:-/Pc
'FARANG' condiments

CHA PLU LEAF WITH SMOKED SALMON 49:-
asian herb salad, trout roe

CHA PLU LEAF WITH TEMPEH 49:-
coconut, tamarind

'CHILI JAM' SHRIMPS & RICE CHIPS 145:-
bean sprouts, lemongrass, coriander

BO LA LOT 'STREET STYLE' 165:-
grilled beef & pork, cha plu, sweet chili

THAI PICKLES 50:-

SIDES

SALAD OF FRESH BANANA BLOSSOM 135:-
asian herbs, hoisin, sesame

STEAMED PAK CHOI 135:-
ginger, roasted garlic

'CRAB FRIED RICE' 135:-

FRESHLY MADE ROTI 150:-
red curry

FARANG 'CHILI CRISP' 25:-

CHILI PLATTER 65:-
variations of chili

FRESH 'SHARE FOOD'

SASHIMI VIETNAMESE STYLE 385:-
asian herbs, black rice vinegar dressing

SOM TAM, SALAD OF GREEN PAPAYA 275:-
roasted peanuts, tamarind, snake beans
+ GRILLED CHICKEN 329:-

SOFT SHELL CRAB & GREEN MANGO SALAD 375:-
cucumber, mint, green 'nahm jim', peanuts

GRILLED CHICKEN 'SATAY' 385:-
roasted peanuts, coconut cream, lemongrass

CAULIFLOWER & POINTED CABBAGE 'SATAY' 315:-
peanut relish, coriander, lime

BEAN SPROUT SALAD & GRILLED SEA PRAWNS 355:-
salted pork belly, cucumber, hoisin, sesame, coriander

GRILLED PORK SHOULDER 'LAAB MOO' 375:-
mint, green onion, lime, fish sauce, roasted rice

GRILLED TOMAHAWK 'CRYING TIGER' DAILY PRICE
little gem, 'nahm jim jaew', thai pickles

WARM 'SHARE FOOD'

CRISPY PORK WITH PALM SUGAR CARAMEL 375:-
rice vinegar, roasted onion

STIR FRY BROCCOLI & SHIITAKE 315:-
snake beans, 'yellow bean' dressing, dried chili

DUCK IN JUNGLE CURRY 395:-
pea eggplant, fish sauce, bird's eye chili

'DRY CURRY', STIR FRY PORK BELLY 365:-
choy sum, chili oil, flat leaf coriander

BEEF SHORT RIBS 'ROTI STYLE' 425:-
phenang curry, 'nahm prick', roasted peanuts

'MORNING GLORY', SALT & PEPPER TOFU 329:-
watercress, pak choi, crispy fried silken tofu
+ SALTED PORK BELLY 345:-

SOUTHERN STYLE CURRY & 'RICE FRITTERS' 355:-
tofu, thai eggplant, golden beet, lime leaves

GRILLED WHOLE SEA BASS 'SPICY TAMARIND' 425:-
served with aromatic cabbage salad

SWEET

'BANH FLAN' 135:-
vietnamese crème caramel

DR. BÜRKLIN-WOLF, WACHENHEIMER RIESLING AUSLESE
PFALZ, GERMANY 155:- 6cL

BANGKOK CHOCOLATE 139:-
chocolate cake, salted caramel,
ice cream of cream cheese & ginger

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

'HOLA HOLA 24' 135:-
orange, jackfruit, watermelon, snow peas,
vanilla & coconut, sorbet of blood orange & guava

CERETTO, MOSCATO D'ASTI,
PIEMONTE, ITALY 125:- 6cL

BANANA 'ROTI'^G 189:-
condensed milk, caramelized banana,
young coconut ice cream

DR. BÜRKLIN-WOLF, WACHENHEIMER RIESLING AUSLESE
PFALZ, GERMANY 155:- 6cL

^G this dessert contains gelatin

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SOMETHING SMALL

ICE CREAM OR SORBET 45:-

RICE CHOCOLATE 39:-

SOMETHING FROM THE BAR

COLD SHOT 139:-

espresso sugar, rum, cream

LIMONCELLO 35:-/cl

asian herbs

ESPRESSO MARTINI 160:-

vodka, coffee liqueur, espresso,
salted coconut caramel

BLACK RUSSIAN 160:-

vodka, coffee liqueur

BRANDY ALEXANDER 160:-

brandy, dark cocoa liqueur, cream