

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] 65:-/PC

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]
shredded duck, lychee,
thai basil

[SASHIMI]
cucumber, 'tam thai', asian herbs

[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]
napa cabbage, cloud ear, white turnip, sesame

[FRESHLY MADE ROTI]

[RELISH]
indonesian sambal

[RENDANG CURRY]
lamb shoulder, turmeric, sawtooth coriander

[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] 55:-/PC

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]

tempeh, tamarind

[SALAD]

fresh banana blossom, cucumber,
lime & tamarind dressing, roasted rice

[THAI PICKLES]



SỐ HAI

SECOND SERVING

[SATAY]

eggplant, broccoli,
peanuts, lime

+ [SOM TAM]

green papaya, snake beans,
tamarind, roasted peanuts
[+ 55:-/PC]

[MORNING GLORY]

silken tofu, pak choi, watercress



SỐ BA

THIRD SERVING

[STIR FRY]

napa cabbage, cloud ear, white turnip, sesame

[FRESHLY MADE ROTI]

[RELISH]

indonesian sambal

[RENDANG CURRY]

cotton tofu, turmeric, sawtooth coriander

[THAI JASMINE RICE]



SỐ BỐN

FOURTH SERVING

SWEET 'WAN CHAN'

caramelized pineapple, mint, long pepper,
sorbet of pineapple & mango

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SNACKS

OYSTER 55:-/pc
'FARANG' condiments

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

CHA PLU LEAF WITH TEMPEH 49:-/pc
coconut, tamarind

CHICKEN WINGS 145:-
'FARANG hot sauce' & thai pickles

'BAO BUN TOAST' 135:-/pc
shredded pork, red curry, kohlrabi

THAI PICKLES 50:-

SIDES

SALAD OF FRESH BANANA BLOSSOM 135:-
cucumber, 'tam thai', roasted rice

STEAMED PAK CHOI 135:-
ginger, roasted garlic

'CRAB FRIED RICE' 135:-

FRESHLY MADE ROTI 150:-
rendang 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 OCTOPUS & ROASTED PORK BELLY 355:-
fresh banana blossom, lime & tamarind dressing, roasted rice

GRILLED RACK OF LAMB 'SATAY' 385:-
roasted peanuts, coconut cream, lemongrass

EGGPLANT & BROCCOLI 'SATAY' 315:-
peanut relish, coriander, lime

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

CÔTE DE BOEUF '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 NAPA CABBAGE & CLOUD EAR 315:-
white turnip, 'yellow bean' dressing, sesame

DUCK IN RED CURRY 395:-
lychee, cherry tomato, thai basil

GRILLED WHOLE SEA BASS 'SEAFOOD CURRY' 425:-
vongole, kaffir lime, lemongrass

STIR FRY 'CHICKEN CASHEW' 365:-
choy sum, indonesian sambal, coriander

BEEF SHORT RIBS 'PAK BOONG' 425:-
water spinach, garlic, oyster sauce, thai chili

RENDANG CURRY, TOFU & CAULIFLOWER 355:-
snake beans, turmeric, sawtooth coriander

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

SWEET

'BANH FLAN' 135:-
vietnamese crème caramel

HO CHI MINH CHOCOLATE 139:-
mint chocolate, salted caramel,
crystallized chocolate, mint ice cream

SWEET 'WAN CHAN' 135:-
caramelized pineapple, long pepper,
sorbet of pineapple & mango

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

ICE CREAM OR SORBET 45:-

RICE CHOCOLATE 39:-

SOMETHING FROM THE BAR

DESSERT WINE 155:- 6cL
dr. bürklin-wolf, wachenheimer riesling auslese

COLD SHOT 139:-
espresso sugar, rum, cream

LIMONCELLO 35:-/cL
asian herbs

ESPRESSO MARTINI 165:-
vodka, coffee liqueur, espresso, salted coconut caramel

BLACK RUSSIAN 165:-
vodka, coffee liqueur

BRANDY ALEXANDER 165:-
brandy, dark cocoa liqueur, cream

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