

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.

Here is our group menu with drink suggestions.
We can usually adapt individually
to special diets and allergies,
for example vegan or nut allergy.

Please inform in case of any allergies.

We reserve the right to make menu alterations.

COCKTAIL

[SOUTHEAST SIDE]
lime leaf infused gin, aperol,
thai basil, lemon, sugar

165:-

SPARKLING

CHAMPAGNE glass 195:- / bottle 1.045:-

SEKT glass 155:- / bottle 795:-

WINE

[WINE PAIRING]

3 GLASSES OF WINE PICKED BY OUR SOMMELIER
495:- / person

INCLUDING SWEET WINE
620:- / person

[ALL IN]

ONE COCKTAIL AND WINE PAIRING INCLUDING SWEET WINE
740:- / person

[WINE RECOMMENDATION]

WHITE WINE PER BOTTLE
Weingut Knipser, Kapellchen Riesling Trocken 795:-

RED WINE PER BOTTLE
Weingut Knipser, Blauer Spätburgunder 825:-

[NON-ALCOHOLIC]

THREE UNITS
220:-/person

FARANG [GOOM YAI]

795:-/PERSON + [SATAY] 65:-/PC

[CHA PLU LEAF]

shredded duck, lychee,
thai basil

[SASHIMI]

black rice vinegar, asian herbs

[SOFT SHELL CRAB]

green mango salad, cucumber, mint,
green 'nahm jim', peanuts

+ [SATAY]

grilled chicken, roasted peanuts,
coconut cream, lime
[+ 65:-/PC]

[CRISPY PORK]

palm sugar caramel,
rice vinegar, roasted onion

[FRESHLY MADE ROTI]

red curry

[STIR FRY]

napa cabbage, cloud ear,
white turnip, sesame

[RENDANG CURRY]

ox cheek, turmeric,
sawtooth coriander

[THAI JASMINE RICE]



'PHANANGAN BOUNTY'

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

PLEASE INFORM IN CASE OF ANY ALLERGIES

FARANG [GOOM YAI] VEGETARIAN
765:-/PERSON + [SOM TAM] 55:-/PC

[CHA PLU LEAF]
tempeh, coconut, tamarind

[SALAD]
fresh banana blossom, cucumber,
lime & tamarind dressing, roasted rice

[SATAY]
eggplant, broccoli,
peanuts, lime

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

[MORNING GLORY]
silken tofu, pak choy, watercress

[FRESHLY MADE ROTI]
red curry

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

[RENDANG CURRY]
cotton tofu, cauliflower,
sawtooth coriander

[THAI JASMINE RICE]



SWEET 'WAN CHAN'
caramelized pineapple, mint, long pepper,
sorbet of pineapple & mango

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