

# 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:-

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# SPARKLING

CHAMPAGNE glass 195:- / bottle 1.045:-

SEKT glass 155:- / bottle 795:-

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# 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 895:-

## [ NON-ALCOHOLIC ]

THREE UNITS  
220:-/person

# FARANG [GOOM YAI]

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

## [CHA PLU LEAF]

tempeh, coconut, tamarind

## [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]

southern style curry

## [STIR FRY]

pointed cabbage, napa cabbage,  
'yellow bean' dressing, ginger

## [RED CURRY]

ox cheek, snow peas,  
cherry tomato, thai basil

## [THAI JASMINE RICE]



## 'PHANANGAN BOUNTY'

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

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

[CHA PLU LEAF]  
tempeh, coconut, tamarind

[SALAD]  
cabbage, fresh banana blossom,  
hoisin, sesame

[SATAY]  
brussels sprouts, thai eggplant,  
peanuts, lime

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

[MORNING GLORY]  
silken tofu, pak choi, watercress

[FRESHLY MADE ROTI]  
southern style curry

[STIR FRY]  
pointed cabbage, napa cabbage,  
'yellow bean' dressing, ginger

[YELLOW CURRY]  
cotton tofu, butternut squash,  
thai eggplant, snow peas

[THAI JASMINE RICE]

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'KO RA WI'  
mint sorbet, lychee, grape, apple,  
yogurt cream, tapioca pearls

PLEASE INFORM IN CASE OF ANY ALLERGIES