

# 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.

We can usually adapt individually  
to special diets and allergies,  
for example vegan or nut allergy.

# FARANG [NEW YEAR]

975:-/PERSON

## [CHA PLU LEAF]

tempeh, coconut, tamarind

## [SASHIMI]

salmon, black rice vinegar,  
asian herbs

## [THAI PICKLES]



## [SOFT SHELL CRAB]

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

## [SATAY]

brussels sprouts, thai eggplant,  
roasted peanuts, lemongrass

## [CRISPY PORK]

palm sugar caramel,  
rice vinegar, roasted onion



## [STIR FRY]

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

## [FRESHLY MADE ROTI]

## [RELISH]

indonesian sambal

## [YELLOW CURRY]

lamb, thai eggplant,  
lime leaves, coriander



## [RICE CHOCOLATE]

## 'THAI AIRWAY BANANAS'

caramelized banana, roasted banana cream,  
young coconut ice cream

# FARANG [NEW YEAR] VEGETARIAN

975:-/PERSON

## [CHA PLU LEAF]

tempeh, coconut, tamarind

## [SALAD]

fresh banana blossom, cucumber,  
roasted rice, coriander

## [THAI PICKLES]



## [SOM TAM]

green papaya salad, snake beans,  
tamarind, peanuts

## [SATAY]

brussels sprouts, thai eggplant,  
roasted peanuts, lemongrass

## [MORNING GLORY]

silken tofu,  
pak choi, watercress



## [STIR FRY]

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

## [FRESHLY MADE ROTI]

## [RELISH]

indonesian sambal

## [TURMERIC CURRY]

cotton tofu, thai eggplant,  
cauliflower, coriander



## [RICE CHOCOLATE]

## 'BANTAYAN ISLAND'

mango, cantaloupe, tapioca pearls,  
sorbet of peach & lychee