

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

RECOMMENDED WINES

CHAMPAGNE

NV HENRI DOSNON
BRUT SELECTION, CHAMPAGNE FRA
[195:-/GLASS · 1045:-/BOTTLE]

WHITE WINE

2023 WEISER-KUNSTLER
TRARBACHER SCHLOSSBERG RIESLING KABINETT, MOSEL GER
[165:-/GLASS · 795:-/BOTTLE]

2022 DOMAINE ZIND-HUMBRECHT
RIESLING ROCHE CALCAIRE, ALSACE FRA
[225:-/GLAS · 1095:-/FLASKA]

RED WINE

2019 KNIPSER
BLAUER SPÄTBURGUNDER, PFALZ GER
[179:-/GLASS · 895:-/BOTTLE]

2018 J CHRISTOPHER
BASALTE PINOT NOIR, OREGON USA
[229:-/GLASS · 1145:-/BOTTLE]

SWEET WINE

NV ENOKU SHUZO
HANA HATO OAK, HIROSHIMA JPN
[165:-/GLASS · 1295:-/BOTTLE]

FARANG [SIGNATURE]

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

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]

smoked salmon, trout roe

[SASHIMI]

black rice vinegar, 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

[+ 65:-/PC]

[CRISPY PORK]

palm sugar caramel, rice vinegar, roasted onion



SỐ BA

THIRD SERVING

[STIR FRY]

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

[FRESHLY MADE ROTI]

[RELISH]

'chili jam' & fermented chili

[RED CURRY]

ox cheek, cherry tomato, thai basil

[THAI JASMINE RICE]



SỐ BỐN

FOURTH SERVING

'PHANANGAN BOUNTY'

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

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RED WINE

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BLAUER SPÄTBURGUNDER, PFALZ GER
[179:-/GLASS · 895:-/BOTTLE]

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BASALTE PINOT NOIR, OREGON USA
[229:-/GLASS · 1145:-/BOTTLE]

SWEET WINE

2023 CARL LOEWEN
MAXIMIN HERRENBERG RIESLING AUSLESE, MOSEL GER
[165:-/GLASS · 1690:-/BOTTLE]

FARANG [VEGETARIAN]

765:-/PERSON + [SOM TAM] 55:-/PC

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]

tempeh, tamarind

[SALAD]

cabbage, fresh banana blossom, hoisin, sesame

[THAI PICKLES]



SỐ HAI

SECOND SERVING

[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



SỐ BA

THIRD SERVING

[STIR FRY]

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

[FRESHLY MADE ROTI]

[RELISH]

'chili jam' & fermented chili

[YELLOW CURRY]

cotton tofu, butternut squash, snow peas

[THAI JASMINE RICE]



SỐ BỐN

FOURTH SERVING

'KO RA WI'

mint sorbet, lychee, grapefruit, apple,
yogurt cream, tapioca pearls

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SNACKS

MUSSELS WITH RED 'NAHM JIM' 85:-
coriander, seaweed caviar

'MA HOR', STICKY PORK 79:-
sour pineapple, peanuts, coriander

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

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

'CHIANG MAI SAUSAGE' 155:-
grilled beef & pork, lemongrass, sweet chili

THAI PICKLES 50:-

SIDES

SALAD OF FRESH BANANA BLOSSOM 135:-
cabbage, hoisin, sesame

STEAMED PAK CHOI 135:-
ginger, roasted garlic

'CRAB FRIED RICE' 155:-

FRESHLY MADE ROTI 150:-
southern style 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

'THAI EGGNET', DUCK & SHRIMPS 355:-
bean sprout salad, cashew, ginger relish

BRUSSELS SPROUTS & THAI EGGPLANT 'SATAY' 315:-
peanut relish, coriander, lime

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

CÔTE DE BOEUF 'CRYING TIGER' DAILY PRICE
little gem, 'nahm jim jaew', thai pickles

WARM 'SHARE FOOD'

CRISPY PORK WITH PALM SUGAR CARAMEL 215:-
rice vinegar, roasted onion

PAN FRIED SCALLOP 'DTOM KHA' 365:-
aromatic coconut broth, bean sprouts, trout roe

STIR FRY POINTED CABBAGE & BROCCOLI 329:-
napa cabbage, 'yellow bean' dressing, ginger

MASSAMAN CURRY, LAMB 395:-
roasted peanuts, potato, thai cucumber relish

STIR FRY CHICKEN 'KRAPAO' 365:-
holy basil, garlic, bird's eye chili

YELLOW CURRY, TOFU & BUTTERNUT SQUASH 355:-
thai eggplant, snow peas, lime leaves

'MORNING GLORY', SALT & PEPPER TOFU 355:-
watercress, pak choi, crispy fried silken tofu
+ SALTED PORK BELLY 370:-

WHOLE SEA BREAM 'PLAA TOD' 415:-
chili, fish sauce, lime, roasted rice

SWEET

'BANH FLAN' 135:-
vietnamese crème caramel

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

'KO RA WI' 135:-
mint sorbet, lychee, grapefruit, apple,
yogurt cream, tapioca pearls

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

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

BLACK RUSSIAN 165:-
vodka, coffee liqueur

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