

# 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  
499:- / person

INCLUDING SWEET WINE  
669:- / person

## [ ALL IN ]

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

## [ WINE RECOMMENDATION ]

WHITE WINE PER BOTTLE  
Weingut Knipser, Johannishof Riesling Trocken 750:-

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]

smoked salmon,  
asian herb salad, trout roe

## [SASHIMI]

black rice vinegar, asian herbs

## [SOFT SHELL CRAB]

green mango salad, 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]

rendang curry

## [STIR FRY]

savoy cabbage, shiitake,  
'yellow bean' dressing, ginger

## [MASSAMAN CURRY]

lamb, roasted peanuts,  
coconut cream, thai cucumber relish

## [THAI JASMINE RICE]



## 'PHANANGAN BOUNTY'

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

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

[CHA PLU LEAF]  
tempeh, coconut, tamarind

[SALAD]  
fresh banana blossom, red cabbage,  
carli pepper, coriander

[SATAY]  
cauliflower, eggplant,  
peanuts, lime

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

[MORNING GLORY]  
silken tofu, pak choy, watercress

[FRESHLY MADE ROTI]  
rendang curry

[STIR FRY]  
savoy cabbage, shiitake,  
'yellow bean' dressing, ginger

[GREEN CURRY]  
cotton tofu, broccoli,  
thai eggplant, lime leaves

[THAI JASMINE RICE]

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'BANTAYAN ISLAND'  
mango, cantaloupe, white chocolate,  
tapioca pearls, sorbet of peach & lychee

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