

COCKTAILS

SOUTHEAST SIDE

LIME LEAF INFUSED GIN, APEROL,
THAI BASIL, LEMON, SUGAR

165:-

SURIN LEMONADE

LIME, GRENADINE, GINGER,
GRAPE FRUIT SODA

70:-

NON-ALCOHOLIC

NON-ALCOHOLIC

COCA-COLA, COCA-COLA ZERO,
FANTA, SPRITE

38:-

COMPAGNIE DE LIMONADIERS
CUCUMBER, LEMONGRASS & GINGER

75:-

DUPONT JUS DE POMMES PÉTILLANT

75:-

SPARKLING WINE

NV HENRI DOSNON

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

2022 WITTMANN

RIESLING SEKT BRUT, GER
[155:-/GLASS · 795:-/BOTTLE]

WHITE WINE

2022 MINERALSTEIN

RIESLING, PFALZ GER
[110:-/GLASS · 550:-/BOTTLE]

RED WINE

2021 VIGNERONS DE BUXY

CÔTE CHALONNAISE PINOT NOIR, BOURGOGNE FRA
[120:-/GLASS · 600:-/BOTTLE]

BEER

BRYGGMÄSTARENS ALKOHOLFRIA LAGER 0,5%
46:-

BRYGGMÄSTARENS EKO LAGER 5,0%
89:-

SINGHA LAGER 5,0%
79:-

BRYGGMÄSTARENS MELLANÖL LAGER 4,2%
79:-

MORE OPTIONS AVIABLE IN OUR DRINK MENU

FARANG

LUNCH

TUESDAY - FRIDAY
11.30 - 13.30

Our menu is based on
Southeast Asian food culture.
The food is traditionally eaten with
a spoon and fork.

PLEASE INFORM IN CASE OF ANY ALLERGIES.

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SNACKS  
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ROASTED CASHEW & PEANUTS 65:-
OLIVES 'PRIK' 75:-
THAI BEEF JERKY 75:-
CRISPY PORK RINDS 65:-
WITH SAMBAL DIP
PICKLES 50:-



KHAO SOI

aromatic curry broth,
wheat noodles, chicken,
mustard leaves

195:-



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SIGNATURES  
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'SOFT SHELL CRAB'
green mango salad, cucumber, mint,
green 'nahm jim', peanuts

375:-

'CRISPY PORK'
palm sugar caramel,
rice vinegar, roasted onion

215:-

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FARANG LUNCH  
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2 COURSES 295:-/PERSON
3 COURSES 375:-/PERSON

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STARTER  
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GREEN PAPAYA SALAD
roasted rice dressing, red chili, mint

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MAIN COURSE  
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MASSAMAN CURRY
roasted peanuts, potato,
lime leaves

CHOOSE BETWEEN
OX CHEEK, SEABASS OR TOFU

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DESSERT  
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'PHANANGAN BOUNTY'
young coconut ice cream, salted caramel,
crystallized chocolate, whipped coconut



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LUNCH PLATE  
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RAW SALMON 'BLACK RICE VINEGAR'
served with thai jasmine rice,
cucumber, sesame, fermented vegetables

225:-

GRILLED CHICKEN 'SATAY'
served with thai jasmine rice,
asian cabbage salad & peanut sauce

215:-

CAULIFLOWER & EGGPLANT 'SATAY'
served with thai jasmine rice,
asian cabbage salad & peanut sauce

185:-

'NOODLE SLAW'
cabbage salad, crispy rice noodles,
tamarind & hoisin dressing, peanuts

175:-

ADD SHRIMPS + 45:-

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SWEETS  
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RICE CHOCOLATE 39:-

ICE CREAM OR SORBET 45:-

'BANH FLAN'
vietnamese crème caramel

135:-