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TASTING MENU  
SERVED FOR SHARING  
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FARANG [SIGNATURE]

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

SỐ MỘT

FÖRSTA SERVERINGEN

[CHA PLU BLAD]
varmrökt lax, forellrom

[SASHIMI]
svart risvinäger, asiatiska örter

[THAI PICKLES]

SỐ HAI

ANDRA SERVERINGEN

[SOFT SHELL CRAB]
grön mangosallad, mynta,
grön 'nahm jim', jordnötter

+ [SATAY]
grillad kyckling, rostade jordnötter,
kokosgrädde, citrongräs
[+ 65:-/ST]

[KRISPIG GRIS]
palmsockerkaramell, risvinäger, rostad lök

SỐ BA

TREDJE SERVERINGEN

[WOK]
savoykål, shiitake,
'yellow bean' dressing, ingefära

[NYBAKAD ROTI]

[RELISH]
gurka, picklad ingefära & mustard green

[MASSAMAN CURRY]
lamm, potatis, rostade jordnötter

[THAI JASMINRIS]

SỐ BỐN

FJÄRDE SERVERINGEN

'PHANANGAN BOUNTY'
ungkokosglass, saltkaramell,
kristalliserad choklad, vispad kokos

FARANG [VEGETARIAN]

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

SỐ MỘT

FÖRSTA SERVERINGEN

[CHA PLU BLAD]

tempeh, tamarind

[SALLAD]

färsk bananblomma, rödkål,
carli pepper, koriander

[THAI PICKLES]



SỐ HAI

ANDRA SERVERINGEN

[SATAY]

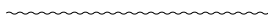
blomkål, aubergine, jordnötter, lime

+ [SOM TAM]

grön papaya, långbönor,
tamarind, rostade jordnötter
[+ 55:-/ST]

[MORNING GLORY]

silken tofu, pak choi, vattenkrasse



SỐ BA

TREDJE SERVERINGEN

[WOK]

savoykål, shiitake,
'yellow bean' dressing, ingefära

[NYBAKAD ROTI]

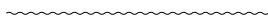
[RELISH]

'chili jam' & fermenterad chili

[GRÖN CURRY]

thai aubergine, broccoli, limeblad

[THAI JASMINRIS]



SỐ BỐN

FJÄRDE SERVERINGEN

'BANTAYAN ISLAND'

mango, cantaloupe, vit choklad,
tapiokapärlor, sorbet på persika & litchi