

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

175:-

SPARKLING

CHAMPAGNE glass 195:- / bottle 1.045:-

SEKT glass 155:- / bottle 795:-

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]

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

[CHA PLU LEAF]

tempeh, coconut, tamarind

[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

[STIR FRY]

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

[RED CURRY]

grilled pork belly, pineapple,
coconut cream, thai basil

[THAI JASMINE RICE]



'PHANANGAN BOUNTY'

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

FARANG [GOOM YAI] VEGETARIAN

789:-/PERSON + [SOM TAM] 65:-/PC

[CHA PLU LEAF]
tempeh, coconut, tamarind

[SALAD]
fresh banana blossom, 'nuoc cham',
perilla, thai basil

[SATAY]
green asparagus, brussel sprouts,
peanuts, lime

+ [SOM TAM]
green papaya, snake beans,
tamarind, roasted peanuts
[+ 65:-/PC]

[MORNING GLORY]
silken tofu, pak choi, watercress

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

[YELLOW CURRY]
cotton tofu, cauliflower,
thai eggplant, flat leaf coriander

[THAI JASMINE RICE]



'HIMMAPAN FRUITS'
pineapple, mango, apple, roasted cashew nuts,
tapioca pearls, sorbet of mango & pineapple