

FARANG TAKE AWAY

OUR MENU IS BASED ON SOUTHEAST ASIAN FOOD CULTURE,
FOOD IS TRADITIONALLY EATEN WITH A SPOON AND FORK AND ALL DISHES COMES WITH JASMINE RICE.
SHARE YOUR MEAL OR ORDER A SINGLE DISH OR TWO FOR YOURSELF.

‘SNACKS’

‘CHILI JAM’ SHRIMPS & RICE CHIPS 119:-
bean sprouts, lemongrass, coriander

‘SHARE FOOD’

SOM TAM, SALAD OF GREEN PAPAYA 220:-
roasted peanuts, tamarind, snake beans

SALMON SASHIMI VIETNAMESE STYLE 270:-
asian herbs, black rice vinegar dressing

GREEN ASPARAGUS & BRUSSEL SPROUTS ‘SATAY’ 265:-
peanut relish, coriander, lime

CHICKEN ‘SATAY’ 285:-
roasted peanuts, coconut cream, lemongrass

CRISPY PORK WITH PALM SUGAR CARAMEL 310:-
rice vinegar, roasted onion

STIR FRY POINTED CABBAGE & SHIITAKE 220:-
napa cabbage, ‘yellow bean’ dressing, ginger

OX CHEEK IN RED CURRY 310:-
snow peas, coconut cream, thai basil

‘MORNING GLORY’, SALT & PEPPER TOFU 260:-
watercress, pak choi, crispy fried silken tofu

COTTON TOFU IN YELLOW CURRY 275:-
cauliflower, thai eggplant, coriander

‘SIDES’

STEAMED PAK CHOI 135:-
ginger, roasted garlic

EXTRA SAUCES 15:-
black rice vinegar dressing, red ‘nahm jim’, sweet chili, ‘chili jam’,
sambal, palm sugar caramel, rice vinegar, ‘satay’

4 EXTRA TOFU CUBES 15:-

‘FOR CHILDREN’

CHICKEN ‘SATAY’ 110:-
roasted peanuts, coconut cream

2 CUBES OF CRISPY PORK 120:-
palm sugar caramel

‘SWEET’

RICE CHOCOLATE 39:-