

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.

We can usually adapt individually
to special diets and allergies,
for example vegan or nut allergy.

FARANG [NEW YEAR]

975:-/PERSON

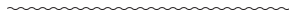
[CHA PLU LEAF]

tempeh, coconut, tamarind

[SASHIMI]

salmon, black rice vinegar,
asian herbs

[THAI PICKLES]



[SOFT SHELL CRAB]

green mango salad, cucumber, mint,
green 'nahm jim', peanuts

[SATAY]

brussels sprouts, pointed cabbage,
roasted peanuts, lemongrass

[CRISPY PORK]

palm sugar caramel,
rice vinegar, roasted onion



[STIR FRY]

broccoli, carli pepper,
'yellow bean' dressing, ginger

[FRESHLY MADE ROTI]

[RELISH]

indonesian sambal

[RENDANG CURRY]

lamb, thai eggplant,
coconut cream, lime leaves



[RICE CHOCOLATE]

'PHANANGAN BOUNTY'

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

PLEASE INFORM IN CASE OF ANY ALLERGIES

FARANG [NEW YEAR] VEGETARIAN

975:-/PERSON

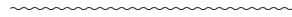
[CHA PLU LEAF]

tempeh, coconut, tamarind

[SALAD]

fresh banana blossom, cucumber,
yellow 'nahm jim', asian herbs

[THAI PICKLES]



[GREEN MANGO]

cucumber, thai basil, coriander,
green 'nahm jim', cashew nuts

[SATAY]

brussels sprouts, pointed cabbage,
roasted peanuts, lemongrass

[MORNING GLORY]

silken tofu,
pak choi, watercress



[STIR FRY]

broccoli, carli pepper,
'yellow bean' dressing, ginger

[FRESHLY MADE ROTI]

[RELISH]

indonesian sambal

[TURMERIC CURRY]

cotton tofu, thai eggplant,
cauliflower, coriander



[RICE CHOCOLATE]

'HOLA HOLA 25'

mango, cantaloupe, pomegranate,
snow peas, vanilla & coconut,
sorbet of lychee & peach

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