

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

189:-

SPARKLING

CHAMPAGNE glass 199:- / bottle 1.095:-

SEKT glass 175:- / bottle 895:-

WINE

[WINE PAIRING]

3 GLASSES OF WINE PICKED BY OUR SOMMELIER
545:- / person

INCLUDING SWEET WINE
695:- / person

[ALL IN]

ONE COCKTAIL AND WINE PAIRING INCLUDING SWEET WINE
840:- / person

[WINE RECOMMENDATION]

WHITE WINE PER BOTTLE
Weingut Knipser, Kapellchen Riesling Trocken 875:-

RED WINE PER BOTTLE
Weingut Knipser, Blauer Spätburgunder 895:-

[NON-ALCOHOLIC]

THREE UNITS
220:-/person

FARANG [GOOM YAI]

845:-/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

[FRESHLY MADE ROTI]

red curry

[STIR FRY]

broccoli, napa cabbage,
'yellow bean' dressing

[RED CURRY]

ox cheeks, snow peas,
thai basil

[THAI JASMINE RICE]



'PHANANGAN BOUNTY'

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

PLEASE INFORM IN CASE OF ANY ALLERGIES

FARANG [GOOM YAI] VEGETARIAN

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

[CHA PLU LEAF]
tempeh, coconut, tamarind

[SALAD]
fresh banana blossom, kohlrabi, cucumber,
blood orange 'nahm jim', asian herbs

[SATAY]
cauliflower, brussel sprout,
peanuts, lime

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

[MORNING GLORY]
silken tofu, pak choi, watercress

[FRESHLY MADE ROTI]
red curry

[STIR FRY]
broccoli, napa cabbage,
'yellow bean' dressing

[GREEN CURRY]
cotton tofu, pea aubergine,
pointed cabbage

[THAI JASMINE RICE]



'CITRUS SALAD WITH PANDAN'
blood orange sorbet