

Welcome!

Dining in Farang is a trip to Southeast Asian food culture. All dishes are designed for sharing as they work together to serve balance and harmony between flavours of hot, sour, salty and sweet. Southeast Asian food is traditionally eaten with fork and spoon.

We warmly recommend a menu if you wish to get the best dining experience in Farang. Dishes come in a steady flow when a menu is chosen, and towards the end of the meal you may have multiple dishes on the table.

When choosing dishes from our 'share food' menu, it's good to know that the style of dining is different from an appetizer-main course-dessert way of thinking. There is no set order for the dishes, as most of the courses arrive at your table approximately at the same time. We warmly recommend choosing different dishes to combine different textures, temperatures, flavors and aromatics. There is a limitless amount of combinations and by sharing dishes you will be able to enjoy your dinner to the utmost.

When you are considering the amount of food to order, a good rule of thumb is to order one dish per person and an additional dish 'for the table'. Farang's staff is always happy to help you find the best combinations of dishes and flavours!

Kim Öhman Tomi Björck, Matti Wikberg

F A R A N G

**MENU 'CHANG'**

699;-/person

GREEN SHELL MUSSEL WITH RED 'NAHM JIM'  
seaweed caviar, coriander

BO LA LOT 'STREET STYLE'  
minced and grilled beef & pork, cha plu leaf, sweet chili

CRISPY COD 'TEMPURA'  
bean sprouts, lemongrass dressing, asian herbs

GRILLED FLANK STEAK 'SATAY'  
peanut relish, lemongrass, spring onion

PAN FRIED SCALLOP 'DTOM KHA'  
'chili jam' shrimps, green mango, trout roe

'MORNING GLORY', SALT & PEPPER TOFU  
watercress, pak choi, crispy fried silken tofu

RENDANG CURRY, LAMB  
lime leaves, cucumber and ginger relish

THAI JASMINE RICE

TENGAH  
young coconut ice cream, passion fruit caramel, mango

'HOLA HOLA 5'  
lychee, watermelon, jack fruit, snow peas,  
vanilla coconut stock, guava watermelon sorbet

+ CRISPY PORK WITH PALM SUGAR CARAMEL + 39;-/person

The menu is served for the entire table only and may be ordered until 22.00

**WINE RECOMMENDATIONS**

glass    bottle

**CHAMPAGNE**

NV Palmer & Co Brut Réserve, Champagne, France  
NV Deutz Brut Classic, Champagne, France

139;-    795;-  
175;-    995;-

**WHITE WINE**

2015 Ansgar Clüsserath, Vom Schiefer Riesling Feinherb, Mosel, Germany  
2016 Domäne Wachau, Weissenkirchen Riesling Smaragd Terrassen, Wachau, Austria

135;-    645;-  
155;-    765;-

**RED WINE**

2016 Hahn Winery, Monterey County Pinot Noir, California, USA  
2014 Sostener, Santa Lucia Highlands Pinot Noir, California, USA

130;-    635;-  
145;-    710;-

**SWEET WINE**

2016 Royal Tokaji Wine Co, Late Harvest, Tokaj, Hungary

99;-6cl    745;-50cl

# F A R A N G MENU

659;-/person

CHA PLU LEAF WITH RAINBOW TROUT  
roasted peanuts

SASHIMI VIETNAMESE STYLE  
asian herbs, black rice vinegar dressing

SOFT SHELL CRAB  
green mango, mint, pomelo, green 'nahm jim', peanuts

CRISPY PORK WITH PALM SUGAR CARAMEL  
crispy fried braised pork, rice vinegar, roasted onion

THAI ROTI BREAD, RENDANG CURRY

'MORNING GLORY', SALT & PEPPER TOFU  
watercress, pak choi, crispy fried silken tofu

OX CHEEK 'SEREMBAN'  
long braised ox cheek, aromatic chili broth,  
mint and bean sprout salad

THAI JASMINE RICE

'PHANANGAN BOUNTY'  
young coconut ice cream, salted caramel,  
crystallized chocolate, whipped coconut

+ ONE PAN FRIED SCALLOP 'DTOM KHA' + 45;-/person

The menu is served for the entire table only and may be ordered until 22.00

## WINE RECOMMENDATIONS

glass bottle

### CHAMPAGNE

NV Palmer & Co, Brut Réserve, Champagne, France

139;- 795;-

NV Deutz, Brut Classic, Champagne, France

175;- 995;-

### WHITE WINE

2016 Dr. Bürklin-Wolf, Wachenheimer Riesling, Pfalz, Germany

135;- 645;-

2016 Bassermann-Jordan, Diedesheimer Kieselberg Riesling Erste Lage, Pfalz, Germany

180;- 895;-

### RED WINE

2016 Hahn Winery, Monterey County Pinot Noir, California, USA

130;- 635;-

2015 Presqu'île, Santa Barbara County Pinot Noir, California, USA

180;- 895;-

### SWEET WINE

NV Enoki Shuzo, Kijoshu Hana Hato Oak, Hiroshima, Japan

135;-6cl 995;-50cl

## VEGETARIAN MENU

659,-/person

CHA PLU LEAF WITH TEMPEH  
coconut, tamarind

BEAN SPROUTS & GREEN MANGO 'MAPHRAO'  
grated coconut, lime, coriander

CRISPY BRUSSELS SPROUTS 'SATAY'  
roasted peanuts, lemongrass

STIR FRIED CLOUD EAR MUSHROOMS  
banana pepper, hoisin, spring onion

'MORNING GLORY', SALT & PEPPER TOFU  
watercress, pak choi, crispy fried silken tofu

GRILLED TEMPEH IN RENDANG CURRY  
cauliflower, turmeric, lime leaves

THAI JASMINE RICE

'HOLA HOLA 5'  
lychee, watermelon, jack fruit, snow peas,  
vanilla coconut stock, guava watermelon sorbet

+ SOM TAM, SALAD OF GREEN PAPAYA + 35,-/person

The menu is served for the entire table only and may be ordered until 22.00

## WINE RECOMMENDATIONS

glass    bottle

### CHAMPAGNE

NV Palmer & Co, Millésimé, Champagne, France  
NV Deutz, Brut Classic, Champagne, France

139,-    795,-  
175,-    995,-

### WHITE WINE

2016 Dr. Bürklin-Wolf, Wachenheimer Riesling, Pfalz, Germany    135,-    645,-  
2016 Bassermann-Jordan, Diedesheimer Kieselberg Riesling Erste Lage, Pfalz, Germany 180,-    895,-

### RED WINE

2016 Hahn Winery, Monterey County Pinot Noir, California, USA    130,-    635,-  
2015 Presqu'île, Santa Barbara County Pinot Noir, California, USA    180,-    895,-

### SWEET WINE

2016 Albino Rocca, Moscato d'Asti, Piemonte, Italy    79,-6cl    895,-75cl

## **FARANG 'SNACKS'**

GREEN SHELL MUSSEL WITH GREEN 'NAHM JIM' thai basil, seaweed caviar	39;-
CHA PLU LEAF WITH GRATED LAMB vermicelli noodles, tamarind, sesame seeds	45;-
CHA PLU LEAF WITH GREEN ASPARAGUS 'SATAY' peanuts, lemongrass, spring onion	45;-
BO LA LOT 'STREET STYLE' minced and grilled beef & pork, cha plu leaf, sweet chili	160;-

## **FRESH 'SHARE FOOD'**

SASHIMI VIETNAMESE STYLE asian herbs, black rice vinegar dressing	280;-
SOM TAM, SALAD OF GREEN PAPAYA roasted peanuts, tamarind, snake beans + GRILLED CHICKEN	245;- 285;-
GRILLED OCTOPUS 'NAHM JIM THALE' fresh banana blossom, wing beans, cashew nuts	290;-
SOFT SHELL CRAB green mango, mint, pomelo, green 'nahm jim', peanuts	295;-
CRISPY COD 'TEMPURA' 'nouc cham' dressing, asian herbs	305;-
STIR FRIED CLOUD EAR MUSHROOMS banana pepper, hoisin, spring onion	255;-
GRILLED RIBEYE 'SATAY' peanut relish, coconut cream, coriander	345;-

## WARM 'SHARE FOOD'

PAN FRIED SCALLOPS 'DTOM KHA' 'chili jam' shrimps, green mango, trout roe	295;-
CRISPY PORK WITH PALM SUGAR CARAMEL crispy fried braised pork, rice vinegar, roasted onion	295;-
STIR FRIED MUSSELS & GRILLED SQUID grilled lime, 'chili jam', chinese chives	310;-
PORK IN RED JUNGLE CURRY '2 CHILLIES' pea eggplant, krachai, bird's eye chili	295;-
BEEF SHORT RIBS IN GREEN CURRY snow peas, coconut cream, thai basil	320;-
GRATED DUCK WITH AROMATIC THAI SALAD black rice vinegar dressing, mint, roasted rice	295;-
RENDANG CURRY & STIR FRIED SEA PRAWNS 'SAMBAL' cod, lime leaves, cucumber and ginger relish	310;-
GRILLED TEMPEH IN RENDANG CURRY cauliflower, turmeric, lime leaves	280;-
CRISPY SEA BASS 'DTA KHAY' chili lime dressing	345;-
'MORNING GLORY', SALT & PEPPER TOFU watercress, pak choi, crispy fried silken tofu + SALTED PORK BELLY	275;- 295;-
STIR FRIED CHOY SUM yellow bean dressing, roasted onion	150;-
CHILI PLATTER	50;-

## SWEETS

SEVEN LAYER CHOCOLATE CAKE dark chocolate, blood orange, cream cheese ice cream	135;-
<i>NV Alambre, Moscatel de Setúbal 10 años, Setúbal, Portugal</i>	<i>110;- 6cl</i>
´HOLA HOLA 5´ lychee, watermelon, jack fruit, snow peas, vanilla coconut stock, guava watermelon sorbet	125;-
<i>2016 Albino Rocca, Moscato d'Asti, Piemonte, Italy</i>	<i>99;- 6cl</i>
HAAD RIN BEACH whipped coconut, passion fruit caramel, oatmeal biscuit, roasted cashew nuts, mango passion fruit sorbet	125;-
<i>2016 Royal Tokaji Wine Co, Late Harvest, Tokaj, Hungary</i>	<i>99;- 6cl</i>
LUCKY ´WAN PHUT´ green mango, green chili, white chocolate, kaffir lime, lychee, yogurt ice cream	125;-
<i>2015 Dr. Büklin-Wolf, Wachenheimer Riesling Auslese, Pfalz, Germany</i>	<i>135;- 6cl</i>

## SOMETHING SMALL

ICE CREAM or SORBET	50;-
FARANG RICE CHOCOLATE	30;-

## SOMETHING FROM THE BAR

COLD SHOT dark rum, ristretto sugar, orange, cream	118;-
-------------------------------------------------------	-------