



FARANÇESE

French-Issan Dining Concept

MENU

WORKING HOURS:

LUNCH:
WEDNESDAY TO SUNDAY:
11.30AM TO 2PM

DINNER:
TUESDAY TO SUNDAY: 6 TO 10PM
(LAST ORDER)

CLOSED ON MONDAY AND
TUESDAY LUNCH

ENTRÉES

- BURGUNDY ESCARGOTS (1/2 DOZ) BAKED IN GARLIC-HERB BUTTER 18
FOIE GRAS PAN-FRIED, APPLE CHUTNEY, BLINIS 25
HEIRLOOM TOMATO SALAD ROCKET, GOAT CHEESE, BALSAMIC, OLIVE OIL 3
ADD 150G BURRATA: 12
LOBSTER BISQUE CLASSIC VERSION 12
FRENCH ONION SOUP EMMENTAL CHEESE TOAST 10
MUSHROOM SOUP SCENTED WITH TRUFFLE OIL 10
OYSTERS (1/2 DOZ) NORMANDY 4.5/PCS GILLARDEAU 7/PCS
CLAMS TOM YAM STYLE OR WHITE WINE BUTTER 30
TUNA CEVICHE CALAMANSI DRESSING, SALMON ROE, APPLE FENNEL SALAD 25
GRILLED SPANISH OCTOPUS SALAD KALAMATA OLIVES, AVOCADO, TOMATO TANGY DRESSING 25

THAI SOM TAM COUNTER

THAI GREEN MANGO, GREEN PAPAYA, JAPANESE
CUCUMBER OR POMELO SALAD 12

ADD ON:

- 100G GRILLED TENDERLOIN 13
100G IBERICO PORK PLUMA 13
FRENCH BULOTS 8
SPANISH RED CARABINEROS 16/PC

CHARCUTERIE

- DUCK RILLETES 13
CHICKEN LIVER MOUSSE 12
PÂTÉ EN CROÛTE (DUCK & FOIE GRAS) 16
IBERICO CEBO HAM WITH MELON AND ARUGULA 28
CHARCUTERIE BOARD (DUCK RILLETES, IBERICO
CEBO HAM, CHICKEN LIVER MOUSE AND PÂTÉ
EN CROUTE) 28
BREAD IS SERVED COMPLIMENTARY WITH
CHARCUTERIE AND CHEESE ONLY. ADDITIONAL
ORDER: 3

MEAT

BRAISED BEEF CHEEK RED WINE, MUSHROOMS 28

GRILLED ANGUS BEEF TENDERLOIN (200G) 34

GRILLED GRASS-FED BEEF STRIPLOIN (250G) 28

GRILLED DRY AGED NORMANDY RIBEYE STEAK
(500G) 75

BEEF TARTARE "AU COUTEAU"
WITH CONDIMENTS 28

GRILLED WAGYU BEEF CÔTE DE BOEUF
(800-1.2KG) 16/100G

WAGYU BEEF BURGER EMMENTAL CHEESE,
ONION CONFIT 20

A CHOICE OF 2 SIDES: CREAMY MASH, FRENCH FRIES,
MESCLUN SALAD OR RATATOUILLE

GRILLED RACK OF LAMB CHEF'S PICK OF THE DAILY
VEGETABLE MARKET 40

GRILLED IBERICO PORK PLUMA HONEY GLAZED WITH
CHEF'S PICK OF DAILY VEGETABLE MARKET 40

SEAFOOD (SEASONAL PRICE)

TURBOT, SEABASS, SEABREAM, LEMON SOLE, YELLOW
BELLY FLOUNDER, JOHN DORY

ASK OUR TEAM ABOUT OUR WEEKLY SELECTION

GARLIC BUTTER/SEASONAL VEGETABLES WITH
SEAFOOD BROTH OR STEAMED WITH THAI NAHM JIM

MAINS & PASTA

BLACK COD FISH & CHIPS IN CRISPY BATTER,
MESCLUN, TARTARE SAUCE 28

DUCK LEG CONFIT SAUTÉED POTATO AND BEANS 28

LINGUINI AGLIO OLIO TIGER PRAWNS
AND TOMATO 22

LINGUINI CARBONARA BACON, MUSHROOM AND
BABY SPINACH 22

WAGYU BEEF RAGU LASAGNA MOZZARELLA 22

KIDS MENU

BANGERS & MASH

FISH & CHIPS

ROAST CHICKEN BREAST & FRIES

CHICKEN NUGGETS & FRIES

INCLUDES A SCOOP OF ICE-CREAM FOR DESSERT 18

SIDES

FRIES 8 /TRUFFLE 12

CREAMY POTATO MASH 8/TRUFFLE 12

RATATOUILLE 8

POTATO GRATIN 12

SAUTÉED MUSHROOMS & BABY SPINACH 12

THAI JASMINE WHITE RICE 1.50

THAI STICKY RICE 1.50

SNACKS...FARANGSE

BATTER SOFT SHELL CRAB NAHM JIM SAUCE 18

FARANGSE SAUSAGE PLATTER 20

THAI SHRIMP AND PORK TOAST TOM YAM MAYO 12

DEEP FRIED CHICKEN WINGLET SAFFRON AIOLI 12

CRISPY THIN SLICE PORK BELLY SAFFRON AIOLI 12

THAI FERMENTED PORK SAUSAGES 12

DEEP FRIED THAI PORK NECK NAHM JIM 12

DEEP-FRIED CALAMARI TARTARE SAUCE 14

DESSERTS

ASSORTED FRENCH FARMED CHEESE PLATTER 25

PROFITEROLES VANILLA ICE CREAM AND WARM

VALRHONA CHOCOLATE 14

APPLE TART WITH VANILLA ICE CREAM 12

VANILLA CRÈME BRÛLÉE 12

VALRHONA CHOCOLATE MOUSSE 10

THAI MANGO STICKY RICE 10

ICE CREAM AND SORBET VANILLA,
CHOCOLATE AND LIME 6/SCOOP