

FARSIDES BRUNCH

CREPES TROPICAL À L'UBE ULTR VIOLET

3 crepes Ube, fraises, noix de coco, pistaches roties, syrop d'érable et pandam, sucre à glacer

POULET FRIT ET GAUFFRES "STYLE DES ISLES"

2 haut de cuisses de poulet au babeurre frit, 2 gaufre au sucre d'érable, lait de coco, pommegrenades, basilic Thai, Miel à l'ail et au chili

LOCO MOCO DE KALBI

Galette de Kalbi, riz a l'ail, oeuf frit, sauce Shitake et vin rouge, graines de sesame roti

PAIN PERDU "PINK PARADISE"

Pain briche doré, cannelle, vanille, sucre glacé, baies mixte, syrop de pamplemousse rose

SANDWICH DEJEUNER À LA SAUCISSE THAI

Saucisse Thai grillé, oeuf frit, cheddar, feuilles de sucrine, sauce "Coco Fire", salade verte, patates dejeuner et sauce avoca et mangue

OMLETTE D'AUBERGINE GRILLÉE ET SALSA A LA MANGUE

2 aubergines Thai grillés, oeuf riz jasmin, salsa de mangues et tomates, ponzu, salade verte et onions frits

HAT YAI PAD THAI OMELETTE

Nouilles de riz, fèves germées, basilic Thai, sauce tamarin, onions vert, oeuf, roasted peanuts

BOL DE YOGOURT "DÉLICES D'ÉTÉ"

Yogourt Grecque, baies mixtes, mangues, kiwi, pommegranade, pistache, granola rotie

SALADE GRILLE FARSIDE

Feuilles de sucrine grillée, vinaigrette orange et coco, onions marinés au curcumma, herbes Thai et noix de cajous pralinés

POKE DE SAUMON

Saumon, tobiko noir, gingember mariné, ponzu, concombre, avocat, radis, riz jasmin Thai, salade mixed

CARRI VERT THAILANDAIS

Abergine chinoise, champignons, puree de patates douces, papaye, basilic Thai, lait de coco, carri vert, riz jasmin

SALADE DE MANGUE

Mangue en julienne, haricots vert, herbes thais, onion rouge, tomates cerises, feuilles de sucrine, vinaigrette à l'ail, chilli et sauce au poisson

"OHH BABY I LIKE IT RAW" CÉVICHE DE PETONCLES

Pétoncle de Bay, tobiko, mangue, concombre, calamansi, lime, huile de corriande, menthe

18 ULTRA VIOLET TROPICAL UBE PANCAKES

3 Fluffy Ube Pancakes, strawberries, coconut , roasted pistachios, Maple & pandan syrop, powder sugar.

25 ISLAND STYLE CHICKEN & WAFFLES

2 Crispy buttermilk chicken thighs, 2 maple sugar waffles, coconut milk, pomegranate, micro thai basil, garlic and chili infused honey

21 KALBI LOCO MOCO

Kalbi patty, garlic rice, fried egg, shitake/red wine sauce, roasted sesame seeds

19 PINK PARADISE PAIN PERDU

Brioche bread french toast, cinnamon, vanilla, powdered sugar, egg wash, mixed berries, pink grapefruit syrop.

19 THAI SAUSAGE BREAKFAST SANDWICH

Grilled Thai sausage, fried egg, cheddar, sucrene lettuce, cocofire sauce, green salad, fingerling potatoes, avocodo/mango sauce.

17 GRILLED EGGPLANT OMELETTE AND MANGO SALSA

2 grilled eggplant, egg, jasmin rice, mango/tomato salsa, ponzu, mix green salad, fried onion.

19 HAY YAI OMELETTE PAD THAI

Rice noodles, bean sprout, thai basil, tamarind sauce, green onion, eggs, arrachide roties

20 HAY YAI OMELETTE PAD THAI

Greek yogurt, mixed berries, mango, Kiwi, honey, pistachios, pomegranate, , roasted granola.

16 THE FARSIDES GRILLED SALAD

Grilled sucrine Lettuce, orange coco vinaigrette, turmeric pickled onions, mix thai herbs, candied cashews

24 SALMON POKE BOWL

Salmon, black tobiko, pickled ginger, ponzu, cucumber, avocado, radish, thai jasmin rice, mix salad

24 THAIWAIIAN GREEN CURRY

chinese eggplant, shiitake mushroom, butternut squash, papaya, thai basil, coconut milk, green curry, jasmin rice

19 MANGO SALAD

Mango strings, green beans, mixed thai herbs, red onion, cherry tomatoes, sucrine lettuce, garlic/chilly fish sauce vinaigrette

21 OHH BABY I LIKE IT RAW SCALLOP CÉVICHE

Bay scallops, tobiko, mango, cucumber, calamansi, lime, coriander oil, mint.