



- VO Vegetarian Options
- GF Gluten Free
- V Vegetarian
- GFD Gluten Free Option

APPETIZERS *Served All Day*

GFD **Ballerina Wings** | 18

2 Fried chicken wings with tamarind-palm sugar sauce & tropical fruit salsa

VO **Bechamel Taro Nachos** | 19

Marinated tamarind prawns with avocado bechamel sauce served over fresh taro chips, topped with swiss & mozzarella cheese

GF VO **Chor Muang Flower Dumplings** | 17

Traditional Thai flower dumplings, stuffed with chicken (2), pork (2) and veggie peanut, sweet radish, onion & cilantro

GF **Seared Mango Tuna** | 20

Appy-sized ginger marinated ahi tuna, served with green mango salsa & avocado

Siam Sliders | 19

3 sliders with homemade buns:

- Lemongrass chicken, green mango & red curry in a beetroot bun
- Grilled prawn, green mango & yellow curry in pumpkin bun
- Grilled marinated pork, green mango & green curry in a spinach bun

Eggplant Chicken Roulade | 15

Marinated chicken, lemongrass, oyster sauce, served with spicy herb sauce

Nam prik Ong Prawn Bao | 18

Prawns, Swiss cheese, green salad served with nam prik sauce

SOUPS & SALADS *Served All Day*

Gang Liang Soup | 15

Butternut squash, lemon basil, lesser ginger, shrimp paste, cream cheese ice cream

V **House Salad** | 17

Mixed greens, apple, grilled pineapple, red onion, cherry tomatoes, candied walnuts, sliced almonds, cucumber, havarti cheese, avocado with a raspberry vinaigrette

- Grilled lemongrass chicken (+7)
- Breaded spicy fried chicken (+7)
- Grilled prawns (3) (+8)
- Extra avocado (1/2) (+5)

DINNER *Served from 2:30 p.m. to Close*

GFD **Almond Crusted Arctic Char** | 38

Pan-seared arctic char, served with cauliflower purée, asparagus & beets

GF **Sablefish Risotto** | 45

Pan-seared sablefish, served with portabello mushroom risotto and Swiss cheese

VO **Fettuccine Scallop Pad Cha** | 35

Scallops, basil, parmesan, peppercorn, green peas, ginger pad cha sauce

GF **Seared Mango Tuna** | 35

Ginger marinated ahi tuna, served with green mango salsa & avocado

Midnight Burger | 27

Housemade beef burger with bacon, tomato, cheddar cheese & special sauce in a housemade charcoal bun. Choice of taro & yam fries or salad.

Sous Vide Thai Khao Soi Steak | 42

Triple AAA Steak served with egg noodles, seasonal veggies, spicy khao soi gravy

GF **Massaman Lamb Shank** | 48

Braised, premium grade lamb shank, served with hand mashed pomme purée, tamarind, carrot & broccoli

Pork Tenderloin Schnitzel | 29

Marinated breaded pork tenderloin, pineapple BBQ sauce, mixed greens, candied walnuts, raspberry vinaigrette

Yellow Curry Garlic Chicken | 35

Pan-seared garlic chicken breast, served with roasted potato pavé, seasonal vegetables & yellow curry sauce

GF V **King Oyster Mushroom Risotto** | 27

Tom kha broth risotto, grilled mushrooms with Swiss cheese

DESSERTS *Served All Day*

Apple Tarte | 17

French style Apple tarte served with coconut rum ice cream. Gala apple and puff pastry

V **Banoffee Crumble** | 12

Layers of banana, strawberry, cream & cookie crumble with a coconut caramel sauce

V GF **Coconut Crème Brûlée** | 18

Coconut milk, palm sugar, egg, pandan leaf, milk

V **Thairamisu** | 16

Blend of thai iced tea & coffee, cream, spiced biscuits & white chocolate



HAPPY HOUR

THIS IS YOUR HAPPY PLACE

2:30 - 5 p.m.

20% gratuity for groups of 8 and over.

All items subject to availability. Please notify us of any allergies. Hours, menu & pricing subject to change.

FOODBYFANTA.COM

20542 Fraser Highway, Langley, BC | 604.530.6803



@FoodbyFanta | Mailbox@FoodbyFanta.com



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- Grilled lemongrass chicken (+7)
- Breaded spicy fried chicken (+7)
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- Extra avocado (1/2) (+5)

BRUNCH & LUNCH

Served until 2:30 p.m.

VO Avocado Prawn Toast | 18

Avocado, prawns, bacon seasoning, micro greens on homemade toast

Hidden Gold Benny | 22

Our take on eggs benedict, with a poached egg in a seasoned pork ball wrap served on bacon, lettuce & ham over herbal fries & asparagus with a red curry, basil, white wine hollandaise sauce

GF VO Stuffed Omelette | 19

2 eggs, seasoned pork, onion, cilantro, bell peppers, garlic, served with garlic nuggets potatoes, cheese

VO Belgian Waffle | 19

With fruit & ice cream or bacon and maple syrup

V Soufflé Pancake | 20

Fluffy pancake & fresh fruit, topped with crème brûlée sauce (takes approximately 35 minutes to prepare)

VO Grilled Cheese Chicken Waffle | 20

Waffle, fried BBQ chicken, cheddar, mixed greens, avocado herbal mayo & microgreens

Menagerie French Toast Brulée | 18

Pandan leaf custard & bacon bread, peach cream stuffed french toast with banana brulée, topped with coconut caramel sauce & syrup

Pork Tenderloin Schnitzel | 29

Marinated breaded pork tenderloin, pineapple BBQ sauce, mixed greens, candied walnuts, raspberry vinaigrette

Midnight Burger | 27

Homemade beef burger with bacon, tomato, cheddar cheese & special sauce in a charcoal bun, served with either taro & yam fries or salad

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