

WHITE

Sauvignon Blanc
10 (6 oz) 45 (1 L)
Heron Bay NV, BC

Colombard, Grenache Blanc, Sauvignon Blanc
12 (6 oz) 45 (BTL)
Laurent Miguel Vendage Nocturnes 2021, FR

Chenin Blanc
55 (BTL)
Spier 1692, ZA

Pinot Gris
55 (BTL)
The Ned Marlborough, NZ

Chardonnay
65 (BTL)
Burrowing Owl 2021, BC

RED

Cabernet Sauvignon
13 (6 oz) 50 (BTL)
Heron Bay NV, BC

Cabernet Sauvignon
15 (6 oz) 60 (BTL)
Aquinas North Coast 2019, US

Merlot
75 (BTL)
Burrowing Owl 2021, BC

Cabernet Franc
90 (BTL)
Burrowing Owl 2021, BC

Merlot
95 (BTL)
Cotarella 'Sodale' 2019, IT

ROSÉ

Vendanges Nocturnes
12 (6 oz) 45 (BTL)
Laurent Miguel 2021, FR

Poplar Grove
14 (6 oz) 55 (BTL)
2021, BC

SPARKLING

Prosecco | 14 (6 oz) 50 (BTL)
Luna Argenta, IT

COCKTAILS

Barbie | 15
St-Germain elderflower liqueur, Rose gin, lemon, mint syrup, foam

Lavender Lime Gimlet | 15
Bombay Sapphire gin, lavender, lime

Tropical Mimosa | 15
Choose from orange, mango, pink cranberry, or blueberry pomegranate

Coconut Espresso | 16
Coconut-infused tequila, cream rum, dark espresso

Ginger Whiskey Sour | 16
Jameson whiskey, lesser ginger, lime

Siam Mojito | 16
Spiced rum, mango juice, passion fruit, mint, Thai basil, lime

Love is in the Air | 17
Bombay Sapphire, Soho liqueur, St-Germain margarita mix, lime, strawberry, garnished with an ice rose strawberry

Pineapple Moonshine | 17
1804 rum, Ole Smoky Moonshine, pineapple juice, orange juice, simple syrup

Pink Cloud | 17
Vodka, rose wine, cranberry sauce, lesser ginger syrup, lemon, lime

Watermelon Mule | 17
Vodka, watermelon sparkling, ginger beer, mint syrup, fresh lime juice, watermelon ice, lychee popping pearls, rim with sweet & sour

Killing Me Softly Margarita | 18
1800 Tequila, Cointreau, Ancho Reyes, lime juice, fresh jalapeno, strawberry, mint syrup, pear charcoal syrup

Matcha Martini | 19
Ceremonial teahouse matcha powder, pandan leaves infused with vodka, crème de cacao, Bumbu crème, French vanilla syrup, coconut water

Rainbow Sangria Flight | 26
3 colorful combinations of local spirits, wine & fresh fruits

Sangria Party Size | 45
1.4L of wine, fresh fruit, made for sharing

BEER

ON TAP

Russell Brewing Craft Lager | 8 (16 oz)

Russell Brewing West Coast IPA | 10 (16 oz)

BOTTLE

Singha Thailand Lager | 10 (330 mL)

Chang Thailand Lager | 10 (320 mL)

Heineken 0% | 8 (330 mL)

HAPPY HOUR

Served from 2:30 p.m. to 5:00 p.m.

V Tom Yum Onion Rings | 8

Thai Singha beer-battered onion rings with herbal paste, grated coconut, lime leaves, Tom Yum powder. Served with sriracha mayo

V Eggplant Fries | 8

Thai Singha beer-battered eggplant with herbal paste, grated coconut, lime leaves, Tom Yum powder. Served with sriracha mayo

Kratong Tuna Tartare | 12

Delicate pastry cups filled with savoury tuna tartare and spices

GF Nam Prik Noom | 12

Crispy pork crackling, rice crackers, and vegetables. Served with grilled Northern Thai green chili dip with shallots and garlic

Cauliflower Bites | 13

Cauliflower florets breaded with Singha batter. Served with leek sauce with house-made chili garlic oil

GF VO Som Tum | 15

Green papaya salad with roasted peanuts, laksa mint, tamarind, lime, sun-dried tomatoes, and umami fish sauce

Siam Sliders | 17

- 3 distinct sliders with homemade buns:
- Lemongrass chicken, mango & red curry in a beetroot bun
 - Grilled prawn, mango & yellow curry in pumpkin bun
 - Grilled pork, mango & green curry in a spinach bun

VO Bechamel Taro Nachos | 17

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

GF Tom Kha Scallop Bites | 17

Pan-seared scallops in herb butter and Tom Kha herbs. Tangy, citrus, and smooth coconut milk create a rich, refreshing flavor balance in one bite

GF V Seared Eggplant with Green Curry | 17

Seared eggplant baked with herb butter, topped with poached carrot and a silky green curry sauce. Served with toasted, buttered ciabatta for dipping

GF Seared Mango Tuna | 18

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

WINE BY THE GLASS/BOTTLE

White (House) | 8 (6 oz) 35 (1 L)

Red (House) | 8 (6 oz) 35 (1 L)

Sparkling (Luna Argenta) | 9 (6 oz) 40 (BTL)

LOCAL CRAFT BEER ON TAP

Russell Brewing Craft Lager | 6 (16 oz)

Russell Brewing West Coast IPA | 7 (16 oz)

V Vegetarian

VO Vegetarian Options

GF Gluten Free

GO Gluten Free Options

FOODBYFANTA.COM

20542 Fraser Highway, Langley, BC | 604.530.6803



@FoodbyFanta | mailbox@FoodbyFanta.com



SHARES		Served All Day
	Tom Yum Onion Rings 10	Thai Singha beer-battered onion rings with herbal paste, grated coconut, lime leaves, Tom Yum powder. Served with sriracha mayo
	Eggplant Fries 10	Thai Singha beer-battered eggplant with herbal paste, grated coconut, lime leaves, Tom Yum powder. Served with sriracha mayo
	Gang Liang Soup 15	Butternut squash, lemon basil, lesser ginger, shrimp paste, cream cheese ice cream
	Kratong Tuna Tartare 15	Delicate pastry cups filled with savoury tuna tartare with ginger, sesame seeds, sawtooth cilantro, shallots, and lime juice
	Nam Prik Noom 15	Crispy pork crackling, rice crackers, and vegetables. Served with grilled Northern Thai green chili dip with shallots and garlic
	Cauliflower Bites 16	Cauliflower florets breaded with Singha batter. Served with leek sauce with house-made chili garlic oil
	Miang Khum 16	Cha Plu leaf bites with ginger, pomelo, pineapple, lime, peanuts, herbs, and dried shrimp. Served with sweet and savoury Miang sauce
	Chor Muang Flower Dumplings 17	Traditional Thai flower dumplings, stuffed with chicken (2), pork (2) & veggie (1) peanut, sweet radish, onion, & cilantro
	FANTA 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)
	Seared Eggplant with Green Curry 17	Seared eggplant baked with herb butter, topped with poached carrot, and a silky green curry sauce. Served with toasted, buttered ciabatta for dipping
	Som Tum 17	Green papaya salad with roasted peanuts, laksa mint, tamarind, lime, sun-dried tomatoes, and umami fish sauce
	Bechamel Taro Nachos 19	Marinated tamarind prawns with avocado bechamel sauce served over fresh taro chips, topped with swiss & mozzarella cheese
	Miso-Orange Roasted Carrots 19	Rainbow carrots poached in miso, butter, honey, lime, and orange, brushed with Nam Jim Jaew sauce. Served with peanut sauce and a tangy beet vinaigrette
	Siam Sliders 19	3 sliders with homemade buns: - Lemongrass chicken, mango & red curry in a beetroot bun - Grilled prawn, mango & yellow curry in pumpkin bun - Grilled pork, mango & green curry in a spinach bun
	Tom Kha Scallop Bites 19	Pan-seared scallops in herb butter and Tom Kha herbs. Tangy, citrus, and smooth coconut milk create a rich, refreshing flavor balance in one bite
	Seared Mango Tuna 20 SMALL / 35 LARGE	Appy-sized ginger marinated ahi tuna, served with green mango salsa & avocado
	Khao Yum Salad 22	Colourful salad arranged like a rainbow, made with 22 fresh-cut ingredients, served with tangy tamarind dressing
	Yum Som O 22	Refreshing pomelo kernels, mixed juicy citrus, herbs, crunchy coconut, crispy shallot, garlic with Nam Prik Pao citrus dressing, topped with crispy prawn sprinkles, served with Cha Plu leaves

ENTRÉES		Served from 2:30 p.m. to Close
	Fish & Chips 25	2 fillets of Thai Singha beer-battered cod with herbal paste, grated coconut, lime leaves. Served with seasoned fries & 3 dips: Massaman Thai curry, Nam Jim aioli, plum sauce with ground peanut & coconut flakes
	Lemongrass Chicken Burger 25	Crispy lemongrass fried chicken with dill pickles, fresh greens, tomato, pear cream cheese, aged cheddar, sriracha mayo, and yellow curry sauce. Served on a carrot bun with Tom Yum fries and Nam Jim mayo
	Khao Khluk Kapi Bowl 25	Thai fried rice infused with fermented sauce, with cucumber, green mango, green beans, shredded fried-egg, pork belly, cilantro, shallots, and house fried garlic
	Pad Thai 25	Classic Thai stir-fried rice noodles with house-made tamarind sauce with an egg blanket and two tiger prawns
	King Oyster Mushroom Risotto 27	Tom kha broth risotto, grilled mushrooms with Swiss cheese
	Zab Zab Burger 27	Wagyu ground beef with Thai chili, roasted rice, fresh herbs & veggies, bacon, Tom Yum powder, & pear cream cheese in a house-made cilantro spinach bun. Served with eggplant fries & plum sauce, sriracha mayo & honey mustard dip
	Chicken Leg Confit Khao Soi 32	Chicken leg confit served with egg noodles, seasonal veggies, spicy khao soi gravy
	Yellow Curry Garlic Chicken 32	Pan-seared garlic chicken breast, served with jasmine rice, seasonal vegetables & yellow curry sauce
	Fettuccine Scallop Pad Cha 35	Scallops, basil, parmesan, peppercorn, green peas, ginger pad cha sauce
	Black Cod Miso 39	Black cod marinated in miso and sparkling wine, delicately sweet and savoury, served over a nest of zucchini noodles
	Almond Crusted Arctic Char 38	Pan-seared arctic char, served with cauliflower purée, asparagus & beets
	Steak au Vin Cerise 39	Tender sous vide steak, seared medium rare and served with mashed potatoes and broccoli with chili garlic oil. Finished with a rich red wine and cherry sauce
	Sablefish Risotto 45	Pan-seared sablefish, served with portobello mushroom risotto, & swiss cheese
	Massaman Lamb Shank 48	Braised, premium grade lamb shank, served with hand mashed pomme purée, tamarind, carrot, & broccoli



KHAO KHLUK KAPI BOWL



WATERMELON MULE

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.

Vegetarian Options

Vegetarian

Gluten Free

Gluten Free Options

SPIRIT FREE	
	Mango Supreme 6
	Mango, lavender, lime
	Shirley Temple 6
	Lemon-lime soda, orange juice, grenadine
	Thai Green Tea 6
	Green tea, sweetened condensed milk, evaporated milk
	Roselle Fizz 9
	Roselle syrup, pink cranberries, lychee soda, lime, lychee popping pearls
	Tom Yumgarita 9
	Tom Yum paste, lemongrass, galangal, preserved cherry tomato jam, lime Thai chilies
	Virgin Siam Mojito 9
	Mango, passionfruit, mint, Thai basil, lime

BEVERAGES

	GoodDrink Spritzers 6
	Green apple
	Cabana Lemonades 6
	Mango
	Tea 5
	English Breakfast, Earl Grey, Chamomile, Peppermint, Oolong, Green Tea, and a selection of Mariage Frères teas
	Soda 5
	Coke, Diet Coke, Bubly Lime, Tonic Water, Club Soda, Sprite, Ginger Ale
	Coffee 5 (2 for refill)
	Latte 6
	Cappuccino 6
	Perrier 3.5 (330 mL)
	San Pellegrino 8 (750 mL)

DESSERTS

	Banoffee Crumble 12	Layers of banana, strawberry, cookie & cream crumble with a coconut caramel sauce
	Som Choon 15	Lychee, pineapple, strawberry, jackfruit, and orange in jasmine-scented syrup, with orange zest, ginger, and crisp shallots. Served over ice
	Apple Tarte 17	French style Apple tarte served with coconut rum ice cream. Gala apple & puff pastry
	Pandan Chocolate & Strawberry Khunafeh 17	Layers of crisp, golden khunafeh with house-made pandan custard, strawberries, and a drizzle of white and dark chocolate.
	Coconut Crème Brûlée 18	Coconut milk, palm sugar, egg, pandan leaf, milk