

WHITE

Sauvignon Blanc

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

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.

\$2 OFF ALL COCKTAILS

VO 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

VO V Eggplant Fries | 8

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

VO Kratong Tuna Tartare / Kratong Tong Salsa | 12

Delicate pastry cups filled with savoury tuna tartare with ginger, sesame seeds, sawtooth cilantro, shallots,
and lime juice

GF Nam Prik Noom | 12

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

VO 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

GF Gluten Free Options

FOODBYFANTA.COM

20542 Fraser Highway, Langley, BC | 604.530.6803

[f](#) [@](#) @FoodbyFanta | mailbox@FoodbyFanta.com



SHARES

Served All Day

VO V 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

VO V Eggplant Fries | 10

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

VO GF Gang Liang Soup | 15

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

VO Kratong Tuna Tartare / Kratong Tong Salsa | 15

Delicate pastry cups filled with savoury tuna tartare with ginger, sesame seeds, sawtooth cilantro, shallots, and lime juice

GF Nam Prik Noom | 15

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

VO Cauliflower Bites | 16

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

GF VO Miang Khum | 16

Cha Plu leaf bites with ginger, pomelo, pineapple, lime, peanuts, herbs, and dried shrimp. Served with sweet and savoury Miang sauce

GF VO Chor Muang Flower Dumplings | 17

Traditional Thai flower dumplings, stuffed with chicken (2), pork (2) & veggie (1) peanut, sweet radish, onion, & cilantro

V 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)

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 VO Som Tum | 17

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

VO Bechamel Taro Nachos | 19

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

GF V 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

GF 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

GF Seared Mango Tuna | 20 SMALL / 35 LARGE

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

GF V Khao Yum Salad | 22

Colourful salad arranged like a rainbow, made with 22 fresh-cut ingredients, served with tangy tamarind dressing

GF VO 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 until 2:30 p.m

VO Avocado Prawn Toast | 18

Avocado, prawns, bacon seasoning, microgreens on homemade toast

Menagerie French Toast Brûlée | 18

Pandan leaf custard & golden danish bread, peach cream stuffed french toast with banana brûlée, topped with coconut caramel sauce & syrup

VO Belgian Waffle | 19

With fruit & ice cream, or bacon & maple syrup

GF VO Stuffed Omelette | 19

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

VO Grilled Cheese Chicken Waffle | 20

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

V Soufflé Pancake | 20

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

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

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

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

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

GF VO Pad Thai | 25

Classic Thai stir-fried rice noodles with house-made tamarind sauce with an egg blanket and two tiger prawns

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



YUM SUM O



ROSELLE FIZZ

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.

VO Vegetarian Options

GF Gluten Free

V Vegetarian

GF 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, Bubby 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

V Banoffee Crumble | 12

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

GF V Som Choon | 15

Lychee, pineapple, strawberry, jackfruit, and orange in jasmine-scented syrup, with orange zest, ginger, and crisp shallots. Served over ice

V Apple Tarte | 17

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

V Pandan Chocolate & Strawberry Khunafeh | 17

Layers of crisp, golden khunafeh with house-made pandan custard, strawberries, and a drizzle of white and dark chocolate.

GF V Coconut Crème Brûlée | 18

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