

Super **SPICY** **DISCLAIMER!**

WELCOME TO FARMHOUSE KITCHEN THAI CUISINE!

**WE ARE THRILLED TO PRESENT YOU
SEVERAL OF OUR BEST-KNOWN DELICIOUS
SPICY E-SARN STYLE THAI DISHES**

**YOUR SERVER MIGHT ASK YOU SEVERAL TIMES
BEFORE TAKING YOUR ORDER TO MAKE SURE
THAT YOU WILL BE ABLE TO ENJOY THE SPICY DISHES**

**THEREFORE, PLEASE BE MINDFUL WHEN ORDERING
SPICY DISHES AS THERE ARE NO RETURN ON SPICY
DISHES AND CUSTOMIZED SPICY DISHES**



STAY SPICY!



INTRODUCING

WELCOME HOME

A PERFECT WAY TO CELEBRATE
THE HOLIDAY SEASON

Farmhouse Kitchen Holiday Special

WELCOME HOME

Introducing our "Welcome Home" a festive feast offers a wide array of mouthwatering appetizers and delectable entrees, making it a perfect choice for a grand gathering with family and friends, a perfect way to celebrate the holiday season, just like coming home after a long journey.

Appetizers

- Fresh Oysters + Tom Yum Granita + American Caviar
- Wagyu Num Tok Rolls
- Mieng Kum Tiger Prawns
- Oyster Sauce Scallop
- Ahi Scoops
- Khao Jee "grilled sticky rice + egg"



Entrees - Pinto Set

- Collagen 'BOMB' Oxtail Curry
- Choo Chee Lobster
- Pad Kha Na Moo Krob
- Nam Prik Kra Pi ~ Veggie Set
- Tri-Colored Rice


available at CA locations

\$85/guest
2 guests minimum



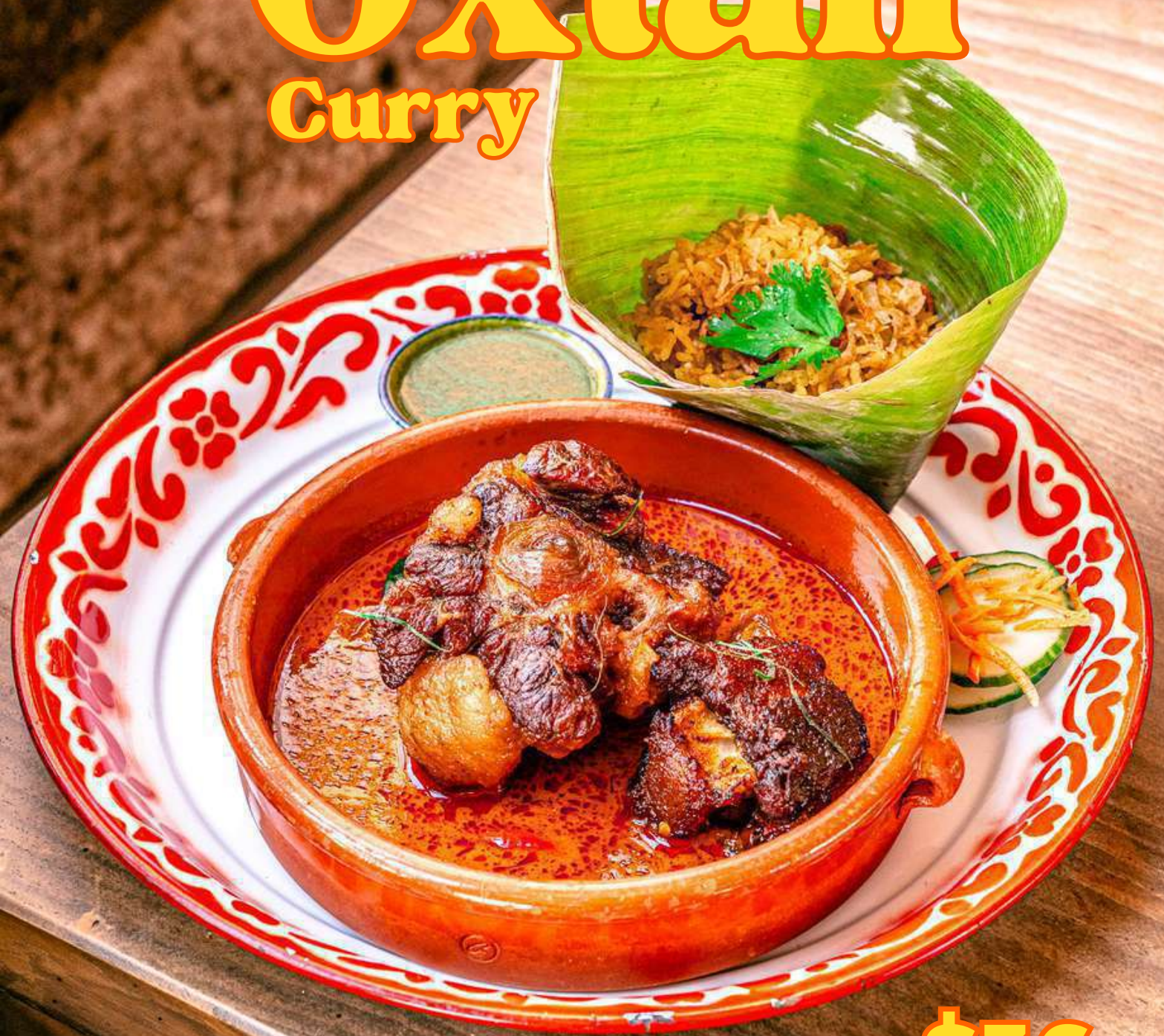
"Reserve your spot for an unforgettable dining experience!"

 SF/ Oakland/ Menlo Park/ LA

 www.farmhousethai.com

FARMHOUSE KITCHEN
THAI CUISINE

Oxtail Curry



\$36

**Real collagen bomb braised oxtail in Panang curry:
served with turmeric rice, cucumber Ajard
and cilantro lime sauce**

PACIFIC

Pad Thai

Lobster tail with assorted seafood, fresh thin rice noodles, cage-free egg, fried tofu, bean sprouts, chive, shallot, peanut, crispy wontons and Thai seafood sauce

\$55



TOM YUM FRIED RICE



Tiger Prawns, Spicy Tom Yum Paste, Rice, Egg, Tomato, Onion and Fresh Coconut Meat

\$39

A decorative graphic featuring a stylized flame in shades of red and orange. Below the flame are a slice of lime, a red chili pepper, and a whole tomato. The price '\$39' is displayed in a bold, black font within a white circle that overlaps the flame.

Kumamoto OYSTER



22/42
HALF/A DOZEN

Thai beach style sauces :
spicy seafood, smoky chilli paste,
crispy shallot



punch drunk love



\$19

24HR CLARIFIED MILK PUNCH. PLANTATION 5-YEAR RUM.
VELVET FALERNUM. PINEAPPLE. COCONUT JUICE. RICH DEMERARA

Hello Gorgeous



\$18

Mekhong Thai Rum, Pink Guava,
Homemade Aromatic Jasmine
Earl Grey Cordial. Orange Bitters

NON - ALCOHOL VERSION AVAILABLE

FARMHOUSE KITCHEN
THAI CUISINE

HEDWIG

ABSOLUT ELYX VODKA INFUSED HIBISCUS. CENTORRI
MOSCATO DI PAVIA. COINTREAU LEMON. POMEGRANATE
+\$5 RED BULL WATERMELON

FARMHOUSE KITCHEN
THAI CUISINE

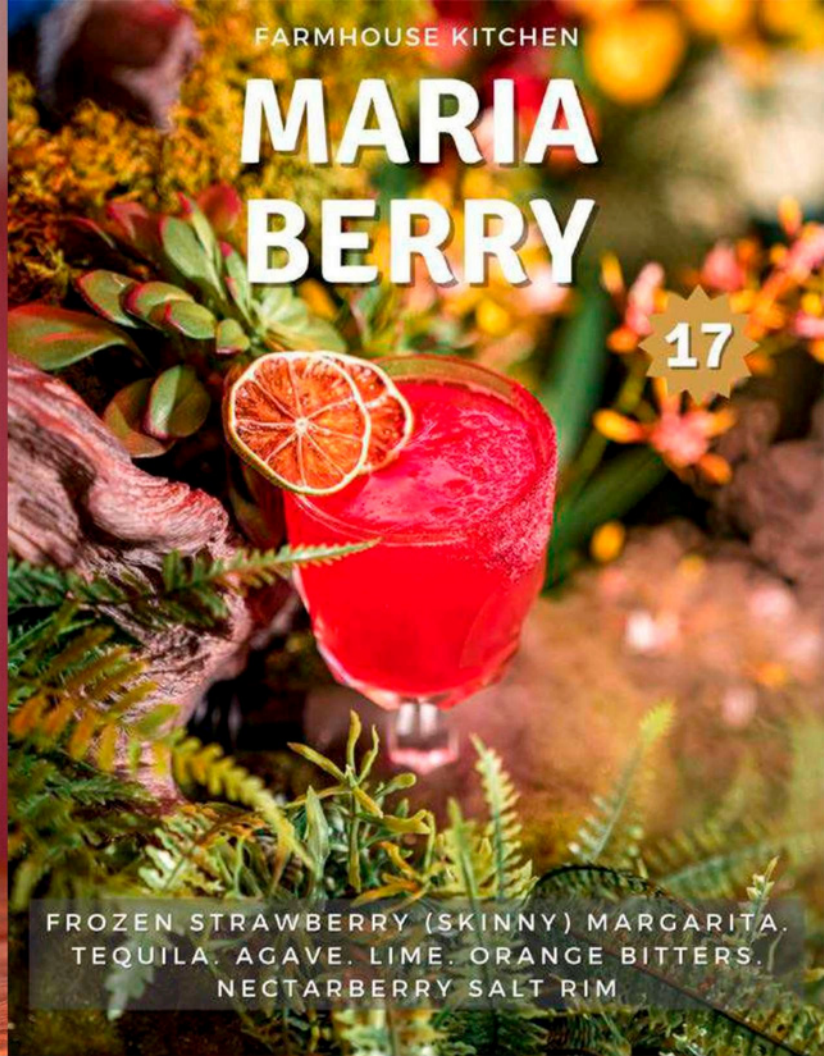
\$24



FARMHOUSE KITCHEN

MARIA BERRY

17



FROZEN STRAWBERRY (SKINNY) MARGARITA.
TEQUILA. AGAVE. LIME. ORANGE BITTERS.
NECTARBERRY SALT RIM

FARMHOUSE KITCHEN
THAI CUISINE

Whiskey Blossom



\$19

JAMESON ORANGE. ST. GERMAIN
ELDERFLOWER. LEMON.

SINGLE & READY TO FLAMINGO

THINK SEXY. WIND BLOWN HAIR.

ALL YOU NEED IS THIS PARTY SIZE FLAMINGO PUNCH BOWL

ABSOLUT ELYX, ST GERMAIN ELDERFLOWER, GIFFARD VIOLET,
CHRYSANTHEMUM TEA SYRUP, LEMON, AND ROSE WATER

SHARING FOR 2-4 PEOPLE



\$115

Require a credit card deposit. Flamingo punch bowl is available for sale for \$1,000

FARMHOUSE KITCHEN
THAI CUISINE

MAKE A WISH

MAGIC COCKTAIL SERVED IN ALADDIN TEA SET WITH SMOKY EFFECT.
MALFY GIN ROSA INFUSED HIBISCUS TEA. ST GERMAIN ELDERFLOWER LIQUEUR.
GRAPEFRUIT, CITRUS, AROMATIC BITTERS.

\$19



EXCLUSIVELY AT
FARMHOUSE KITCHEN

FARMHOUSE KITCHEN
THAI CUISINE

PENICILLING

\$17



OUR VERSION OF SLUSHY PENICILLIN;
SCOTCH WHISKEY, GINGER, LOCAL HONEY,
FRESH LEMON AND CHILI SALT RIM

FARMHOUSE KITCHEN
THAI CUISINE

CHA CHA CHA

\$17



Seriously Bomb Axx Margarita. Tequila Blanco. Lime.
Chili Infused Fish Sauce

SPECIAL COCKTAIL

LOD CHONG

GET READY
FOR A

YOUR NEW
FAVOURITE



BOTANICAL PINA COLADA. SAKE RUM.
HOMEMADE AROMATIC PANDAN CORDIAL.
COCONUT CREAM. LIME

\$17

DRINKS MENU

beverage

Coke/Diet/Sprite/Ginger Ale/Root Beer	4.5
Black Iced Tea <i>unsweetened peach black tea</i>	5.5
Thai Iced Tea <i>sweet & creamy. shaved ice.</i>	6.5
Anchan Limeade <i>butterfly pea flower. antioxidant.</i>	6.5
Sparkling/Flat Water <i>Saratoga, Utah 12oz</i>	6.5
Red Bull : <i>Original/Sugar Free/Tropical/Watermelon</i>	7
Fresh Whole Coconut <i>Thailand</i>	8.5
Espresso/Americano	5
Latte/Cappuccino	6

cocktail

SUMMER SPRITZ	14.5
<i>Aperol. Sparkling wine. Pressed grapefruit. Simple.</i>	
<i>Substitute Red Bull Tropical or Watermelon + \$5</i>	
MADAM BUTTERFLY	15.5
<i>Anchan Butterfly Flower Infused Gin. Rose Water.</i>	
<i>Black Peppercorns. Lemongrass. Lemon.</i>	
FRESH CURRY	15.5
<i>St. George Green Chili Vodka. Ginger Puree.</i>	
<i>Lemongrass. Basil. Lime. Thai Bitters.</i>	
UNDER THE SEA	16.5
<i>Chili Infused Blanco Tequila. Lime. Mermaid Dust.</i>	
THAI MULE	16.5
<i>Aloo Vodka. Thai basil. Lime. Ginger Juice.</i>	
ISLAND MAITHAI	16.5
<i>Royal Standard Rum. Small Hands Orgeat.</i>	
<i>Pineapple Juice. Lime. Tiki Bitters.</i>	
KICKASS NEGRONI	17.5
<i>Vida Mezcal. Campari. Carpano Antica Vermouth.</i>	
<i>Ancho Ryes Chile.</i>	
OLD SIAM	19
<i>Batched In-House Oak Barrel: High West Double Rye.</i>	
<i>24K Gold. Maraschino Cherries. Aromatic Bitters.</i>	
PENICILLING	17
<i>Scotch Whiskey. Ginger. Local Honey. Fresh Lemon.</i>	
<i>Chili Salt Rim.</i>	
MARIA BERRY	17
<i>Frozen Strawberry SKINNY Margarita. Tequila. Agave.</i>	
<i>Lime. Orange Bitters. NectarBerry Salt Rim.</i>	

alcohol-free

ALL DAY I DREAM	16
<i>Aromatic Pandan Colada. Homemade Pandan Simple.</i>	
<i>Lime. Coconut Cream.</i>	
PUNCH ME BABY	16
<i>Guava. Lychee. Pomegranate. Lime.</i>	
<i>Substitute Red Bull Tropical or Watermelon + \$5</i>	
PHONY NEGRONI, St.Agretis	13
<i>Delicious & Floral. Piney Citrus. A Touch of Carbonation.</i>	



beer

DRAFT

Pulp IPA	8.5
White Dahlia Belgian Wit	8.5
Scrimshaw Pilsner	8.5
Anderson Alley Boont	8.5

BOTTLED

Singha, Thailand	8.5
Stem Off-Dry Cider, Colorado	8.5
Stiegal Radler Grapefruit, Australia	8.5
Fruli Strawberry Beer, Belgium	10.5
Almanac Love Hazy IPA, Alameda CA	10.5

hot tea

HARNEYS & SON

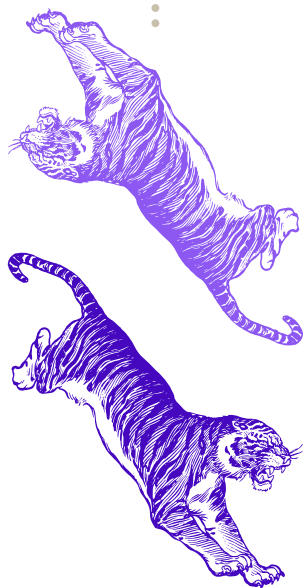
Earl Grey 'PARIS'	6.5
<i>fruity black tea, bergamont, vanilla</i>	
Dragon Pearl Jasmine	6.5
<i>floral jasmine flowers</i>	
Bangkok Green	6.5
<i>green, ginger, coconut, lemongrass</i>	
Japanese Sencha	6.5
<i>fine green tea</i>	
Chamomile Lavender	6.5
<i>floral herbal tea</i>	
Peppermint	6.5
<i>aromatic, crisp, help digestion</i>	
Blooming Flower	7
<i>jasmine, green, calendula</i>	

THE HEMP DIVISION

CBD Chamomile Mint	7
<i>Caffeine-free, herbal (18 and over)</i>	

DEAR CUSTOMERS,
NO ALCOHOL WILL BE SERVED TO PERSONS
UNDER 21 YEARS OF AGE.
PLEASE BE PREPARED TO SHOW ID

Acceptable forms of ID :
California or Out-of-State Driver's License/ID Card
Both US and foreign Passports with photograph
A person may not combine two unacceptable ID's
to make one acceptable ID



La Perlina Semi-Sparkling Moscato, Italy 13/58
Delicately Sweet. Pearl-Like Bubbles. Peach. Orange Blossoms.

Scarpetta Prosecco DOC, Italy 14/68
Light. Dry. Juicy Melon. White Flowers. Hazelnut.

Roederer Estate Brut NV, Anderson Valley 18/85
Hint of Apples. Crisp and Elegant with Complex Pear, Spice and Hazelnut.

FERRARI Brut Rosé NV, Italy (375ML) 35
Dreamy...Dry & Refined. Hawthorne Flowers. Red Currants. Wild Strawberry. Delicate Finish of Almonds.

Veuve Clicquot Champagne NV, France 135
Golden Elixir of Luxury & Finesses. Refined Effervescence. Adds a Touch of Liveliness, Arousing a Sense of Joy and Celebration with Every Sip.

rose & white

Riesling, Raimund Prüm, Mosel, Germany 14/64
Semi-Dry. Highly Aromatic. Pineapple. Apricot. Green Apple. Balanced of Racy Acidity & Backdrop of Minerality.

Rose of Pinot Noir, Balletto, Russian River Valley 15/68
Fun and Lively with Savory Guava. Watermelon. Lime Flavors.

Sauvignon Blanc, Cadre Stone Blossom, Edna Valley 15/68
Medium body. Aromatic. Round. Mineral Driven. Passion Fruit. Spicy Green Herbs. Coriander.

Chardonnay, Hartford Court, Russian River Valley 18/84
Great Elegance. Notes of Jasmine Flower, Citrus Oil, and Green Apple. Hint of Crystallized Ginger. Long, Zesty Finish.

Chardonnay, FLOWERS, Sonoma County 115
Lemongrass. Grapefruit and Stone Fruit with Touches of chalk dust and Fresh Ginger. Creamy Texture and Minerally Finish.

red

Pinot Noir, Hartford Court, Russian River Valley (375 ML) 29
Aromas of raspberries, rose petals, and pomegranate. A savory mouthfeel of cherry cola, currant and spice.

Pinot Noir, Cambria, Santa Barbara County 18/84
Bright & Refreshing. Balanced of Earth, Red Fruit. Crushed Seashells. Satisfying Long Finish.

Zinfandel, Bella Grace, Amador County 14/64
Double gold Medal. Roasted Coconut. Wild Cherry. Vanilla. Juicy. Long Lingering Finish.

Cabernet Sauvignon, House of Cards, Alexander Valley 19/88
CAB IS KING. Deliciousity!! Big, Rich & Flavorful. Classic Blackcurrant and Plum, Layered with the Complex Vanilla-Spice of Barrel Aging. Very Fine, Long Finish.

Syrah, Alain Graillot Crozes-Hermitage Rouge, France 115
Earth and Leathery with Balance Blackberries.



สุรา
9

SPIRITS

เหล้าญี่ปุ่น

JAPANESE WHISKY

SUNTORY TOKI	12
HIBIKI HARMONY	25
KIKORI	17

เบอรัเบิด

BOURBON

BULLEIT	12
MAKER'S MARK	13
BASIL HAYDEN'S	14
FOUR ROSES SMALL BATCH	14
SONOMA BOURBON	15
WOODFORD RESERVE	15
OLD FORESTER 1870	16
ANGEL'S ENVY	18
JOSEPH MAGNUS	32

สก๊อตซ์

SCOTCH

CHIVAS REGAL 12YR	13
DEWAR'S 12YR	14

คอนญัก

COGNAC

HENNESSY VSOP SPECIAL	28
REMY MARTIN XO	40
MARTELL XO	45

ซิงเกิลมอลทสก๊อตซ์

SINGLE MALT SCOTCH

HIGHLANDS:	
MACALLAN 12YR DOUBLE CASK	17
OBAN 14YR	21
DALMORE 15 YR	34
GLENLIVET 12 YR	17
ISLE OF SKYE:	
TALISKER 10 YR	14
CAMPBELTOWN:	
GLEN SCOTIA 15 YR	28
ISLAY:	
LAPHROIG 10 YR	14
LAGAVULIN 16 YR	30
LOWLANDS:	
AUCHENTOSHAN THREE WOOD	28
BLENDED SCOTCH	
DEWAR'S WHITE LABEL	11

จิน

GIN

BUTTERFLY PEA INFUSED HOUSE GIN	10
BOMBAY SHAPPHIRE	12
BULLDOG	12
ST.GEORGE TERRIOR	12
ST.GEORGE BOTANIVORE	12
TANQUERAY	12
HENDRICK'S	13
UNCLE VAL'S BOTANICAL	13
BUMMER & LAZARUS	14
PLYMOUTH	14
MONKEY 47	16

รัม

RUM

CAPTAIN MORGAN SPICED RUM	10
ROYAL STANDARD	10
PLANTATION 3 STARS SILVER	10
MYER'S DARK	11

เตกีล่า

TEQUILA

JOSE CUERVO TRADICIONAL	10
HERRADURA BLANCO	11
HERRADURA REPOSADO	13
DON JULIO BLANCO	14
DON JULIO 1942	45
VOLCAN DI MI TIERRA BLANCO	14
CASAMIGOS REPOSADO	17
PATRON BLANCO	14
PATRON REPOSADO	17
CASAMIGOS ANEJO	20
PATRON ANEJO	20
QUI PLATINUM	22
AVION SILVER	14
AVION RESERVA CRISTALINO	45

เมซคัล

MEZCAL

DEL MAGUEY VIDA	13
400 CONEJOS JOVEN	14
MONTELOBOS	14
KIMO SABE ANEJO	20

วิสกี้

WHISKEY

EVEN WILLIAMS	10
JACK DANIELS	11
REDEMPTION RYE	11
SCREWBALL PEANUT BUTTER	11
TEMPLETON RYE	11
BULLIET SMALL BATCH RYE	12
JAMESON	12
JAMESON ORANGE	13
JAMESON CASKMATES IPA	13
MITCHER'S SINGLE BARREL RYE	14
JAMESON BLACK BARREL	15
HIGH WEST CAMPFIRE	16
BASIL HAYDEN'S DARK RYE	17

ลิเกียว

LIQUEURS

FERNET	10
JAGERMEISTER	10
APEROL	11
CAMPARI	11
CARPANO ANTICA VERMOUTH	11
DISARONNO	11
KAHLUA	11
MIDORI	11
ST.GERMAIN	11
CHAMBOARD	12
GRAND MARNIER	12
COINTREAU	12





วอดก้า

VODKA


ABSOLUT	10
ABSOLUT PEARS	10
ABSOLUT LIME	10
ABSOLUT VANILLA	10
ALOO	10
TITO'S	11
HANGAR ONE	12
ST.GEORGE GREEN CHILE	12
ABSOLUT ELYX SINGLE ESTATE	13
KETEL ONE	13
CHOPIN	14




VEGETARIAN MENU

STARTERS

- 
VEGAN FRESH ROLLS **13.95**
 [GS] (Limited)
 Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot, sesame, and vermicelli noodles. Chili **peanut** sauce
- 
SAMOSA (3 PCS) **13.95**
 Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce
- 
CRISPY EGG ROLLS **13.95**
 Egg rolls skin wrapped glass noodles, carrot, black pepper, light soy sauce served with chili **peanut** sauce.

THAI STREET FOOD

- 
YELLOW CURRY **18.95**
 Potato, onion and crispy shallot
- PAD SEE YOU** **17.95**
 [Vegan or GS Option Available]
 Flat rice noodles, cage free egg, carrot, Asian broccoli
- ASIAN BROCCOLI** **17.95**
 [Vegan or GS Option Available]
 Garlic, Thai chili
- SPICY EGGPLANT** **17.95**
 [Vegan or GS Option Available]
 Garlic, bell pepper, basil

 **Gluten Sensitive**
 **Vegan**
 **Contain Sesame**

CHEF SPECIALS

- VEGETARIAN BASIL BOMB** **35.95**
 [Vegan or GS Option Available]
 Thai chili basil stir fried with mixed veggio, and tofu, over jasmine rice. Let's Bomb!
- VEGETARIAN PINEAPPLE FRIED RICE** **35.95**
 [Vegan or GS Option Available]
 Tofu with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot. Served in fresh whole pineapple



Crispy Egg Rolls



Yellow Curry



Jasmine Rice

SIDE

Jasmine Rice	4	Peanut Sauce	6
Brown Rice	4	Cucumber Salad	6
Sticky Rice	4	Steamed Veggio	6
Crispy Roti	4	Steamed Noodles	6
Bone Broth	4	Fried Egg	4

FARMHOUSE KITCHEN

THAI CUISINE



Neua Num Tok Rolls












Mieng Kum Kung







Ahi Scoop

STAR TERS

-  **Vegan Fresh Rolls (GS) (Limited)** **13.95**
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot, sesame and vermicelli noodles. Chili peanut sauce
-  **Samosa (3 pcs)** **13.95**
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce
-  **Crispy Egg Rolls** **13.95**
Egg rolls skin wrapped glass noodles, carrot, black pepper, light soy sauce served with chili peanut sauce.
- Thai Fish Cakes (GS Option Available)** **15.95**
Fried white fish paste with red curry, kaffir lime, green bean Served with cucumber, peanut, sweet chili sauce
- Farmhouse Wings** **16.95**
Crispy organic wings, fish sauce, garlic, chili plum sauce
-  **Neua Num Tok Rolls** **19.95**
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber in cilantro lime vinaigrette
-  **Ahi Scoops (GS Option Available)** **18.95**
 Pan-seared sesame-crusted Ahi tuna*, cucumber, seaweed salad, dill, lemongrass, **SPICY** chili lime
Consuming raw or undercooked seafood may increase your risk of foodborne illness.
-  **"Mieng Kum Kung"** **16.95**
 Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, sesame roasted coconut and peanut with tamarind sauce
- Crispy Calamari** **16.95**
Curry battered Monterrey squid in spicy pepper. Served with cilantro lime dipping
-  **Roti Mataba** **15.95**
Stuffed roti with curry chicken, potato, onion, cumin, turmeric, served with peanut cucumber salad and yellow curry sauce

SALAD

-  **Papaya Salad (GS)** **15.95**
SPICY! Hand-shredded green papaya, garlic, fresh chili, cherry tomato, Thai long bean.
Dressing choices: Classic (dried shrimp and peanut),
+\$2 for salted crab or fermented fish. +\$6 for grilled Tiger prawn
-  **Herbal Rice Salad** **15.95**
 Bangkok style. Toasted coconut, peanut, crispy rice, sesame, shredded green mango, lettuce, carrot, mint, ginger, shallot, lemongrass, bell pepper, lime, long bean, chili, kaffir lime, dried shrimp with tamarind dressing
-  **Pomelo Tower (Seasonal)** **15.95**
Pomelo, crispy shallot, lemongrass, cilantro, chili, kaffir lime, dill, mint and chili shellfish sauce. Served with crispy wonton chips
+\$6 for grilled Tiger prawn



Roti Mataba



Tom Kha



Papaya Salad



Tom Yum

SOUP

- Choice of Veg/ Tofu Prawns +6.** **Organic Chicken +2 Assorted Seafood +10**
-  **Tom Yum** **16.95**
Spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, lemongrass, onion and cilantro
- Tom Kha (GS Option Available)** **16.95**
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass, long coriander, onion and cilantro


20% gratuity included for parties of 6 or more.
3 Credit Cards Max/Table OR additional charges may apply.
All menus and prices are subject to change without notice.
Corkage fee: \$35/bottle (750ML) Maximum 2 bottles per party.
Carry-in dessert fee: \$2.5/person
90 minutes per seating as a courtesy to later reservations.
Not responsible for lost or damaged articles or feelings.


(GS) Gluten Sensitive  **Contain shellfish**
 **Vegan**  **Contain Sesame**

In Order to Prepare Your Food in Timely Manner, No Substitutions Please



Please let us know about your dietary restrictions/ allergies prior to ordering


CHEF SPECIAL

- 
Crispy Branzino (Limited) **42.95**
 Fried whole Branzino served on a hot metal plate; with vegetables, crispy shallot, tamarind dressing and garlic chili lime vinaigrette.



- 
"Seau Rhong Hai" **35.95**
 Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, cilantro, green onion, and roasted rice sauce. Served with sticky rice

- 24-Hour Beef Noodle Soup MED Spicy** **37.95**
 Slow-cooked bone-in Beef Short Rib, egg noodles, bone marrow broth, broccoli, basil, bean sprouts, cilantro, green onion and fried garlic. Topped with spicy chili lime

- 

Crab Fried Rice (GS Option Available) **35.95**
 Jumbo lump crab meat, shrimp, double eggs, twice cooked rice shrimp paste, onion, tomato, cilantro, fried garlic, and shallot Served with bone broth. Add \$2 for **SPICY** version

- 
Basil Bomb MED Spicy **39.95**
 Thai chili basil stir-fried with fish, tiger prawn, calamari, scallop, Manila clams, PEI mussels, homemade crispy pork belly, minced pork, bell pepper, fried egg over jasmine rice. Prik Nam Pla.

- Hat Yai Fried Chicken** **32.95**
 Southern-style fried Mary's chicken, turmeric & herbs, fried shallots, cucumber pickles, potato yellow dipping curry, roti bread and blue rice

- 

Pineapple Fried Rice (GS Option Available) **39.95**
 Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, garlic, green onion, cialantro, carrot and egg. Served in a fresh whole pineapple

- Panang Neua** **42**
 Slow braised bone in Short Rib in a Panang curry paste Grilled broccolini, bell pepper, onion and fried basil. Blue rice
**This dish was reminiscent of Chef Kasem "Pop"'s childhood where he cooked a large meal for his entire family.*






SIDE


- Jasmine Rice 4
- Brown Rice 4
- Sticky Rice 4
- Bone Broth 4
- Crispy Roti 4
- Fried Egg 4
- Peanut Sauce 6
- Cucumber Salad 6
- Steamed Veg 6
- Steamed Noodles 6

THAI STREET FOOD


Choice of Veg/ Tofu Pork/ Minced Pork/ Chicken +2
 Wagyu Beef +6 Prawns +6 Combination Seafood +10
 Add Fried Egg +4


- 

Pad See You (GS Option Available) **17.95**
 Flat rice noodles, cage-free egg, carrot, Asian broccoli

- 
XO Asian Broccoli (GS Option Available) **17.95**
MED Spicy House xo sauce, chili

- 
Spicy Eggplant (GS Option Available) **17.95**
MED Spicy Bell pepper, garlic, basil, Thai chili



CURRY

- 
Yellow Curry **18.95**
 Potato, onion, and crispy shallot

- 
Green Curry **18.95**
 Grilled eggplant, bell pepper, bamboo, basil **MED spicy**

Kid's Menu

Under the age of 8

- 

 Fried Chicken over Jasmine Rice **12**
- 
 Flat Rice Noodle w/ egg and broccoli **12**

(GS) **Gluten Sensitive**  **Contain shellfish**

 **Vegan**  **Contain Sesame**

DESSERT MENU

DESSERT MENU

THAI VACATION \$14

FRESH COCONUT. STICKY RICE. COCONUT ICE CREAM
COCONUT CREAM. PEANUTS AND SESAME (GF)

CHOCO CAKE \$12

MOIST CHOCOLATE CAKE. RICH CHOCOLATE AND
VANILLA ICE CREAM

FARMHOUSE BREAD PUDDING \$14

HOUSE FAVORITE! ORGANIC VANILLA ICE CREAM.
CARAMEL SAUCE

KHAO NIEW DAM \$14

BLACK STICKY RICE PUDDING. TARO PASTE.
COCONUT CREAM AND VANILLA ICE CREAM

COCONUT CHEESE CAKE \$12

COCONUT FLAKE. WHIPPED CREAM.
VANILLA ICE CREAM

MANGO STICKY RICE (SEASONAL) \$14

FAMOUS THAI DESSERT. CREAMY AND
SWEET STICKY RICE (GF/VG)

“RUK NA” PLATTER \$32

FUN.FESTIVE. INSTAGRAM WORTHY!
CHEF'S CHOICE DESSERTS