

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

21 / 42

half/a dozen

Kumamoto Fresh Oyster

Thai beach style sauces: spicy seafood, crispy shallot, smoky chili oil



LITTLE LAO TABLE SET



\$179

Add \$35 for 1 lb Whole Maine Lobster

Fresh Rolls with Peanut Sauce - Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad
Panang Neau Short Ribs - Hat Yai Fried Chicken - Shrimp Fried rice - Pad Thai Tofu - Fried egg
Spicy Eggplant - Roti Bread + Blue Rice

****No Substitutions for Little Lao Table Set****

****Modifications are limited to food allergies only****

****Replacements subject to restaurant's recommendations when items are unavailable****

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**

Tsunami *Crab*

\$79



Fresh Dungeness Crab with shrimps, scallops, calamari, PEI mussels, clams and white fish cooked in yellow curry paste and coconut milk. Served with turmeric rice and spicy seafood sauce.

KHAO SOI NEUA

Slow - Cooked Boneless Beef Ribs in Northern Thai Yellow Curry Paste, and Coconut Milk. Served with Egg Noodles, Bean Sprouts, Shallots, Pickled Mustard Greens, and Condiments

Special

\$36.5



FARMHOUSE KITCHEN

THAI CUISINE

DUNGENESS CRAB

FARMHOUSE
SPECIAL OFFER

\$49.99
LIVE CRAB



FARMHOUSE KITCHEN
THAI CUISINE



HAVE A NICE
COCKTAILS
FLIGHT

\$32

Soju whiskey infused
barrel aged spiral.
Peach. Lime.
Shaken with fee foam.
Top with tropical Redbull.

A classic twist on Amaretto sour ;
Kumiho soju, lemon, pomegranate,
aromatic bitters, shaken with fee foam,
and a handmade woven fish origami garnish.

Dolin Dry. Cappelletti Aperitivo.
Squirt soda. Firewater bitters. Lime. Salt

Seriously Bomb Axx Margarita.
Sabe Blanco. Lime. Agave.
Chili Infused Fish Sauce

Hello Gorgeous



\$18

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

FARMHOUSE KITCHEN
THAI CUISINE

MAKE A WISH

MAGIC COCKTAIL SERVED IN ALADDIN TEA SET
ENGLISH CROWN EXTRA DRY JUNIPER BERRY. BLUEBERRY. BUTTERFLY PEA. HIBISCUS.
AUSTRIAN ELDERFLOWER. LO-FI GENTIAN. GRAPEFRUIT.

\$19



EXCLUSIVELY AT
FARMHOUSE KITCHEN



DRINKS MENU



Beverage

Coke/Diet/Sprite	4
Black Iced Tea unsweetened black tea	5.5
Thai Iced Tea sweet & creamy. shaved ice.	6.5
Anchan Limeade butterfly pea flower. antioxidant.	6.5
Sparkling Water/ 828 ml	9.5
Red Bull : Original/Sugar Free/Tropical/Watermelon	7
Fresh Whole Coconut/ Thailand	8.5
Espresso/Americano	5
Latte/Cappuccino	6
Honey Milk lavender	6.45
Coconut Cream Latte/ Chai tea, sweet coconut	7.45
Ginger milk tea/ Spicy ginger roots, calendula, brown sugar	6.75

Hot tea



HARNEYS & SON

Earl Grey	6.45
Oolong	6.45
Bangkok Green	6.45
Chamomile Lavender	6.45

Sticky Rice Pureh, Yunan

Premium ripe sticky rice Puerh tea scented,
Glutinous rice herb "Nuo Mi Xiang" smooth, earthy,
and very pleasant Limited

Blooming Flower

Silver needle green tea, calendula, jasmine,
marigold, lily high in antioxidants, light caffeine,
all-natural, and can re-steep 2-3 times

Beer

Singha, Thai lager	8.5
Hefeweissen weihenstephaner, Germany	8.5
DOUBLE HAZY BIG LOVE IPA Almanac, SF	9.5
KAWABA "Pearl Pilsner, Japan	12.5
STRAWBERRY WEISS Fruli, Belgium	12.5
AVENTINUS Schneider, Germany Dark & Complex	13.5

Alcohol-free

Suntory All-free, Non-alcoholic beer Crisp & light refreshment	8
Martini & Rossi Floreale Non-Alcoholic White Vermouth, MARTINI's delightfully refreshing, floral Aperitivo.	9
The ST. Agrestis Phony Negroni Non-alcoholic with nuanced junior, citrus, and floral notes.	12

Cocktail

Elderflower Spritzer, Wild Austria Elderflower. Sparkling wine. Thai rose bitters	15.5
Lod Chong, Botanical Pina Colada.Sake Rum. Homemade Aromatic Pandan Cordial. Coconut Cream. Lime	17
Golden Hour, Kumiho whiskey. Peach simple. Lime. Fee foam."Tropical" Redbull. The yellow Editions + B group Vitamins	17
Cha Cha Cha, Seriously Bomb Axx Margarita. Tequila agave wine, lime. Chili Infused Fish Sauce	17
Hello Gorgeous, Sake Rum, Pink Guava, Homemade Aromatic Jasmine Earl Grey Cordial. Orange Bitters	18
Mai Tai, Tropical Tiki Vibe. Sake Gold Rum. Lime. Orgeat. Jamaican Bitter.	18
Gold Fashion, Soju Whiskey infused Barrel Aged Spiral. Carpano Antica. Old fashioned bitters. Gold chocolate. 24K Gold	18.5
Social Butterfly, Family Style Punch Bowl. Brut. Sato unfiltered wine. Passion fruit. Lychee. Umami chili salt	44.5

Cha cha cha



Mai Tai



Gold Fashion



Elder Flower Spritzer



Lod Chong



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



WINE

Bubbles

La Perlina Semi-Sparkling Moscato, *Delicately Sweet, with Soft, Pearl-Like Bubbles. Peach. Orange Blossoms. Great Pairing with Spicy Dishes, Desserts, or By Itself :))* **12/54**

Brut, Domaines Jean-Claude Mas, Crémant de Limoux, France, *First French Sparkling Wine since 1531~ European Winery of the Year. Creamy & Crushable!! Harmonious Palate of Citrus Fruits. Clean Finish* **15/68**

Sparkling Rosé Pet Nat, Kobal Bajta Blaufränkisch, Slovenia, *Lively, Juicy, Raw, Mouthwatering, Bubbly Goodness! Wild Strawberries and raspberries. Creamy, Chewy with a Dash of Bitters* **16/74**

FERRARI Brut Rosé NV, Italy (375ML), *Dreamy...Dry & Refined. Hawthorne Flowers. Red Currants. Wild Strawberry. Delicate Finish of Almonds.* **38**

NV Champagne, Veuve Clicquot, France, *Golden Elixir of Luxury & Finesses. Refined Effervescence Adds a Touch of Liveliness, Arousing a Sense of Joy & Celebration with Every Sip. It is an Experience :))* **128**

Pinkish

Rosé, Chateau Lascaux Eclat de Garrigue, France 2021, *Loveee !! Great Pairing with Our Food. Beautiful Bouquet of White Flowers and Summer Red Berry Fruit. Orange. Long Finish* **14/64**

Rosé skylark pink belly mandocino 2021, *Lively, Juicy, Raw, Mouthwatering, Bubbly Goodness! Wild Strawberries and raspberries. Creamy, Chewy with a Dash of Bitters* **14/64**

Skin-Contact Pinot Gris, Tessier, Mendocino 2022 (staff's picks), *OHHHH Myyyy!! Superb Orange Wine. Aromas of Plum, Apricot, Golden Apple and Caramel. Voluptuous Tea Notes. Salinity* **17/78**

White

Ribolla Gialla, Cantina Puiatti, Italy 2021, *Unique Grapes of Friuli. Dry & Aromatic. The Freshest & Ripest Apple in Orchard. Fresh Cut White Flowers. Wild Honey. Salt. Herbs. Comparable to Pinot Grigio* **14/64**

Riesling, Raimund Prüm, Mosel ~ Germany 2022, *Highly Aromatic. Pineapple. Apricot. Green Apple. Balanced of Racy Acidity & Backdrop of Minerality* **14/64**

Gewurtztraminer, Hügel, Alsace ~ France 2018, *Velvety & Luscious Ripe Peaches, Lychee, and Ginger. Hints of Petrol Nose. Pairs Beautifully with Spicy Cuisine* **15/68**

Sauvignon Blanc, Pullus, Slovenia 2022, *A Superb Wine with Fine Tropical Paradise ~ Guava Mango Sea breeze. Hint of Paprika. Plenty of Texture & Dry Long Finish. Decanter Gold Medal ~ 93 points. The Oldest Winery in Slovenia* **15/68**

Chardonnay, Donkey & Goat, Berkeley, *Whoa!! Such a Fun Blend of Small Production Wine ~ Like Skinny Dipping in a Citrus Blossom Lake. Asian Pear. Beeswax. Chamomile Tea. Pastry Cream with a Kick of White Pepper* **16/74**

Red

Pinot Noir, Cambria, Julia's Vineyard, Santa Barbara County 2021, *Award winning Fine Wine. Bright & Refreshing. Balanced of Earth, Red Fruit, and Crushed Seashells. Satisfying Long Finish ~ 93Points* **18/84**

SHIRAZ GRENACHE "WALLACE" AUSTRALIA 2018, *Wild Cherries. Rose Petal. Brightness from the Grenache Finishes Fresh and Long* **16/75**

ZINFANDEL, ROBERT BIALE NAPA 2021, *Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune Red Berries. Mushroom. Flavorful Finish* **15/70**

CABERNET SAUVIGNON, CHAPPELLET NAPA 2020, *Bold & Plump. Textured. Super Expressive. Blood Orange. Raspberry. Mocha* **19/95**

FARMHOUSE KITCHEN
THAI CUISINE



FARMHOUSE KITCHEN

THAI CUISINE

WEEKDAY LUNCH TASTING MENU

STARTING AT \$28/PERSON

AVAILABLE 11 AM - 2 PM

SOUP

TOM YUM

spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass

STARTER

(PLEASE CHOOSE TWO)

Each starter comes in one bite

SAMOSA +\$2

red norland potato, caramelized onion, carrot wrapped in pastry skin served with coconut curry sauce

THAI FISH CAKE

fried white fish paste with red curry, kaffir lime, green bean served with cucumber, **peanuts**, sweet chili sauce

NEUA NUM TOK ROLL +\$3

grilled snake river farm wagyu beef wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

"MIENG KUM BITE"

traditional Thai leafy green wrapped with a zesty mixture of lime ginger, onion, sesame roasted coconut & **peanuts** w/ tamarind sauce

VEGAN FRESH ROLL (GS)

fresh rice paper roll, tofu, mixed green, bean sprouts, sesame, mint, and vermicelli noodle. chili **peanut** sauce

ENTREE

(PLEASE CHOOSE ONE)

PAD THAI SHRIMP +\$5

fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, tofu, and **peanuts**

THAI FRIED RICE TOFU (GS Option Available)

cage free egg, onion, tomato, green onion, cilantro

HAT YAI FRIED CHICKEN +\$5

Southern style fried Mary's Chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and blue rice

KA POW MINCED PORK (GS Option Available)

Thai basil, garlic, fresh chili, bell pepper

YELLOW CURRY TOFU

potato, onion, and crispy shallot

SPICY EGGPLANT TOFU (GS Option Available)

bell pepper, garlic, basil, Thai chili

PAD THAI TOFU

thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, **peanuts**

PAD SEE YOU BEEF +\$4 (GS Option Available)

Flat rice noodles, cage free egg, carrot, Asian broccoli

GREEN CURRY CHICKEN

Grilled eggplant, bell pepper, bamboo, basil **MED**

GS - Gluten Sensitive



STARTERS

- 

Vegan Fresh Rolls (GS) (Limited)

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot Sesame, and vermicelli noodles. Chili **peanut** sauce
(Add \$2 for shrimp)

13.95
- 

Samosa (3 pcs)

Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

13.95
- 

Pumpkin Fries

Thai Kabocha, curry battered, shallot, cilantro ,onions **peanut**, served with sweet and sour plum sauce

13.95
- 

Crispy Egg Rolls

Egg rolls skin wrapped glass noodles, carrot, black pepper, light soy sauce served with chili peanut sauce.

13.95
- 

Thai Fish Cakes (GS Option Available)

Fried white fish paste with red curry, kaffir lime, green bean Served with cucumber, **peanut**, sweet chili sauce

15.95
- 

Farmhouse Wings (GS Option Available)

Crispy organic wings, fish sauce, garlic, tamarind pineapple glazed sauce

16.95
- 

Neua Num Tok Rolls

Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber in cilantro lime vinaigrette

19.95
- 

Ahi Scoops (GS Option Available)

Pan-seared sesame-crust Ahi tuna*, cucumber, seaweed salad, dill, lemongrass, **SPICY** chili lime
Consuming raw or undercooked seafood may increase your risk of foodborne illness.

18.95
- 


"Mieng Kum Kung"

Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut and sesame, **peanuts** w/ tamarind sauce

16.95




SALAD

- 


Papaya Salad (GS)

SPICY! Hand-shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans.
Dressing choices: Classic (dried shrimp and **peanuts**),
+ \$2 for salted crab or fermented fish. +\$6 for grilled shrimp

15.95
- 


Herbal Rice Salad

Bangkok style. Toasted coconut, shredded green mango, crispy shallots, lemongrass, cilantro, **peanuts**, long beans, chili, sesame, kaffir lime, dried shrimp with tamarind dressing

14.95
- 


Yum Moo Krob (GS)


SPICY! House crispy pork belly, mint, shallots, green onion, cilantro.Served with garden vegetables

19.95
- 

Larb (GS Option Available)

Spicy! salad, cucumber, dill, shallot, green onion, cilantro, and roasted rice. Served with fresh Asian herbs

16.95
- 

Minced Pork (GS) Wagyu Beef +6
- 

Pomelo Tower

Pomelo, crispy shallots, lemongrass, cilantro, chilli, kaffir lime, mints, and chili shellfish sauce served with crispy wonton chips
+5 for grilled tiger prawns

14.95



CURRY

- Choice of Veg/ Tofu

Pork/ Minced Pork/ Chicken +2


Wagyu Beef +6

Prawns +6
- House Crispy Pork Belly +8

Combination Seafood +10


Rice is included in the section below

Brown Rice/ Sticky Rice/ Crispy Roti/ Mixed Veggie +\$2

- 

Yellow Curry

Potato, onion, and crispy shallot

18.95
- 

Green Curry

Grilled eggplant, bell pepper, bamboo, basil **MED spicy**

18.95




SOUP

- Choice of Veg/ Tofu**


Organic Chicken +2

Prawns +6

Assorted Seafood +10
- 

Tom Yum

Spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass

9/16.95
- 

Tom Kha (GS Option Available)

Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass, and long coriander

9/16.95

NOODLE SOUP

- 

Tofu Noodle Soup (GS)

Fresh rice noodles, vegetable broth, tofu, Asian broccoli carrots, bean sprouts, cilantro, and green onion

17.95
- 

Chicken Noodle Soup MED Spicy (GS)

Organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion, and fried garlics

18.95



- (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
















20% gratuity included for parties of 6 or more.
3 Credit Cards Max/Table OR additional charges may apply.
All menus & prices are subject to change without notice.
Corkage fee: Maximum 3 bottles per party;
First/Second \$35/bottle (750ML). Third bottle \$45/bottle (750ML)
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.

Choice of Veg/ Tofu Pork/ Minced Pork/ Chicken +2	
Wagyu Beef +6 Prawns +6 House Crispy Pork Belly +8	
Combination Seafood +10	
Add Fried Egg +4	
 	Thai Fried Rice (GS Option Available) 17.95 Cage-free egg, Chinese broccoli, onion, tomato, green onion, cilantro
	Pad Thai 17.95 Thin rice noodles, fried tofu, cage-free egg, bean sprouts, chive, shallot, <u>peanuts</u>
 	Pad See You (GS Option Available) 17.95 Flat rice noodles, cage-free egg, carrot, Asian broccoli
 	Pad Kee Mow (GS Option Available) 17.95 Spicy! Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato
<u>Rice is included in the section below</u> <u>Brown Rice/ Sticky Rice/ Crispy Roti/ Mixed Veggie +\$2</u>	
	Chili Cabbage (GS Option Available) 17.95 Garlic, Thai chili, fermented bean sauce
	Pad Ka Pow (GS Option Available) 17.95 Thai basil, garlic, fresh chili, bell pepper
	Pad Kha Nha (GS Option Available) 17.95 MED Spicy Asian broccoli, garlic, Thai chili
	Spicy Eggplant (GS Option Available) 17.95 Bell pepper, garlic, basil, Thai chili






SIDE

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

 	Crispy Branzino (Limited) 42.95 Fried whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot, and garlic chili lime vinaigrette.
 	Run Juan Seafood Sizzling (GS Option Available) 37.95 Assorted Seafood; Calamari, shrimp, scallops, manila clams, PEI mussels, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, Krachai, peppercorn, kaffir lime leaf, Thai eggplant, Served with blue flower rice
 	"Kai Yang, Som Tum (Limited)(GS) 39.95 Famous, Vichian-Buri Half mary's organic BBQ chicken. Marinated in soy sauce, coriander seed and garlic. Served with papaya salad (peanut and dried shrimp) Sticky rice & roasted rice sauce.
	"Seau Rhong Hai" 35.95 Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, 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
 	Crab Fried Rice (GS Option Available) 37.95 Jumbo lump crab meat, shrimp, double eggs, twice cooked rice shrimp paste onion, tomato, cilantro, fried garlic, and shallots wrapped in lotus leave. Served with bone broth. Add \$2 for SPICY version
	Basil Bomb 40.95 Thai chili basil stir-fried with tiger prawn, calamari, scallop, manila clams, PEI mussels, minced pork, homemade crispy pork belly, fried egg, over jasmine rice, Prik Nam Pla. Let's Bomb!
	Volcano Cup Noodles 35.95 SPICY !! Noodles stir -fried with our house made Godmother sauce. Served with braised short ribs bone, bell peppers, onions, krachai, kaffir lime, Thai eggplant and pepper corn.
	Pacific Pad Thai 55.95 Lobster tail with assorted Seafood; Calamari, shrimp, scallops, manila clams, PEI mussels, fresh thin rice noodles, cage-free egg, bean sprouts, chive, shallot, peanuts , crispy wontons, and Thai seafood sauce (Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)
	Hat Yai Fried Chicken 37.95 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) 40.95 Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot, and egg. Served in a fresh whole pineapple
	Kai Sam Ros 35.95 Crunchy Chicken in tamarind pineapple glazed, bell pepper, onion, <u>Cashew nuts</u> and bonito flakes. Served in Fresh Pineapple & Blue rice
	Panang Neua 42 Slow braised bone in Short Rib in a Panang curry paste Grilled broccolini, bell pepper, onion, and fried basil. Blue rice <i>*This dish was reminiscent of Chef Kasem "Pop"'s childhood where he cooked a large meal for his entire family.</i>

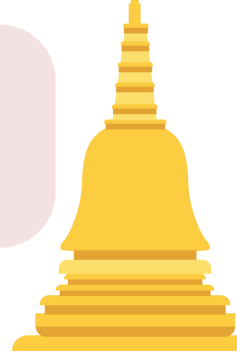
Kid's Menu

Under the age of 8

	Fried Chicken over Jasmine Rice 12
 	Flat Rice Noodle w/ egg, tofu and broccoli 12
	Fried Shrimp over Jasmine Rice 12
	Chicken Noodles soup 12



DESSERT MENU



Thai Vacation (Gf) 14

FRESH COCONUT, STICKY RICE,
VANILLA ICE CREAM, COCONUT CREAM, PEANUT



1 - Tim Boran 12

THAI TRADITIONAL ICE CREAM WITH SWEET STICKY RICE
PEANUT SERVE WITH HOMEMADE SOFT BUN



Choco Lava Cake 12

HOMEMADE MOIST CHOCOLATE LAVA CAKE.
SERVE WITH VANILLA ICE CREAM



Coconut Granita (VG/Gf) 12

FRESH YOUNG COCONUT JUICE CRUSHED ICE,
WITH COCONUT MEAT



Farmhouse Bread Pudding 14

HOUSE FAVORITE !!
ORGANIC VANILLA ICE CREAM, CARAMEL SAUCE



"RUK NA" Platter 32

FUN ! FESTIVE ! INSTAGRAM WORTHY !!
CHEF'S CHOICE DESSERT, PEANUT

