

# EARMHOUSE KITCHEN

THAI CUISINE

# CATERING MENU

#### **STARTERS**



SAMOSA (V)

\*RED NORLAND POTATO, CARAMELIZED ONION, AND CARROT WRAPPED IN PASTRY SKIN. SERVED WITH COCONUT CURRY SAUCE

\*Minimum order 20 pieces



**CRISPY EGG ROLLS** 

\*EGG ROLLS SKIN WRAPPED GLASS NOODLE, CARROT, BLACK PEPPER, LIGHT SOY SAUCE SERVED WITH PEANUT SAUCE.

\*Minimum order 20 pieces



**FARMHOUSE WINGS** 

CRISPY ORGANIC WINGS, BASIL, PINEAPPLE GLAZE SAUCE



**NEUA NUM TOK ROLLS** 

\*GRILLED SNAKE RIVER FARM WAGYU BEEF WRAPPED WITH MINT, CILANTRO CUCUMBER IN CILANTRO LIME VINAIGRETTE

\*Minimum order 20 pieces



#### "MIENG KUM KUNG"

\*CRISPY CRUSTED TIGER PRAWNS, TRADITIONAL THAI LEAFY GREEN WRAPPED WITH A ZESTY MIXTURE OF LIME, GINGER, ONION, ROASTED COCONUT & PEANUTS W/ TAMARIND SAUCE

\*Minimum order 20 pieces

#### **SOUP & SALAD**



#### PAPAYA SALAD (GF)

SPICY! HAND SHREDDED GREEN PAPAYA, CHERRY TOMATO, THAI LONG BEANS, GARLIC, FISH SAUCE, DRIED SHRIMPS, BIRD'S EYE CHILLI, AND PEANUTS. (SAUCE ON THE SIDE)

> FERMENTED FISH/SALTED CRAB (S-\$80/L-\$130) **GRILL PRAWNS (S-\$95/L-\$195))**



#### LARB (GF)

SPICY! SALAD WITH CUCUMBER, DILL, SHALLOT, GREEN ONION, CILANTRO AND ROASTED RICE SERVED WITH FRESH ASIAN HERBS

MINCED PORK(S-\$85/L-\$150) **WAGYU BEEF / PRAWN (S-\$115/L-\$215)** 



#### TOM KHA (GF)

RICH AND CREAMY COCONUT SOUP WITH MUSHROOM, TOMATO, CABBAGE, GALANGAL, KAFFIR LIME LEAVES, LEMONGRASS, CILANTRO AND GREEN ONION

> VEG & TOFU(S-\$55/L-\$110) CHICKEN(S-\$65/L-\$125) PRAWN (S-\$95/L-\$165) **SEAFOOD** (S-\$105/L-\$195)

#### **SPECIALS**



#### **BASIL BOMB**

SPICY! THAI CHILLI BASIL STIR FRIED WITH TIGER PRAWN, CALAMARI, SCALLOP, HOMEMADE CRISPY PORK BELLY, MINCED PORK, PEI MUSSELS, CLAMS AND FRIED EGG WITH BLUE JASMINE RICE WITH "PRIK NAM PLA". LET'S BOMB!

(One Size - Small)



## **RUN JUAN SEAFOOD**

SIZZLING ASSORTED SEAFOOD SAUTÉED IN HOMEMADE SPICY CURRY PASTE,

> JASMINE RICE (One Size - Small)

BASIL, ONION, BELL PEPPER & YOUNG

PEPPERCORN. SERVED WITH BLUE



#### CRAB FRIED RICE (GF)

JUMBO LUMP CRAB MEAT, DOUBLE EGGS, ONION, TOMATO, AND CILANTRO. SERVED IN LOTUS LEAVES WITH BONE BROTH



# VOLCANO CUP

SPICY! NOODLE STIR FRIED WITH OUR HOUSE GOD-MOTHER SAUCE SERVED WITH BRAISED SHORT-RIBS, BELL PEPPERS AND PEPPERCORNS (DIY VOLCANO CUP NOODLE) (S-\$145/L-\$195)



#### HAT YAI FRIED CHICKEN

SOUTHERN-STYLE FRIED MARY'S ORGANIC CHICKEN THIGH, TURMERIC & HERBS, FRIED SHALLOTS, CUCUMBER SALAD. SERVED WITH YELLOW CURRY DIPPING, ROTI & BLUE JASMINE RICE

(One Size - Large)



#### **PANANG NEUA**

SLOW BRAISED BONE-IN SHORT RIB SERVED IN PANANG CURRY WITH GRILLED BROCCOLINI, BELL PEPPER, ONION, CRISPY BASIL AND BLUE JASMINE RICE

(One Size - Large)



#### PINEAPPLE FRIED RICE (GF)

ASSORTED SEAFOOD WITH FRESH PINEAPPLE, CASHEW NUTS, ONION, TOMATO, RAISIN, SCALLION, GARLIC, CARROT, AND EGG. SERVED IN FRESH WHOLE PINEAPPLE, WHITE ONIONS AND CILANTRO



#### **CRISPY BRANZINO**

FRIED WHOLE BRANZINO SERVED ON A HOT METAL PLATE; WITH VEGETABLES, CILANTRO, CRISPY SHALLOT AND GARLIC CHILLI LIME VINIGRATE

(One Size - Large)



# FARMHOUSE KITCHEN THAI CUISINE

# CATERING MENU

#### THAI STREET FOOD

\*PROTEIN OF YOUR CHOICE



YELLOW CURRY (V)

POTATO, WHITE ONION, CARROT AND CRISPY SHALLOTS



**GREEN CURRY** 

EGGPLANT, BELL PEPPER, BAMBOO SHOOT, MIX VEGGIE THAI BASIL



RED CURRY

BAMBOO SHOOT, MIX VEGGIE, BELL PEPPER, THAI BASIL



PAD KA POW (GF) THAI BASIL. GARLIC. FRESH BIRD EYE CHILI. BELL PEPPER.

ONION



PAD SPICY EGGPLANT (V)(GF)

BELL PEPPER, GARLIC, THAI BASIL, JALAPENO



PAD THAI

THIN RICE NOODLES, CAGE FREE EGG, COCONUT MILK, TAMARIND, BEAN SPROUTS, CHIVES, PEANUTS



PAD SEE YOU (V)(GF)

FLAT RICE NOODLES, CAGE FREE EGG, CARROT, ASIAN BROCCOLI



PAD KEE MOW (V)(GF)

SPICY! FLAT RICE NOODLES, GARLIC, BAMBOO SHOOTS, BELL PEPPER, TOMATO, WHITE ONION, THAI BASIL



THAI FRIED RICE(V)(GF)

CAGE FREE EGG, WHITE ONION, GREEN ONION, TOMATO, CILANTRO



PAD ASIAN BROCCOLI (V)(GF)

SPICY XO SAUCE, GARLIC (RECOMMEND WITH CRISPY PORK BELLY)

# PROTEIN OPTION:

Small Serve 6-8 / Large serves 10-12

Veg & Tofu	(S)\$75	(L)\$105
Organic Chicken/ Pork	(S)\$85	(L)\$115
Wagyu Beef	(S)\$105	(L)\$145
Prawns	(S)\$105	(L)\$145
Combination Seafood	(S)\$120	(L)\$165

#### **DESSERT**

# SIDES

Blue jasmine rice (S)\$30 (L)\$60 Brown rice (S)\$50 (L)\$100 Sticky rice (S)\$40 (L)\$80 Roti (S)\$30 (L)\$60 Peanut sauce \$14 (160Z) Steamed veggie (S)\$30 (L)\$60 Bone broth (160Z) \$6



#### **MANGO STICKY** RICE (V)(GF)

**SEASONAL** CREAMY AND SWEET STICKY RICE SERVED WITH SEASONAL FRESH MANGO

Serving size serves 1-2 person Special serving request available, price may varies

## BEVERAGES BY GLASS

Classic Thai Tea	5.5
Sweet & Tart	
Anchan Limeade	5.5
Butterfly Pea Flower, cane	
limeade	5.5
Thai Tea Limeade	
Tart & sweet	
Fresh Young Coconut	7.5



# **SCAN HERE FOR COMPLETE MENU**

Additional 20% delivery fee will be added
\*\*In-House delivery will only be made within 10 miles radius \*\*Prices are subject to change without notice\*\*

small tray 12.75 "x 10.4" large tray 20.75 " x 12.8" (v) (gf) = vegan or gluten - friendly preperation available, please ask your server. \*\*although items can be prepared with gluten free ingredients farmhouse kitchen is not a %100 gluten free certified restuarant

Please let us know about your dietary restrictions/ allergies prior to ordering Consuming raw or undercooked seafood may increase your risk of foodborne illness.

We use Mary's Organic Chicken, All-Natural Pork & Beef NO RETURN ON CUSTOMIZED AND/OR SPICY DISHES Not responsible for lost or damaged articles or feelings