

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!"





A CLASSIC TWIST ON AMARETTO SOUR; KUMIHO SOJU, LEMON, POMEGRANATE, AROMATIC BITTERS, SHAKEN WITH FEE FOAM, AND A HANDMADE WOVEN FISH ORIGAMI GARNISH.

\$18

FARMHOUSE KITCHEN

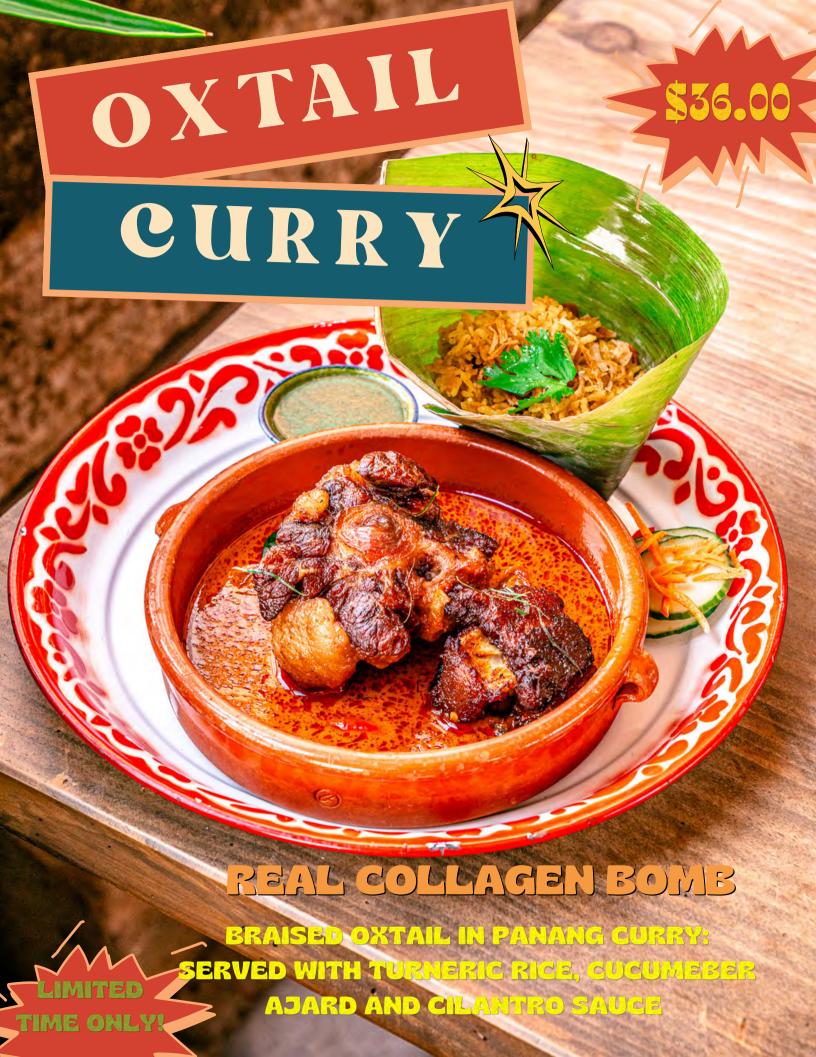
# TUM YUM

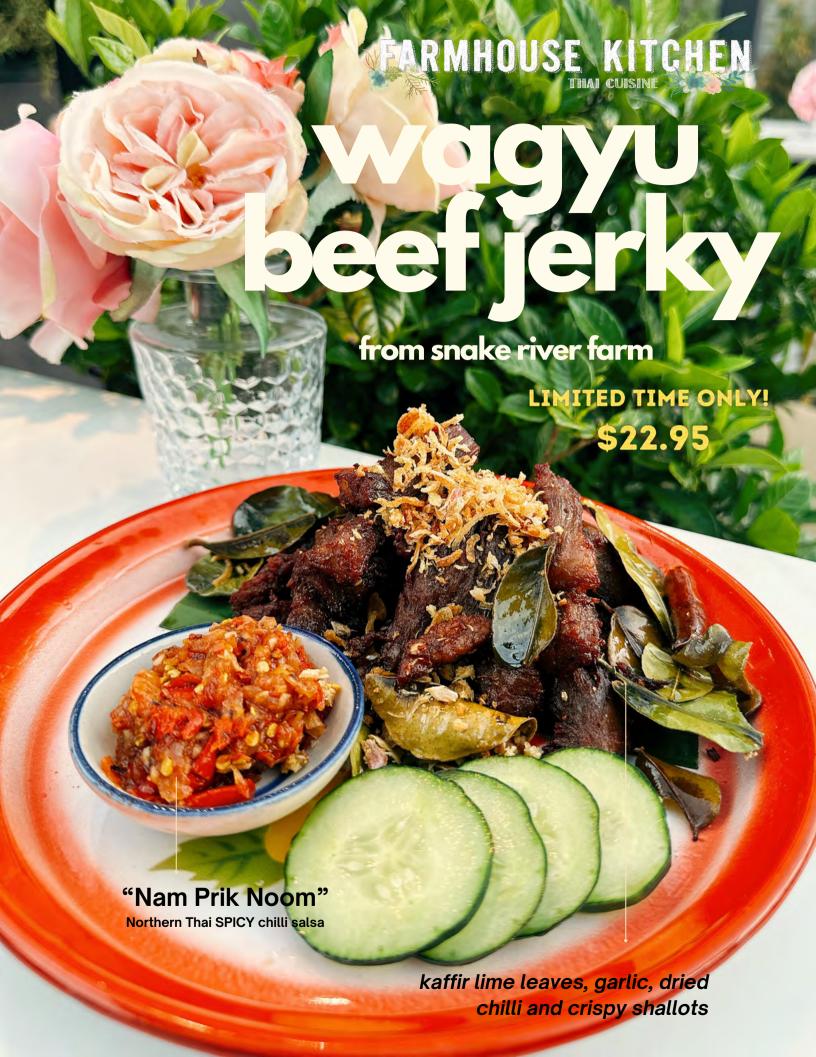
FRIED RICE

+ \$35 Whole Maine Lobster (Recommended)

The ultimate combination. Spicy and zesty Tom Yum Fried Rice with grilled river prawns, egg, white onion, tomato, lemongrass, kaffir lime leaves. Served in fresh coconut

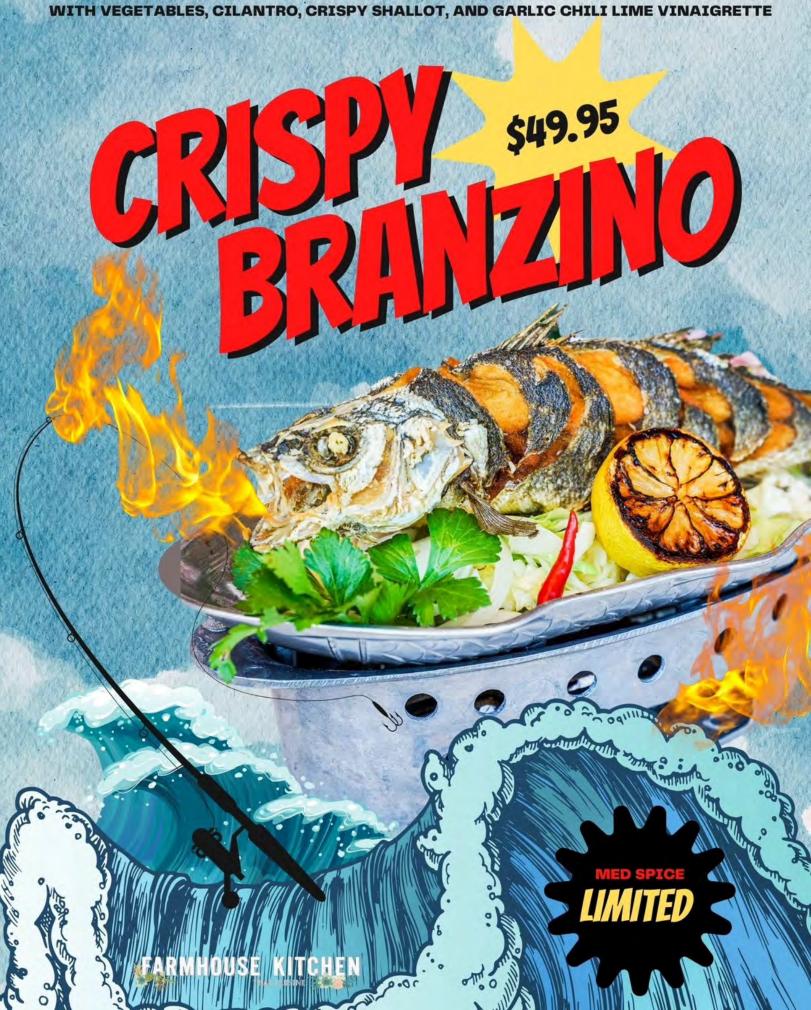






# GET READY FOR A BOTANICAL PINA COLADA. SAKE RUM. HOMEMADE AROMATIC PANDAN CORDIAL. COCONUT CREAM. LIME

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





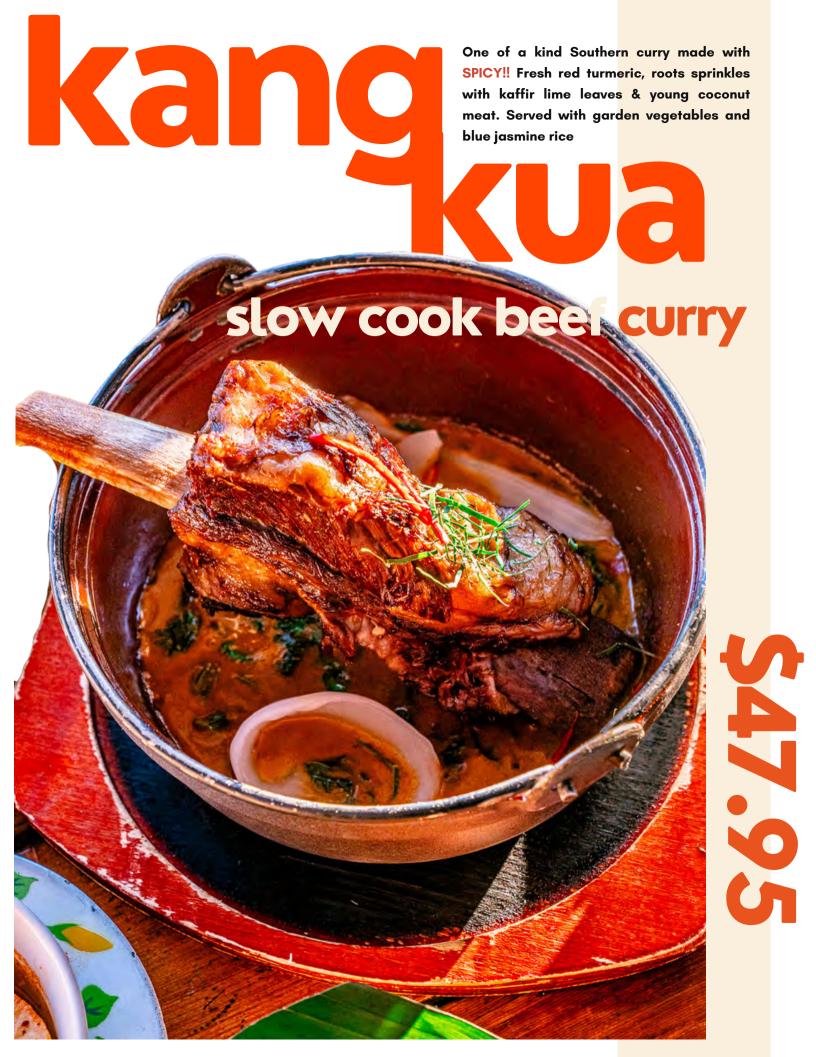
#### TROUBLE IN THAILAND

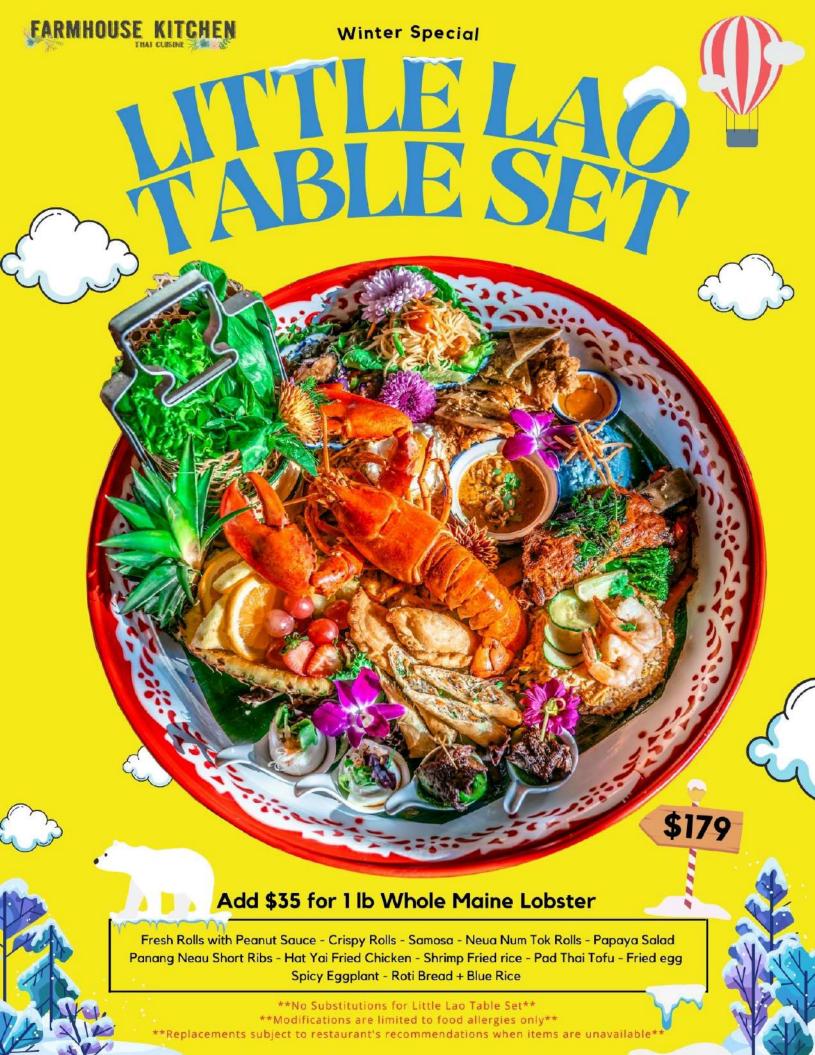


Spicy Tamarindo. Sabe Blanco. Tamarind Shrub. Citrus. Agave. Fire Tincture.



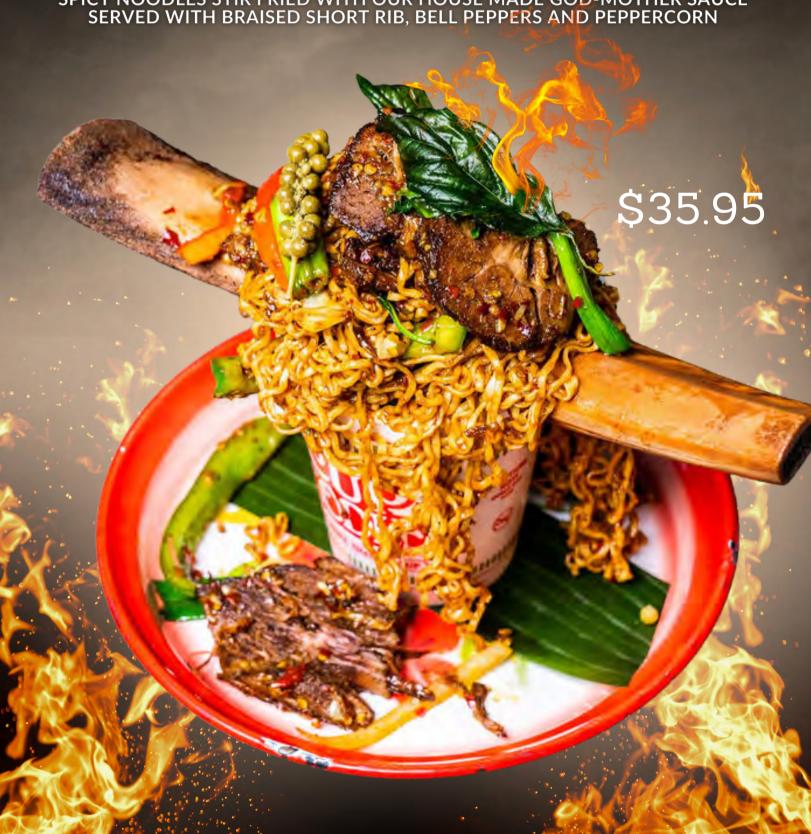








SPICY NOODLES STIR FRIED WITH OUR HOUSE MADE GOD-MOTHER SAUCE SERVED WITH BRAISED SHORT RIB, BELL PEPPERS AND PEPPERCORN



# SUGAR - DADDY-Y



SUGAR - DADDY-Y

# MONEY S



## SABE BLANCO TEQUILA

GRASSOTI APERITIF, WATERMELON SOJU SIMPLE, LEMON, PEYCHUAD BITTER

\$18.00













# FARMHOUSE KITCHEN

specials

#### larters

#### Samosa (v)

\$15.95

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

#### Crispy Egg Rolls (v)

\$15.95

Crispy Eggs rolls in glass noodles, carrot, black mushroom, black pepper and cabbage. Served with chilli <u>peanut</u> sauce

#### **Farmhouse Wings**

\$17.95

Crispy organic wings served with crispy basil and chili plum sauce

#### **Neua Num Tok Rolls**

Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, and cucumber. Served with cilantro lime vinaigrette

#### "Mieng Kum Kung"

Crispy-crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & <u>peanuts</u> with tamarind reduction

#### Crispy Calamari

\$19.95

Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

#### Ahi Scoops (gf)

Pan-seared sesame crusted Ahi tuna\*, cucumber, seaweed salad dill, lemongrass, SPICY chilli lime \*Consuming raw or undercooked seafood may increase your risk of food-borne illness

#### Larb Tuna (gf)

\$19.95

SPICY!! Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, Dehydrated chilli, wonton chips

\*Consuming raw or undercooked seafood may increase your risk of food-borne

#### salads

#### Papaya Salad (gf)

SPICY! Hand shredded green papaya, cherry tomato, Thai long beans, garlic, fish sauce, bird eye chilli, dried shrimps and <u>peanuts</u>. Salted Crab +2 Fermented Fish +2 Grilled Prawns +8

#### Larb (gf)

SPICY! Salad with cucumber, dill, shallot, green onion, cilantro and roasted rice served with fresh Asian herbs Mince pork +3 Wagyu Beef +8 Gr

Grilled Prawn +8

#### Soup

\*protein of your choice:

Veg/ Tofu

Organic Chicken +3 Prawns +8 Seafood +12

#### Tom Kha Soup (gf)

\$12.95 / \$18.95

Rich and creamy coconut soup with mushroom, tomato, cabbage, galangal, kaffir, lime leaves, lemongrass, white onions, cilantro and green onion

#### **Basil Bomb**

\$36.95

SPICY! Thai chilli basil stir fried with tiger prawn, calamari, scallop, homemade crispy pork belly, minced pork, PEI Mussels, clams and fried egg over blue jasmine rice with "Prik Nam Pla".

#### 24 Hours Beef Noodle Soup

Slow-cooked b<mark>one-in Beef</mark> Short Rib, egg noodles, veal broth, asian broccoli, basil, bean sprouts, cilantro, green onion and jalapeños

#### Run Juan Seafood Sizzling

Assorted Seafood sautéed in homemade SPICY curry paste, basil, white onion, bell pepper. Served with blue jasmine rice

#### Crab Fried Rice (gf)

Jumbo lump crab meat, double eggs, white onion, tomato, and cilantro. Served with bone broth
\*\*\*SPICY!! CRAB FRIED RICE BOMB

NO RETURNS

#### **Volcano Cup**

**SPICY!** Noodle stir fried with our house God-mother sauce served with braised short-ribs, bell peppers and peppercorns, white onions, thai eggplants and crispy basil

#### Live Lobster Pad Thai

Live Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot peanuts, and Thai seafood sauce, white onion, crispy shallots

#### Hat Yai Fried Chicken

Southern-style fried Mary's Organic Chicken Thigh, turmeric  $\operatorname{\mathscr{E}}$ herbs, crispy shallots, cucumber salad. Served with yellow curry dipping, roti & blue jasmine rice

#### Panang Neua

Slow braised bone-in Short Rib served in Panang curry with grilled broccolini, bell pepper, white onion, crispy basil and blue jasmine

"This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.

#### Crispy Branzino

Fried Whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot and garlic chilli lime vinaigrette, white onions and tamarind sauce

#### 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

#### "Seau Rhong Haii"

Grilled Snake River Farm Wagyu Flank Steak, grilled broccolini, house tamarind & roasted rice sauce. Served with sticky rice

#### Kang Kua Prawns (gf)

One of a kind Southern curry made with. SPICY!! Fresh red turmeric, roots sprinkles with kaffir lime leaves & young coconu<mark>t</mark> meat. Served with garden vegetables and blue rice

(v) (gf) = vegan or gluten-friendly preparation available, please ask your server.

\*\*although items can be prepared with gluten-free ingredients, farmhouse kitchen is not a 100% gluten-free certified restaurant\*\*

#### Please Indicate your dietary restriction

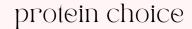
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

We use Mary's Organic Chicken, All-Natural Pork & Beef \*\* NO RETURN ON CUSTOMIZED AND/OR SPICY DISHES

> Farmhouse Kitchen Thai Cuisine LA 5560 W Adams Blvd https://farmhousethai.com/ +1 323 592 3999

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Choice of Veg/Tofu Organic Chicken/Pork/Mince Pork +3 Wagyu Beef +8 Prawns +8 Crispy Pork Belly +8 Combination Seafood +12

#### thai street food

protein of your choice

Yellow Curry (v) \$18.95 Potato, white onion and crispy shallots

Green Curry \$18.95

Bell pepper, eggplant, bamboo shoot and basil

\$18.95

Bell pepper, bamboo shoot and basil

Thai Fried Rice (gf) \$17.95

Cage free egg, white onion, green onion, tomato, cilantro

Pad Thai \$17.95

Thin rice noodles, cage free egg, tamarind, bean sprouts, white onions, crispy shallots, chives, <u>peanuts</u>

Pad See You (v) (gf) \$17.95

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

\$17.95 Pad Kee Mow (v) (gf)

**SPICY!** Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil

Pad Asian Broccoli (v) (gf)

Spicy XO sauce, garlic (Recommend with Crispy Pork Belly)

Pad Spicy Eggplant (v) (gf) \$17.95

Bell pepper, garlic, Thai basil

kids under 8 years old only

Fried Chicken \$11.00

Over Jasmine rice

**Rice Noodles** \$11.00

Cage free egg with asian broccoli and carrots

dessert

Thai Vacation (gf)(v)

\$14.50

Warm coconut sticky rice and Ice cream, served in half young coconut and sprinkled with peanuts and sesame seeds

Mango Sticky Rice (gf)(v)

Creamy and sweet sticky rice served with seasonal fresh mango and sprinkled with sesame seeds

Coconut Granita (gf)(v) \$14.50

Young coconut juice crush ice with fresh coconut meat

Croissant bread Pudding

Just amazing! Croissant Bread Pudding served with caramel sauce and homemade cashew nut and candy

Choco Cake

Moist & Rich Chocolate Cake served with vanilla ice cream

Mom's Fried Bananas (gf)(v)

Plantain banana fritters are everything! Served with vanilla icecream and warm coconut sticky rice

"Ruk Na Platter" \$36.50

Fun, Festive, Instagram worthy! Chef's Choice Dessert

beverage

Anchan Limeade \$5.50 Thai Style cane limeade soda. High in

Thai Tea Limeade \$5.95

Tart & sweet

Classic Thai Tea \$5.95

Creamy & Sweet, Shaved Ice

Fresh Young Coconut \$7.50

Saratoga Sparkling Water \$9.00

330 ml / 11.15 oz

Saratoga Mineral Water \$9.00

330 ml / 11.15 oz

East Imperial Dry Thai Ginger \$5.00

Mexican Coke 120z \$5.00

organic hot tea \$5.00

Sencha Green Tea

Toasty, sencha green and roasted brown rice

Lemon Grass Ginger

Lemony, tart and crisp

Dragon Pearl Jasmine

Delicate sweetness, floral and caffeine free

\$7.00

**Blooming Flower** 

iasmine, Green, calendula (can steep up to 3 times)

sides

blue jasmine rice \$3.95

brown rice \$5.00 sticky rice \$4.25

roti \$3.00

peanut sauce \$7.00

steamed veggie \$6.00 \$6.00

bone broth yellow curry sides \$7.00

fried egg \$3.00

side egg noodles \$7.00

crispy pork belly

20% gratuity included for parties of 6 or more.

3 Credit Cards Max / Table OR additional charges may apply.

\*\*Prices are subject to change without notice.\*\*

Corkage fee: \$35/bottle first two (750ML). Third bottle onwards \$45/bottle (750ML).

Carry-in dessert fee: \$2.5/person

90 minutes per seating as a courtesy to later reservations.

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SHORT RIBS!

\$36.95

# 24 - HOURS NOODLE SOUP

SLOW COOKED BONE - IN SHORT RIB EGG NOODLES, BONE MARROW BROTH BROCCOLI, BASIL, BEAN SPROUTS, CILANTRO, GREEN ONION





SOUTHERN STYLE, FRIED MARY'S CHICKEN,
TURMERIC & HERBS, FRIED SHALLOTS CUCUMBER
PICKLES, POTATO YELLOW DIPPING CURRY, ROTI
BREAD AND BLUE RICE







### mix



	KING OF SPICE "CHEF'S KASEM AT FOOD NETWORK SHOW". SPICY!!! NOT FOR THE FAINTED HEART SABE BLANCO INFUSED THAI CHILI. LIME. AGAVE. PRIK NAM PLA	16
	MEOW MULE SABE VODKA. SPICY GINGER. LIME. CO2. SERVED IN KITTY MUG	18
	SUGAR DADDY NAUGHTY NIGRONI. THAI BUTTERFLY PEA GIN. ITALICUS BERGAMOT LAVENDER. VERMOUTH BIANCO	18
	HELLO GORGEOUS SAKE RUM. GUAVA PUREE. JASMINE. EARL GREAT TEA. PAYCHAUDS BITTERS	17
	THAI STAR WARS TROPICAL TIKI VIBE MEETS HOLLYWOOD. SAKE GOLD RUM. LIME. ORGEAT JAMAICAN  ONE NIGHT IN THAILAND	18 18
The section	NEGRONI LOVER. SAKE INFUSED JUNIPER BERRY. CARPANO ANTICA SWEET VERMOUTH. GRASSOTI APPERITIF. AROMATIC BITTERS. ORANGE ROSEMERY  LOD CHONG	17
	BOTANICAL PINA COLADA. SAKE RUM. HOMEMADE AROMATIC PANDAN CORDIAL. COCONUT CREAM. LIME  HIBISCUS HIGHBALL	18
	RJ BOONE SPECIAL RESERVE WHISKEY. HIBISCUS SORGHUM, FRESH LIME JUICE. LAVENDER BITTER. PROSECCE  MAKE A WISH ENGLISH CROWN EXTRA DRY JUNIPER BERRY. BLUEBERRY. BUTTERFLY PEA, HIBISCUS. AUSTRIAN ELDERFLOWER.LO-FI GENTIAN. GRAPEFRUIT. AROMATIC BITTER SERVING IN ALADIN MAGIC LAMP WITH LEMO	19
	MR & MRS FEATURES OUR BEAUTIFUL MR. & MRS DRINK WITH "MAKE A WISH" AND :ONE NIGHT IN THAILAND". PERFECT FOR A DATE NIGHT.	30
	ISLAND THAI TEA RON COPPA ISLAND SPICE. COCONUT CREAM. THAI TEA. LEMON & PINEAPPLE	18
	NON - ALCOHOLIC COCKTAILS	
	ST. AGRESTIS NON-ALCOHOLIC PHONY NEGRONI NON-ALCOHOL NEGRONI WITH NUANCED JUNIPER, CITRUS, AND FLORAL NOTES	12
	KING OF SPICE MOCKTAIL "CHEF'S KASEM AT FOOD NETWORK SHOW". SPICY!!! NOT FOR THE FAINTED HEART TEQUILA ALTERNATIVE INFUSED THAI CHILI. LIME. AGAVE. PRIK NAM PLA	16
乘	HELLO GORGEOUS MOCKTAIL RUM ALTERNATIVE. GUAVA PUREE. JASMINE. EARL GREAT TEA. PAYCHAUDS BITTERS	17
	HIBISCUS HIGHBALL MOCKTAIL WHISKEY ALTERNATIVE. HIBISCUS SORGHUM, FRESH LIME JUICE. LAVENDER BITTER. PROSECCO.	17



FARMHOUSE KITCHEN

