

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

THE NIGHT OWL

"FIRST, IT WAS NOT A STRIP BAR, IT WAS AN EROTIC CLUB.
AND SECOND, WHAT CAN I SAY? I'M A NIGHT OWL."

MARION BARRY

SERVING FOR 2 PEOPLE



\$42

ABSOLUT ELYX, DEL MAGUEY VIDA MEZCAL,
LA PINTA TEQUILA POMEGRANATE, PINEAPPLE,
CRANBERRY, BLUE AGAVE, 2 TYPES CITRUS

Require a credit card deposit. Owl cup is available for sale for \$1,000

MONTERO

ABSOLUTLY PERFECT COMBINATION OF MASCULINITY & FEMININITY



\$21

ABSOLUT ELYX, ABSOLUT MANDARIN, GRAND MARNIER, BEETROOT,
GOJI BERRIES, GINGER, BLACK PEPPER, CINNAMON,
FRESH LEMON & ORANGE, BLOOD ORANGE BITTERS
SERVED IN OVERSIZED COPPER BALLON CUP

Require a credit card deposit. Balloon bowl is available for sale \$500

MIDSUMMER NIGHT'S DREAM

"SWIFT AS A SHADOW, SHORT AS ANY DREAM.
BRIEF AS THE LIGHTING IN THE COLLIES NIGHT"

WILLIAM SHAKESPEARE



\$19

ABSOLUT ELYX & FRUITY ROSE SLUSHY, CLOUD COTTON CANDY,
APPLE, CRANBERRY, LEMON, AND EDIBLE BUTTERFLY
SERVED IN COPPER MARTINI COUPE GLASS

Require a credit card deposit. Martini copper is available for sale for \$500

FULLMOON PARTY

SERVING 2-4 PEOPLE

Limited



\$75

ABSOLUT ELYX VODKA. PINEAPPLE. LEMON THAI ICED TEA.
COCONUT MILK.

Require a credit card deposit. Pineapple bowl is available for sale for \$500

Little Lao Table Set

FOR 2
For 2

Crispy Egg Rolls – Samosa – Neua Num Tok Rolls – Vegan Fresh Rolls – Papaya Salad
Panang Neua Short Ribs – Hat Yai Fried Chicken – Shrimp Fried Rice
Pad Thai Tofu with Whole Maine Lobster Drizzled with Tamarind sauce
Fried Egg – Spicy eggplant – Roti Bread – Blue Rice

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

\$159



\$84

Tsunami Lobster

Live Maine Lobster with prawns, scallops, PEI mussels
and calamari cooked in yellow curry paste and spices.
Served with turmeric rice.

VOLCANO CUP NOODLES

\$31.95



Spicy noodles stir-fried with our house made Godmother sauce
served with braised short ribs, bell peppers and peppercorns

27/50
half/a dozen

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

FARMHOUSE KITCHEN
THAI CUISINE

PENICILLING

\$17



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

Frozen Passion Fruit Margarita.
Orgeat. Lemon. Angostura Bitters.

\$15



SLUSHY RITA

FARMHOUSE KITCHEN

UNDER THE SEA

Chili infused blanco tequila, lime, mermaid dust

\$15



FARMHOUSE KITCHEN

เครื่องดื่ม

BEVERAGES

Coke/Diet/Sprite/Ginger Ale	No refills	3.5
San Benedetto	Mineral/Sparkling 750 ml	9
Anchan Limeade	Blue flower	6
Lichee Coughou Iced Tea	fragrant black tea	6
Classic Thai Tea	shaved ice	6
Iced Coffee Thai Way	slow drip condensed milk	6

Juice :		
Whole Young Coconut, Thailand		8

ชาอู่หลง Individual teapot \$5.5

SILK ROAD TEA

Tieguanyin	Floral/ buttery/ 1st place North America Tea Championship
Genmeicha	Toasty/ sencha green/ roasted brown rice
Jasmine Silver Tip	Sweet yet complex/ green & jasmine flowers
Chamomile	Natural sweetness/ soothing/ caffeine free
Lemongrass Lavender	Aromatic/ clean/ caffeine free

เบียร์สด

DRAFT BEER

Farmhouse Beer	8
Gruit style beer brewed with coriander, chamomile, ginger, lemongrass, and no hops!	
Bo Pils / East Brother Beer Co.	Richmond 8
True Kölsch / Almanac	Alameda 8
Weekend Vibes/ Coronado Brewing	San Diego 8
Bronze Medal Winner – American-Style India Pale Ale – 2019 Great American Beer Festival	
Hopocalypse Hazy Double IPA	Drake's Brewing, San Leandro 8

BY THE BOTTLE

Lager, Singha Thai	8
Hefeweizen, Weihenstephaner	Germany 8
Strawberry Belgian White, Früli	Belgium /Fruit Beer 12

SPARKLING

Prosecco, Scarpetta DOC , Italy 2018	14/ 65
Light. Floral. Vibrant. Honeydew. Melon.	
Brut Rose, Pol Clément , France	13/ 60
Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality	
Champagne, Drappier 'Carte d'Or' , France	90
Dry Yet Full Flavored. Creamy. Red Fruits. Smoky Note. Layers of Minerality	

WHITE

Riesling, Dr. Loosen 'Blue Slate' , Mosel 2019	14/ 65
Bright and Pure. Peach Fruit and Floral. Minerality. Delicate Finish.	
Sauvignon Blanc, Aratas , Napa Valley, CA 2019	15/ 70
Cool Crisp Aromatic. Key Lime Sherbet. Lemongrass. Very Limited (Purchases help support our winemaker friend, from the Glass fire 2020)	
Soave, Monte Tondo , Italy 2018	14/ 65
Clean. Flinty. Fragrant. Exotic Fruit. Hazelnuts. Harmonious Long Finish.	
Chardonnay, Patz & Hall Sonoma, CA 2016	17/ 80
Honeyed Citrus. Orchard Fruits. Pineapple. Floral Notes. Medium-Bodies. Vibrant and Fresh. Acidity and Richness	

RED

Pinot Noir, Enkidu , Russian River 2019	15/ 75
Fruit Forward. Juicy Red Cherry. Vibrant Acidity. Exotic Baking Spice.	
Tinto, Porca de Murca DOC , Portugal 2017	13/ 60
Fresh & Easy Drinking. Medium Bodied. Ripe Red Berry & Cherry. Velvety. Reminiscent of Malbec.	
Zinfandel, Robert Biale , Napa Valley 2019	15/ 70
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.	
Chappellet 'Mountain Cuvee' , Napa Valley 2018	19/ 90
55% Cabernet Sauvignon, 28% Merlot, 8% Malbec, 6% Petit Verdot, 3% Cabernet Franc Cabernet Sauvignon/ Bordeaux Blend. Elegant & Beautifully Balanced. Complex. Plum. Cherry. Black Tea. Vanilla. Cocoa Powder. Star Anise	

ISLAND THAI TEA	19
Absolut Elyx Vodka. Pineapple. Lemon	
Thai Iced Tea. Coconut Milk.	
Served in Pineapple Copper. Upgrade version available Require a credit card deposit.	

MISS THAILAND	18
Vodka. Gifford Elderflower. Pineapple, Tamarind. Palm Sugar. Lemongrass. Ginger	
Served in Seashell	

SUNSET@JACK LONDON	15
Aperol. Herradura Blanco Tequila. Lemon Coconut Milk. Simple	

HIBISCUS HIGBALL	15
Bulliet Bourbon. Hibiscus Tea. Lemon Lavender Bitters. Top with Brut	

ค็อกเทล

COCKTAILS

KICKASS NEGRONI	16
Del Maguel Vida Mezcal. Campari Carpano Antica. Ancho Reyes Chili	

OLD SIAM	22
Batched in House Barrel: Woodinville Rye Maraschino Cherries. Aromatic Bitters 24K Gold	

THAI MULE	16
Small Batch Vodka. Thai Basil. Lime Ginger Juice. CO2	
*unauthorized take home glassware will be charged at MP	

3 ISLANDS MAI THAI	16
Royal Standard Rum. Small Hands Orgeat. Lime Tiki Bitters	
*unauthorized take home glassware will be charged at MP	

HOUSE GIN	14
Anchan Infused Gin. Black Peppercorns Lemongrass Reduction. Lemon	

SUMMER SPRITZ	14
Aperol. Sparkling Wine. Pressed Grapefruit Lemongrass Simple	





LIQUEURS ลิกัวร์

ANCHO REYES CHILE	10
APEROL	10
CAMPARI	10
CARPANO ANTICA VERMOUTH	10
CHAMBORD	10
GIFFORD ELDERFLOWER	10
LUXARDO MARASCHINO	10
ST.GERMAIN	10
BAILEYS	11
COCCHI	11
GRAND MARNIER	11
JÄGERMEISTER	11
KAHLÚA	11
DOMAIN DE CANTON	12
GALLIANO	12
GIFFARD VIOLETTE	12
ITALICUS	12
LA PINTA	12
SUZE	12
CHARTREUSE (GREEN)	13
DISARONNO	13
SOLERNO BLOOD ORANGE	13
GODIVA CHOCOLATE	18

VODKA วอดก้า

ALOO	10
TITO'S	12
HANGAR ONE	13
HANGAR ONE MAKRUT	13
KETEL ONE	13
ST.GEORGE GREEN CHILE	13
ABSOLUT CITRON	11
ABSOLUT E L DER FLOWER	11
ABSOLUT GRAPEFRUIT	11
ABSOLUT MANDARIN	11
ABSOLUT PEACH	11
ABSOLUT PEPPER	11
ABSOLUT STRAWBERRY	11
ABSOLUT VANILLA	11
ABSOLUT WATERMELON	11
ABSOLUT ELYX	14

GIN จิน

MONOPOLOWA	10
BOMBAY SHAPPHIRE	13
HENDRICK'S	13
MALFY ROSA GIN	13
ST.GEORGE BOTANIVORE	13
ST.GEORGE TERRIOR	13
TANQUERAY No 10	14
ROKU GIN (JAPAN)	16

TEQUILA เตกีลา

EL JIMADOR	10
AVION BLANCO	12
HERRADURA BLANCO	12
HERRADURA REPOSADO	13
DON JULIO BLANCO	14
DON JULIO REPOSADO	15
VOLCAN TEQUILA BLANCO	14
VOLCAN TEQUILA REPOSADO	15
PATRON BLANCO	14
PATRON REPOSADO	15
PATRON ANEJO	17
OCHO PLATA	16

MEZCAL เมซคัล

DEL MAGUEY VIDA	13
DEL MAGUEY VIDA DE MUERTOS	15
DEL MAGUEY CHICHICAPA	18
DEL MAGUEY LAS MILPAS	18
DEL MAGUEY SAN LUIS RIO	18
DEL MAGUEY MINERO	20
DEL MAGUEY SAN PABLO AMEYAL	25
DEL MAGUEY TOBALA	25
XICARU SILVER	13
XICARU REPOSADO	15

COGNAC คองแอก

HENNESSY VS	16
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RUM รัม

ROYAL STANDARD	10
GOSLINGS BLACK SEAL	12
MALIBU	11
PLANTATION 3 STARS SILVER	11
PLANTATION DARK DOUBLE AGED	13

SCOTCH สก๊อตช์

JOHNNIE WALKER RED LABEL	12
JOHNNIE WALKER BLACK LABEL	13
CHIVAS REGAL 12YR	13
DEWAR'S 12YR	14

JAPAN ญี่ปุ่น

SUNTORY TOKI	14
KIKORI	19
HIBIKI HARMONY	25

WHISKEY วิสกี้

EVAN WILLIAM	10
JACK DANIELS	12
BULLIET BOURBON	12
BULLIET RYE	12
KNOB CREEK	12
MARKER'S MARK	13
SMOOTH AMBER CONTRADICTION BOURBON	13
SMOOTH AMBER CONTRADICTION RYE	13
WOODINVILLE RYE	13
HIGHWEST WHISKEY	14
SAZEREC RYE	14
WOODFORD RESERVE	15
TAMPLETON RYE 6YR	15
HIGH WEST DOUBLE RYE	16
RABBIT HOLE DARERINGER SHERRY BOURBON	20

IRISH ไอร์แลนด์

JAMESON	12
JAMESON CASKMATES IPA	13
JAMESON CASKMATES STOUT	13
JAMESON COLD BREW& COFFEE	14

SINGLE MALT ซิงเกิ้ลมอลต์

THE GLENLIVET 12YR	15
THE GLENLIVET 15YR	19
HIGHLAND PARK 12YR	17
MACALLAN 12YR	17
LAPHROAIG	17
LAGUVALIN 8YR LIMITED EDITION	19
OBAN 14YR	21



Acceptable forms of I.D.

- California Driver's License/ I.D. Card
- Out-of-state Driver's License/ I.D. Card
- U.S. Military I.D.
- Both U.S. and foreign Passports with photograph
- A person may not combine two unacceptable I.D.'s to make one acceptable I.D.
- No expired I.D. cards will be accepted

Dear customers, no alcohol will be served to persons under 21 year of age.
Please be prepared to show I.D.



FARMHOUSE KITCHEN

THAI CUISINE

WEEKDAY LUNCH SET MENU

STARTING AT \$25/PERSON

SOUP

TOM YUM (GF)

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

STARTER

(PLEASE CHOOSE TWO)

SAMOSA +1

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

FARMHOUSE WING +1

crispy organic wings, basil, chili plum sauce

NEUA NUM TOK ROLL +2

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

THAI FISH CAKE

fried white fish paste with red curry, kaffir lime, green bean. served with cucumber, peanut chili sauce

"MIENG KUMBITE"

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

VEGAN FRESH ROLL (GF)

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

ENTREE

(PLEASE CHOOSE ONE)

PAD THAI SHRIMP +\$4

fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, and crispy wontons

GREEN CURRY CHICKEN

grilled eggplant, bell pepper, bamboo, basil MED

THAI FRIED RICE TOFU (GF Option Available)

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

HAT YAI FRIED CHICKEN +\$4

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

SPICY BASIL MINCED PORK (GF Option Available)

Thai basil, garlic, fresh chili, bell pepper

YELLOW CURRY TOFU

potato, onion, and crispy shallot over roti bread

SPICY EGGPLANT TOFU (GF 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 +\$2 (GF Option Available)

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





ท๊อปเลิฟ
STARTERS

Samosa 14.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin
Served with coconut curry sauce

Crispy Egg Rolls 14.95
Egg rolls skin wrapped glass noodle, carrot , shiitake mushroom, black pepper, light soy sauce served with sweet and sour sauce.

Thai Fish Cakes 14.95
Fried white fish paste with red curry, kaffir lime, green bean.
Served with cucumber, [peanut](#) chili sauce

Farmhouse Wings 17.95
Crispy organic wings, basil, chili plum sauce

Neua Num Tok Rolls 20.5
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” 18.95
Crispy crusted tiger prawns, traditional Thai leafy green wrapped
with a zesty mixture of lime, ginger, onion, roasted coconut and
[peanuts](#) w/ tamarind sauce

Par Dip Fresh Tuna (GS Option Available) 17.95
Spicy Esarn Diced Fresh Maguro tuna* green onion, cilantro, dill, long
coriander, dehydrated chili served with wonton chips
Consuming **raw** or undercooked seafood may increase your risk of foodborne illness.

Crispy Calamari 16.95
Curry battered Monterrey squid in spicy pepper served with cilantro
lime dipping

ต้ม
SOUP

Choice of Veg/ Tofu Organic Chicken +2.5 Prawns +6

Tom Yum (GS) 8.95 / 18.95
Spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir
lime, onion, and lemongrass

ยำ
SALAD

Papaya Salad (GS) 16.95
Spicy!! Hand shredded green papaya, garlic, fresh chili, cherry tomato,
Thai long beans. Dressing choices: Classic ([dried shrimps and peanut](#)),
+ \$2 for Salted Crab or Fermented fish. +\$8 for grilled Tiger prawns

Herbal Rice Salad 16.5
Bangkok style. Toasted coconut, shredded green mango
crispy shallots, lemongrass, cilantro, [peanuts](#), long beans, chili,
kaffir lime, [dried shrimp](#) with tamarind dressing

Larb (GS Option Available) 17.95
Spicy! salad, cucumber, dill, shallot, green onion, cilantro, and roasted
rice. Served with fresh Asian herbs
[Minced Pork \(GS\)](#)
[Wagyu Beef +6](#) [Combination Seafood +10 \(GS\)](#)

(GS) – Gluten Sensitive

พิเศษ
SPECIAL

Crispy Branzino (Limited) 44
Crispy whole Branzino with sweet tamarind sauce, fried shallot.
Mango salad and brown rice.

Basil Bomb 36.95
Thai chili basil stirs fried with tiger prawn, calamari, scallop,
homemade crispy pork belly, fried egg over jasmine rice,
Prik Nam Pla. Let’s Bomb!

Run Juan Seafood Sizzling (GS Option Available) 32.95
Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade
SPICY curry paste, basil, onion, bell pepper, green beans
Served with white rice

Crab Fried Rice (GS) 34.95
Jumbo lump crab meat, double eggs, twice cooked rice
shrimp paste onion, tomato, cilantro, wrapped in lotus leave
Served with bone broth. Add \$2 for **SPICY** version

Whole Lobster Pad Thai 54
Whole live Maine Lobster with tiger prawns, 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!)

Kang Kua Prawns (GS) 30.5
One of a kind Southern curry made with **SPICY** fresh red turmeric roots
sprinkled w/ kaffir leaves. Served in young coconut & Blue rice

Hat Yai Fried Chicken 29.95
Southern style fried Mary’s Chicken, turmeric & herbs, fried shallots
cucumber pickles, potato yellow dipping curry, roti bread and Blue rice

Kai Sam Ros 29.5
Crunchy chicken in tamarind pineapple glazed, bell pepper, onion
[cashew nuts](#) and bonito flakes. Served in Fresh Pineapple & Blue rice

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

ก๋วยเตี๋ยว
NOODLE SOUP

Tofu Noodle Soup (GS) 17.95
Fresh rice noodles, vegetable broth, tofu, Asian broccoli
zucchini, carrots, bean sprouts, cilantro, and green onion

Chicken Noodle Soup (GS) 19.5
Medium Spicy organic chicken, fresh rice noodles, bean sprouts,
cilantro, green onion, and fried shallots

24 Hours Beef Noodle Soup 34.95
Slow cooked bone-in Beef Short Rib, egg noodles, bone marrow broth,
broccoli, basil, bean sprouts, cilantro, green onion, and garlic chips

We use Mary’s Organic Chicken, All-Natural Pork, Wagyu Beef, and Local Organic Tofu
****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.
Prices are subject to change without notice.
Corkage fee: \$35/bottle (750ML). 2 bottles max/table
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.

จานครัว
THAI STREET FOOD

Choice of Veg/ Tofu Vegan Chicken +3.5
Pork/ Minced Pork/ Chicken +2.5 Wagyu Beef +6
Crispy Pork Belly +8 Prawns +6 Combination Seafood +10
Add fried Egg +3

Thai Fried Rice (GS Option Available) **16.95**
Cage free egg, onion, tomato, green onion, cilantro

Pad Ka Pow (GS Option Available) **17.95**
Thai basil, garlic, fresh chili, bell pepper

Pad Thai **17.95**
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

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

Braised Green Beans (GS Option Available) **17.95**
Garlic & Ginger sauce b

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

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

Pad Pak Ruam- Mit (GS Option Available) **17.95**
Stir-fried mixed vegetables with garlic and sweet radish sauce

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CURRY

Choice of Veg/ Tofu Vegan Chicken +3.5
Pork/ Chicken +2.5 Wagyu Beef +6
Crispy Pork Belly +8 Prawns +6 Combination Seafood +10

Red Curry; bell pepper, bamboo shoots, basil **MED** **18.95**

Green Curry; grilled eggplant, bell pepper, bamboo, basil **MED****18.95**

Yellow Curry; potato, onion, and crispy shallot over roti bread **18.95**

Panang Curry; bell pepper, basil, crispy potato **18.95**

SIDE

Jasmine rice	4	Peanut sauce	6
Brown rice	4.5	Cucumber salad	5.25
Sticky rice	4.95	Steamed veg	6
Crispy roti	4.25	Steamed noodles	6
Bone broth	4.95	Fried Egg	3

Kid's Menu **12**

Under the age of 8
Fried Chicken over Jasmine rice
Flat Rice Noodle w/ egg and broccoli



Welcome to Very Lao Table style.

When I was young This kind of food, this kind of setup was for the whole family. This is meant to be shared for hands use. Hand to mouth is one of the things that is only shared between friend and family. The reason I brought Lao Table to San Francisco and the bay area here is because I believe in the power of family. What I believe in life is to share and this type of food, you don't see much here in state. It's only local people as a Thai culture especially family you know, sit down, enjoy the food and have fun using your hands. You don't care who you are eating with, but you do care about is the conversation over the table. This is family.

Chef Kasem Saengsawang
Chef Owner at Farmhouse Kitchen Thai | San Francisco | Oakland | Portland & Daughter Thai Kitchen
Michelin's Bib Gourmand 2016, 2017, 2018 and 2019

DESSERTS



CHOCO CAKE 14

MOIST CHOCOLATE CAKE. RICH CHOCOLATE. VANILLA ICE CREAM

THAI VACATION (GF) 14

FRESH COCONUT, STICKY RICE, COCONUT ICE CREAM
COCONUT CREAM, PEANUTS, SESAME

COCONUT GRANITA (VG/GF) 14

YOUNG COCONUT JUICE CRUSHED ICE, COCONUT MEAT

FARMHOUSE BREAD PUDDING 14

HOUSE FAVORITE! VANILLA ICE CREAM AND CARAMEL SAUCE

THAIGIVING (VG/GF) 14

COCONUT GRANITA, COCONUT MEAT, COCONUT CREAM,
CANDIED PUMPKIN, AND TODDY PALM

“RUK NA” PLATTER 36

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