

# *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**

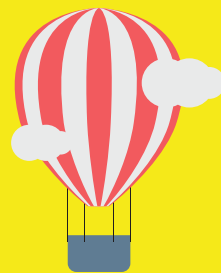
**THEREFORE, PLEASE BE MINDFUL WHEN ORDERING  
SPICY DISHES AS THERE ARE NO RETURN ON SPICY  
DISHES AND CUSTOMIZED SPICY DISHES**



**STAY SPICY!**



# LITTLE LAO TABLE SET



**\$179**

**Add \$35 for 1.5 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**



# 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

\$23

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.

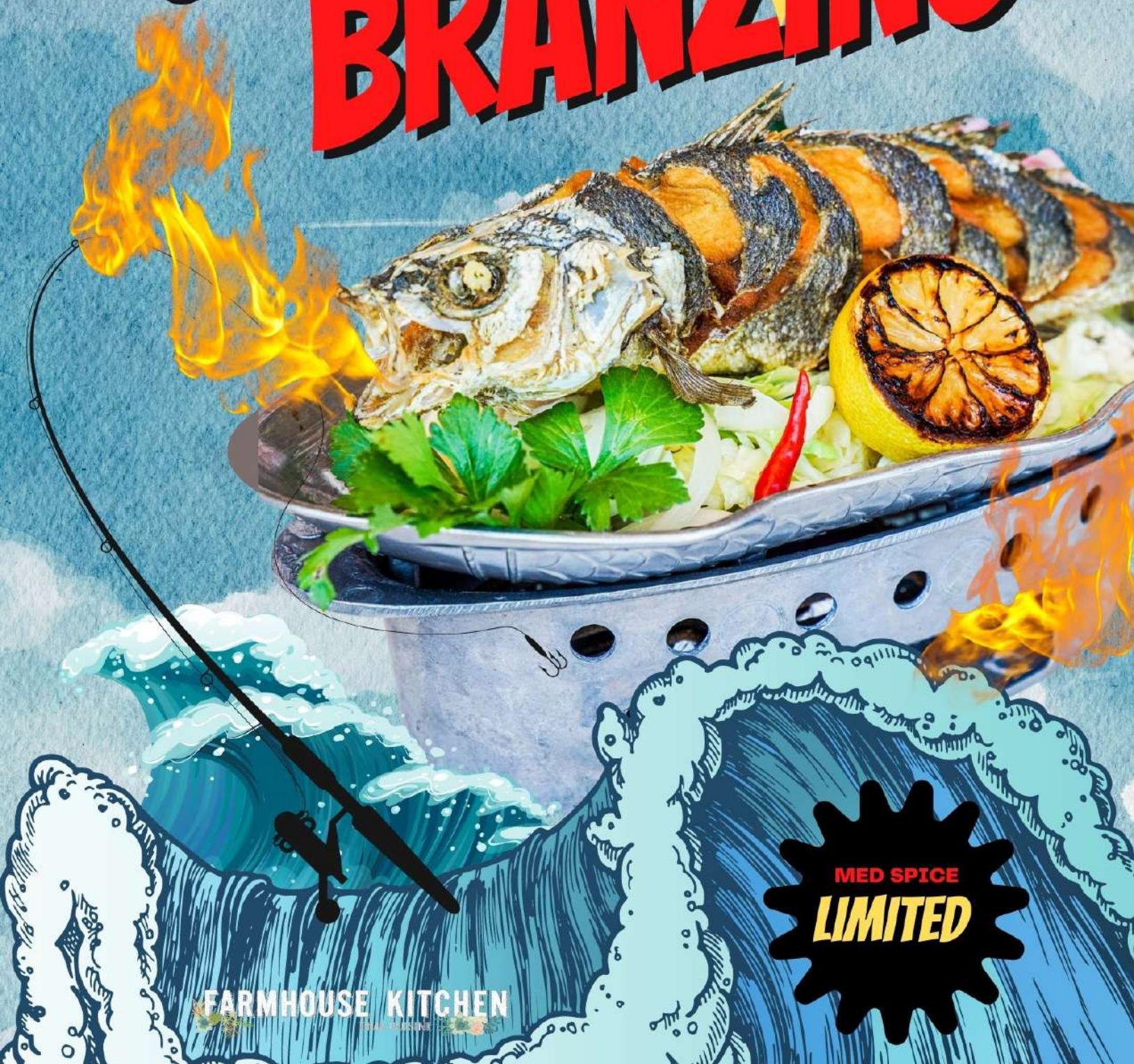
Require a credit card deposit. Pineapple bowl is available for sale for \$500



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

# CRISPY BRANZINO

\$47.95



FARMHOUSE KITCHEN

MED SPICE  
**LIMITED**



# 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



FARMHOUSE KITCHEN

THAI CUISINE

\$79

# Tsunami Lobster

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



# VOLCANO CUP NOODLES

**\$34.95**



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



# Hello Gorgeous



\$18

Mekhong Thai 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 WITH SMOKY EFFECT.  
MALFY GIN ROSA INFUSED HIBISCUS TEA. ST GERMAIN ELDERFLOWER LIQUEUR.  
GRAPEFRUIT. CITRUS. AROMATIC BITTERS

**\$19**



**EXCLUSIVELY AT  
FARMHOUSE KITCHEN**



# Slushy Lovers \$42

A TRIO FLIGHT OF OUR MOST WANTED SLUSHY COCKTAILS:  
SLUSHY RITA (PASSION FRUIT MARGARITA),  
MIDSUMMER NIGHT'S DREAM (ELYX VODKA & FRUITY ROSE),  
AND PENICHILLING (SCOTCH WHISKEY, GINGER, AND HONEY)



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

\$17



SLUSHY RITA

FARMHOUSE KITCHEN  
THAI CUISINE

FARMHOUSE KITCHEN  
THAI CUISINE

## PENICHILLING

\$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



# เครื่องดื่ม

## BEVERAGES

## FARMHOUSE KITCHEN

THAI CUISINE

## ไวน์

### WINE

<b>Coke/Diet/Sprite/Ginger Ale</b>	No refills	4
<b>San Benedetto</b>	Sparkling/Mineral 500 ml	7
<b>Anchan Limeade</b>	Blue flower	6.5
<b>Lichee Cougou Iced Tea</b>	fragrant black tea	6.5
<b>Classic Thai Tea</b>	shaved ice	6.5
<b>Iced Coffee Thai Way</b>	slow drip condensed milk	6.5
<b>Redbull</b>	(Original/Sugar Free/Tropical /Watermelon)	7

<b>Juice :</b>		
<b>Whole Young Coconut, Thailand</b>		8.5

## ชาจีน Individual teapot \$6

### SILK ROAD TEA

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

## เบียร์สด

### DRAFT BEER

<b>Farmhouse Beer</b>	8
Gruit style beer brewed with coriander, chamomile, ginger, lemongrass, and no hops!	
<b>Bo Pils / East Brother Beer Co.</b>	8
Richmond	
<b>True Kölsch / Almanac</b>	8
Alameda	
<b>Weekend Vibes/ Coronado Brewing</b>	8
San Diego	
Bronze Medal Winner – American-Style India Pale Ale – 2019 Great American Beer Festival	
<b>Juicy Hoot Hazy IPA/ Drake's Brewing</b>	8
San Leandro	
<b>Stem Pear cider, Lafayette</b>	8
Off dry. Fresh pressed apple & pear. Caramel note	

### BY THE BOTTLE

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

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

<b>MISS THAILAND</b>	18
Absolut Vodka. Gifford Elderflower. Pineapple,	
Tamarind. Palm Sugar. Lemongrass. Ginger	
Served in Seashell	

<b>SUNSET@JACK LONDON</b>	15
Aperol. Avion Silver Tequila. Lemon	
Coconut Milk. Simple	

<b>HIBISCUS HIGHBALL</b>	15
Bulliet Bourbon. Hibiscus Tea. Lemon	
Lavender Bitters. Top with Brut	
(Substitute for Redbull Original or Sugar Free +\$5)	

## ค็อกเทล

### COCKTAILS

<b>UNDER THE SEA</b>	16
Chili infused blanco tequila, lime, mermaid dust	

<b>KICKASS NEGRONI</b>	17
Del Maguel Vida Mezcal. Campari Carpano	
Antica. Ancho Reyes Chili	

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

<b>OOLEANG</b>	15
Espresso Martini Bangkok style	
Nikka vodka, Mr.Black liqueur	

### SPARKLING

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

### WHITE

<b>Dry Riesling, Trefethen</b> , Oak Knoll, Napa 2021	14/ 65
Not sweet. Perfect pairing for Asian cuisine & spicy dishes! Refreshing acidity with elegant finish. Green papaya, apricot, jasmine, and orange blossom.	
<b>Sauvignon Blanc, Le P'Tit Paysan</b> , Monterey County 2021	15/ 70
Small Producer. Clean with oceanic feeling. Lemon & Green apple. White flower. Medium bodied	
<b>Orange Gold, Gérard Bertrand</b> , France 2020	16/ 75
A Tribute to the Sun & Beautiful Sunsets. 7 Grape Varieties. Aromatic Complexity. Explosion of White Flower & Candied Fruit. Very Fresh. Round MouthFeel. Pairs Well with Spicy Food !	
<b>Chardonnay, Raeburn</b> , Russian River Valley 2021	16/ 75
Elegant & balanced. Rich ripe white pear & nectarines. Creamy & Toasty vanilla oak. Crème brûlée	

### RED

<b>Pinot Noir, Imagery</b> , CA 2020	16/ 75
Delicious & Well Balanced. Fruit Forward Strawberry & Cherry. Slightly Bigger Style with Small Blend of Petit Verdot	
<b>Tinto, Porca de Murca DOC</b> , Portugal 2017	14/ 65
Fresh & Easy Drinking. Medium Bodied. Ripe Red Berry & Cherry. Velvety. Reminiscent of Malbec.	
<b>Zinfandel, Robert Biale</b> , Napa Valley 2019	15/ 70
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.	
<b>Cabernet Sauvignon, Boomtown</b> , Washington 2020	17/ 80
Med to Full Bodied. Expressive with nice focused. Washington-Bright vivid currant and spice. Fine tannins	

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

<b>3 ISLANDS MAI THAI</b>	17
Royal Standard Rum. Small Hands	
Orgeat. Pineapple Juice. Lime Tiki Bitters	
*unauthorized take home glassware will be charged at MP	

<b>HOUSE GIN</b>	14
Anchan Infused Gin. Black Peppercorns	
Lemongrass Reduction. Lemon	

<b>SUMMER SPRITZ</b>	14
Aperol. Sparkling Wine. Pressed Grapefruit	
Lemongrass Simple	
(Substitute for Redbull Tropical or Watermelon +\$5)	





# spirits

## LIQUEURS ลิเกียร

APEROL	10
CARPANO ANTICA VERMOUTH	10
CHAMBORD	10
LUXARDO MARASCHINO	10
ST.GERMAIN	10
GRAND MARNIER	11
MR.BLACK	11
PIERRE FERRAND	11
KAHLÚA	11
DOMAIN DE CANTON	12
D.O.M BENEDICTIVE	12
DISARONNO	13
GODIVA CHOCOLATE	15
CHARTREUSE (GREEN)	15

## VODKA รอดกัว

ALOO	10
TITO'S	12
ABSOLUT CITRON	12
ABSOLUT GRAPEFRUIT	12
ABSOLUT MANDARIN	12
ABSOLUT VANILLA	12
ABSOLUT WATERMELON	12
HANGAR ONE	13
KETEL ONE	13
ABSOLUT ELYX	14
NIKKA COFFEE	14
GREY GOOSE	15

## GIN จิน

MONOPOLOWA	10
BOMBAY SHAPPHIRE	13
HENDRICK'S	13
TANQUERAY No 10	14
ST.GEORGE BOTANIVORE	14
JUNIPERO GIN	15
SIPSMITH GIN	15
MONKEY 47	19

## TEQUILA เตกิลา

EL JIMADOR	10
AVION BLANCO	12
DON JULIO BLANCO	14
PATRON BLANCO	14
DON JULIO REPOSADO	15
PATRON REPOSADO	15
OCHO PLATA	16
PATRON ANEJO	17
CASAMICO BLANCO	17
CASAMICO REPOSADO	19
AVION CRISTALINO ANEJO	30
AVION RESERVA 44 EXTRA ANEJO	36

## MEZCAL เม็กซิคัล

DEL Maguey VIDA	13
XICARU SILVER	13
XICARU REPOSADO	15
DEL Maguey VIDA DE MUERTOS	15
DEL Maguey CHICHICAPA	19
DEL Maguey LAS MILPAS	19
DEL Maguey SAN LUIS RIO	19
DEL Maguey MINERO	23
CASAMICOS MEZCAL	26
DEL Maguey PAPALOTE DE PUEBLA	30
DEL Maguey TOBALA	30

## COGNAC คอกนาค

HENNESSY VS	16
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## RUM รัม

ROYAL STANDARD	10
MALIBU	11
PLANTATION 3 STARS SILVER	11
GOSLINGS BLACK SEAL	12
PLANTATION DARK DOUBLE AGED	13
KOHANA HAWAIIAN AGRICOLE RUM KEA	13
KOHANA HAWAIIAN AGRICOLE RUM KOHO	17

## 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	12
SMOOTH AMBER CONTRADICTION RYE	12
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	25

## IRISH ไอร์แลนด์

JAMESON	12
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## SINGLE MALT ซิงเกิ้ลมอลต์

THE GLENLIVET 12YR	15
THE GLENLIVET 15YR	19
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.**





กินเล่น

STARTERS

พิเศษ

SPECIAL

Vegan Fresh Rolls (GS) (Limited)15.95

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot  
Sesame, and vermicelli noodle. Chili [peanut](#) sauce

Samosa (3 pcs)16.95

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

Farmhouse Wings19.95

Crispy organic wings, basil, tamarind pineapple sauce

Neua Num Tok Rolls23

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

Ahi Scoops (GS Option Available)20.95

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”20.95

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

Crispy Calamari18.95

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

ต้ม

SOUP

Choice of Veg/ Tofu    Organic Chicken +3    Prawns +8

Tom Yum MED spicy19.95

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

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SALAD

Papaya Salad (GS)18.95

**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 prawns

ก๋วยเตี๋ยว

NOODLE SOUP

Tofu Noodle Soup (GS)19.95

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

Crispy Branzino (Limited)47.95

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)36.95

Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade  
**SPICY** curry paste, basil, onion, bell pepper, Krachai, peppercorn,  
kaffir lime leaf, Thai eggplant, Served with white rice

“Seau Rhong Hai”38.95

Grilled Snake River Farm Wagyu flank steak, grilled broccolini,  
house tamarind, and roasted rice sauce. Served with sticky rice

24 Hours Beef Noodle Soup MED spicy37.95

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

Crab Fried Rice (GS)39.95

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

Basil Bomb39.95

Thai chili basil stir fried with tiger prawn, calamari, scallop, manila clams,  
PEI mussels, minced pork, homemade crispy pork belly, fried egg,  
serve over jasmine rice, Prik Nam Pla. Let's Bomb!

Whole Lobster Pad Thai60

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!)*

Hat Yai Fried Chicken35.95

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 fresh whole pineapple

Panang Neua47

Slow braised bone in Short Rib in a Panang curry paste  
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.*

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  
2 hours per seating as a courtesy to later reservations.  
Not responsible for lost or damaged articles or feelings.

(GS) – Gluten Sensitive





จานครัว

THAI STREET FOOD

Choice of Veg/ Tofu  
Pork/ Minced Pork/ Chicken +3    Wagyu Beef +8  
Prawns +8    Combination Seafood +12  
Add Fried Egg +3.5

**Thai Fried Rice** *(GS Option Available)* **18.95**  
Cage free egg, onion, tomato, green onion, cilantro

**Pad See You** *(GS Option Available)* **19.95**  
Flat rice noodles, cage free egg, carrot, Asian broccoli

**Pad Pak Ruam- Mit** *(GS Option Available)* **19.95**  
**MED spicy** Stir-fried mixed vegetables with garlic and sweet radish sauce

**Kid's Menu** **13**  
Under the age of 8  
**Fried Chicken** over Jasmine rice  
**Flat Rice Noodle** w/ egg and broccoli

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CURRY

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

**Yellow Curry** **19.95**  
potato, onion, and crispy shallot

**Green Curry** **19.95**  
grilled eggplant, bell pepper, bamboo, basil **MED spicy**

SIDE

Jasmine rice	4	Brown rice	4.95
Cucumber salad	7	Sticky rice	4.95
Steamed veg	7	Crispy roti	5.5
Steamed noodles	7	Fried Egg	4.5



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 the states. 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*



FARMHOUSE KITCHEN

## DESSERTS

UUU

**CHOCO CAKE 14.5**

MOIST CHOCOLATE CAKE. RICH CHOCOLATE. VANILLA ICE CREAM

**THAI VACATION (GF) 14.5**

FRESH COCONUT, STICKY RICE, COCONUT ICE CREAM

COCONUT CREAM, PEANUTS, SESAME

**COCONUT GRANITA (VG/GF) 14.5**

YOUNG COCONUT JUICE CRUSHED ICE, COCONUT MEAT

**COCONUT CHEESE CAKE 14.5**

COCONUT FLAKE. WHIPPED CREAM. VANILLA ICE CREAM

**THAIGIVING (VG/GF) 14.5**

COCONUT GRANITA, COCONUT MEAT, COCONUT CREAM,

CANDIED PUMPKIN, AND TODDY PALM

**"RUK NA" PLATTER 36.5**

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

#thaifarmhouse