



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



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

"MIENG KUM BITE"

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

NEUA NUM TOK ROLL +\$3

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

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



FARMHOUSE KITCHEN

THAI CUISINE



ทานเล่่น STARTERS

ยำ SALAD

Vegan Fresh Rolls (GS) 13.95

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, sesame, and Vermicelli noodle. Chili peanut sauce

Pumpkin Fries 13.95

Thai Kabocha, curry battered, peanut, sweet and sour plum sauce

Samosa (3 Pcs) 13.95

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

Crispy Calamari 16.95

Curry battered served with spicy cilantro dipping sauce

Farmhouse Wings (GS Option Available) 16.95

Crispy organic wings, basil, chili plum sauce, Thai pickle

Roti Mataba 16.95

Stuffed roti with curry chicken, potato, onion, peanut, panang curry served with cucumber salad and yellow curry dip

Neua Num Tok Rolls 18.95

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

"Mieng Kum Kung" 15.95

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

Papaya Salad (GS) 15.95

Medium 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. +\$5 for grilled shrimps

Pomelo Tower 14.95

Pomelo, crispy shallots, lemongrass, cilantro, chili, kaffir lime, mint, and sweet chili shellfish sauce served with crispy wonton chips

+ \$5 for grilled shrimps

Larb Salad (GS Option Available) 15.95

Northern Thai style. Roasted rice, shallots, garlic, chili, served with garden vegetable **Medium**

Tofu OR Minced Pork Shrimps +5

**Wagyu Beef +5
Crispy Pork Belly +5**

แกง Curry

Choice of Veg/ Tofu / Pork/ Chicken Wagyu Beef +5
Crispy Pork Belly +5 Prawns +5 Combination Seafood +12

Red Curry 16.95

bell pepper, bamboo shoots, basil **MED**

Green Curry 17.95

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

Yellow Curry 17.95

potato, onion and crispy shallot



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SOUP

Choice of Veg / Tofu / Chicken Prawns +5 Seafood +12

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

Chicken Noodle Soup (GS Option Available) 16.95

Chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots

Tom Yum Noodle Soup 22.95

Mixed seafood, egg noodle, broccoli, bean sprouts, **peanut**, crispy wonton, with spicy Tom Yum broth **Medium**



ผัดไฟแรง Stir Fried

Choice of Veg/ Tofu / Pork/ Chicken
Wagyu Beef +5 Crispy Pork Belly +5
Prawns +5 Seafood +12
Add fried Egg +2.5

Thai Fried Rice (GS Option Available) 17.95

Cage free egg, sesame oil, onion, tomato, Asian broccoli, green onion, cilantro

Pad Thai 17.95

Thin rice noodles, cage free egg, bean sprouts, chive, shallot, sesame oil, Peanuts

Pad See You (GS Option Available) 17.95

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

Pad Kee Mow (GS Option Available) 17.95

Flat rice noodles, bamboo shoots, sesame oil, bell pepper, basil, onion, tomato, **Medium**

Spicy Asian Broccoli (GS Option Available) 16.95

Spicy Eggplant (GS Option Available) 16.95

Kid's Menu 12

Under the age of 10

Fried Chicken over rice

Fried Shrimps over rice

Chicken Noodle Soup

Flat Rice Noodle w/ egg, tofu and broccoli

SIDE

Jasmine rice 3
Blue rice 3

Peanut sauce 4
Cucumber salad 4



WIFI SPECIAL

Crispy Branzino (GS Option Available (Limited) 42.95

Fried whole Branzino served over hot metal plate; steamed cabbage, cilantro, crispy shallot, and chili garlic lime sauce **Medium**

Run Juan Seafood Sizzling (GS Option Available) 37.95

Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, green peppercorn, Thai eggplant, served with white rice

Crab Fried Rice (GS Option Available) 37.95

Crab and shrimps fried rice, double eggs, shrimp paste, onion, tomato, cilantro, sesame oil, crispy shallot. Served with bone broth. **Add \$2 for SPICY version**

Basil Bomb (GS Option Available) 40.95

Thai chili basil stir-fried with assorted seafood; shrimps, calamari, scallop, manila clams, PEI mussels, minced pork, crispy pork belly, bell peppers, fried egg over rice **Medium**

Live Lobster Pad Thai 55.95

Main Lobster, rice noodles, cage free egg, bean sprouts, chive, shallot Peanuts, sesame oil, crispy wontons, Thai seafood sauce

Hat Yai Fried Chicken 37.95

Southern style, fried chicken thigh, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and Blue rice

24 Hours Beef Noodle Soup 37.95

Slow cooked bone-in Beef Short Rib, Egg noodles, broccoli, basil, bean sprouts, cilantro, green onion. **Medium**

Khao Soi Neua 35.5

Slow-cooked boneless beef short rib in northern Thai Yellow coconut curry, egg noodle, bean sprouts, shallot, green mustard, cilantro and condiments

"Seau Rhong Hai" Grilled Flank Steak 35.95

Grilled Snake River Farm Wagyu flank steak, grilled broccolini, roasted rice, spicy tamarind sauce, Served with Sticky Rice 151

Panang Neua 41.95

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*

เครื่องดื่ม

BEVERAGES

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

Juice :		
Whole Young Coconut, Thailand		8.5

ชาไร้ขอบ Individual teapot \$6

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

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		
Juicy Hoot Hazy IPA/ Drake's Brewing	San Leandro	8
Stem Pear cider	Lafayette	8
Off dry. Fresh pressed apple & pear. Caramel note		

BY THE BOTTLE

Lager, Singha Thai	8
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FARMHOUSE KITCHEN

THAI CUISINE

ไวน์

WINE

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

Dry Riesling, Trefethen , Oak Knoll, Napa 2022	14/ 65
Not sweet. Perfect pairing for Asian cuisine & spicy dishes! Refreshing acidity with elegant finish. Green papaya, apricot, jasmine, and orange blossom.	
Sauvignon Blanc, Le P'Tit Paysan , Monterey County 2022	15/ 70
Small Producer. Clean with oceanic feeling. Lemon & Green apple. White flower. Medium bodied	
Orange Gold, Gérard Bertrand , France 2021	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 !	

Chardonnay, Raeburn , Russian River Valley 2021	16/ 75
Elegant & balanced. Rich ripe white pear & nectarines. Creamy & Toasty vanilla oak. Crème brûlée	

RED

Pinot Noir, Imagery , CA 2021	16/ 75
Delicious & Well Balanced. Fruit Forward Strawberry & Cherry. Slightly Bigger Style with Small Blend of Petit Verdot	
Zinfandel, Robert Biale , Napa Valley 2022	15/ 70
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.	
Cabernet Sauvignon, Boomtown , Washington 2020	17/ 80
Med to Full Bodied. Expressive with nice focused. Washington-Bright vivid currant and spice. Fine tannins	

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
Absolut Vodka. Gifford Elderflower. Pineapple,	
Tamarind. Palm Sugar. Lemongrass. Ginger	
Served in Seashell	

SUNSET@JACK LONDON	15
Aperol. Avion Silver Tequila. Lemon	
Coconut Milk. Simple	

HIBISCUS HIGHBALL	15
Bulliet Bourbon. Hibiscus Tea. Lemon	
Lavender Bitters. Top with Brut	
(Substitute for Red Bull Original or Sugar Free +\$5)	

ค็อกเทล

COCKTAILS

UNDER THE SEA	16
Chili infused blanco tequila, lime, mermaid dust	

KICKASS NEGRONI	17
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	

OOLEANG	15
Espresso Martini Bangkok style	
Nikka vodka, Mr.Black liqueur	

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	17
Royal Standard Rum. Small Hands	
Orgeat. Pineapple Juice. 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	
(Substitute for Red Bull 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 วอดก้า

ABSOLUT	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

JOSE CUERVO TRADICIONAL	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 คอกนัค

HENNESSY VS	16
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RUM รัม

ROYAL STANDARD	10
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

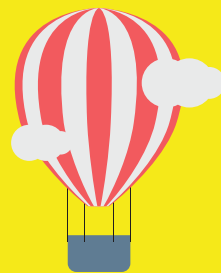


Acceptable forms of I.D.

- 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.

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

CRAB PAD THAI

ปูจ๋า ผัดไทย



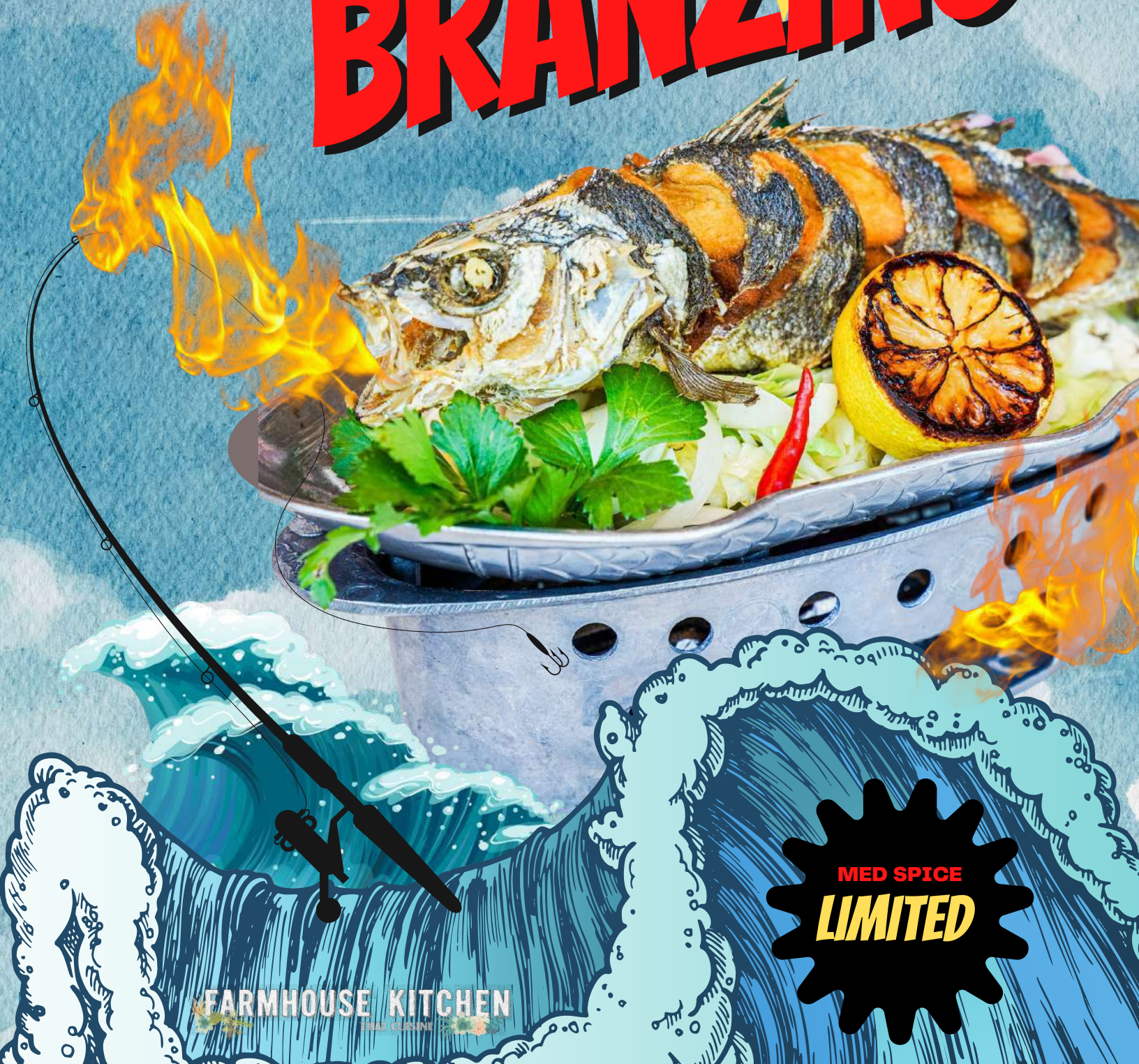
\$49.99

Seasonally
Limited

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

CRISPY BRANZINO

\$42.95



FARMHOUSE KITCHEN
FINE CUISINE

MED SPICE
LIMITED

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**

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



27/50

half/a dozen

Kumamoto Fresh Oyster

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

VOLCANO CUP NOODLES

\$34.95



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

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**

FARMHOUSE KITCHEN
THAI CUISINE

CHA CHA CHA

\$17



Seriously Bomb Axx Margarita. Tequila Blanco. Lime.
Chili Infused Fish Sauce

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

FULLMOON PARTY

SERVING 2-4 PEOPLE

Limited

\$75

Happy

HOUR

MON - FRI 5:00PM TO 6:00PM

Draft Beer \$5

Lager, Singha Thai Beer
Bo Pils/ East Brother Beer Co.
Weekend Vibes / Coronado Brewing
Juicy Hoot Hazy IPA / Drake's
Brewing Stem Pear Cider

Wine 9 / 4 2

Sparkling
Prosecco, Scarpetta DOC
Brut Rose, Pol Clément

White Wine
Dry Riesling, Trefethen
Sauvignon Blanc, Le P'Tit Paysan
Orange Gold, Gérard Bertrand

Red Wine
Pinot Noir, Imagery
Zinfandel, Robert Biale
Cabernet Sauvignon, Boomtown

Appetizers \$12

Kumamoto Fresh Oyster
\$20 Half / \$40 Dozen
Thai beach-style sauces: spicy
seafood,

Vegan Fresh Rolls (GS)
Chili peanut sauce

Samosa (3 pcs)
coconut curry sauce

Wagyu Beef Rolls(2 pcs)
Spicy Cilantro sauce

Crispy Pork Belly (4 oz)
Spicy Dip sauce

Roti Dip
Yello Curry Sauce



Slushy \$10

Slushy Rita
frozen passion fruit margarita,
orgeat, lemon, angostura bitters

Penichilling
Our version of slushy
penichilling; scotch whiskey,
ginger, local honey, fresh lemon
and chili salt rim

Cocktails \$10

Thai Mule
small batch vodka, thai basil, lime,
ginger juice co2

3 Islands Mai Thai
royal standard rum, small hands
orgeat, pineapple juice, lime,
tiki bitters

Margarita
tequila, lime, simple

Under the Sea
chili-infused blanco tequila, lime,
mermaid dust

House Gin
anchan infused gin, black
peppercorns, lemongrass reduction,
lemon

Summer Spritz
aperol, sparkling wine, pressed
grapefruit, lemongrass simple



FARMHOUSE KITCHEN

DESSERTS

UUU

CHOCO CAKE 12

MOIST CHOCOLATE CAKE. RICH CHOCOLATE. VANILLA ICE CREAM

THAI VACATION (GF) 14

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

FARMHOUSE BREAD PUDDING 14

HOUSE FAVORITE! ORGANIC VANILLA ICE CREAM, CARAMEL SAUCE

COCONUT GRANITA (VG/GF) 12

YOUNG COCONUT JUICE CRUSHED ICE, COCONUT MEAT

COCONUT CHEESE CAKE 12

COCONUT FLAKE. WHIPPED CREAM. VANILLA ICE CREAM

THAIGIVING (VG/GF) 13

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

“RUK NA” PLATTER 32

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

#thaifarmhouse



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!