

# Little Lao

## Table Set

Available Monday - Thursday



\$179

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

FARMHOUSE KITCHEN

THAI CUISINE

\$62

# Tsunami Lobster

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

# 24 HOURS BEEF NOODLE SOUP

\$36.95



Slow cooked bone-in Beef Short Rib, Egg noodles, bone marrow broth broccoli, basil, bean sprouts, cilantro, green onion

LIVE MAINE LOBSTER WITH TIGER PRAWNS, THIN RICE NOODLES, CAGE FREE EGG, BEAN SPROUTS, CHIVE, SHALLOT PEANUTS, CRISPY WONTONS, AND THAI SEAFOOD SAUCE

LIVE  
LOBSTER  
PAD THAI

\$42.95

# Panang

## NEUA



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

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

**\$46.00**



# FARMHOUSE KITCHEN

THAI CUISINE

## WEEKDAY LUNCH SET

Monday - Friday

Starting at \$28 / Person

### SOUP

#### TOM KHA SOUP

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

### STARTERS

(Please choose **two**; each starters comes in one bite)

#### SAMOSA

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

#### FARMHOUSE WINGS

Crispy organic wings served with crispy basil and chili plum sauce

#### NEUA NUM TOK

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

### ENTREE

(Please choose **one**)

#### PAD THAI SHRIMP +\$3 (V)

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

#### THAI FRIED RICE TOFU (GS)

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

#### SPICY BASIL MINCED PORK (GS)(V)

Thai basil, garlic, fresh chili, bell pepper

#### YELLOW CURRY TOFU

Potato, onion, and crispy shallot

#### SPICY EGGPLANT TOFU (GS)

Bell Pepper, garlic, basil, Thai chilli

#### PAD THAI TOFU

thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

#### PAD SEE YOU BEEF +\$3 (GS)(V)

thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

# Volcano

## CUPS NOODLES



**\$32.95**

Spicy Noodles stir fried with our house made god-mother sauce served with braised short rib, bell peppers and peppercorn

HAT  
YAI



**\$32.95**

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

**FRIED  
CHICKEN**

# *kai yang* *som tum*



**\$39.95**

Famous Vinchian Buri,  
Half Mary's organic BBQ chicken  
marinated in soy sauce, coriander seed  
and garlic. Served with papaya salad  
sticky rice and roasted rice sauce.

# FARMHOUSE KITCHEN

THAI CUISINE

## starters

### Samosa (v) \$14.95

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

### Crispy Egg Rolls (v) \$14.95

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

### Farmhouse Wings \$16.95

Crispy organic wings served with crispy basil and chili plum sauce

### Neua Num Tok Rolls \$20.00

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

### "Mieng Kum Kung" \$16.95

Crispy-crust Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind reduction

### Crispy Calamari \$16.95

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

### Vegan Fresh Rolls \$14.95

Fresh rice paper roll with tofu, mixed green, bean sprouts, carrots, mint, and vermicelli noodle. Served with chili plum peanut sauce

## noodle soup

### Tofu Noodle Soup (gf)(v) \$17.95

Fresh rice noodles, veggie broth, soft organic tofu, mix veggies, bean sprouts, cilantro and green onion

### Chicken Noodle Soup (gf) \$18.95

Organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots.

## salads

### Papaya Salad (gf) \$16.95

**SPICY!** Hand shredded green papaya, cherry tomato, Thai long beans, garlic, fish sauce, bird eye chilli, and peanuts.  
Salted Crab +2 Fermented Fish +2 Grill Prawns +8

### Larb (gf) \$17.95

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

(v) - *vegan option*  
(gf) - *gluten free option*

### 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  
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@thaifarmhouse

## specials

### 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". Let's Bomb!

### 24 Hours Beef Noodle Soup \$36.95

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

### Run Juan Seafood Sizzling \$38.95

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

### Crab Fried Rice (gf) \$34.95

Jumbo lump crab meat, double eggs, onion, tomato, and cilantro.

Served in lotus leaves with bone broth

**\*\*SPICY!! CRAB FRIED RICE BOMB +2**

### Volcano Cup \$32.95

**SPICY!** Noodle stir fried with our house God-mother sauce served with braised short-ribs, bell peppers and peppercorns

### Live Lobster Pad Thai \$42.95

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

### Hat Yai Fried Chicken \$32.95

Southern-style fried Mary's Organic Chicken Thigh, turmeric & herbs, fried shallots, cucumber salad. Served with yellow curry dipping, roti & blue jasmine rice

### Panang Neua \$46.00

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

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

### Crispy Branzino \$48.95

Fried Whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot and garlic chilli lime vinigrate

### Kai Yang Som Tum \$39.95

Famous Vinchian Buri, Half Mary's organic BBQ chicken marinated in soy sauce, coriander seed and garlic. Served with papaya salad sticky rice and roasted rice sauce.

### Pineapple Fried Rice (gf) \$39.95

Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot, and egg. Served in fresh whole pineapple

### "Seau Rhong Hai" \$42.95

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

### Kang Kua Prawns(gf) \$30.95

One of a kind Southern curry made with. **SPICY!!** Fresh red turmeric, roots sprinkles with kaffir lime leaves & young coconut meat. Served with garden vegetables and blue rice

## protein choice

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, carrot and crispy shallots

**Red Curry** \$17.95

Bell pepper, bamboo shoot and basil

**Green Curry** \$18.95

Bell pepper, eggplant, bamboo shoot and basil

**Thai Fried Rice (gf)(v)** \$17.95

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

**Pad Thai** \$17.95

Thin rice noodles, cage free egg, coconut milk, tamarind, bean sprouts, chives, peanuts

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

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

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

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

**Pad Asian Broccoli (v)** \$17.95

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

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

Bell pepper, garlic, Thai basil, jalapeno

## kids

**Fried Chicken** \$11.00

Over Jasmine rice

**Rice Noodles** \$11.00

Cage free egg with asian broccoli and carrots

## dessert

**Thai Vacation (gf)** \$14.50

Warm coconut sticky rice and Ice cream, served in half young coconut

**Mango Sticky Rice (Seasonal)** \$13.50

Creamy and sweet sticky rice served with seasonal fresh mango

**Coconut Granita (v)(gf)** \$14.50

Young coconut juice crush ice with fresh coconut meat

**Croissant bread Pudding** \$16.50

Just amazing! Croissant Bread Pudding served with caramel sauce and vanilla ice cream

**Choco Cake** \$14.50

Moist & Rich Chocolate Cake served with vanilla ice cream

**"Ruk Na Platter"** \$36.50

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

## 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

**bone broth** \$6.00

**crispy pork belly** \$8.00

## beverage

**Anchan Limeade** \$5.50

Thai Style cane limeade soda. High in antioxidants

**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

**East Imperial Dry Thai Ginger** \$5.00

**Mexican Coke 12oz** \$5.00

**Blooming Flower** \$7.00

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

**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

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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