

# MONEY DROP



## SABE BLANCO TEQUILA

GRASSOTI APERITIF, WATERMELON SOJU SIMPLE,  
LEMON, PEYCHUAD BITTER

\$18.00



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

# Lobster

PAD THAI

\$54.95



FARMHOUSE KITCHEN  
THAI CUISINE



**FARMHOUSE KITCHEN**  
THAI CUISINE

# MAKE A WISH

MAGIC COCKTAIL SERVED IN ALADDIN TEA SET WITH SMOKY EFFECT.  
ENGLISH CROWN EXTRA DRY JUNIPER BERRY. BLUEBERRY. BUTTERFLY PEA. HIBISCUS.  
AUSTRIAN ELDERFLOWER. LO-FI GENTIAN. GRAPEFRUIT.

\$19



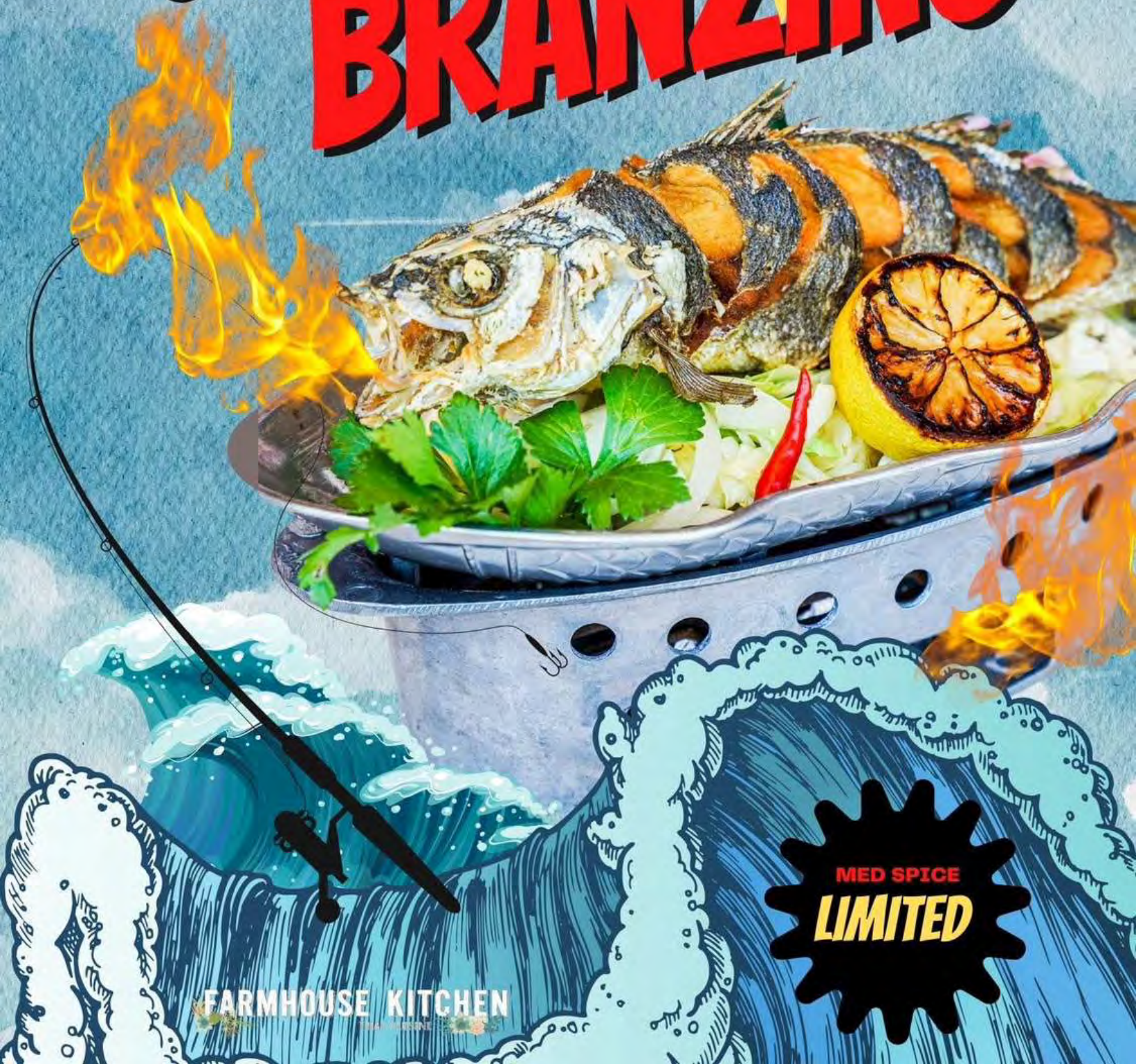
EXCLUSIVELY AT  
FARMHOUSE KITCHEN



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

# CRISPY BRANZINO

\$49.95



FARMHOUSE KITCHEN

MED SPICE  
**LIMITED**



# TROUBLE IN THAILAND



**\$18**

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



# 24 HOURS BEEF NOODLE SOUP

\$36.95



Slow cooked bone-in Beef Short Rib, Egg



# 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.*

\$16.00





SPECIAL COCKTAIL

# LOD CHONG

GET READY  
FOR A

YOUR NEW  
FAVOURITE



BOTANICAL PINA COLADA. SAKE RUM.  
HOMEMADE AROMATIC PANDAN CORDIAL.  
COCONUT CREAM. LIME

**\$17**





# VICARIO

## CUPS NOODLES

**\$33.95**

Spicy Noodles stir fried with our  
house made god mother sauce



# HAI 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





**\$18**

# meow mule

SABE VODKA. SPICY GINGER, LIME, CO2. SERVED IN KITTY MUG



## 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 \$19.95**

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

**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 illness

## 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

## 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

(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\*\***

## 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, green onion and jalapeños

**Run Juan Seafood Sizzling \$38.95**

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

**Crab Fried Rice (gf) \$36.95**

Jumbo lump crab meat, double eggs, white onion, tomato, and cilantro. Served with bone broth

**\*\*SPICY!! CRAB FRIED RICE BOMB +3 NO RETURNS**

**Volcano Cup \$33.95**

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 \$54.95**

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 \$32.95**

Southern-style fried Mary's Organic Chicken Thigh, turmeric & herbs, crispy 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, white 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 \$49.95**

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) \$39.95**

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

**Kang Kua Prawns (gf) \$32.95**

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

**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**



## thai street food

*\*protein of your choice*

**Yellow Curry (v)** \$18.95

Potato, white onion and crispy shallots

**Red Curry** \$17.95

Bell pepper, bamboo shoot and basil

**Green Curry** \$18.95

Bell pepper, eggplant, bamboo shoot and basil

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

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

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

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

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

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

## kids *For 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)** \$14.50

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

**Mango Sticky Rice (Seasonal)**

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

**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 homemade cashew nut and candy

**Choco Cake** \$14.50

Moist & Rich Chocolate Cake served with vanilla ice cream

**Mom's Fried Bananas (gf)** \$14.00

Plantain banana fritters are everything! Served with vanilla ice-cream 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 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

**Saratoga Mineral Water** \$9.00

330 ml / 11.15 oz

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

**Mexican Coke 12oz** \$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

**Blooming Flower** \$7.00

jasmine, 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

**bone broth** \$6.00

**yellow curry sides** \$7.00

**fried egg** \$3.00

**side egg noodles** \$7.00

**crispy pork belly** \$12.00



# beer

## CANS

<b>SINGHA THAI LAGER</b>	<b>8</b>
<b>BIG NOISE, LAGER</b>	<b>9</b>

## DRAFT BEERS

<b>BOOMTOWN NOSE JOB IPA</b>	<b>8</b>
<b>OFFSHOOT! HAZY DIPA</b>	<b>9</b>
<b>TRUSTWORTHY BREWING CO. 'GIGIL' RICE PILSNER BEER</b>	<b>8</b>

## CIDERS

<b>STEM CIDERS CHILE GUAVA</b>	<b>8</b>
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# wine

**MIONETTO PROSECCO TREVISO BRUT DOC, ITALY**  
PLAYFUL & SASSY. GOLDEN APPLE. HONEY. WHITE PEA

**14/62**

**POMMERY POP PINK CHAMPAGNE, FRANCE**  
FESTIVE LITTLE PINK BOTTLE. DELICIOUS BERRY. MADE FOR TRENDY PEOPLE

**30/187ML**

**JNSO ROSÉ CRU, FINEST CA**  
"JE NE SAIS QUOI" IMPOSSIBLE TO RESIST. COLLECTIBLE ROSE STOPPER DESIGNED BOTTLE.  
TASTE LIKE SUMMER IN A GLASS. PERFECT FOR CELEBRATION YASSS!!

**15/68**

**TOHU SAUVIGNON BLANC, NEW ZEALAND**  
INDIGENOUS NZ OWNED. SO FRESH & SO CLEAN. TROPICAL ISLAND. GREEN PEPPE

**14/62**

**ZLATAN POŠIP, HVAR-CROATIA**  
ORGANIC, INDIGENOUS GRAPES. SUPER INTERESTING AND SCRUMPTIOUS. RICH TEXTURE, SKIN CONTACT WINE.  
APRICOT. PINEAPPLE. FUNKY SEA BREEZE. ALMOND BUTTER. LONG FINISH

**15/68**

**CHERRY HOUSE "WHITE BLEND", PASO ROBLES**  
95PT. CLAIRETTE & GRENACHE BLANC BLEND. JUST GORGEOUS. LUSCIOUS LEMON BLOSSOMS, PEACHES, AND CHAMOMILE.  
A TOUCH OF FENNEL. FIRM AND VERY PERSISTENCE. GOOD ALTERNATIVE TO CHARDONNAY

**17/78**

**COLLINE AUX FOSSILES CHARDONNAY, FRANCE**  
PERFECT CHARDONNAY. CHABLIS MINERALITY + NAPA STRUCTURE & INTENSITY. STONE FRUITS. HONEYSUCKLE.  
WHITE FLOWER

**15/68**

**BÖEN TRI-APPELLATION PINOT NOIR, CA**  
LUXURY & SILKY. ULTRA COOL CLIMATE FRESHNESS. CRUNCHY BING CHERRY. RED FRUITS. FLOWERS. NUTMEG.  
TOASTED VANILLA. LONG FINISH

**18/82**

**THYMIPOULOS XINOMAVRO YOUNG VINES, NAOUSSA GREECE**  
ELEGANT. PLENTY OF CHARACTER. RED & DARK FRUITS, EARTHY SPICE, MINERAL, AND A TOUCH OF FLOWERING HERB.  
VERY FOOD FRIENDLY. ALTERNATIVE TO BAROLO OR BORDEAUX

**14/62**

**CHERRY HOUSE 'RED BLEND', PASO ROBLES**  
RHONE-STYLE BLEND. AROMATIC, JUICY AND ENERGETIC. BLACK CHERRY, PLUM, STRAWBERRY JAM, AND SAFFRON.  
SMOKE & CHINESE FIVE SPICE

**17/78**

**BOOMTOWN CABERNET SAUVIGNON, WASHINGTON**  
THE WINE OF KING & THE KING OF WINE. REFINED YET RUGGED. JUICY & FUN. DARK BERRIES. LAVENDER. FINE TANNIN.

**16/72**





# mix



## KING OF SPICE

"CHEF'S KASEM AT FOOD NETWORK SHOW". SPICY!!! NOT FOR THE FAINTED HEART SABLE BLANCO  
INFUSED THAI CHILI. LIME. AGAVE. PRIK NAM PLA

16

## MEOW MULE

SABLE VODKA. SPICY GINGER. LIME. CO2. SERVED IN KITTY MUG

18

## PAPER PLANE

HAN CITRUS SABLE INFUSED BUTTERFLY PEA FLOWER. YUZU SABLE. ROSE HIPS JASMINE. EARL GREY TEA

17

## HELLO GORGEOUS

SABLE RUM. GUAVA PUREE. JASMINE. EARL GREY TEA. PAYCHAUDS BITTERS

17

## THAI STAR WARS

TROPICAL TIKI VIBE MEETS HOLLYWOOD. SABLE GOLD RUM. LIME. ORGEAT JAMAICAN

18

## ONE NIGHT IN THAILAND

NEGRONI LOVER. SABLE INFUSED JUNIPER BERRY. CARPANO ANTICA SWEET VERMOUTH. GRASSOTTI  
APPERITIF. AROMATIC BITTERS. ORANGE ROSEMARY

18

## LOD CHONG

BOTANICAL PINA COLADA. SABLE RUM. HOMEMADE AROMATIC PANDAN CORDIAL. COCONUT CREAM. LIME

17

## HIBISCUS HIGBALL

RJ BOONE SPECIAL RESERVE WHISKEY. HIBISCUS SORGHUM, FRESH LIME JUICE. LAVENDER BITTER. PROSECCO.

18

## 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 LEMON TARD

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

### HELLO GORGEOUS MOCKTAIL

RUM ALTERNATIVE. GUAVA PUREE. JASMINE. EARL GREY TEA. PAYCHAUDS BITTERS

17



FARMHOUSE KITCHEN  
THAI CUISINE

\$69

# SINGLE AND READY TO FLAMINGO

Family Style Punch Bowl. Brut. Sato Unfiltered Wine.  
Sabe Blanco. Passion Fruit. Lychee.  
Umami Chili Salt