

Welcome to the farm table restaurant. Most of the ingredients used in our restaurant have been grown with love in our very own garden.

We believe that there is energy in everything. There's an exchange of energy between farmers who grown or food, there's energy between the chefs who cook our food and our waiters who serve it. There's even an exchange of energy when you're eating and drinking.

The farm table restaurant is trying to provide the right environment for positive energy to grow within all of us.

We hope that you enjoy your stay as much as we enjoy having you here.



<u>Starters</u>

vegan 01 • Fresh spring rolls \$5

Delicate rice paper wraps filled with a colorful medley of crisp vegetables, fragrant herbs.

02 • Fried spring rolls \$5

Fresh vegetables, savory meats, and aromatic spices, all encased in a delicate, golden-brown wrapper.

VEGAN 03 Tomato bruschetta \$5.5

Ripe, tomatoes marinated in fragrant basil, garlic, and extra virgin olive oil, piled high on toasted artisanal bread.

04 • Chicken satay \$6

Tender, marinated chicken skewers grilled to perfection and served with a delectable peanut sauce.

06 • Fried chicken wings \$6

Succulent, juicy wings coated in a secret blend of herbs and spices, fried to a golden crisp.

VEGAN 07 • Chickpeas and Beetroot Hummus \$8

Experience a burst of color and flavor with our Chickpeas and Beetroot hummus with fresh vegetables



Salads

vegan 08 • Tomato carpaccio salad \$5

Experience the vibrant flavors of summer with our Tomato Salad - ripe, juicy tomatoes bursting with freshness.

vegan 09 • Green salad \$5.5

A burst of freshness with our Mixed Salad - a colorful medley of crisp, garden-fresh greens, vibrant cherry tomatoes, crunchy cucumbers, tangy red onions,

10 • Caesar salad \$10.5

A tantalizing blend of crunchy romaine lettuce, savory Parmesan cheese, golden croutons, and our signature creamy Caesar dressing.

11• Pasta tuna salad 9.5\$

Delight in the refreshing flavors of our Pasta Tuna Salad a tantalizing medley of al dente pasta, flaky tuna, crisp vegetables, and zesty dressing.

VEGAN 12 • Papaya salad 5\$

Indulge in a tantalizing blend of fresh papaya, crunchy peanuts, zesty lime, and a kick of chili in our vibrant Lao Papaya Salad

13 • Greek salad 8\$

The famous Greek with salad , tomatoes, cucumbers, black olives, onions, green bell pepper and Feta cheese.

vegan 14• Super Buddha bowl 10\$

A fusion of vibrant flavors and wholesome goodness with our Super Buddha Bowl. Packed with a colorful array of fresh, nutrient-rich ingredients, this bowl is a feast for both the eyes and the taste buds.



VEGAN 15 • Spanish gazpacho \$5.5

Juicy tomatoes, crisp cucumbers and fragrant herbs, all harmoniously combined to create a chilled soup.

VEGAN 16 • Water Cress Soup \$5

Traditional Lao Watercress soup packed with a lot of nutrients, including vitamin K.

vegan 17 • Pumpkin and carrots soup \$5

This delicious pumpkin soup is made with tender browned onions, garlic, herbs, carrots and pureed pumpkin

VEGAN 18 • Beetroot Soup \$5

Fresh beetroots from our garden with a hint of coriander

VEGAN 19 • Potatoes and Mushroom Soup \$5

Delight in our creamy potato and mushroom soup, a comforting blend of hearty potatoes and earthy mushrooms

20 • Feu - Traditional Lao soup \$5

Lao noodle soup with local herbs and vegetables : onions, garlic, galanga, lemongrass, kaffir lime leaves & mint. - Chicken or Pork -

21 • Traditional Congee \$5

Enjoy our comforting congee dish, a traditional Asian rice porridge topped with fresh vegetables, and fragrant herbs. - Chicken or Pork -

22 • Tom Ka Kai \$8

This traditional Thai soup features a creamy coconut soup infused with lemongrass, galangal, and kaffir lime leaves mushrooms, and a hint of chili. - Chicken or Pork -

23 • Or Lam \$8

Or lam is a mildly spicy and thick Lao stew that originates from Luang Prabang. It contains beans, eggplant, lemongrass, basil, chilies, wood ear mushrooms, cilantro, and green onion.

- Chicken or Pork -



<u>Asian Corner</u>

24 • Fried ginger \$7.5

Fried and crispy ginger served with Steam rice - Chicken or Pork -

25 • Fried rice \$5.5

Cooked rice dish stir-fried mixed with eggs, vegetables. - Chicken or Pork -

26 • Traditional Lao Laarp \$7.5

27 • Pad Thai \$6

Crisp bean sprouts, noodles and fragrant tofu, all tossed in a tamarind sauce, fish sauces. - Chicken, Pork or Tofu -

28 • Pad Kra Pao \$7

29 • Sweet and Sour \$10

Succulent pieces of meats with sticky-sweet sauce that's perfectly balanced with tangy notes of vinegar pineapples. - Chicken or Pork or Tofu -

30 • Mok \$10

Coconut milk, curry paste, and fragrant herbs, steamed to perfection in a banana leaf. - Fish or Mushrooms -

31 • Lao Curry 8\$

Minced base cook in a blend of herbs and spices in a creamy coconut milk base - Chicken or Pork or Tofu -



32 • Spaghetti Bolognese \$12

Perfectly al dente pasta smothered in a rich, savory meat sauce, topped with freshly grated Parmesan cheese.

33 • Spaghetti Lao Pesto \$12

Fresh basil, pine nuts, garlic, and Parmesan cheese tossed with al dente pasta straight from our garden to your plate.

34 • Spaghetti Carbonara \$12

Perfectly cooked pasta enveloped in a sauce made with eggs, cheese, crispy bacon, and freshly cracked black pepper.

vegan 35 • Spaghetti Arrabbiata \$12

Al dente pasta tossed in a spicy tomato sauce infused with garlic, red chili peppers, and fresh basil.

36 • Classic Club sandwich \$10.5

A classic favorite that features layers of toasted bread stacked with juicy slices of chicken with crispy bacon, lettuce, ripe tomatoes, sunny egg and creamy mayonnaise. Served with fresh french fries.

VEGAN 37 • Green Club Sandwich \$10

Perfect sandwich for the greens lovers. Grilled toasted bread slices with salad, tomatoes, onions, carrots, tofu and our secret sauce. Served with french fries

38 • Tuna Club Sandwich \$10.5

Delight in our Tuna Club Sandwich, a delicious combination of flaky tuna, fresh lettuce, juicy tomatoes, and creamy mayo layered between toasted bread.

39 • Namkhan burger \$12.5

Enjoy our traditional classic bacon cheese burger specially made with homemade buns. Served with fresh french fries - Blue cheese Supplement + \$2.5 -

40 • Chicken burger \$10.5

Topped with tomato, lettuce and homemade pickles from the garden, garlicky aioli. Served with french fries



Nomad's Kitchen

vegan 41 • Vegan burger \$11

The perfect Vegan all Homemade burger. With our homemade buns and vegan patties. Served with Salad

42 • Cordon bleu \$15

Chicken meat wrapped around a slice of ham and a slice of cheese, breaded and pan fried. Served with French fries or mash potato

43 • Flank Steak \$25

Charolais beef served with french fries or mashed potatoes and Salad

44 • Lemon mint tilapia fish \$12

Delicately seasoned tilapia, kissed with zesty lemon creating a dish that is as seductive as it is satisfying.

45 • Thai Curry Salmon \$25

Salmon fillet cooked in coconut milk with Thai curry , served with steam rice

46 • Salmon steak \$28

Salmon fillet grilled to perfection. Served with a fried vegetables and steam rice.



<u>Desserts</u>

VEGAN 47 • Asian Number One : Mango Sticky Rice \$3.5

Tasty Mango served with a delicious coconut cream and sticky rice

vegan 48 • Lao Coconut crepes \$3.5

Lao traditional crepe made with coconut flour

49 • French Crepes

French traditional crepes served Chocolate and seasonal fruits \$3.5

50 • Crème caramel \$5

Delicious and creamy dessert filling made from a mixture of milk, eggs, sugar, and vanilla.

51 • Cake of the day \$3.5

Be sure to ask your waiter to discover today's special creation.

52 • Homemade Ice cream

Try our delicious home made ice cream , the perfect choice for his hot weather. Can choose 2 scoops - Coconut, Mango, Chocolate -

vegan 53 • Home made Vegan Ice-cream \$3

Banana from our farm or Lao Peanuts

VEGAN 54• Fresh Fruit salad \$3.5

Seasonal fruits cuts in small pieces with sugar.