

# NANA

## southern fried chicken salad

a fusion of crispy southern style fried chicken with northeastern thai flavours of fresh mint, shallots & toasted rice dressed in a lime and chilly vinaigrette 12.95

## king oyster mushroom salad

meaty king oyster mushrooms grilled and tossed in fresh mint, shallots & toasted rice 12.95

## satay grilled chicken skewers

tender char-grilled chicken skewers brushed with an aromatic curry coconut glaze. served with peanut sauce 11.50

## moo ping pork skewers

char-grilled skewers of pork shoulder marinated in sweet soy, oyster sauce, coriander root & palm sugar 11.50

## vietnamese style spring rolls w pork

vietnamese style spring rolls with a filling of pork, crab, wood ear mushroom, carrot & glass noodle, within a light, crispy, rice paper exterior 9.25

## papaya salad

shredded green papaya, tomato, long bean, dried shrimp, garlic & fresh roasted peanuts tossed with a lime & fish sauce vinaigrette 12.95

## Tom yum soup w shrimp

a shrimp-based soup with multiple dimensions of flavour-sweet, spicy, sour, salty, and intense aromatics from makrut lime leaf, coriander, fish sauce, galangal and lemongrass, finished with a touch of milk for creamy texture 6.25

## kua gling pork ribs

tender stewed pork ribs infused with kua gling, a southern red curry, featuring the flavours of the lemongrass, tumeric, peppercorn, garlic, galangal, makrut lime, shrimp paste, chilli and coconut milk 17.50

## khao soi with chicken

a comforting dish of egg noodles in a golden curry coconut broth, served with juicy fried dark meat chicken and crispy skin. topped with scallion, preserved mustard greens, bean sprouts, shallots and crispy egg noodles 17.95

## pad prik king chicken

tender chicken pieces stir fried in a complex dry red curry paste- there is heat, as well as the botanical sweetness of wild ginger, and fresh makrut lime for aromatic brilliance 17.95

## pad mama with hot dog

stir-fried instant noodles with vegetables, oyster sauce, sweet soy & hot dogs 16.95

## pad prik pao

17.95

## mango salad

## bs spring rolls

12.00

## pad thai bo lan

based on a vintage recipe, this stir-fry of rice noodles, tofu, egg, and pickled radish is flavoured with a sauce containing tamarind & fish sauce, giving it a subtle yet complex taste served with bean sprouts, and fresh roasted peanuts. 17.50

## pad see ew

fresh tender with rice noodles and chinese broccoli are stir-fried with a rich blend of soy and oyster sauce, salty and slightly sweet flavours are complimented by the wonderful aroma of "wok hay" the "breath of a wok" as produced by skilled cooks 17.95

## red curry

a journey through flavours - starting with the aromas of sweet basil, and makrut lime, yielding to the subtle sweetness from kambucha squash, before unfolding to the true flavours of red curry - the sweet red fruity flesh of the thai chili, that finishes with an intense spicy burn 17.50

## green curry

this popular curry has layers of flavour - fresh herbal notes of sweet basil and makrut lime, citrus lemongrass, and earthy, beautiful burn from green thai bird chili 17.95

## yellow curry fried rice w coconut

thai style fried rice with the fragrant and recognizable flavours of yellow curry and toasted coconut, tomatoes, fresh cilantro & crispy fried shallots 17.95

## pad gra prao

17.95