

APPETIZERS

NAN'S TASTING TREE 32

*satay kai | poh pia thod | ka-nom jeeb,
poh pia sod | kung thod | pla muk thod*

SATAY KAI	10	POH PIA THOD	9
<i>Grilled chicken breast bamboo skewers, red curry peanut sauce, cucumber salad</i>		<i>Crispy rice paper rolls, cellophane noodles, cabbage, carrot, pineapple chili sauce</i>	
KUNG THOD	10	PLA MUK THOD	12
<i>Stuffed fried shrimp, pineapple chili sauce</i>		<i>Crispy calamari, kaffir lime leaves, roasted chili sauce</i>	
POH PIA SOD	9	KA-NOM JEEB	10
<i>Fresh rice paper rolls, Thai basil, carrot, cucumber, vermicelli noodle, celery, sweet yellow pepper sauce</i>		<i>Shrimp and chicken Thai dumplings, scallion, crispy garlic, galangal infused soy sauce</i>	
KUNG YAK THOD	28	CHAU MUANG	14
<i>Crispy cold-water lobster tail, roasted chili sauce, garlic chili lime sauce</i>		<i>Steamed tea-rose dumplings stuffed with caramelized palm sugar, pickled radish, minced chicken & shrimp, crushed peanuts, Thai chili</i>	

SOUPS

TOM KHA KUNG	10	TOM YUM HED	10
<i>Silky coconut galangal lemongrass broth, prawn, young coconut meat, Shiitake and Straw mushroom</i>		<i>Lemongrass broth, cherry tomatoes, and assorted mushrooms</i>	

TOM YUM TALAY 14

Lemongrass broth, shrimp, scallop, calamari, Shiitake and Straw mushroom

SALADS

SOM TUM KUNG	17	LARB KAI	15
<i>Shredded green papaya, grilled jumbo prawns, tomatoes, lime, carrot, peanut, palm sugar, Thai chili, green bean</i>		<i>Minced chicken, cabbage, mint leaves, scallion, cilantro, shallots, lime juice, palm sugar, chili, Thai toasted-rice powder</i>	
NUEA NAM TOK	21	THAI STYLE SALAD	10
<i>Grilled New York Strip, Thai chili, lime juice, Thai toasted-rice powder, palm sugar, red onion, scallion, romaine lettuce, tomatoes, mint</i>		<i>Romaine lettuce, cherry tomatoes, cucumber, boiled egg, tofu, red onion, bean sprout, crispy wonton, peanut dressing</i>	

SAUTÉ

KUNG PAD THAI	26	PAD KEE MAO	23
<i>Sautéed jumbo tiger prawns, rice noodles, egg, peanut, scallion, shallots, pickled radish, bean sprout, lime</i>		<i>Sautéed minced chicken, rice noodle, bell pepper, bean sprouts, fresh chili, basil, onion, garlic</i>	
KRA POW HOI	36	KRA POW NUEA	30
<i>Pan-seared sea scallops, Thai basil sauce, onion, green bean, bell pepper, crispy basil, jasmine rice</i>		<i>Sauteed sliced New York Strip, Thai basil sauce, bell pepper, onion, crispy basil, jasmine rice</i>	
PRIK KHING KUNG	28	KAI SIAM	24
<i>Sauteed jumbo prawn, minced chicken, roasted red chili paste, kaffir lime leaves, green beans, jasmine rice</i>		<i>Crispy chicken, sweet chili paste, onion, pineapple, cashew nut, scallion, bell pepper, mushroom, pineapple fried rice</i>	

CHEF NAN'S SIGNATURE SPECIALS

PLA YAK SAHM ROD 54

Crispy whole red snapper, Brussels sprouts, three flavor chili sauce, jasmine rice

KUNG YAK PAD THAI 48

Crispy lobster tail, rice noodle, egg, peanut, scallion, pickled radish, bean sprouts, lime

CHAO LAY 52

Cold-water lobster tail, jumbo sea scallops, calamari, ginger-rhizome red curry sauce, jasmine rice

CHEF NAN'S SELECTIONS

FROM THE SEA

PLA SAHM ROD 46

A slight crunch Chilean sea bass filet, three-flavored chili sauce, eggplant, crispy Brussels sprouts, jasmine rice

PANANG TALAY 34

Pan-seared jumbo Tiger prawns, sea scallop, calamari, panang curry, green beans, jasmine rice

PLA YANG PRIK KHING 32

Grilled Atlantic salmon, roasted red chili paste, green bean, jasmine rice

SIAM RUBY 36

Pan-seared sea scallops, red curry, bamboo shoot, Thai basil, eggplant, green bean, jasmine rice

FROM THE LAND

LAMB HUNG LAY 36

Slow-braised lamb shank, Northern Thai red curry, roasted peanut, potatoes, ginger, cucumber salad, jasmine rice

THE EMERALD 54

Grilled 8oz. filet mignon, green curry, green beans, brussel sprouts, eggplant, peppercorn, jasmine rice

GEAH YANG 42

Thai barbeque lamb chops, papaya salads, herbs and signature honey glazed, coconut sticky rice

GANG NUEA 34

Slow-braised beef short ribs, panang curry, green bean, jasmine rice

KAI YANG MASSAMAN 28

Grilled lemongrass chicken breast, massaman curry, avocado, green bean, roasted cashew nut, pickled shallot, cucumber salad, jasmine rice

SIDE ITEMS

BROWN RICE 5

PINEAPPLE FRIED RICE 6

THAI SAUSAGE FRIED RICE 12

CRISPY BRUSSEL SPROUTS 9

SAUTEED MIXED VEGETABLES 6

Shared plates are subject to a 15% split fee. Parties of 5 or more are subject to gratuity.

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness. Our restaurant offers dishes containing peanuts, tree nuts, soy, milk, eggs, and wheat.

While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies.



Menu by Executive Chef Nan Niyomkul & Chef de Cuisine Rattana Panawong