



INTRODUCTION


THAI CUISINE IS DESIGNED TO STIMULATE AND EXCITE THE FIVE TASTE SENSES; SWEET, SOUR, HOT, SALTY AND NEUTRAL. INCORPORATING THE CULINARY TRADITIONS OF ITS CHINESE FOREBEARERS AND INDIAN NEIGHBORS, ITS UNIQUE FLAVORS DEPEND ON CERTAIN INGREDIENTS NATIVE TO SOUTHEAST ASIA, FRESH CORIANDER LEAVES AND ROOT, LEMON GRASS, THE FRESH LEAVES AND PEEL OF THE KAFFIR LIME, KHA ROOT (ACOUSIN OF GINGER WITH A MILDER BOUQUET) AND THE HOTTEST CHILIES IN THE WORLD MAKE THAI DINING A UNIQUE EXPERIENCE. WE HAVE MADE A SPECIAL EFFORT TO KEEP MONOSODIUM GLUTAMATE OUT OF THE KITCHEN

TO ENJOY TRADITIONAL THAI COOKING AT ITS BEST YOU SHOULD STIMULATE YOUR TASTE BUDS TO THEIR LIMITS, SINCE EVERYONE HAS DIFERENCE LIMITS, WE OFFER YOU THIS GUIDE.

 MILD, BUT WILL IMPORT A STIMULATING "KICK" TOLIPS AND TONGUE

 WILL SET LIPS AND TONGUE TINGLING; THE SENSATION LINGERS AND SPREADS A HEARTY GLOW

 THE TINGLY GLOW IS TRANSFORMED TO A RAGING FIRE BUT THE EXOTIC FLAVORS OF SOUTHEAST ASIA CAME THROUGH

 CAN YOU TAKE IT? THIS LEVEL IS FOR ADDICTS, MASOCHISTS AND THAI NATIONALS. ORDER THAI BEER AND TISSUES WITH THESE DISHES. MANAGEMENT ACCEPT NO RESPONSIBILITY FOR SIDE EFFECTS

APPETIZERS

STEAMED FRESH BASIL ROLLS

STEAMED RICE PAPER SKINS WRAPPED WITH GREEN VEGETABLES, VERMICELLI RICE NOODLE WITH SPECIAL TAMARIND SAUCE 7

TAMARIND SPRING ROLLS

SPRING ROLL SKINS STUFFED WITH CLEAR RICE NOODLES, WHITE CABBAGE, CELERY AND CARROT WITH MILD TAMARIND SAUCE 7

PLA-MUK-THOD

CRISPY CALAMARI WITH TAMARIND THREE FLAVORED SAUCE 8

KA-NOM-JEEB

FAMOUS THAI STEAMED DUMPLINGS STUFFED WITH MINCED PORK, SHRIMP AND WATER CHESTNUTS 7
(SERVED WITH CHILI AND MUSHROOM SOY SAUCE)

KUNG-THOD

STUFFED SHRIMP WITH FRESH THAI HERBS WRAPPED IN SPRING ROLL SKINS(SERVED WITH THREE FLAVOR CHILI SAUCE) 7

CHICKEN SATAY

STRIPS OF CHICKEN BREAST MARINATED IN COCONUT MILK WITH A HINT OF CURRY, BARBECUED AND SERVED ON BAMBOO SKEWERS TO BE 7
DIPPED IN PEANUT SAUCE AND CUCUMBER SALAD

TRADITIONAL SALADS

LARB-KAI

MINCED CHICKEN WITH LIME JUICE, SCALLIONS AND ROASTED CRUSHED JASMINE RICE 12

YUM-NAM-SOD

COOKED MINCED PORK WITH LIME JUICE GINGER, ROASTED PEANUTS, SCALLIONS, RED ONIONS AND CORIANDER LEAVES 12

YUM-NUEA-NAM-TOK

SLICED OF FLAME BROILED NY SIRLOIN STRIP WITH LIME JUICE, MINT LEAVES, LEMON GRASS, ONIONS AND HOT PEPPERS 12

TAMARIND YUM-PED-YANG

ROASTED BONELESS DUCK WITH CHILI PEPPERS, ONIONS, CASHEW NUTS, LEMON JUICE, PINEAPPLE CHUNKS AND SLICED APPLES 14

PLAH-THA-LAY

TRADITIONAL THAI SALAD, SHRIMPS, SCALLOPS AND SQUIDS MARINATED IN LEMON JUICE, LEMON GRASS AND KAFFIR LIME LEAVES 15

SOMTUM-GREEN PAPAYA SALAD

TRADITIONAL THAI SALAD WITH SHREDDED GREEN PAPAYA MIXED WITH GROUNDED PEANUTS, PALM SUGAR, LEMON JUICE 17
AND GRILLED SHRIMP ON BAMBOO SKEWER

SOUP

TOM-KHA-KAI

SLICED CHICKEN COOKED IN SILKY COCONUT GALANGAL SOUP, LIME JUICE, SHALLOTS AND CORIANDER 6

TOM-YUM-KUNG

SHRIMP SOUP SPECIALLY SEASONED WITH LIME JUICE, LEMON GRASS, HOT PEPPERS AND STRAW MUSHROOMS 6

MINIMUM CHARGE \$15.00 FOR CREDIT CARD

18% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 5 OR MORE

NO SEPARATE CHECKS FOR PARTIES OF 5 OR MORE

CHEF NAN'S SELECTIONS

PLA-SAHM-LOD

LIGHTLY BATTERED CHILEAN SEA BASS WITH FRIED OKRA AND EGGPLANT ON TOPPED WITH CHEF'S NAN SIGNATURE THREE FLAVORED CHILI SAUCE 29

JUMBO SHRIMP MASAMAN

MASAMAN CURRY WITH PEARL ONIONS, POTATOES, CASHEW NUTS AND GREEN AVOCADO 20

CHOO-CHEE SALMON

GRILLED FILET ATLANTIC SALMON BEDDED WITH BROCCOLI TOPPED WITH RED CHOO-CHEE CURRY SAUCE AND RED CURRY FRIED RICE 22

SIAM CHICKEN

SAUTEED LIGHTLY BATTERED WHITE MEAT CHICKEN WITH CHUNKS OF PINEAPPLE, CASHEW NUTS AND MUSHROOMS MIXED IN A SPICY HERB SAUCE SERVED IN A HALF PINEAPPLE SHELL 15

MIXED VEG

SAUTEED BROCCOLI, CARROT, SNOWPEA, MUSHROOMS, ZUCCHINI, BEAN PROUTS WITH GINGER MUSHROOM SAUCE 15

PAD-BAI-HO-RA-PAR

MINCED CHICKEN, PORK OR SLICED BEEF SAUTEED WITH SWEET BASIL LEAVES, GARLIC AND HOT PEPPER 15

KAI-PAD-PRIK-KINGH

SAUTEED LIGHTLY BATTERED WHITE MEAT CHICKEN, FRESH STRING BEANS WITH ROASTED RED CURRY PASTE AND KAFFIR LIME LEAVES 15

PLA-LAD-PRIK

PAN-GRILLED FILET ASIAN WHITE FISH TOPPED WITH MINCED SHRIMP, GARLIC AND SWEET SPICY BASIL SAUCE 19

PLA-KHEW-WHAN

PAN-GRILLED FILET ASIAN WHITE FISH IN GREEN CURRY AND COCONUT MILK WITH GREEN BEANS, THAI EGGPLANT, BAMBOO SHOOTS AND FRESH BASIL 19

B-B-Q LEMON GRASS CHICKEN MASAMAN

CHICKEN BREAST MARINATED IN LEMON GRASS AND PALM SUGAR WITH MASAMAN CURRY SAUCE AND FRESH CUCUMBER SALAD 18

JUMBO SHRIMP AND SEA SCALLOP

LIGHTLY BATTERED JUMBO SHRIMPS AND SEA SCALLOPS, CRISPY OKRA AND EGGPLANT TOPPED WITH CHEF'S NAN SIGNATURE THREE FLAVORED CHILI SAUCE 28

BAKED SEA SCALLOP

LIGHTLY BATTERED MAINE SEA SCALLOP FINISHED IN OVENTOPPED WITH PANANG CURRY SERVED WITH YELLOW CURRY RICE 22

ROASTED DUCK PANANG CURRY

ROASTED MAPLE LEAF DUCK BREAST BEDDED WITH GREENBEANS TOPPED WITH SWEET SPICY CURRY SAUCE 19

SPICY LAMB WITH BASIL

SAUTEED SLICED NEW ZEALAND LAMB TENDER LOIN, BAMBOO SHOOTS, EGGPLANT, FRESH CHILI AND BASIL SAUCE 22

JUMBO PRAWN GREEN CURRY

BROILED JUMBO PRAWNS ON SAUTEED GARLIC SPINACH TOPPED WITH OLD COUNTRY THAI GREEN CURRY, BAMBOO SHOOTS, MUSHROOMS AND THAI EGGPLANT 20

GANG-PHED-KAI-YANG

GRILLED CHICKEN BREAST MARINATED IN GARIC-LEMON GRASS WITH RED CURRY SAUCE, BAMBOO SHOOTS, PINEAPPLE, LYCHEE AND SWEET BASIL 18

CHAO-LAY

SHRIMPS, SEA SCALLOPS, SQUIDS AND GREEN MUSSELS, SAUTEED WITH FRESH CHILI PEPPER GARLIC IN SEAFOOD RICE FLOUR SAUCE 22

MASAMAN-KAI

TENDER WHITE MEAT CHICKEN IN MASAMAN CURRY WITH PEARL ONIONS, POTATOES, CASHEW NUTS AND GREEN AVOCADO 15

GANG-PANANG

CHICKEN, BEEF OR PORK IN SWEET CURRY PASTE, COCONUT MILK, GREEN BEANS AND KAFFIR LIME LEAVES 15

GANG-PHED

CHICKEN, BEEF OR PORK IN RED CURRY WITH BAMBOO SHOOTS, THAI EGGPLANT, FRESH BASIL AND COCONUT MILK 15

GANG-KHEW-WHAN

CHICKEN, BEEF OR PORK IN GREEN CURRY, THAI EGGPLANT, COCONUT MILK, BAMBOO, GREEN BEAN AND FRESH HOT PEPPER AND SWEET BASIL 15

THAI NOODLES AND FRIED RICE

PAD-THAI

STIR FRIED THAI RICE STICK NOODLES WITH SHRIMPS, EGGS, GROUND PEANUTS, SCALLIONS, AND BEAN SPOUTS 15

PAD-KEE-MAO

STIR FRIED FLAT RICE NOODLES WITH MINCED CHICKEN, FRESH BASIL, CHILI PEPPERS AND ONIONS 14

PAD-ZEE-EU

SAUTEED WHITE MEAT CHICKEN, CHINESE BROCCOLI AND FLAT RICE NOODLES SEASONED WITH HERB SOY SAUCE 14

BASIL SEAFOOD FRIED RICE 18

SHRIMP FRIED RICE

15

SIDE DISHES

PREMIUM BROWN RICE 3 STICKY RICE 3 PINEAPPLE FRIED RICE 4 STEAMED MIX VEGETABLE 4 CUCUMBER SALAD 4