

## NAN'S TASTING TREE \$35

Poh Pia Tod | Kung Tod | Poh Pia Sod Ka-nom Jeeb | Satay Gai | Pla Muk Tod

### APPETIZERS

<b>SATAY KAI</b>	\$12
Grilled chicken breast skewers, roasted peanut sauce and pickled cucumber salad	
<b>KA-NOM JEEB</b>	\$12
Shrimp and chicken dumplings, scallions, crispy garlic and ginger mushroom sauce	
<b>POH PIA SOD</b>	\$12
Fresh rice paper stuffed with Thai basil, carrots, cucumbers, vermicelli, celery and honey yellow pepper sauce	
<b>PLA MUK TOD</b>	\$14
Crispy calamari, 3 flavor chili sauce, lime-leaf (pairing with Singha beer)	
<b>POH PIA TOD</b>	\$13
Crispy rice paper spring rolls, cellophane noodles, cabbage, carrots & pineapple chili sauce	
<b>WILD - CAUGHT LOBSTER TAIL</b>	\$39
Crispy cold-water lobster tail, roasted Thai chili sauce & garlic chili lime sauce	
<b>KUNG THOD</b>	\$13
Crispy Shrimp Roll stuffed with cilantro, garlic, Thai herbs, and pineapple dipping sauce	



### SALADS

<b>NUEA YANG NAM-TOK</b>	\$26
Sliced grilled beef tenderloin, scallions, cilantro, red onions, palm sugar, lime juice Thai Chili and topped with roasted rice powder	
<b>SOM TUM KUNG</b>	\$21
Grilled Prawns over shredded papaya, romaine lettuce with spicy Thai Chili, tomatoes, crushed peanuts, carrots, green beans, lime juice and palm sugar	
<b>LARB GAI</b>	\$18
Minced Chicken served with cabbage, red onions, spicy Thai Chili, cilantro, scallions, mint, lime juice, palm sugar and topped with toasted rice lemongrass powder.	
<b>PLAH PLA THOD</b>	\$29
Crispy Chilean seabass, lemongrass, Thai herbs, onions, peanuts, ginger, Thai chilies, roasted coconut	