

SOUPS

TOM KHA KUNG	\$12
Galangal infused coconut soup with prawns, young coconut meat, and assorted mushrooms	
TOM YUM TALAY	\$15
Lemongrass broth with shrimp, scallop, calamari, and mushroom medley	



ENTREES

KAI YANG MASSAMAN	\$32
Grilled lemongrass chicken breast, Masaman curry, green beans, avocado, cashew nuts & pickled shallots served with cucumber salad	
PLA SAHM ROD	\$48
Pan-fried Chilean Sea Bass, crispy okra, eggplant, Chef Nan's signature three - flavored chili sauce	
GEAH YANG	\$46
Grilled lamb chops with sweet soy coriander glaze, sweet coconut sticky rice, cucumber salad	
SIAM RUBY	\$45
Pan-seared Sea Scallops in a spicy red curry, green beans, bamboo shoots and topped with Thai basil	
KUNG PAD THAI	\$32
Tiger Prawns sauté with rice noodles, crispy egg crepe, ground peanuts, scallions, bean sprouts, pickled radishes	
KRA POW HOI	\$45
Jumbo Sea Scallops, sliced onions, green beans, bell peppers, Thai basil sauce	
KAI SIAM	\$28
Crispy Chicken breast, sweet chili sauce, onions, pineapple, cashew nuts, bell pepper, mushroom & scallions served with pineapple fried rice	
PLA YANG PRIK KHING	\$38
Grilled Salmon with sauteed green beans in a roasted red Thai curry sauce with crispy salmon flakes	
PANANG TALAY	\$38
Pan-seared Tiger Prawns, scallops and calamari served in a mild Panang curry sauce with green beans	