

CHEF NAN'S SIGNATURE SPECIALS

WHOLE SNAPPER 3 FLAVOR	\$58
Crispy whole red snapper, okra, eggplant & Chef Nan's signature three-flavored chili sauce served with jasmine rice	
LOBSTER PAD THAI	\$48
Crispy Lobster tail over rice noodles, egg crepe, crushed peanuts, scallions, bean sprouts, pickled radishes and lime	
GANG NUEA	\$38
Slow-braised beef short ribs in a mild Panang curry with green beans	
LAMB HUNG LAY	\$39
Braised lamb shank, Northern Thai red curry, peanuts, potatoes, ginger, scallion &, shallots served with cucumber salad	



SIDES

CURRIES	\$4
THAI CUCUMBER SALAD	\$6
SAUTEED MIXED VEGETABLES	\$10
CRISPY OKRA	\$9
BROWN OR JASMINE RICE	\$4
PINEAPPLE FRIED RICE	\$6
COCONUT STICKY RICE	\$6
MINCED CHICKEN BASIL FRIED RICE	\$12

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

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

Our restaurant offers dishes containing peanuts, tree nuts, soy, dairy products, 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/Owner Nan Niyomkul