



NAAM THAI CUISINE

{ SPECIALS }

Crispy Noodle Soup | \$14.95

Crispy fried noodles, served with a bowl of our savory, peanutty and slightly tart chicken soup. Dunk the noodles and listen to them crackle and pop!

Khao San Street Noodles | \$14.95

Inspired by the street noodles along Bangkok's well-known Khao San Road, we make ours with steamed narrow rice noodles and bean sprouts, topped with a savory-sweet crumbled chicken stir fry. Garnished with crunchy wonton skin crackers, scallions and cilantro.

Curry Puffs | \$8.95

Plump crispy pastries filled with savory curried diced potatoes and chicken crumbles. Two to an order, accompanied by a side of our cucumber salad.

Mee Krob Rad Nah | \$14.95

Crunchy flash-fried egg noodles bathed in our savory soy-based Rad Nah gravy. Includes broccoli, carrots, mushrooms, and your choice of chicken, pork or tofu.

Som Tum Salad | \$12.95

Thailand's ever-popular green papaya salad, made with julienned fresh green papaya, cherry tomatoes, green beans and peanuts.

Orange Chicken | \$15.95

Bite sized pieces of chicken breast, broccoli, bell peppers, onions and orange wedges, tossed in a savory-sweet orange sauce.

Pad Cha Talay | \$19.95

A smoky, rich, deeply aromatic dish, Pad Cha Talay is a spicy stir-fry of prawns, scallops, calamari, New Zealand mussels, krachai ginger, basil, garlic, bell peppers, young peppercorns and traditional Thai herbs.

Khao Soi | \$15.95

A popular curry noodle dish from Northern Thailand. We make ours with traditional yellow noodles and classic Khao Soi curry, topped with crispy chicken bites and crunchy noodle bits.

Warm Yam Puff with Coconut Ice Cream | \$7.95

A warm Yam Puff (house-made sweet purple yam mash baked in a savory crispy-crunchy skin) with a scoop of coconut ice cream.

Ask about our beer to go!