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Starters

Crispy Spring Rolls \$14

Deep fried rolls stuffed with vermicelli and vegetables served with sweet chili sauce.

Fantastic Shrimp Rolls \$15

Deep fried rolls stuffed with shrimp served with sweet & chili sauce.

Moo Krob Tod \$16

Fried crispy pork belly, dipping with spicy lime dressing.

Kanom Jeep (Dumplings) \$15

Choice of Chicken or Shrimp

Steamed minced Chicken or shrimp wrapped in wonton skin served with vinaigrette sauce.

At Nine Dumplings VF \$15

Homemade steamed Thai dumplings stuffed with ground peanuts and turnips topped with dried shallots.

Grilled Chicken Sate \$16

Grilled marinated chicken skewers served with peanut sauce and cucumber sauce.

Fried Calamari \$16

Fried calamari served with sweet chili sauce.

Edamame GF VF \$12

Fried Tofu Paradise GF VF \$12

Crispy fried tofu served with sweet chili sauce.

French Fries VF \$10

Homemade fried potatoes served with tomato sauce.

Fried Chicken Combo \$15

Deep fried secret recipe chicken Thai style topped with house sweet chili sauce, and french fries.

Curry Puffs VF \$15

Original puffs stuffed with curry powder, sweet potatoes and onions.

Ka-prow Puffs \$16

Puffs stuffed with chicken basil, string beans, cheese, and chili.

Crab Rangoon \$15

Fried Wonton with kani & creamv cheese served with sweet chili sauce.



Crispy Spring Rolls



At Nine Dumplings



Fried Calamari



Curry Puffs

Crab Rangoon

Soup & Salad

Tom Yum Soup 🌶️

\$15

Choice of Chicken or Shrimp

Spicy and sour soup seasoned with Thai herbs, mushrooms, lemongrass, and kaffir lime leaves.



Tom Yum Soup

Tom Kha Soup GF

\$15

Choice of Chicken or Shrimp

Coconut based soup with mushrooms seasoned with aromatic galangal and lime juice.

House Salad VF

\$16

A variety of fresh garden greens with tomatoes, onions, carrots, cucumbers and fried tofu served with homemade peanut dressing.



Papaya Salad

Papaya Salad 🌶️

\$15

Shredded green papaya mixed with tomatoes, string beans and peanuts in an exotic Thai spicy lime dressing.



Larb Gai Salad

Larb Gai Salad

(Spicy Chicken Salad) 🌶️

\$15

Spicy ground meat salad, shallot, mint, scallion, cilantro, ground toasted jasmine rice, chili lime dressing.

Soft-Shell Crab Papaya

Pok Pok with Avocado 🌶️

\$28

Shredded green papaya mixed with fried soft shell crab, tomatoes, string beans, peanuts, palm sugar, and slices of avocado in spicy lime dressing.



Soft-Shell Crab Papaya Pok Pok

Beef Num Tok (Beef Salad) 🌶️

\$22

Slices of grilled beef tossed in spicy lime juice dressing, tomatoes, red onions, scallions, cilantro, lemongrass and mint leaves.

Yum Talay 🌶️

\$30

Mixed Seafood in spicy house dressing lime with red onions, scallions, tomatoes, and cilantro.



Tom Yum Talay Hot Pot 🌶️ \$40

A rich and aromatic Thai hot pot featuring a spicy and tangy broth infused with fresh lemongrass, kaffir lime leaves, and creamy coconut milk. Brimming with mixed seafood and mushrooms, this dish is a bold and comforting celebration of classic Thai flavors.

Surprisingly

Kow Mun Kai Tod \$26

Fried chicken breast with Thai ginger flavored rice served with sweet & chili sauce and house soup.



Kaeng Fak Thong Avocado 🌶️ \$28

Fak Thong (Pumpkin) , avocado, and shrimp with kaffir lime leaves and basil in spicy peanut curry.



Pad Hau-Neung Kai 🌶️ \$24

Thai Alanna (Northern) style stir fried with chicken, bamboo, kaffir lime leaves, cilantro, and bell peppers in Chiang Mai homemade curry sauce.



Shrimp Massaman Avocado \$26 (Mild Spicy)

Shrimp in Massaman curry sauce with potatoes, onions, dried shallots, and peanuts topped with avocado and simmered in coconut milk.



Horkmok Seafood 🌶️ \$30

Spicy curried mixed seafood with egg and vegetables.



Soft-Shell Crab Basil Paradise 🌶️ \$32

Crispy soft shell crab on topped with a spicy sauce basil, chili, onions, scallions and garlic



Kaeng Phed Ped Yang 🌶️ \$35

Crispy roasted duck in red curry sauce with bamboo shoot, lychee, pineapple, fresh basil, bell peppers, and coconut milk.



Crispy Fried Chicken Green Curry 🌶️ \$26

Fried chicken breast cut on top with green curry sauce, eggplant, bell peppers, fresh basil, and coconut milk.

The Grilled



At Nine Pork Chop 🌶️

\$28

Grilled marinated pork chop in @nine style served with spicy lime sauce.



Pork Chop Steak with Black Pepper Sauce

\$28

Grilled marinated pork chop topped with homemade black pepper sauce served with green salad and fries.



Grilled Salmon Rad Prik 🌶️

\$35

Grilled salmon topped with sweet and spicy sauce garnished with vegetables.

At Nine Noodle Soup

At Nine Udon Noodle Soup \$26

Japanese udon noodle in chicken broth with cabbage, scallions, mushroom, bean sprout, cilantro, and fried chicken breast cut on topped.



Tom Yum Goong Noodle Soup \$26

Thin rice noodle with shrimp in spicy and sour soup seasoned with Thai herbs, mushrooms, lemon grass, bean sprouts, cilantro, and kaffir lime leaves.



Crispy Roasted Duck Noodle Soup \$35

Handmade egg noodles, crispy roasted duck, bean sprout, Chinese broccoli, scallions, cilantro, cabbage in broth.



🌶️ Spicy 🌾 GF Gluten Free 🌱 VF Vegan
[Please let us know if you have any food allergies.]

Gluten Free Menu

Lemon Chicken Breast GF \$28

Grilled chicken breast cooked with salt, peppers, white wine, butter, bell pepper, onions, garlic, and olive oil served with garden greens topped with lemon.

Salmon Baked in Foil GF \$35

Marinated salmon with salt, black pepper, garlic, onions, bell peppers, olive oil topped with chopped tomatoes and served with garden greens.



Lemon Chicken Breast

Garden Delight GF VF \$22

Stir fried mixed vegetables and mushrooms in a light sauce.

Vegan

Peanut Dumplings VF \$15

Homemade steamed Thai dumplings stuffed with ground peanuts and turnips topped with dried shallots.

Fried Tofu Paradise VF \$12

Crispy fried tofu served with sweet chili sauce.

Edamame VF \$12

House Salad VF \$16

A variety of fresh garden greens with tomatoes, onions, carrots, cucumbers and fried tofu served with homemade peanut dressing.

Tom Kha VF \$15

Choice of Vegetables or Tofu

Coconut based soup with mushrooms seasoned with aromatic galangal and lime juice.

Curry Puffs VF \$15

Original puffs stuffed with curry powder, sweet potatoes and onions.

Garden Delight VF \$22

Stir fried mixed vegetables and mushrooms in a light sauce.

Red Curry 🌶️ VF \$22

Vegetables and Tofu. Spices cooked in red chili paste with bamboo shoots, fresh basil and bell peppers. Simmered in coconut milk.

Green Curry 🌶️ VF \$22

Vegetables and Tofu. Spices cooked in green chili paste with eggplants, and bell peppers fresh basil. Simmered in coconut milk.

Panang Curry 🌶️ VF \$22

Vegetables and Tofu. Spices cooked in Panang curry paste with string beans, bell peppers, and kaffir lime leaves. Simmered in coconut milk.

Massaman Curry 🌶️ VF \$22

Vegetables and Tofu. Mild spices cook in Massaman curry paste with potatoes, onions, dried shallots, and peanuts. Simmered in coconut milk.

Noodle & Fried Rice

Chicken / Vegetables & Tofu	\$20
Shrimp / Beef / Squid / Vegetarian Duck	\$22
Fillet Tilapia	\$30
Salmon / Mixed Seafood	\$35
Crispy Roasted Duck	\$35

Pad Thai

Stir- Fried rice noodle with egg, bean sprouts, bean curds, turnips, scallions, and crushed peanut.

Pad See Eiw

Broad Flat rice noodle stir fried with egg, American and Chinese broccoli in a sweet soy sauce.

Kua Kai

Broad flat rice noodle stir-fried with egg, garlic, scallions and bean sprouts.

Spicy Pad Kee Mao

Broad flat rice noodle stir fried in spicy sauce with onions, fresh chili, bell peppers and egg.

Spicy Pad Udon

Stir fried Udon noodle in spicy yummy sauce with onions, scallion, fresh basil, bell peppers and egg.

Khao Soi (Curry Noodle Soup)

Northern Thai style egg noodle in curry sauce with red onions, and dried shallots topped with crispy noodles and Thai pickles.

Thai Fried Rice

Stir fried rice with scallions, onions, tomatoes, carrots, and egg.

The Pineapple Fried Rice

Stir fried rice with pineapples, onions, scallions, tomatoes, carrots, and egg. Garnished with roasted cashew nuts.

Spicy Basil Fried Rice

Stir fried rice in spicy sauce, chili, egg, onions, fresh basil, and bell peppers.

Wok & Curry

<i>Chicken / Vegetables & Tofu</i>	\$22
<i>Shrimp / Beef / Squid / Vegetarian Duck</i>	\$24
<i>Fillet Tilapia</i>	\$30
<i>Crispy Roasted Duck / Salmon / Mixed Seafood</i>	\$35

Pad Ka-Prow

Stir fried fresh basil, chili, onions, bell peppers and garlic in exotic Thai spicy sauce.

Pad Med Ma-Muang

Stir fried roasted cashew nuts, onions, mushrooms, carrots, scallions, and bell peppers in homemade house sauce.

Pad Cha

Stir fried Thai spicy special ingredient sauce, fresh basil, garlic, Krachai (finger root) and bell peppers.

Pad Ka-Tiem

Stir fried garlic and black pepper served with a slice of tomato and cucumber.

Pad Preaw Wan

Stir fried with pineapples, tomatoes, onions, cucumbers, scallions, and bell peppers in a sweet & sour sauce.

At Nine Rama

*All meat options are fried except Vegetables & Tofu.
Let your server know if you want it to be steamed instead.*

Steamed fresh garden vegetables topped with homemade peanut sauce.

Red Curry

Spices cooked in red chili paste with bamboo shoots, fresh basil and bell peppers. Simmered in coconut milk.

Green Curry

Spices cooked in green chili paste with eggplants, and bell peppers fresh basil. Simmered in coconut milk.

Panang Curry

Spices cooked in Panang curry paste with string beans, bell peppers, and kaffir lime leaves. Simmered in coconut milk.

Massaman Curry (Mild Spicy)

Mild spices cook in Massaman curry paste with potatoes, onions, dried shallots, and peanuts. Simmered in coconut milk.

Ka-Prow Lovers



Ka-Prow Gai Kai Dow

Ka-Prow Gai Kai Dow 🌶️ **\$24**

Basil Chicken with Fried Egg

Ka-Prow Goong Kai Dow 🌶️ **\$25**

Basil Shrimp with Fried Egg

Pad Ka-Prow Chicken with Fried Egg 🌶️ **\$24**

Pad Ka-Prow Moo Krob with Fried Egg 🌶️ **\$28**

Basil with Crispy Pork Belly

Pad Ka-Prow Crispy Roasted Duck with Fried Egg 🌶️ **\$36**

Khao Soi

A rich and aromatic Northern Thai coconut curry noodle soup, featuring tender meat, silky egg noodles, and a layer of crispy noodles on top. Each spoonful blends creamy coconut, warm spices, and a hint of tangy lime—comforting, flavorful, and impossible to resist.



Khao Soi Ped 🌶️ **\$35**

Northern Thai noodle curry topped with crispy roasted duck, red onions, dried shallots, crispy noodles and Thai pickles



Chicken Katsu Khao Soi 🌶️ **\$26**

Chiang Mai favorite curry egg noodle mixed with Japanese fried chicken katsu on top and red onions, fried shallots, crispy noodles and Thai pickle.



Crispy Pork Belly Khao Soi 🌶️ **\$28**

Northern Thai noodle curry topped with crispy pork belly, red onions, dried shallots, crispy noodles and Thai pickles

If you want protein replacement, you can choose from:

Chicken / Vegetables & Tofu	\$20
Shrimp / Beef / Squid / Vegetarian Duck	\$22
Fillet Tilapia	\$30
Salmon / Mixed Seafood	\$35

At Nine Special Menu

Crab Meat Fried Rice \$30

Fried jasmine rice, crab meat, eggs, scallions and cilantro garnish, chili lime fish sauce dip.



Crispy Fried Chicken Fried Rice \$26

Fried crispy chicken on top of fried rice with egg.



At Nine Pineapple Fried Rice

Choice of:

Shrimp \$22 / Mixed Seafood \$32 /

Grilled Salmon \$35 / Crispy Roasted Duck \$35

Stir fried rice with pineapples, onions, scallions, tomatoes, carrots, and egg. Garnished with roasted cashew nuts.



Pad Ka-Na with Crispy Pork Belly \$26

Crispy Pork belly stir-fried with Chinese broccoli, served with rice for a delightful crunch and flavor.



Pad Ka-Prow Moo Krob \$26 Spicy Crispy Pork Basil 🌶️

Crispy pork belly stir-fried with basil and garlic, enhanced by savory oyster sauce, Served with Jasmine rice.



Kaeng Hang Lay \$26 Northern Pork Belly Curry 🌶️

Pork Belly braised in an aromatic and rich curry sauce full of spices accented with peanut. fresh gingers. Served with Jasmine rice.



At Nine Special Menu



Khanom Jeen Gaeng **\$25**

Kiaw Wan Kai

Vermicelli Rice Noodles with Green Curry Chicken 🌶️

Popular Thai green curry dish. Vermicelli rice noodles, chicken, eggplants, bell peppers, cabbage, fresh chili, bean sprouts and string beans.



Kang Kua Mussels 🌶️ **\$28**

Thai style spicy curry with mussels and pineapples in coconut curry sauce.



Pad Broccoli with Shrimp **\$24**

Stir-fried broccoli and shrimp in oyster sauce. Served with Jasmine rice.



Duck Tamarind **\$35**

Fried crispy roasted duck with tamarind sauce, garnished with steamed mixed vegetables, on the side with fried crispy egg noodles.



Tilapia Rad Prik 🌶️ **\$28**

Fried marinated fillet Tilapia topped with sweet and chili sauce. Served with Jasmine rice.



Pla Tod Ka-Tiem **\$28**

Fried marinated fillet Tilapia topped with fried garlic on the side with sweet and chili sauce. Served with Jasmine Rice.

Lunch Special

Mon - Fri From 11:00AM - 4:00PM • Sat - Sun From 12:00PM - 4:00PM

Includes **One Starter, One Main Course &**

One Drink: Thai Iced Tea with Milk or Thai Iced Coffee with Milk or Oliang Thai Black Coffee or Sweet Lime Thai Iced Tea or Soda

Choose One: Fried Chicken Dumplings / Spring Rolls / Green Salad with Peanut Dressing

Recommendations

At Nine Lunch Kow Mun Kai

\$18

Boneless fried chicken breast with Thai flavored rice served with sweet chili sauce

At Nine Lunch Pork Chop

\$18

Grilled special marinated pork served with spicy lime dressing and white rice.

At Nine Lunch Grilled Salmon Rad Prik

\$18

Grilled fillet salmon topped with sweet and spicy sauce garnished with vegetables and white rice.

Pork Chop Steak with Black Pepper Sauce

\$18

Grilled marinated pork chop topped with homemade black pepper sauce and served with green salad and fries.

Lovely Dishes

Chicken / Vegetables and Tofu

\$17

Beef / Shrimp / Vegetarian Duck

\$18

Pad Thai

Stir-fried rice noodle with egg, bean sprouts, bean curds, turnip, scallions and crushed peanut.

Pad See Eiw

Broad flat rice noodle stir fried with egg, American and Chinese broccoli in a sweet soy sauce.

Kua Kai

Broad flat rice noodle stir-fried with egg, garlic, scallions and bean sprouts.

Spicy Pad Kee Mao 🌶️

Broad flat rice noodle stir fried in spicy sauce with onions, fresh basil, bell peppers and egg.

Spicy Pad Udon 🌶️

Stir fried Udon noodle in spicy yummy sauce with onions, scallion, fresh basil, bell peppers and egg.

Thai Fried Rice

Stir fried rice with scallions, onions, tomatoes, carrots and egg.

Spicy Basil Fried Rice 🌶️

Stir fried rice in a spicy chili sauce with egg, onions, fresh basil, chill and bell peppers.

The Pineapple Fried Rice

Stir fried rice with pineapples, onions, scallions, tomatoes, carrots and egg. Garnished with roasted cashew nuts.

Pad Ka-Prow 🌶️

Sauteed with fresh basil, chili, onions and bell peppers in an exotic Thai spicy sauce.

Pad Med Ma-Muang 🌶️

Sauteed with roasted cashew nuts, onions, mushrooms, carrots, scallions and bell peppers in house spicy.

Pad Preaw Wan

Sauteed with pineapples, tomatoes, onions, cucumbers, scallions, and bell pepper in sweet and sour sauce.

Pad Ka-Tiem

Stir fried garlic in a black pepper sauce homemade sauce served with slice of tomato and cucumber.

At Nine Rama

Steamed fresh garden vegetables in Thai house special peanut sauce.

Red Curry 🌶️

Spices cooked in red chili paste with bamboo shoots, fresh basil and bell pepper. Simmered in coconut milk.

Green Curry 🌶️

Spices cooked in green chili paste with eggplants, bell peppers and fresh basil. Simmered in coconut milk.

Panang Curry 🌶️

Spices cooked in panang curry paste with string beans, bell peppers and kaffir lime leaves. Simmered in coconut milk.

Massaman Curry

Spices cooked in massaman curry paste with potatoes, onions, dry shallots and peanut. Simmered in coconut milk.

🌶️ Spicy 🍷 Gluten Free 🌱 Vegan
[Please let us know if you have any food allergies.]