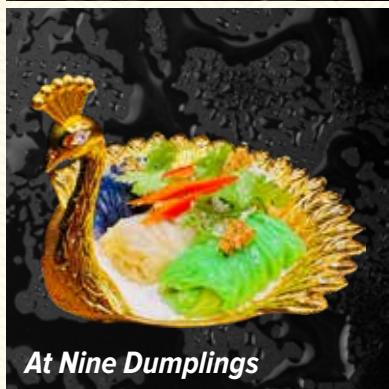
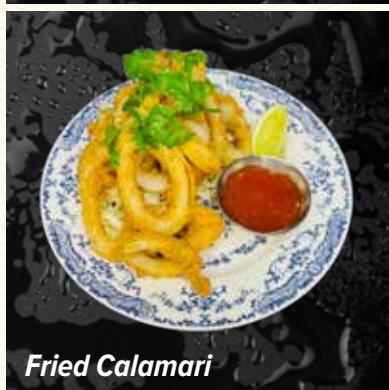




# AT NINE

❀ Spicy   GF Gluten Free   VF Vegan  
(Please let us know if you have any food allergies.)

# Starters

<b>Crispy Spring Rolls</b>	\$14	
<i>Deep fried rolls stuffed with vermicelli and vegetables served with sweet chili sauce.</i>		
<b>Fantastic Shrimp Rolls</b>	\$15	
<i>Deep fried rolls stuffed with shrimp served with sweet &amp; chili sauce.</i>		
<b>Moo Krob Tod</b>	\$16	
<i>Fried crispy pork belly, dipping with spicy lime dressing.</i>		
<b>Kanom Jeep (Dumplings)</b>	\$15	
<i>Choice of Chicken or Shrimp</i>		
<i>Steamed minced Chicken or shrimp wrapped in wonton skin served with vinaigrette sauce.</i>		
<b>At Nine Dumplings VF</b>	\$15	
<i>Homemade steamed Thai dumplings stuffed with ground peanuts and turnips topped with dried shallots.</i>		
<b>Grilled Chicken Sate</b>	\$16	
<i>Grilled marinated chicken skewers served with peanut sauce and cucumber sauce.</i>		
<b>Fried Calamari</b>	\$16	
<i>Fried calamari served with sweet chili sauce.</i>		
<b>Edamame GF VF</b>	\$12	
<b>Fried Tofu Paradise GF VF</b>	\$12	
<i>Crispy fried tofu served with sweet chili sauce.</i>		
<b>French Fries VF</b>	\$10	
<i>Homemade fried potatoes served with tomato sauce.</i>		
<b>Fried Chicken Combo</b>	\$15	
<i>Deep fried secret recipe chicken Thai style topped with house sweet chili sauce, and french fries.</i>		
<b>Curry Puffs VF</b>	\$15	
<i>Original puffs stuffed with curry powder, sweet potatoes and onions.</i>		
<b>Ka-prow Puffs</b>	\$16	
<i>Puffs stuffed with chicken basil, string beans, cheese, and chili.</i>		
<b>Crab Rangoon</b>	\$15	
<i>Fried Wonton with kani &amp; creamy cheese served with sweet chili sauce.</i>		



# 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**  **\$15**

*Choice of Chicken or Shrimp*

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



*Papaya Salad*

**House Salad**  **\$16**

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



*Larb Gai Salad*

**Papaya Salad**  **\$15**

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



*Soft-Shell Crab Papaya Pok Pok*

**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.*

**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

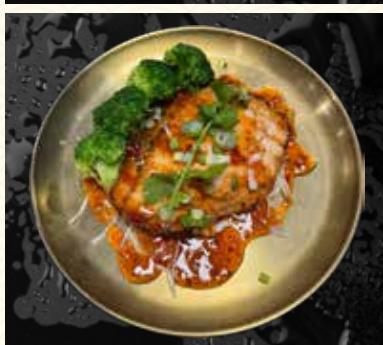
*Grilled marinated pork chop in @nine style served with spicy lime sauce.*



## 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.*



# 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.

## 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

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

## Pad Thai GF

*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

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

[VF]

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

## Green Curry

[VF]

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

## Panang Curry

[VF]

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

## Massaman Curry (Mild Spicy)

[VF]

*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**

<b>Ka-Prow Gai Kai Dow</b>	∽	\$24
<i>Basil Chicken with Fried Egg</i>		
<b>Ka-Prow Goong Kai Dow</b>	∽	\$25
<i>Basil Shrimp with Fried Egg</i>		
<b>Pad Ka-Prow Chicken with Fried Egg</b>	∽	\$24
<b>Pad Ka-Prow Moo Krob with Fried Egg</b>	∽	\$28
<i>Basil with Crispy Pork Belly</i>		
<b>Pad Ka-Prow Crispy Roasted Duck with Fried Egg</b>	∽	\$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.*



<b>Khao Soi Ped</b>	∽	\$35
<i>Northern Thai noodle curry topped with crispy roasted duck, red onions, dried shallots, crispy noodles and Thai pickles</i>		



<b>Chicken Katsu Khao Soi</b>	∽	\$26
<i>Chiang Mai favorite curry egg noodle mixed with Japanese fried chicken katsu on top and red onions, fried shallots, crispy noodles and Thai pickle.</i>		



<b>Crispy Pork Belly Khao Soi</b>	∽	\$28
<i>Northern Thai noodle curry topped with crispy pork belly, red onions, dried shallots, crispy noodles and Thai pickle</i>		

*If you want protein replacement, you can choose from:*

<b>Chicken / Vegetables &amp; Tofu</b>	\$20
<b>Shrimp / Beef / Squid / Vegetarian Duck</b>	\$22
<b>Fillet Tilapia</b>	\$30
<b>Salmon / Mixed Seafood</b>	\$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 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

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



## Pad Broccoli with Shrimp

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



## Duck Tamarind

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



## Tilapia Rad Prik

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



## Pla Tod Ka-Tiem

*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

<b>At Nine Lunch Kow Mun Kai</b>	\$18
<i>Boneless fried chicken breast with Thai flavored rice served with sweet chili sauce</i>	
<b>At Nine Lunch Pork Chop</b>	\$18
<i>Grilled special marinated pork served with spicy lime dressing and white rice.</i>	
<b>At Nine Lunch Grilled Salmon Rad Prik</b>	\$18
<i>Grilled fillet salmon topped with sweet and spicy sauce garnished with vegetables and white rice.</i>	
<b>Pork Chop Steak with Black Pepper Sauce</b>	\$18
<i>Grilled marinated pork chop topped with homemade black pepper sauce and served with green salad and fries.</i>	

## Lovely Dishes

<b>Chicken / Vegetables and Tofu</b>	\$17
<b>Beef / Shrimp / Vegetarian Duck</b>	\$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 GF Gluten Free VF Vegan

[Please let us know if you have any food allergies.]