

Starters

Crispy Spring Rolls

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

\$9

Fantastic Shrimp Rolls

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

\$12

Kanom Jeep (Dumplings) Choice of Chicken or Shrimp

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

\$10

@Nine Dumplings VF

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

\$8

Grilled Chicken Sate

Grilled marinated chicken skewers served with peanut sauce and cucumber sauce

\$12

Fried Calamari

Fried calamari served with sweet chili sauce

\$12

Edamame GF VF

Crispy fried tofu served with sweet chili sauce

\$8

Fried Tofu Paradise GF VF

Crispy fried tofu served with sweet chili sauce

\$8

French Fries VF

Homemade fried potatoes served with tomato sauce

\$8

Fried Chicken Combo

Deep fried secret recipe chicken Thai style topped with house sweet chili sauce

\$12

@Nine Chicken Nuggets

Homemade chicken nuggets served with sweet chili sauce, ketchup, and french fries

\$10

Curry Puffs VF

Original puffs stuffed with curry powder, sweet potatoes and onions

\$10

Ka-prow Puffs

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

\$12

Soup & Salad

Tom Yum Soup Choice of Chicken or Shrimp

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

\$10

Tom Kha Soup Choice of Chicken or Shrimp

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

\$10

House Salad VF

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

\$12

Papaya Salad

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

\$12

Larb Gai Salad (Spicy Chicken Salad)

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

\$14

Soft-Shell Crab Papaya Pok Pok with Avocado

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

\$22

Surprisingly

Tom Yum Goong Noodle Soup

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

\$17

Pad Hau-Neung Kai

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

\$17

Shrimp Massaman Avocado (Mild Spicy)

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

\$20

Duck Noodle Soup

Crispy roasted duck with egg noodle in homemade broth and onions, scallions

\$27

Kow Soi Ped

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

\$27

Soft-Shell Crab Basil Paradise

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

\$28

AT NINE RESTAURANT & BAR

The Grilled

-  **Lava Chicken** \$18
Amazing grilled chicken with sweet & sour sauce served with steamed garden greens
-  **@Nine Pork Chop** \$18
Grilled marinated pork chop in @nine style served with spicy lime sauce
- Pork Chop Steak with Black Pepper Sauce** \$18
Grilled marinated pork chop topped with homemade black pepper sauce served with green salad and fries
-  **Grilled Salmon Rad Prink** \$28
Grilled salmon topped with sweet and spicy sauce garnished with vegetables

Wok & Curry

- Choice of:**
- | | |
|------------------------------|------|
| Chicken / Vegetables & Tofu | \$17 |
| Shrimp / Vegetarian Duck | \$18 |
| Crispy Roasted Duck / Salmon | \$28 |
-  **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
 - @Nine Rama**
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

Noodle & Fried Rice

- Choice of:**
- | | |
|-----------------------------|------|
| Chicken / Vegetables & Tofu | \$16 |
| Shrimp / Vegetarian Duck | \$17 |
| Salmon | \$26 |
| Crispy Roasted Duck | \$28 |
- 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
 -  **Kow 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

Gluten Free Menu

- Lemon Chicken Breast** GF \$20
Grilled chicken breast cooked with salt, peppers, white wine, butter, bell pepper, onions, garlic, and olive oil served with garden greens topped with lemon
- Garden Delight** GF VF \$17
Stir fried mixed vegetables and mushrooms in a light sauce