



BLUE NUN THAI FARE MENU

SALADS & BBQ

SAGO DUMPLINGS สาคูไส้หม

A classic street food delicacy from Thailand and Laos, these soft and chewy tapioca dumplings are filled with savory pork and roasted peanuts, lightly sweetened and seasoned with traditional herbs. Garnished with crispy garlic and served with fresh vegetables and chili on the side.

Ingredients: tapioca pearls, ground pork, roasted peanuts, pickled radish, sesame seeds, caramelized red onion, soy sauce, sugar, garlic, pepper, and cilantro.

13 pcs / serving / \$15

SOM TUM ส้มตำไทย

Classic Thai-style green papaya salad, tossed with crisp carrots, long beans, cherry tomatoes, chili, lime, roasted peanuts, dried shrimp, and homemade tamarind dressing.

16oz/serving / \$15

Sticky rice 10oz / \$3

SOM TUM ISAN

ส้มตำอีสานแคบหมู

Bold Northeastern Thai papaya salad with fresh green papaya, carrots, long beans, cherry tomatoes, anchovy, dried shrimp, roasted peanuts, and crispy pork rinds, tossed in our homemade tamarind sauce for the perfect balance of spicy, tangy, savory, and lightly sweet Isan flavors.

16oz/serving / \$17

Sticky rice 10oz / \$3

MANGO SALAD ยำมะม่วง

A refreshing mix of fresh mango, green apple, celery, and radish dressed in our homemade tamarind-lime vinaigrette, topped with roasted coconut flakes, roasted crushed cashews, red onion, crispy shallots, and fragrant fresh herbs.

16oz/serving / \$17

Sticky rice 10oz / \$3

ISAN LARB TOD ลาบอีสานทอด

A crispy twist on classic Isan-style larb, featuring seasoned minced pork, king oyster mushroom, toasted rice powder, lime juice, lime leaf, herbs, and chili, then deep-fried until golden and crunchy. Served with homemade tamarind dipping sauce.

10 pcs/serving / \$17

Sticky rice 10oz / \$3

NORTHERN JACKFRUIT SALAD ตำขนน

A traditional Northern Thai-style salad made with young jackfruit, pork belly, homemade Northern curry paste, and anchovy. Garnished with crispy pork rind, fried shallots, and fresh herbs.

18oz/serving / \$18

Sticky rice 10oz / \$3



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NORTHERN GRILLED CHICKEN ไก่ย่างมะแขว่น

Northern Thai style grilled two chicken legs marinated with Makhwaen peppercorn มะแขว่น, garlic, coriander root, and traditional herbs, then wrapped in banana leaves and grilled until smoky, juicy, and lightly charred. Makhwaen adds a unique citrusy, peppery aroma with a gentle numbing spice that pairs perfectly with the rich, tender chicken. Served with sweet & sour dipping sauce.

1 serving / \$20
Sticky rice 10oz / \$3

NORTHERN HERBAL STEAMED CHICKEN ไก่นึ่งสมุนไพร

Northern Herbal Steamed Chicken is a fragrant Northern Thai-style dish made with two chicken legs, slowly steamed with aromatic herbs and spices. The chicken is infused with anchovy, lemongrass, galangal, garlic, kaffir lime leaves, and turmeric, giving it a warm, earthy aroma and a subtle golden color. The steaming process keeps the meat tender, juicy, and naturally flavorful, while the herbs create a clean, refreshing finish. It is garnished with fresh herbs for an extra layer of aroma and brightness.

1 serving / \$20
Sticky rice 10oz / \$3

NORTHERN LARB ลาบเหนือคั่ว

A Northern Thai specialty made with minced chicken and chicken liver, stir-fried with our homemade prik larb พริกลาบ spice blend. Rich, smoky, and deeply aromatic, the dish is infused with dried chilies, garlic, shallots, Makhwaen มะแขว่น (Northern Thai peppercorn), lemongrass, and fresh herbs. Finished with crispy fried onions and fragrant herbs for added texture and depth.

Minced Chicken & Liver / \$20
Minced Pork & Liver / \$20
Sticky rice 10oz / \$3

NOODLES

All noodles are served in 18 oz portions.

CLASSIC PAD THAI ผัดไทย

The most popular Thai stir-fried noodle dish, tossed in our homemade tamarind sauce for the perfect balance of sweet and tangy flavors.

Ingredients: rice noodles, egg, dried shrimp*, long green beans, bean sprouts, chives, carrots, roasted ground peanuts, homemade tamarind sauce, and a lime wedge.

Chicken/Pork/Tofu / \$17
Tiger Prawn/Beef / \$19

PAD MEE KORAT ผัดหมี่โคราช \$ 17

A traditional stir-fried rice noodle dish from Nakhon Ratchasima, featuring rice noodles tossed in a savory-sweet tamarind sauce with garlic, shallots, chili, fermented soybean, and pork belly for rich depth and umami, garnished with chive, beansprouts and crusted roasted peanuts.

CHICKEN KHAO SOI

ข้าวซอยไก่

\$ 18

A Northern Thai favorite featuring tender chicken in a rich and creamy coconut curry made with our homemade curry paste. Served with egg noodles and topped with crispy noodles for the perfect balance of comfort and crunch.

Ingredients: egg noodles, 1 chicken leg, coconut milk, house-made Khao Soi curry paste, Thai herbs, crispy egg noodles, pickled mustard greens, chili oil, and a lime wedge.



BLUE NUN THAI FARE MENU

CURRY & SOUP

All curries are served in 18 oz portions.

GREEN CURRY แกงเขียวหวาน

A vibrant green-yellow Thai curry made with our homemade fresh green chili paste - aromatic, spicy, and truly one of a kind.

Ingredients: coconut milk, choice of protein, kabocha squash, bamboo shoots, cousa zucchini, homemade green curry paste, and Thai herbs.

Chicken, Pork, Tofu / \$18

Tiger Prawn/Beef / \$20

Jasmine rice / \$3

Rice noodle (Khanom Jeen) / \$3

THAI YELLOW CURRY แกงกะหรี่

Features a rich, golden sauce made from our homemade fresh curry paste, infused with fragrant spices and creamy coconut milk. Milder than other Thai curries.

Ingredients: coconut milk, choice of protein, pineapple, kabocha squash, potatoes, onions, tomatoes, homemade Thai yellow curry paste, and crispy shallots for garnish.

Chicken, Pork, Tofu / \$18

Jasmine rice / \$3

PANANG CURRY แกงพะแนง

Slow-cooked in creamy coconut milk with fragrant herbs and a hint of roasted peanuts, this dish offers a perfect balance of sweet, savory.

Ingredients: coconut milk, choice of protein, kabocha squash and green beans, crushed roasted peanuts, homemade Panang curry paste, and Thai herbs.

Chicken/Pork/Tofu / \$18

Tiger Prawn/Beef / \$20

Jasmine rice / \$3

GEANG HUNGLAY แกงฮังเล

A well-known Northern Thai curry made without coconut milk, this traditional dish combines slow-cooked pork belly with aromatic spices such as ginger, garlic, turmeric, and warm curry spices, balanced with tamarind and palm sugar for a slightly sweet and tangy finish. The pork belly becomes melt-in-your-mouth tender as it simmers in the rich, flavorful curry sauce, then is garnished with fresh ginger and crispy fried shallots.

Pork Belly or Two Chicken Legs / \$20

Young Jackfruit & Chickpea / \$18

Sticky rice 10oz / \$3

GEANG LIEANG แกงเลียง

A unique Thai herbal clear soup with tiger prawn and mixed vegetables, including kabocha squash, zucchini, king oyster mushrooms, and baby corn, along with aromatic herbs and wild ginger for its distinctive spicy fragrance. Simmered in a savory broth with garlic, shallots, black pepper, and shrimp paste, this comforting soup offers a rich, earthy, and warming flavor.

1 serving / \$20

Jasmine rice / \$3

TOM KHA SOUP ต้มข่า

Easy-going creamy coconut soup with your choice of protein, infused with lemongrass, galangal, and kaffir lime leaves. Light, zesty, and irresistibly comforting.

Ingredients: coconut milk, choice of chicken or tofu, three mushrooms (king oyster, oyster, and enoki), lotus root, tomato, onion, lemongrass, galangal, kaffir lime leaves, lime juice, spring onion, cilantro, and lime.

Chicken/Pork/Tofu / \$18

Tiger Prawn/Beef / \$20

Jasmine rice / \$3



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CURRY & SOUP

All curries are served in 18 oz portions.

TOM YUM SOUP ต้มยำ

One of Thailand's most famous soups, this clear, tangy broth features three earthy mushrooms, creating a rich umami depth without coconut milk. Light and bursting with zesty lemongrass, galangal, and kaffir lime leaves. Ingredients: choice of protein, three mushrooms (king oyster, oyster, and enoki), lotus root, tomato, yellow onion, lemongrass, galangal, kaffir lime leaves, homemade tom yum chili paste, lime, spring onion, and cilantro.

Chicken/Pork/Tofu / \$18

Tiger Prawn/Beef / \$20

Jasmine rice / \$3

THAI DESSERT

MANGO WITH TWO TONE STICKY RICE

\$ 12

Sticky rice infused with the delicate aromas of Thai pandan leaf and the vivid hue of butterfly pea flower, served alongside ripe, succulent mango and finished with a silky coconut cream drizzle, a colorful, aromatic reimagining of the beloved Thai classic.

Ingredients: glutinous rice, coconut milk, fresh mango, sugar, salt, roasted white sesame seed, Thai butterfly pea flower, Thai pandan leaf, served with coconut milk dressing

TARO TAPIOCA & YOUNG COCONUT

ครองแครงเผือกมะพร้าวอ่อน

\$ 12

Soft, delightfully chewy taro and tapioca gnocchi are gently simmered in fragrant coconut milk & coconut water then paired with tender young coconut and delicate cubes of taro, garnished with roasted white sesame.

Ingredients: tapioca starch, taro, young coconut, coconut milk, coconut water, roasted white sesame, sugar, salt

KAYA - COCONUT SPREAD

สังขยา

\$ 12

Our kaya is carefully prepared to maintain a smooth, creamy texture that stays soft and spreadable even after refrigeration - no clumping.

Flavour options: pandan, Thai tea, matcha

Ingredients: coconut milk, egg, cornstarch, sugar, butter, and salt

THAI COCONUT MOCHI ขนมต้ม

Chewy glutinous rice mochi filled with a fragrant blend of shredded coconut and coconut sugar.

Flavour options: pandan, butterfly pea, matcha, black sesame

Ingredients: glutinous rice flour, coconut milk, shredded coconut, coconut sugar, and roasted sesame seeds.

8 balls/serving / \$10