



BLUE NUN THAI FARE MENU

SALADS & BBQ

SAGO DUMPLINGS สาอูไส้หมู

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

ส้มตำอีสานแฉะหมู

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

ISAN LARB ลาบอีสาน

A traditional northeastern Thai salad with your choice of minced pork or chicken, king oyster mushrooms, red onion, tossed with toasted rice powder, lime juice, kaffir lime leaf, fresh herbs, and chili, garnished with seasonal vegetables.

18oz/serving / \$18

Sticky rice 10oz / \$3

NORTHERN JACKFRUIT SALAD ตำนวน

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

MAKHWEAN GRILLED CHICKEN ไก่ย่างมะแขว่น

Five pieces of chicken thigh marinated with Makhwean peppercorn, garlic, coriander root, and Northern Thai herbs, wrapped in banana leaves and grilled until smoky and juicy. Served with sweet and sour tamarind dipping sauce.

1 serving / \$20

Sticky rice 10oz / \$3

LEMONGRASS GRILLED CHICKEN ไก่ย่างตะไคร้

Five grilled chicken thighs marinated with traditional Northern Thai herbs including lemongrass, galangal, garlic, coriander root, white pepper, and turmeric. Wrapped in banana leaves and grilled until smoky, juicy, and lightly charred. Served with a fresh coriander and mint dipping sauce.

1 serving / \$20

Sticky rice 10oz / \$3

TRADITIONAL GRILLED CHICKEN ไก่ย่างโบราณ

Five grilled chicken thighs marinated in a traditional blend of Thai herbs and spices, including garlic, coriander root, white pepper, turmeric, and creamy coconut milk. Wrapped in banana leaves and grilled to achieve a smoky aroma, juicy texture, and lightly charred finish. Served with a sweet and tangy tamarind dipping sauce.

1 serving / \$20

Sticky rice 10oz / \$3



BLUE NUN THAI FARE MENU

NOODLES

All noodles are served in 18 oz portions.

CLASSIC PAD THAI ผัดไท

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

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, crusted roasted peanuts, sliced egg and dried shrimp.

Chicken/Pork/Tofu / \$17

CHICKEN KHAO SOI ข้าวซอยไก่

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.

1 serving / \$18

CURRY & SOUP

All curries are served in 18 oz portions. Rice is not included.

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, causa zucchini, homemade green curry paste, and Thai herbs.

Chicken, Pork, Tofu / \$18

Tiger Prawn/Beef / \$20

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$3

Rice noodle (Khanom Jeen) / \$3

THAI YELLOW CURRY แกงกะหรี่

A rich, golden sauce made from our homemade fresh curry paste, infused with fragrant spices and 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

Purple rice (from butterfly pea flower) / \$3

PANANG CURRY แกงพะแนง

Slow-cooked in creamy coconut milk with 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

Purple rice (from butterfly pea flower) / \$3



BLUE NUN THAI FARE MENU

CURRY & SOUP

All curries are served in 18 oz portions. Rice is not included.

GEANG HUNGLAY แกงฮังเล

A classic Northern Thai curry made without coconut milk, featuring tender slow-cooked pork belly simmered in an aromatic blend of fresh ginger, garlic, turmeric, and warming spices. Tamarind and palm sugar create a delicate balance of sweet, tangy, and savory flavors, resulting in a rich and comforting curry. Finished with fresh sliced ginger and crispy fried shallots for added fragrance and texture.

Pork Belly or Two Chicken Legs / \$20

Young Jackfruit & Chickpea / \$18

Sticky rice 10oz / \$3

Jasmine rice / \$3

Purple rice (from butterfly pea flower) / \$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

Purple rice (from butterfly pea flower) / \$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

Purple rice (from butterfly pea flower) / \$3

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

Purple rice (from butterfly pea flower) / \$3



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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 coconut drizzle.

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 coconut milk & coconut water then paired with young coconut and 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

BUA LOY TARO บัวลอยเผือก

\$ 12

Handmade rice balls served in lightly sweetened coconut milk with taro cubes. Each rice ball is naturally colored with: orange from yam, green from pandan leaves, and purple from butterfly pea flowers. A comforting and colorful treat that celebrates the traditional flavors of Thailand.

Ingredients: rice flour, tapioca starch, taro, coconut milk, coconut water, sugar, salt

GRILLED STICKY RICE

ข้าวเหนียวปิ้ง

Traditional Thai glutinous rice, grilled until lightly golden with a fragrant, smoky aroma and a soft, chewy texture. Choose from sweet taro or sweet potato filling.

Taro 2 pcs / \$7

Sweet potato 2 pcs / \$7