



Nahm Thai Cuisine

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

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Appetizers	
ITEM	PRICE
Chicken and Shrimp Thai Dumplings Home made chicken and shrimp dumplings with garlic and ginger soy sauce.	\$18.00
Crispy Spring roll Crispy rolls stuffed with cabbage, carrots, and Thai herbs with three flavor chili sauce.	\$15.00
Crispy Crab Roll Best quality man made crab meat with cream cheese, cilantro, green onion, and carrots.	\$18.00
Chicken Satay Gluten free. Marinated and skewered chicken breast with rich peanut curry sauce and cucumber salad.	\$19.00
Shrimp Basil Rolls Served with a plum sauce and ground peanuts.	\$18.00
Nahm's Fried Calamari Nahm's secret batter fried calamari, served with three flavor chili sauce	\$21.00
Summer Wrap Soft rice paper wrapped with assorted vegetables, edible flower, topped with mayo served with ground peanut plum sauce	\$16.00
Crispy coconut shrimp De tendres crevettes enrobées de miettes de panko croustillantes et de flocons de noix de coco, accompagnées d'une sauce...	\$21.00
Fried Tofu Tofu mi-ferme, doré à la perfection, accompagné d'une sauce sucrée au piment et cacahuètes concassées.	\$14.00
Roti Chicken Curry Chicken yellow curry with roti dip topped with cilantro	\$18.00
Steamed Mussel steamed mussels in coconut milk broth topped with fresh herb	\$19.00

Soups & Salads	
ITEM	PRICE
Lemongrass Soup with Shrimp(Tom Yum) (Cup) Shrimp, cherry tomatoes, green onions, kaffir lime leaves, straw mushrooms and cilantro in Thai spicy, and sour lemongra...	\$11.00
Green Papaya Salad (Som Tum) Des lamelles de papaye verte croquante se mêlent à des haricots verts frais, des tomates juteuses, des cacahuètes moulue...	\$16.00
Chicken Galangal Soup (Tom Kha) (Cup) Gluten free. Chicken, cherry tomatoes, green onions, cilantro, and straw mushrooms in silky coconut milk broth.	\$9.00
Thai Chicken Salad (Larb Kai) Minced chicken with onion, scallion, mint leaves, ground roasted rice, and a touch of lime juice.	\$20.00
Grilled Beef Salad (Nam Tok) Gluten free. Grilled and sliced sirloin steak, sliced with onions, Thai chili, and mint leaves seasoned with ground roas...	\$28.00
Cucumber Salad Fresh cucumber, red onion, carrot, jalapeno, tossed in a sweet and tangy vinaigrette dressing.	\$10.00

Chef Nahm's Signature	
ITEM	PRICE
Roasted Duck and foie gras red curry medium rare duck breast and seared foie gras with red curry sauce and balsamic vinaigrette deduction served with organic...	\$55.00
Crying Tiger Marinated & sliced steak with broccoli, cherry tomatoes & sliced pineapple with Thai chili lime sauce & coconut sticky r...	\$52.00

ITEM	PRICE
Short Ribs Massaman Faux-filets mijotés dans un curry Massaman, accompagnés d'avocat crémeux, haricots verts croquants, pommes de terre en d...	\$38.00
Chilean Sea Bass Faux-filet de mer du Chili légèrement enrobé, frit jusqu'à croustillant, servi avec notre sauce aux trois piments.	\$46.00
Jumbo Prawns and Jumbo Sea Scallops with Green Curry De généreuses crevettes grillées et de beaux pétoncles assortis à une riche sauce curry vert, accompagnés de nouilles de...	\$48.00
Baked Jumbo Prawn with Glass Noodle delicious baked jumbo prawn with glass noodle, onion, ginger, cilantro, mushroom and house made sesame soy sauce	\$42.00
Jumbo Prawn and sea scallop grilled jumbo prawn with pan seared sea scallop topped with coconut green curry served with rice noodle with curry	\$45.00
Lamb Green Curry Grilled rack of lamb with green curry, green beans, bell peppers, & fresh basil leave. Served with Roti.	\$45.00
Lamb Shank traditional thai massaman braised lamb shank, shallot, potato served with naan bread	\$48.00
Salmon and Sea Scallop pan seared with red curry sauce served with green bean and rice noodle with curry	\$46.00

Curry Dishes

ITEM	PRICE
Green Curry/chicken Curry vert relevé à la noix de coco, garni de poulet tendre, de pousses de bambou croquantes, de feuilles de basilic par...	\$24.00
Masaman Curry chicken Gluten free. A mild aromatic yellow coconut milk curry with avocado, onions, carrots, green beans, diced potatoes, and c...	\$24.00
Panang Curry/Chicken Un savoureux curry rouge à base de lait de coco, accompagné de tendres morceaux de poulet. Ajoutez-y une touche de basil...	\$24.00
Red Curry/Chicken Curry rouge onctueux à base de lait de coco, incorporant des pousses de bambou, aubergines thaïlandaises, feuilles de ba...	\$24.00

Stir Fried

ITEM	PRICE
Pad Thai with Shrimp Gluten free. Our famous Thai stir fried rice noodles, egg, tofu, green onions, shallots, bean sprouts, and ground peanut...	\$30.00
Pad Kimao Gluten free. Flat rice noodles stir fried with fresh basil, green beans, bell peppers, onions, mushrooms, tomatoes, bean...	\$24.00
Chicken Fried Rice Gluten free. Jasmine rice, egg, broccoli, tomatoes, scallions, onions, and soy sauce.	\$24.00
Pineapple Chicken with cashew nuts Stirred battered chicken with fresh pineapple, cashew nuts, mushroom, sweet chili paste, bell peppers, onions and a side...	\$28.00
See Ew Chicken Noodles Gluten free. Stir fried flat rice noodles, egg, broccoli, and dark soy sauce.	\$24.00
Basil Fried Rice Stir fry jasmine rice with chicken and fresh thai chili, garlic, fresh basil, onion, bell pepper, green bean, mushroom	\$24.00
Garlic Beef Gluten free. Sliced beef with fresh garlic, black pepper, onions, mushrooms, and green beans with dark soy sauce.	\$26.00
Prik King Morceaux de poulet enrobés et poêlés avec des haricots verts croquants, des poivrons colorés, et des feuilles de basilic...	\$24.00

ITEM	PRICE
Ginger Chicken Morceaux de poulet sautés avec du gingembre frais, des oignons croquants, des champignons savoureux et des échalotes, le...	\$24.00
Pad Kra Pao (Basil Chicken) Fines tranches de poulet sautées avec des haricots verts, des champignons, des oignons, des poivrons, du piment et des f...	\$24.00
Garlic spare pork ribs marinated and slowly cooked spare pork ribs fried until crispy, topped with fried garlic	\$28.00

Side Dishes

ITEM	PRICE
Thai Coconut Sticky Rice	\$8.00
Egg Fried Rice	\$5.00
Organic Brown Rice	\$6.00
Stir Fried Mixed Vegetables	\$15.00
Stir Fried Noodle with Egg	\$12.00
Traditional Thai Rice Noodle Faites votre choix parmi un curry rouge, vert, panang ou masaman, accompagné de nouilles de riz traditionnelles thaïland...	\$12.00

Dessert

ITEM	PRICE
Coconut Cake Ce gâteau à la noix de coco est une expérience douce et moelleuse. Fait avec du lait de coco onctueux et des morceaux de...	\$12.00
Sweet Roti Roti sucré agrémenté de crème douce et d'une touche subtile de sucre fin.	\$8.00

Appetizers

ITEM	PRICE
Crispy Vegetable Spring Roll Crispy rolls stuffed with cabbage, carrots, and Thai herbs with three flavor chili sauce.	\$15.00
Chicken and Shrimp Thai Dumplings Home made chicken and shrimp dumplings with garlic and ginger soy sauce.	\$18.00
Crispy Crab Roll Best quality man made crab meat with cream cheese, cilantro, green onion, and carrots.	\$18.00
Chicken Satay Gluten free. Marinated and skewered chicken breast with rich peanut curry sauce and cucumber salad.	\$19.00
Basil Rolls With home style honey mustard sauce.	\$13.00
Roti Chicken Curry chicken yellow curry with roti dip topped with cilantro	\$18.00
Fried Tofu Tofu mi-ferme croustillant, accompagné d'une sauce chili douce agrémentée d'arachides concassées.	\$14.00
Crispy coconut shrimp Delicious golden fried shrimp coated with panko crumbs, coconut flakes served with mango chili sauce, spicy mayo	\$21.00
Nahm's fried Calamari Nahm's secret batter fried calamari, served with three flavor chili sauce	\$21.00

Soups & Salads

ITEM	PRICE
Chicken Galangal Soup (Tom Kha) (Cup) Un mélange crémeux de lait de coco enveloppant des morceaux de poulet tendre, rehaussé de tomates cerises juteuses, d'oi...	\$9.00
Green Papaya Salad (Som Tum) Gluten free. Traditional Thai green papaya with Thai chilli, green beans, tomatoes, ground peanuts and cashew nuts in...	\$16.00
Lemongrass Soup with shrimp(Tom Yum) (Cup) Shrimp, cherry tomatoes, green onions, kaffir lime leaves, straw mushrooms and cilantro in Thai spicy, and sour lemongra...	\$11.00
Grilled Beef Salad (Nam Tok) Gluten free. Grilled and sliced sirloin steak, sliced with onions, Thai chili, and mint leaves seasoned with ground roas...	\$28.00
Cucumber Salad	\$10.00
Larb Gai Une salade thaïlandaise de poulet haché, parfumée d'échalotes, de ciboules, de menthe et de coriandre. Le tout est rehau...	\$18.00
vegetable tofu soup Tofu délicatement moelleux accompagnant un mélange de légumes frais, agrémenté d'algues marines. Des nouilles de verre a...	\$11.00

Chef Nahm's Signature

ITEM	PRICE
Short Ribs Masaman Short ribs in Masaman curry with avocado, green beans, diced potatoes & cashew nuts.	\$38.00
Chilean Sea Bass Pan seared with mushrooms, spinach & garlic in ginger sauce.	\$46.00
Red Curry Roasted Duck Roasted with Panang curry sauce & organic brown rice.	\$55.00
Tiger Cry Marinated & sliced steak with broccoli, cherry tomatoes & sliced pineapple with Thai chili lime sauce & coconut sticky r...	\$52.00
Salmon and Jumbo Sea Scallops Saumon et grosses pétoncles de mer dorés à la poêle, nappés d'une sauce Paneng savoureuse, accompagnés de nouilles de ri...	\$46.00
Jumbo Prawns and Jumbo Sea Scallops Crevettes et pétoncles géants grillés nappés d'une sauce au curry vert, accompagnés de nouilles de riz jasmin.	\$48.00
Lamb Green Curry Carré d'agneau grillé accompagné de curry vert, haricots verts, poivrons et basilic frais. Proposé avec du roti.	\$45.00
Baked Jumbo Prawn with Glass Noodle Baked jumbo prawn with glass noodle, onion, ginger, cilantro, mushroom and house made sesame soy sauce	\$42.00

Stir Fried

ITEM	PRICE
Thai Basil/chicken Gluten free. Stir fried sliced chicken with green beans, mushrooms, onions, bell peppers, chili, and basil leaves.	\$26.00
Garlic Beef Gluten free. Sliced beef with fresh garlic, black pepper, onions, mushrooms, and green beans with dark soy sauce.	\$28.00
Pineapple Chicken Stir fried battered chicken with fresh pineapple, cashew nuts, mushrooms, bell peppers, onions & sweet chili paste with...	\$28.00
Prik King/chicken Gluten free. Stir fried sliced and battered chicken, green beans, bell peppers, and basil leaves with sweet chili paste.	\$26.00

ITEM	PRICE
Mixed Vegetables Stir Fried with Tofu Gluten free. Fresh green beans, broccoli, carrots, cabbage, bean sprouts, onion, and fresh mushrooms with dark sauce.	\$26.00
Rice & Noodle	
ITEM	PRICE
Pad Thai Our famous Thai stir fried rice noodles, egg, tofu, green onions, shallots, bean sprouts, ground peanuts, tamarind sauce...	\$28.00
Thai Fried Rice/Chicken Jasmine parfumé qui se marie avec du poulet tendre, sauté avec des œufs moelleux, des brocolis croustillants, des tomate...	\$26.00
Pad See Ew/Chicken Large nouilles de riz plates, sautées avec du poulet tendre, des œufs moelleux et des brocolis croquants, le tout enrobé...	\$26.00
Crab Fried Rice Riz frit au crabe préparé avec du riz jasmin sauté jusqu'à ce qu'il devienne légèrement croustillant, mélangé à du crabe...	\$32.00
Curry Dishes	
ITEM	PRICE
Masaman Curry/chicken Gluten free. A mild aromatic yellow coconut milk curry with avocado, onions, carrots, green beans, diced potatoes, and c...	\$26.00
Panang Curry/chicken Gluten free. Red creamy coconut milk curry with bell peppers, broccoli, basil leaves, green beans, and kaffir lime leave...	\$26.00
Green Curry/chicken Gluten free. Spicy green coconut curry with bamboo shoots, basil leaves, Thai eggplant, bell peppers, and green beans.	\$26.00
Red Curry/chicken Gluten free. Rich red coconut milk curry, bamboo shoots, Thai eggplant, basil leaves, bell peppers, and green beans.	\$26.00
Dessert	
ITEM	PRICE
Young Coconut cake Nahm's famous young coconut cake	\$12.00
Sweet Roti Thai Roti with Sweet Cream and Fine Sugar	\$8.00
Side Dishes	
ITEM	PRICE
Egg Fried Rice	\$6.00
Jasmine Rice false	\$4.00
Organic Sticky Rice false	\$8.00
Organic Brown Rice false	\$6.00
Thai Coconut Sticky Rice	\$8.00
Traditional Thai Rice Noodle With choice of red, green, panang, or masaman curry.	\$12.00

ITEM	PRICE
Peanut Sauce (S)	\$5.00
Stir Fried Mixed Vegetables Un sauté vibrant de légumes de saison, croquant et coloré, se love dans une sauce légère à base de soya et d’ail. Une da...	\$15.00
Stir Fried Noodle with Egg	\$12.00
Non Alcohol Beverage	

ITEM	PRICE
Thai Ice Tea Special Brew Thai Ice Tea	\$7.00
Thai Ice Coffee Special Brew Thai Ice Coffee	\$7.00