

STARTERS

SAKU SAI KAI 12 TAPIOCA DUMPLINGS

สาอูไส้ไก่

Tapioca Pearls filled with minced shrimp, chicken, pickled relish, cilantro root, crushed peanuts topped crunchy garlic

NAM PRIK ONG 17 NORTHERN THAI STYLE CHILI DIP ♦♦

น้ำพริกอ่อง

Roasted tomatoes, garlic, shallots, ground pork, touch of shrimp paste served with Lotus chips, pork cracklings, cucumber, and cabbage

PLAH PLA MEUK 17 OCTOPUS LEMONGRASS SALAD

พลาปลาหมึก

Grilled marinated Octopus in lime juice tossed with roasted chili paste, lemongrass, kaffir lime, shallots, cilantro, mint, over bibb lettuce

YUM PLA FOO 17 CRISPY SALMON FLAKE SALAD ♦

ยำปลาซาลมอนฟู

Crispy Salmon flakes, watermelon, basil, salmon roe, shallots and microgreens

LOBSTER TOM KHA 16 THAI LOBSTER COCONUT SOUP

ต้มข่า กุ้งมังกร

Extra Lobster meat Add- \$4
Lobster meat, silky coconut milk in galangal, lemongrass broth, mushrooms V

TOM SAAP MOO 11 SPARE RIB SOUP ♦♦

ต้มแซ่บ กระดูกหมูอ่อน

Braised pork rib broth, kaffir lime, lemongrass, galangal, cilantro, lime juice, mushrooms V

LARB KAI 14 THAI CHICKEN SALAD

ลาบไก่

Minced chicken with onions, roasted jasmine rice powder, cabbage, lime and a touch of palm sugar

TOHU THOD 12 TOFU DUMPLINGS

เต้าหู้ทอด

Crispy tofu skin stuffed with cabbage, cellophane noodles, pepper, celery and onions served with pineapple sweet chili sauce V

ENTREES

MOO GROB KRA POW 31 PORK BELLY ♦

ผัดกระเพาะ หมูกรอบ

Crispy Pork belly, basil, garlic, chive blossoms, Thai chilies over jasmine rice

KHEW WAN KAI 27 CHICKEN GREEN CURRY ♦

แกงเขียวหวานไก่

All Natural Chicken Breast in green curry with eggplant, green beans and organic rice berry V

PED PALOW 30 DUCK LEG STEW

เป็ดพะโล้

Braised duck leg in cinnamon, anise, cardamom, cloves, garlic, cilantro root, tofu served with bok choy, pickled cucumber slaw and jasmine rice

PAD THAI 32

ผัดไทย

Jumbo prawns over sautéed glass noodles with tamarind pulp, lime juice, palm sugar, peanuts, tofu, sprouts, garlic chives and pickled turnip V

GEAH YANG 36 LAMB CHOPS

เนื้อแกะย่าง

Thai-Style BBQ lamb chops with jicama slaw and sticky rice

ADD - ONS

Sauteed Kale and Tofu 10 V

Crab Fried Rice 12

Chicken Basil Fried Rice 10 V

Organic Rice Berry (Brown Rice sub) 7 V

NEAU PANANG 35 BEEF CHEEKS PANANG ♦

พะแนงเนื้อ

Sous vide 12 hours braised beef cheeks in Panang curry, green beans, jasmine rice, organic Brussel sprouts V

LOBSTER KHAO SOI 45 LOBSTER CURRY ♦♦

ข้าวซอย กุ้งมังกร

Cold water Fried Lobster Tail wrapped with egg noodles, shallots, pickled mustard greens, green beans, yellow thai curry, red cabbage V

KAI SIAM 27 PINEAPPLE CHICKEN ♦

ไก่สยาม

Sautéed crispy chicken breast with sweet red chili paste, fresh pineapples, onions, scallions, cashew nuts and mushrooms served with jasmine rice

PLA KRA TEIM PRIK THAI 42 SEABASS GARLIC

ปลากระเทียม พริกไทย

Pan Seared Chilean Seabass topped with sautéed garlic, black pepper, cilantro paste over crab fried rice and bok choy

COWBOY RIBEYE 300Z 90

คาวบอย ริบอาย

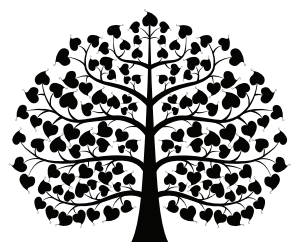
Thai style rib eye with cilantro, chili lime dipping sauce, jicama slaw and sticky rice

- ♦ Indicates level of spiciness
- V These items can be made vegetarian
- 🌳 Classic Thai dishes from our other restaurants

EXECUTIVE CHEF DEEDEE NIYOMKUL • SOUS CHEF CHOMPUNUT CHAMNANRAKSA

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MODERN THAI
CHAI YO



SIGNATURE COCKTAILS

GIMLET 12
Gin, Lime, Coriander

SOOT YOD 11
Apple Brandy, Pear Eau-de-Vie, Peanut Orgeat,
Curacao, Lime

NK PHIRAB 11
Tequila, Lychee, Grapefruit, Soda

NAM DOK 11
Vodka, Falernum, Citrus, Butterfly Pea Flower

ACME 12
Rye, Fernet, Maraschino

BOTTLED BEER

SINGHA THAI BEER 6
Lager - Thailand

**THREE TAVERNS -
PRINCE OF PILSEN** 6
Pilsner - Decatur, GA

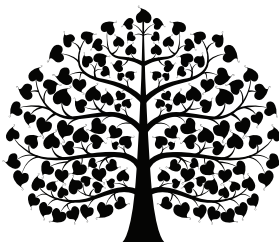
FOUNDERS BREAKFAST STOUT 8
Imperial Stout- Michigan

LAGUNITAS IPA 7
IPA - California

HITACHINO NEST WHITE 11
White Ale- Japan

CIDER

ISASTEGI 12
Sagardo Naturala Cider



SAKE

GINJO 12
Sho Chiku Bai

HANA-AWAKA 14
Sparkling Lychee Sake

NIGORI 12
Sho Chiku Bai

WINE

WHITES

PINOT GRIS- King Estate, *Willamette Valley, Oregon* 13/52
CHARDONNAY- Simi, *Sonoma County, California* 13/52
RIESLING- Trimbach, *Alsace, France* 14/56

REDS

PINOT NOIR- Decoy, *Sonoma, California* 15/59
CABERNET SAUVIGNON- Benziger, *Sonoma, California* 13/52
MALBEC- Trapiche Broquel, *Mendoza Argentina* 12/48

SPARKLING

PROSECCO- Candoni de Zan, *Italy* 10/42
ROSE Chandon, *California* 12/48

WINE BY THE BOTTLE

SPARKLING

BRUT- Veuve Clicquot, *Champagne, France* 90
BRUT - Dom Perignon, *Champagne, France* 300
BRUT ROSE- Billecart-Salmon, *Champagne, France* 150

WHITE

RIESLING- A Boxler, Grand Cru, *Sommerberg, Germany* 120
SAUVIGNON BLANC - Cederburg, *South Africa* 48
CHARDONNAY- Lioco, Estro, *Russian River, CA* 70
CHARDONNAY - Cakebread Cellars, *Napa Valley, CA* 80

REDS

GAMAY - JP Brun, Moulin a Vent, *Beaujolais, France* 88
PINOT NOIR- Raptor Ridge, *Chehalem Mountains, OR* 60
PINOT NOIR- Goldeneye, *Anderson Valley, CA* 88
FRAPPATO- Tami, *Sicily, Italy* 45
BRUNELLO DI MONTALCINO- Corte alla Flora, *Di Montalcino, Italy* 98
MERLOT/CAB SAUV/CAB FRANC/ PETITE VERDOT, Campo Al Mare,
Bolgheri "Super Tuscan", *Tuscany, Italy* 60
CABERNET SAUVIGNON- Caymus, *Napa Valley, CA* 140

FULL WINE LIST AVAILABLE SOON

CHAI YO
MODERN THAI

DESSERT + AFTER DINNER

ICE CREAM

THAI COFFEE ICE CREAM 8

COCONUT ICE CREAM 8

THAI LAVA CAKE 10

GREEN TEA CHEESECAKE 9

COCKTAILS

GAFFEYEN - Irish Whisky, Creme Liqueuer, Thai Iced Coffee 11

B&B - Cognac & Benedictine 11

DESSERT WINE

RARE WINE CO. 'SAVANNAH', VERDELHO - 12

TAYLOR FLADGATE 10 year - 11

TAYLOR FLADGATE 20 year - 14

TAYLOR FLADGATE 30 year - 16

CHIARLO MOSCATO D'ASTI, Italy - 10 glass / 52 bottle

INNISKILLIN, Riesling, *Niagra* - 27 glass / 140 bottle

WHISKY

DEWARS 12 YEAR - 12

MACALLAN 12 YEAR - 15

OCTOMORE - 38

TAMDHU 12 YEAR - 14

BUNNAHABAIN 12 YEAR - 12

KAVALAN FINO CASK STRENGTH - 60

NIKKA TAKETSURU PURE MALT - 17

E.H. TAYLOR SMALL BATCH BOURBON - 13

WHISTLEPIG FARMSTOCK RYE - 13

JEFFERSON RESERVE 16 YR PRESIDENTIAL RESERVE - 44

BRANDY

DELAMAIN XO - 25

DARTIGALONGUE 30 YR ARMAGNAC - 25

POLI SARPA CLEOPATRA - 16

