



---

## A P P E T I Z E R S

|   |           |   |           |
|---|-----------|---|-----------|
| <b>SAKU SAI KAI</b>   | <b>12</b> | <b>BASIL ROLLS</b>  | <b>10</b> |
| Chicken and shrimp tapioca pearl dumplings, sweetened radish, peanuts, crispy garlic, Thai chilis |           | Steamed rice paper, Thai basil, cilantro, carrots, rice noodles, lettuce, cabbage, cucumber |           |
| <b>GOLDEN POUCHES</b>   | <b>13</b> | <b>LARB KAI</b> ♦ V   | <b>16</b> |
| Crispy chicken, shrimp, and shiitake mushroom dumplings   |           | Minced chicken, roasted rice powder, red onion, mint, cabbage, Thai dressing                |           |
| <b>KANOM JEEB</b>   | <b>10</b> | <b>OCTOPUS LEMONGRASS SALAD</b> ♦♦ V  | <b>17</b> |
| Steamed chicken and shrimp dumplings, crispy garlic, Thai chilis                                  |           | Kaffir lime, roasted chili paste, shallot, mint, Thai dressing                              |           |
| <b>SPRING ROLLS</b>   | <b>10</b> | <b>YUM WOON SEN</b> ♦ V   | <b>17</b> |
| Cabbage, celery, carrots, taro, glass noodles   |           | Prawns, minced chicken, red onion, mint, lettuce, glass noodles, Thai dressing              |           |
|   |           | <b>MUSHROOM RAVIOLI</b>   | <b>14</b> |
|   |           | Shiitake, chives, shallots, garlic, cilantro, mushroom consomé, truffles                    |           |

---

## S O U P S

|   |           |   |           |
|---|-----------|---|-----------|
| <b>TOM YUM SHRIMP</b> ♦ V   | <b>12</b> | <b>TOM KHA LOBSTER</b> V  | <b>15</b> |
| Lemongrass, galangal, Thai chilis, cilantro, kaffir lime, mushroom medley |           | Lobster tail morsels, coconut meat, coconut milk, lemongrass, galangal, mushroom medley |           |

 *Chef DeeDee Niyomkul's winning signature dish on Beat Bobby Flay*

# CHAI YO

MODERN THAI

## C H E F ' S   S E L E C T I O N S

---

**CHILEAN SEABASS** ◆

Crab fried rice, bok choy, garlic-black pepper sauce

38

**WAYGU BEEF CHEEKS** ◆

Panang curry, green beans, red bell peppers

38

**LAMB CHOPS**

Thai bbq sauce, papaya salad, sticky rice

36

**PAN-SEARED SEA SCALLOPS** ◆

Brussels sprouts, eggplant, Thai three flavored chili sauce

40

**GOLDEN TRIANGLE** ◆◆ V

Crispy snapper and shrimp, sea scallops, eggplant, Brussels sprouts, green beans, Thai basil sauce

48

**PRIME BONE-IN RIBEYE** ◆◆

Green curry, asparagus, fried leeks

56

**WHOLE RED SNAPPER**   MP

Chef's daily special

🌿 EXECUTIVE CHEF DEEDEE NIYOMKUL

🌿 SOUS CHEF BENZ RITHSAY

20% gratuity will be added to parties of 5 or more



---

## M A I N   E N T R E E

---

|  |  |  |    |
|--|--|--|----|
| <b>PAD THAI</b> ♡  | 58   | <b>DRUNKEN NOODLES</b> ♦♦ ♡  | 27 |
| Fried lobster tail, Thai tamarind sauce, tofu, bean sprouts, scallions, egg crepé, peanuts   |  | Minced chicken, shrimp, onion, red bell pepper, bean sprouts, Thai basil sauce |    |
| <b>KAI SIAM</b> ♦ ♡  | 24   | <b>MASSAMAN CURRY</b> ♡  | 23 |
| Crispy chicken, mushroom, cashew, red bell pepper, onion, celery, Thai pineapple chili sauce |  | Panko-cashew crusted chicken, potato, green beans                              |    |
|  | <b>PORK BELLY</b> ♦  | 25   |    |
|  | Garlic chive blossom, onion, red bell pepper, Thai basil sauce |  |    |

---

## A L A C A R T E

---

|                        |    |                                    |    |
|------------------------|----|------------------------------------|----|
| <b>CRAB FRIED RICE</b> | 10 | <b>CRISPY BRUSSEL SPROUTS</b>      | 8  |
| <b>BROWN RICE</b>      | 8  | <b>PAPAYA SALAD</b>                | 7  |
| <b>JASMINE RICE</b>    | 7  | <b>SAUTÉED TOFU AND VEGETABLES</b> | 10 |

♦ SPICE

♡ CAN BE MODIFIED VEGETARIAN



The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness. Our restaurant offers dishes containing peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with allergies.