

Catering Menu

Starters

Crispy Spring Rolls (30 pcs)	\$60/Tray
Fried Chicken Combo (30 pcs)	\$70/Tray
Fried Tofu	\$50/Tray
Chicken Dumpling (50 pcs)	\$105/Tray

Salad

@Nine House Salad	\$75/Tray
Papaya Salad	\$75/Tray

Noodle & Rice Dishes

Choice of: Chicken / Vegetable & Tofu	\$100/Tray
Shrimp / Beef / Vegetarian Duck	\$120/Tray

- Pad Thai
- Spicy Pad Kee Mao
- Pad See Eiw

- Thai Fried Rice
- Spicy Basil Fried Rice
- Pineapple Fried Rice

Wok Stir Fried & Curry Dishes

Choice of: Chicken / Vegetable & Tofu	\$110/Tray
Shrimp / Beef / Vegetarian Duck	\$125/Tray

- Pad Ka-Prow
- Pad Prew Wan
- Pad Meg Ma-Muang

- Red Curry
- Panang Curry
- Green Curry
- Massaman Curry

Side Dishes

Jasmine Rice	\$4	Sticky Rice	\$5
Brown Rice	\$5	Peanut Sauce	\$5
Coconut Rice	\$6	Steamed Mixed Vegetables	\$8
Ginger Rice	\$6		

Drinks

Coke / Diet Coke / Ginger Ale / Sprite / Club Soda	\$4
Spring Water	\$4
Thai Iced Tea with Milk / Thai Iced Coffee with Milk	\$5
Lychee Thai Iced Tea	\$5
Orange Juice / Pineapple Juice / Cranberry Juice	\$5

Lunch Special

Mon - Fri From 11:00AM - 4:00PM
Sat - Sun From 12:00PM - 4:00PM

Includes One Starter, One Main Course & a Bottle of Water or Thai Iced Tea with Milk or Thai Iced Coffee with Milk

Starter:

Fried Chicken Dumplings
Spring Rolls
Green Salad with Peanut Dressing

Recommendations

@Nine Lunch Kow Mun Kai	\$16
Boneless fried chicken breast with thai flavored rice served with sweet chili sauce	
@Nine Lunch Pork Chop	\$16
Grilled special marinated pork served with spicy lime dressing and white rice	
@Nine Lunch Grilled Salmon Rad Prik	\$16
Grilled fillet salmon topped with sweet and spicy sauce garnished with vegetables and white rice	
Pork Chop Steak with Black Pepper Sauce	\$16
Grilled marinated pork chop topped with homemade black pepper sauce and served with green salad and fries	

Lovely Dishes

Choice of:	Chicken / Vegetables and Tofu	\$15
	Beef / Shrimp / Vegetarian Duck	\$16

Pad Thai Stir-fried rice noodle with egg, bean sprouts, bean curds, turnip, scallions and crushed peanut

Pad See Eiw Broad flat rice noodle stir fried with egg, American and Chinese broccoli in a sweet soy sauce

Kua Kai Broad flat rice noodle stir-fried with egg, garlic, scallions and bean sprouts

Spicy Pad Kee Mao Broad flat rice noodle stir fried in spicy sauce with onions, fresh basil, bell peppers and egg

Spicy Pad Udon Stir fried Udon noodle in spicy yummy sauce with onions, scallion, fresh basil, bell peppers and egg

Thai Fried Rice Stir fried rice with scallions, onions, tomatoes, carrots and egg

Spicy Basil Fried Rice Stir fried rice in a spicy chili sauce with egg, onions, fresh basil, chill and bell peppers

The Pineapple Fried Rice Stir fried rice with pineapples, onions, scallions, tomatoes, carrots and egg. Garnished with roasted cashew nuts

Pad Ka-Prow Sauteed with fresh basil, chili, onions and bell peppers in an exotic Thai spicy sauce

Pad Med Ma-Muang Sauteed with roasted cashew nuts, onions, mushrooms, carrots, scallions and bell peppers in house spicy

Pad Prew Wan Sauteed with pineapples, tomatoes, onions, cucumbers, scallions, and bell pepper in sweet and sour sauce

Pad Ka-Tiem Stir fried garlic in a black pepper sauce homemade sauce served with slice of tomato and cucumber

@Nine Rama Steamed fresh garden vegetables in Thai house special peanut sauce

Red Curry Spices cooked in red chili paste with bamboo shoots, fresh basil and bell pepper. Simmered in coconut milk

Green Curry Spices cooked in green chili paste with eggplants, bell peppers and fresh basil. Simmered in coconut milk

Panang Curry Spices cooked in panang curry paste with string beans, bell peppers and kaffir lime leaves. Simmered in coconut milk

Massaman Curry Spices cooked in massaman curry paste with potatoes, onions, dry shallots and peanut. Simmered in coconut milk

this symbol means spicy [Please let us know if you have any food allergies.] Catering Menu Are Available • Menu Items and prices are subject to change

ATNINE

SUMMER 2024

RESTAURANT & BAR

Tel: (212) 265 • 4499
(929) 442 • 1999

www.atninenyc.com

592 9th Avenue (Btw 42nd & 43rd St.) New York • NY 10036

Open: Monday-Friday from 11 am - 10:45 pm

Saturday-Sunday from 12 noon - 10:45 pm

All major credit cards accepted (minimum charge is \$15)

Minimum for delivery is \$15

Starters

Crispy Spring Rolls	\$10
<i>Deep fried rolls stuffed with vermicelli and vegetables served with sweet chili sauce</i>	
Fantastic Shrimp Rolls	\$14
<i>Deep fried rolls stuffed with shrimp served with sweet & chili sauce</i>	
Kanom Jeep (Dumplings) <i>Choice of Chicken or Shrimp</i>	\$12
<i>Steamed minced Chicken or shrimp wrapped in wonton skin served with vinaigrette sauce</i>	
@Nine Dumplings VF	\$10
<i>Homemade steamed Thai dumplings stuffed with ground peanuts and turnips topped with dried shallots</i>	
Grilled Chicken Sate	\$14
<i>Grilled marinated chicken skewers served with peanut sauce and cucumber sauce</i>	
Fried Calamari	\$14
<i>Fried calamari served with sweet chili sauce</i>	
Edamame GF VF	\$10
Fried Tofu Paradise GF VF	\$10
<i>Crispy fried tofu served with sweet chili sauce</i>	
French Fries VF	\$10
<i>Homemade fried potatoes served with tomato sauce</i>	
Fried Chicken Combo	\$14
<i>Deep fried secret recipe chicken Thai style topped with house sweet chili sauce, and french fries</i>	
@Nine Chicken Nuggets	\$12
<i>Homemade chicken nuggets served with sweet chili sauce, ketchup, and french fries</i>	
Curry Puffs VF	\$12
<i>Original puffs stuffed with curry powder, sweet potatoes and onions</i>	
Ka-prow Puffs	\$14
<i>Puffs stuffed with chicken basil, string beans, cheese, and chili</i>	
Crab Rangoon	\$12
<i>Fried Wonton with kani & cream cheese served with sweet chili sauce</i>	
@Nine Crispy Fish	\$14
<i>Lightly battered fried small silver sidefish served with sweet chili sauce</i>	

Soup & Salad

Tom Yum Soup <i>Choice of Chicken or Shrimp</i>	\$12
<i>Spicy and sour soup seasoned with Thai herbs, mushrooms, lemongrass, and kaffir lime leave</i>	
Tom Kha Soup <i>Choice of Chicken or Shrimp</i> GF	\$12
<i>Coconut based soup with mushrooms seasoned with aromatic galangal and lime juice</i>	
House Salad VF	\$14
<i>A variety of fresh garden greens with tomatoes, onions, carrots, cucumbers and fried tofu served with homemade peanut dressing</i>	
Papaya Salad	\$14
<i>Shredded green papaya mixed with tomatoes, string beans and peanuts in an exotic Thai spicy lime dressing</i>	
Larb Gai Salad (Spicy Chicken Salad)	\$15
<i>Spicy ground meat salad, shallot, mint, scallion, cilantro, ground toasted jasmine rice, chili lime dressing</i>	
Soft-Shell Crab Papaya Pok Pok with Avocado	\$25
<i>Shredded green papaya mixed with fried soft shell crab, tomatoes, string beans, peanuts, palm sugar, and slices of avocado in spicy lime dressing</i>	
Beef Num Tok (Beef Salad)	\$18
<i>Slices of grilled beef tossed in spicy lime juice dressing, tomatoes, red onions, scallions, cilantro, lemongrass and mint leaves.</i>	
Avocado Eggplant Salad	\$16
<i>Thai style yummy salad with avocado and eggplant in house lime dressing</i>	
Yum Talay	\$28
<i>Mixed Seafood in spicy house dressing lime with red onions, scallions, tomatoes, and cilantro</i>	

Surprisingly

Kow Mun Kai Tod	\$22
<i>Fried chicken breast with Thai ginger flavored rice served with sweet & chili sauce and house soup</i>	
Kang Kua Mussels	\$25
<i>Thai style spicy curry with mussels and pineapples in coconut curry sauce.</i>	
Kaeng Fak Thong Avocado	\$25
<i>Fak Thong (Pumpkin) , avocado, and shrimp with kaffir lime leaves and basil in spicy peanut curry</i>	
Pad Hau-Neung Kai	\$20
<i>Thai Alanna (Northern) style stir fried with chicken, bamboo, kaffir lime leaves, cilantro, and bell peppers in Chiang Mai homemade curry sauce</i>	
Shrimp Massaman Avocado (Mild Spicy)	\$24
<i>Shrimp in Massaman curry sauce with potatoes, onions, dried shallots, and peanuts topped with avocado and simmered in coconut milk</i>	
Kow Soi Ped	\$30
<i>Northern Thai noodle curry topped with crispy roasted duck, red onions, dried shallots, crispy noodles and Thai pickles</i>	
Horkmok Seafood	\$30
<i>Spicy curried mixed seafood with egg and vegetables</i>	
Duck Noodle Soup	\$30
<i>Crispy roasted duck with egg noodle in homemade broth and onions, scallions</i>	
Soft-Shell Crab Basil Paradise	\$30
<i>Crispy soft shell crab on topped with a spicy sauce basil, chili, onions, scallions and garlic</i>	
@Nine Udon Noodle Soup	\$22
<i>Japanese udon noodle in chicken broth with cabbage, scallions, mushroom, bean sprout, cilantro, and fried chicken breast cut on topped.</i>	
Tom Yum Goong Noodle Soup	\$22
<i>Thin rice noodle with shrimp in spicy and sour soup seasoned with Thai herbs, mushrooms, lemon grass, cilantro, and kaffir lime leaves.</i>	

The Grilled

Lava Chicken	\$22
<i>Amazing grilled chicken with sweet & sour sauce served with steamed garden greens</i>	
@Nine Pork Chop	\$25
<i>Grilled marinated pork chop in @nine style served with spicy lime sauce</i>	
Pork Chop Steak with Black Pepper Sauce	\$25
<i>Grilled marinated pork chop topped with homemade black pepper sauce served with green salad and fries</i>	
Grilled Salmon Rad Prik	\$30
<i>Grilled salmon topped with sweet and spicy sauce garnished with vegetables</i>	

Gluten Free Menu

Lemon Chicken Breast GF	\$25
<i>Grilled chicken breast cooked with salt, peppers, white wine, butter, bell pepper, onions, garlic, and olive oil served with garden greens topped with lemon</i>	
Salmon Baked in Foil GF	\$30
<i>Marinated salmon with salt, black pepper, garlic, onions, bell peppers, olive oil topped with chopped tomatoes and served with garden greens</i>	
Baked Tilapia Fantasy GF	\$30
<i>Tilapia cooked with salt, pepper, white wine, bell peppers and onions in foil topped with lime and served with house green garden</i>	
Garden Delight GF VF	\$18
<i>Stir fried mixed vegetables and mushrooms in a light sauce</i>	

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Noodle & Fried Rice

Choice of:	Chicken / Vegetables & Tofu	\$17
	Shrimp/ Beef / Squid / Vegetarian Duck	\$18
	Fillet Tilapia	\$25
	Salmon / Mixed Seafood	\$30
	Crispy Roasted Duck	\$30
Pad Thai GF	<i>Stir- Fried rice noodle with egg, bean sprouts, bean curds, turnips, scallions, and crushed peanut</i>	
Pad See Eiw	<i>Broad Flat rice noodle stir fried with egg, American and Chinese broccoli in a sweet soy sauce</i>	
Kua Kai	<i>Broad flat rice noodle stir-fried with egg, garlic, scallions and bean sprouts</i>	
Spicy Pad Kee Mao	<i>Broad flat rice noodle stir fried in spicy sauce with onions, fresh chili, bell peppers and egg</i>	
Spicy Pad Udon	<i>Stir fried Udon noodle in spicy yummy sauce with onions, scallion, fresh basil, bell peppers and egg</i>	
Kow Soi (Curry Noodle Soup)	<i>Northern Thai style egg noodle in curry sauce with red onions, and dried shallots topped with crispy noodles and Thai pickles</i>	
Thai Fried Rice	<i>Stir fried rice with scallions, onions, tomatoes, carrots, and egg</i>	
The Pineapple Fried Rice	<i>Stir fried rice with pineapples, onions, scallions, tomatoes, carrots, and egg. Garnished with roasted cashew nuts</i>	
Spicy Basil Fried Rice	<i>Stir fried rice in spicy sauce, chili, egg, onions, fresh basil, and bell peppers</i>	

Wok & Curry

Choice of:	Chicken / Vegetables & Tofu	\$18
	Shrimp / Beef / Squid / Vegetarian Duck	\$19
	Fillet Tilapia	\$25
	Crispy Roasted Duck / Salmon / Mixed Seafood	\$30
Pad Ka-Prow	<i>Stir fried fresh basil, chili, onions, bell peppers and garlic in exotic Thai spicy sauce</i>	
Pad Med Ma-Muang	<i>Stir fried roasted cashew nuts, onions, mushrooms, carrots, scallions, and bell peppers in homemade house sauce</i>	
Pad Cha	<i>Stir fried Thai spicy special ingredient sauce, fresh basil, garlic, Krachai (finger root) and bell peppers</i>	
Pad Ka-Tiem	<i>Stir fried garlic and black pepper served with a slice of tomato and cucumber</i>	
Pad Preaw Wan	<i>Stir fried with pineapples, tomatoes, onions, cucumbers, scallions, and bell peppers in a sweet & sour sauce</i>	
@Nine Rama	<i>Steamed fresh garden vegetables topped with homemade peanut sauce</i>	
Red Curry VF	<i>Spices cooked in red chili paste with bamboo shoots, fresh basil and bell peppers. Simmered in coconut milk</i>	
Green Curry VF	<i>Spices cooked in green chili paste with eggplants, and bell peppers fresh basil. Simmered in coconut milk</i>	
Panang Curry VF	<i>Spices cooked in Panang curry paste with string beans, bell peppers, and kaffir lime leaves. Simmered in coconut milk.</i>	
Massaman Curry (Mild Spicy) VF	<i>Mild spices cook in Massaman curry paste with potatoes, onions, dried shallots, and peanuts. Simmered in coconut milk</i>	