



# ATNINE

RESTAURANT & BAR

   ATNINENYC  
[www.atninenyc.com](http://www.atninenyc.com)

A golden stupa stands prominently in a lush garden at dusk. The stupa is multi-tiered with a pointed top. The garden features manicured bushes, a winding path, and a small pond in the background. The sky is a deep twilight blue, and the overall scene is serene and well-maintained.

## At Nine Restaurant and Bar

Established in 2013, our restaurant was born from a deep love of Thai cuisine, rooted in the traditions of Chiang Mai, Thailand.

The owner, a passionate chef who grew up in a family where cooking was an art passed down through generations, brings those cherished family recipes to life in the heart of New York City. Each dish tells a story—crafted with simplicity and flair, capturing the soul of true Thai cooking.

In a city brimming with Thai restaurants, we strive to be your top choice by offering not just food, but an unforgettable dining experience. From the moment you walk in, you're greeted by the warmth of our welcoming atmosphere, attentive service, and, of course, the rich, vibrant flavors of our dishes. Here, food is more than just a meal—it's a journey to Thailand that will leave you wanting more. Come, taste the difference, and experience the best Thai food New York City has to offer.

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# SOFT DRINKS



Thai Iced Tea with Milk \$5



Thai Iced Coffee with Milk \$5



Lychee Thai Iced Tea \$5



Oliang Thai Black Coffee \$5



Lime Soda \$5



Sweet Lime Thai Iced Tea \$5



Shirley Temple \$6

Orange Juice.....	\$6
Pineapple Juice.....	\$6
Cranberry Juice .....	\$6
San Pellegrino.....	\$7
Poland Spring water .....	\$5
Coke / Diet Coke / Sprite / Ginger Ale / Seltzer .....	\$4
Strawberry Soda .....	\$6
Lychee Soda.....	\$6
Hot Green Tea.....	\$6



# STARTERS



- A1. Crispy Spring Rolls**..... \$12  
*Deep fried rolls stuffed with vermicelli and vegetables served with sweet chili sauce*
- A2. Fantastic Shrimp Rolls** ..... \$15  
*Deep fried rolls stuffed with shrimp served with sweet & chili sauce*
- A3. Kanom Jeep (Dumpling)**..... \$15  
*Choice of Chicken or Shrimp  
Steamed minced Chicken or shrimp wrapped in wonton skin served with vinaigrette sauce*
- A4. At Nine Peanut Dumplings** **VF** ..... \$12  
*Homemade steamed Thai dumplings stuffed with ground peanuts and turnips topped with dried shallots*
- A5. Grilled Chicken Sate** ..... \$15  
*Grilled marinated chicken skewers served with peanut sauce and cucumber sauce*
- A6. Fried Calamari** ..... \$15  
*Fried calamari served with sweet chili sauce*
- A7. Edamame** **GF** **VF** ..... \$12
- A8. Fried Tofu Paradise** **GF** **VF** ..... \$12  
*Crispy fried tofu served with sweet chili sauce*
- A9. French Fries** **VF** ..... \$10  
*Homemade fried potatoes served with tomato sauce*
- A10. Fried Chicken Combo**..... \$15  
*Deep fried secret recipe chicken Thai style topped with house sweet chili sauce, and french fries*
- A11. @Nine Chicken Nuggets** ..... \$15  
*Homemade chicken nuggets served with sweet chili sauce, ketchup, and french fries*
- A12. Curry Puffs** **VF** ..... \$14  
*Original puffs stuffed with curry powder, sweet potatoes and onions*
- A13. Ka-Prow Puffs** ..... \$15  
*Puffs stuffed with chicken basil, string beans, cheese, and chili*
- A14. Crab Rangoon**..... \$14  
*Fried Wonton with kani & cream cheese served with sweet chili sauce*
- A15. @Nine Crispy Fish** ..... \$15  
*Lightly battered fried small silver sidefish served with sweet chili sauce*

this symbol means spicy **GF** this symbol means Gluten Free **VF** this symbol means Vegan Friendly  
[Please let us know if you have any food allergies.]





# SOUP & SALAD

- B1. Tom Yum Soup** 🍲 ..... \$12  
*Choice of Chicken or Shrimp*  
 Spicy and sour soup seasoned with Thai herbs, mushrooms, lemongrass, and kaffir lime leaves.

**B5. Larb Gai Salad (Spicy Chicken Salad)** 🍲..... \$15  
 Spicy ground meat salad, shallot, mint, scallion, cilantro, ground toasted jasmine rice, chili lime dressing.
- B2. Tom Kha Soup** 🍲 GF VF ..... \$12  
*Choice of Chicken or Shrimp*  
 Coconut based soup with mushrooms seasoned with aromatic galangal and lime juice.

**B6. Soft-Shell Crab Papaya Pok Pok** ..... \$25  
**with Avocado** 🍲  
 Shredded green papaya mixed with fried soft shell crab, tomatoes, string beans, peanuts, palm sugar, and slices of avocado in spicy lime dressing.
- B3. House Salad** VF ..... \$16  
 A variety of fresh garden greens with tomatoes, onions, carrots, cucumbers and fried tofu served with homemade peanut dressing.

**B7. Beef Num Tok (Beef Salad)** 🍲 ..... \$20  
 Slices of grilled beef tossed in spicy lime juice dressing, tomatoes, red onions, scallions, cilantro, lemongrass and mint leaves.
- B4. Papaya Salad** 🍲 ..... \$15  
 Shredded green papaya mixed with tomatoes, string beans and peanuts in an exotic Thai spicy lime dressing.

**B8. Yum Talay (Spicy Mixed Seafood Salad)** 🍲.. \$30  
 Mixed Seafood in spicy house dressing lime with red onions, scallions, tomatoes, and cilantro

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# AT NINE SPECIAL MENU



**C1 @Nine Pineapple Fried Rice**  
 Choice of: Shrimp \$20 / Mixed Seafood \$30 / Grilled Salmon \$30 / Crispy Roasted Duck \$32  
 Stir fried rice with pineapples, onions, scallions, tomatoes, carrots, and egg. Garnished with roasted cashew nuts.



**C2 Pad Ka-Na with Crispy Pork Belly \$22**  
 Crispy Pork belly stir-fried with Chinese broccoli, served with rice for a delightful crunch and flavor.



**C3 Pad Ka-Prow Moo Krob \$22**  
**Spicy Crispy Pork Basil** 🌶️  
 Crispy pork belly stir-fried with basil and garlic, enhanced by savory oyster sauce, Served with Jasmine rice.



**C4 Sai Ua Chiang Mai Sausage \$20**  
**with Nam Prik Noom** 🌶️  
 Chiang Mai traditional style spicy pork sausage served with roasted green chili, garlic, and shallots



**C5 Kaeng Hang Lay \$24**  
**Northern Pork Belly Curry** 🌶️  
 Pork Belly braised in an aromatic and rich curry sauce full of spices accented with peanut. fresh gingers. Served with Jasmine rice.



**C6 Goong Tamarind \$22**  
 Crispy fried shrimp in aromatic tamarind sauce garnished with dried shallots and cilantro. Served with Jasmine Rice.



**C7 Khanom Jeen Gaeng Kiaw Wan Kai \$22**  
**Vermicelli Rice Noodles with Green Curry Chicken** 🌶️  
 Popular Thai green curry dish. Vermicelli rice noodles, chicken, eggplants, bell peppers, cabbage, fresh chili, bean sprouts and string beans.



**C8 Pad Broccoli with Shrimp \$22**  
 Stir-fried broccoli and shrimp in oyster sauce. Served with Jasmine rice.



**C9 Duck Tamarind \$32**  
 Pork Belly braised in an aromatic and rich curry sauce full of spices accented with peanut. fresh gingers. Served with Jasmine rice.





# SURPRISINGLY

- D1. Kow Mun Kai Tod.....\$25**  
*Fried chicken breast with Thai ginger flavored rice served with sweet & chili sauce and house soup*
- D2. Kang Kua Mussels.....\$25**  
*Thai style spicy curry with mussels and pineapples in coconut curry sauce.*
- D3. Kaeng Fak Thong Avocado.....\$28**  
*Fak Thong (Pumpkin), avocado, and shrimp with kaffir lime leaves and basil in spicy peanut curry*
- D4. Pad Hau-Neung Kai.....\$22**  
*Thai Alanna (Northern) style stir fried with chicken, bamboo, kaffir lime leaves, cilantro, and bell peppers in Chiang Mai homemade curry sauce.*

- D5. Shrimp Massaman Avocado (Mild).....\$25**  
*Shrimp in Massaman curry sauce with potatoes, onions, dried shallots, peanuts topped with avocado and simmered in coconut milk*
- D6. Hormok Seafood.....\$30**  
*Spicy curried mixed seafood with egg and vegetables.*
- D7. Soft-shell Crab Basil Paradise.....\$32**  
*Crispy soft shell crab on topped with a spicy sauce basil, chili, onions, scallions and garlic*
- D8. Kaeng Dang Ped Thai Red Duck Curry.....\$32**  
*Crispy roasted duck in red curry sauce with bamboo shoot, fresh basil, bell peppers, and coconut milk.*
- D9. Crispy Fried Chicken Green Curry.....\$25**  
*Fried chicken breast cut on top with green curry sauce, eggplant, bell peppers, fresh basil, and coconut milk.*

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# THE GRILLED

## E1 Lava Chicken 🌶️

\$25

Amazing grilled chicken with sweet & sour sauce served with steamed garden greens.



## E2 @Nine Pork Chop 🌶️

\$28

Grilled marinated pork chop in @Nine style served with spicy lime sauce.



## E3 Pork Chop Steak with Black Pepper Sauce

\$28

Grilled marinated pork chop topped with homemade black pepper sauce served with green salad and fries.



## E4 Grilled Salmon Rad Prik 🌶️

\$30

Grilled salmon topped with sweet and spicy sauce garnished with vegetables.



# GLUTEN FREE MENU

## E5 Lemon Chicken Breast GF \$28

Grilled chicken breast cooked with salt, peppers, white wine, butter, bell pepper, onions, garlic, and olive oil served with garden greens topped with lemon.



## E7 Baked Tilapia Fantasy GF \$30

Tilapia cooked with salt, pepper, white wine, bell peppers and onions in foil topped with lime and served with house green garden.



## E6 Salmon Baked in Foil GF \$30

Marinated salmon with salt, black pepper, garlic, onions, bell peppers, olive oil topped with chopped tomatoes and served with garden greens.



## E8 Garden Delight GF VF \$20

Stir fried mixed vegetables and mushrooms in a light sauce.





# NOODLES & FRIED RICE



- N1 Pad Thai** GF  
Stir- Fried rice noodle with egg, bean sprouts, bean curds, turnips, scallions, and crushed peanut
- N2 Pad See Eiw**  
Broad Flat rice noodle stir fried with egg, American and Chinese broccoli in a sweet soy sauce
- N3 Kua Kai**  
Broad flat rice noodle stir-fried with egg, garlic, scallions and bean sprouts
- N4 Spicy Pad Kee Mao** 🌶️  
Broad flat rice noodle stir fried in spicy sauce with onions, fresh chili, bell peppers and egg
- N5 Spicy Pad Udon** 🌶️  
Stir fried Udon noodle in spicy yummy sauce with onions, scallion, fresh basil, bell peppers and egg
- N6 Khao Soi (Curry Noodle Soup)** 🌶️  
Northern Thai style egg noodle in curry sauce with red onions, and dried shallots topped with crispy noodles and Thai pickles
- N7 Thai Fried Rice**  
Stir fried rice with scallions, onions, tomatoes, carrots, and egg
- N8 The Pineapple Fried Rice**  
Stir fried rice with pineapples, onions, scallions, tomatoes, carrots, and egg. Garnished with roasted cashew nuts
- N9 Spicy Basil Fried Rice** 🌶️  
Stir fried rice in spicy sauce, chili, egg, onions, fresh basil, and bell peppers

<b>Choice of:</b>	
Chicken / Vegetables & Tofu	\$18
Shrimp/ Beef / Squid / Vegetarian Duck	\$20
Fillet Tilapia	\$28
Salmon / Mixed Seafood	\$30
Crispy Roasted Duck	\$32



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# KA-PROW LOVERS



G1 Ka-Prow Gai Kai Dow 🌶️ \$22  
Basil Chicken with Fried Egg



G2 Ka-Prow Goong Kai Dow 🌶️ \$24  
Basil Shrimp with Fried Egg



G3 Pad Ka-Prow Chicken with Fried Egg 🌶️ \$22



G4 Pad Ka-Prow Moo Krob with Fried Egg 🌶️ \$24  
Basil with Crispy Pork Belly



G5 Pad Ka-Prow Mixed Seafood  
with Fried Egg 🌶️ \$32

## AND MORE!

G6 Pad Ka-Prow Beef with Fried Egg 🌶️ \$24

G7 Pad Ka-Prow Squid with Fried Egg 🌶️ \$24

G8 Pad Ka-Prow Crispy Roasted Duck with Fried Egg 🌶️ \$34

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# WOK & CURRY



H1

**Choice of:**  
 Chicken / Vegetables & Tofu \$19  
 Shrimp/ Beef / Squid / Vegetarian Duck \$21  
 Fillet Tilapia \$28  
 Salmon / Mixed Seafood \$30  
 Crispy Roasted Duck \$32



H3



H6

**H1 Pad Ka-Prow** 🌶️  
 Stir fried fresh basil, chili, onions, bell peppers and garlic in exotic Thai spicy sauce

**H2 Pad Med Ma-Muang** 🌶️  
 Stir fried roasted cashew nuts, onions, mushrooms, carrots, scallions, and bell peppers in homemade house sauce



H2

**H3 Pad Cha** 🌶️  
 Stir fried Thai spicy special ingredient sauce, fresh basil, garlic, Krachai ( finger root ) and bell peppers



H7

**H4 Pad Ka-Tiem**  
 Stir fried garlic and black pepper served with a slice of tomato and cucumber



H5

**H5 Pad Preaw Wan**  
 Stir fried with pineapples, tomatoes, onions, cucumbers, scallions, and bell peppers in a sweet & sour sauce



H9

**H6 @Nine Rama**  
 Steamed fresh garden vegetables topped with homemade peanut sauce



H10

**H7 Red Curry** 🌶️ 🌱  
 Spices cooked in red chili paste with bamboo shoots, fresh basil and bell peppers. Simmered in coconut milk

**H8 Green Curry** 🌶️ 🌱  
 Spices cooked in green chili paste with eggplants, and bell peppers fresh basil. Simmered in coconut milk



H8

**H9 Panang Curry** 🌶️ 🌱  
 Spices cooked in Panang curry paste with string beans, bell peppers, and kaffir lime leaves. Simmered in coconut milk.



H4

**H10 Massaman Curry (Mild Spicy)** 🌱  
 Mild spices cook in Massaman curry paste with potatoes, onions, dried shallots, and peanuts. Simmered in coconut milk

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# VEGAN 100%



**11** Peanut Dumplings **VF** .....\$12

Homemade steamed Thai dumplings stuffed with ground peanuts and turnips topped with dried shallots.

**12** Fried Tofu Paradise **VF** .....\$12

Crispy fried tofu served with sweet chili sauce.

**13** Edamame **VF** .....\$12

**14** House Salad **VF** .....\$16

A variety of fresh garden greens with tomatoes, onions, carrots, cucumbers and fried tofu served with homemade peanut dressing.

**15** Tom Kha **VF** .....\$12

Choice of Vegetables or Tofu  
Coconut based soup with mushrooms seasoned with aromatic galangal and lime juice.

**16** Curry Puffs **VF** .....\$14

Original puffs stuffed with curry powder, sweet potatoes and onions.

**17** Garden Delight **VF** .....\$20

Stir fried mixed vegetables and mushrooms in a light sauce.

**13**

**18** Red Curry **VF** .....\$19

Vegetables and Tofu  
Spices cooked in red chili paste with bamboo shoots, fresh basil and bell peppers. Simmered in coconut milk.

**19** Green Curry **VF** .....\$19

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

**110** Panang Curry **VF** .....\$19

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

**111** Massaman Curry **VF** .....\$19

Vegetables and Tofu  
Mild spices cook in Massaman curry paste with potatoes, onions, dried shallots, and peanuts. Simmered in coconut milk



# FISH LOVERS

## J1 Tilapia Rad Prik 🌶️

\$25

Fried marinated fillet Tilapia topped with sweet and chili sauce. Served with Jasmine rice.



## J3 Pla Tod Ka-Tiem

\$25

Fried marinated fillet Tilapia topped with fried garlic on the side with sweet and chili sauce. Served with Jasmine Rice.



## J2 Grilled Salmon Rad Prik 🌶️

\$30

Grilled salmon topped with sweet and spicy sauce garnished with vegetables, Served with Jasmine Rice.





# NOODLES SOUP



**K1** Khao Soi Ped 🌶️ .....\$32

Northern Thai noodle curry topped with crispy roasted duck, red onions, dried shallots, crispy noodles and Thai pickles

**K2** Chicken Katsu Khao Soi 🌶️ .....\$25

Chiang Mai favorite curry egg noodle mixed with Japanese fried chicken katsu on top and red onions, fried shallots, crispy noodles and Thai pickle.

**K3** Tom Yum Goong Noodle Soup 🌶️ .....\$25

Thin rice noodle with shrimp in spicy and sour soup seasoned with Thai herbs, mushrooms, lemon grass, cilantro, bean sprouts and kaffir lime leaves.

**K4** @Nine Udon Noodle Soup .....\$25

Japanese udon noodle in chicken broth with cabbage, scallions, mushroom, bean sprout, cilantro, and fried chicken breast cut on topped.

**K5** Crispy Roasted Duck Noodle Soup .....\$32

Handmade egg noodles, roasted duck, bean sprout, Chinese broccoli, scallions, cilantro, cabbage in broth.



# IT'S STILL BREAKFAST?

Monday – Sunday til 4PM

Add on Orange Juice +\$3

Add on Avocado on top +\$5

Add on Mimosa +\$5



**Grilled Pork Chop & Egg \$18**  
Grilled marinated pork chop with black pepper sauce comes with fried egg and French fries.



**Grilled Salmon Salad with Peanut Dressing \$18**  
Grilled Salmon served with mixed salad and peanut dressing.



**At Nine Omelette \$16**  
Thai omelette style with mushroom, tomatoes and bell peppers.

## SIDE DISHES

Jasmine Rice.....	\$4
Brown Rice .....	\$5
Coconut Rice .....	\$6
Ginger Rice.....	\$6

Sticky Rice .....	\$5
Peanut Sauce .....	\$5
Steamed Mixed Vegetables .....	\$8
Steamed Noodles .....	\$6



# LUNCH SPECIAL

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

**Starter:** Fried Chicken Dumplings  
Spring Rolls  
Green Salad with Peanut Dressing

**Includes:**  
One Starter,  
One Main Course &  
Thai Iced Tea with  
Milk **or** Thai Iced  
Coffee with Milk

## RECOMMENDATIONS

- @Nine Lunch Kow Mun Kai** \$18  
*Boneless fried chicken breast with Thai flavored rice served with sweet chili sauce*
- @Nine Lunch Pork Chop** \$18  
*Grilled special marinated pork served with spicy lime dressing and white rice*
- @Nine Lunch Grilled Salmon Rad Prik** 🍷 \$18  
*Grilled fillet salmon topped with sweet and spicy sauce garnished with vegetables and white rice*
- Pork Chop Steak with Black Pepper Sauce** \$18  
*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 \$16  
Beef / Shrimp / Vegetarian Duck \$17

**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 Preaw 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*