

BANANA LEAF ATL

ALL-DAY MENU

❖ SMALL PLATES, RAW BAR & SHARED BITES ❖

THAI BASIL WRAP 🌶🌶 [SF] 15

Savory ground chicken stir-fried with basil, mixed peppers, onions, and green beans. Served with lettuce wraps.

SUMMER ROLLS [SF, N] 9

Shrimp and imitation crab, rice noodles, bean sprouts, lettuce, and basil wrapped in rice paper. Served with peanut sauce and crushed peanuts.

SPRING ROLLS [V]10

Crispy vegetarian rolls with glass noodles, taro, carrots, and cabbage. Served with sweet & sour sauce.

ROTI KEOW WAN 🌶🌶🌶 [V] (Extra roti +4) 12

Buttery roti flatbread served with a rich and aromatic green curry sauce.

CRISPY TOFU [V, N] 9

Crispy firm tofu with peanuts and sweet and sour sauce.

THAI DUMPLINGS [SF]10

Steamed dumplings filled with ground shrimp, wrapped in wonton skin, and served with a soy vinaigrette dipping sauce.

THAI WINGS 🌶🌶 [GF] 13

Crispy wings tossed in our house-made sweet chili sauce.

SATAY [GF, N] 13

Thai-marinated chicken skewers with coconut cream, peanut sauce, and refreshing “Ajaad” cucumber relish.

MAYA BAY CALAMARI 🌶🌶 [SF]14

Black pepper–marinated calamari, lightly fried and served with sweet-spicy Thai chili sauce.

EDAMAME [V] (Add spicy garlic sauce +1.5)6

Steamed young soybeans in the pod, lightly tossed with sea salt.

GYOZA [V]9

Pan-seared vegetable edamame dumplings with soy vinaigrette sauce.

HAMACHI CARPACCIO 🌶🌶🌶 [UC]..... 🍷 Sauvignon Blanc 34

Buttery yellowtail sashimi dressed in citrusy Yuzu Ponzu sauce, topped with fresh jalapeño, scallions, and masago.

TUNA TARTARE 🌶🌶 [UC] 🍷 Sauvignon Blanc 24

Chopped tuna with seaweed salad, cucumber, avocado, daikon sprouts, and masago in spicy ponzu with crispy wonton skins.

WAKAME-SEAWEED SALAD [V]7

A refreshing mix of marinated seaweed tossed in a savory sesame dressing.

CHUKA IKA SANSAI (SQUID SALAD) [SF]9

Sliced squid marinated in a zesty blend of ginger, vinegar, and sesame.

SHRIMP TEMPURA APPETIZER [SF]10

Battered shrimp fried to golden perfection. Served with tempura sauce.

❖ THAI SALADS & ISAN FLAVORS ❖

LARB 🌶🌶 [GF, SF] 🍷 Riesling 15

Minced chicken with mint, culantro, red onion, scallions, dried chili, roasted rice powder, and lime-fish dressing. Served with fresh cabbage.

NAM-TOK 🌶🌶 [GF, SF, UC] 🍷 Sauvignon Blanc | Pinot Noir 17

Flame-grilled sliced beef with mint, culantro, red onion, scallions, dried chili, roasted rice powder, fish sauce, and lime. Served with fresh cabbage.

THAI PAPAYA SALAD 🌶🌶 [GF, SF, N]..... 🍷 Riesling 15

Green papaya, string beans, carrots, and cherry tomatoes in lime-fish dressing. Topped with ground peanuts. Served with fresh cabbage.

❖ THAI SOUP ❖

MISO SOUP [V]6

Traditional miso broth with tofu, seaweed, and scallions.

PLAIN/CHICKEN/VEGGIES/TOFU 6 (Cup) | 23 (Hot Pot) SHRIMP 7 (Cup) | 27 Hot Pot)

TOM YUM 🌶🌶 [GF, SF]

A bold and aromatic Thai Hot and sour soup with mushrooms, lemongrass, cilantro, Thai chilies, and lime juice.

TOM KHA 🌶 [GF, SF]

An authentic Thai coconut soup with galangal, mushrooms, kaffir lime leaves, cilantro, and lime juice.

❖ CHEF WOODY'S SIGNATURE CREATIONS ❖

EMBER SMOKED DUCK [SF]..... 🍷 Chardonnay | Cabernet Sauvignon 34

Smoked duck breast rice clay pot with white onion, red bell pepper, pineapple, curry powder, basil, and roasted cashews.

ANGRY FISH 🌶🌶🌶 [SF]..... 🍷 Sauvignon Blanc 35

Crispy pomfret fillet with basil sauce, lesser galangal, kaffir lime leaves, red bell pepper, long hot pepper, young green peppercorns, and basil.

EARL OF RED SNAPPER 🌶🌶..... 🍷 Chardonnay 36

Pan-seared red snapper in yellow curry with jumbo white onion, long hot peppers, red bell pepper, potatoes, and fried onion.

SNAPPER ZAPP 🌶🌶🌶 [SF, D] 🍷 Sauvignon Blanc 36

Pan-seared red snapper in Tom Yum herb sauce with jumbo onion, mushrooms, tomatoes, broccoli, and cilantro.

SIAM FIRE SALMON 🌶🌶🌶 [SF]..... 🍷 Sauvignon Blanc | Pinot Noir 35

Pan-grilled salmon in roasted chili sauce with asparagus, broccoli, onion, carrots, bell peppers, long hot pepper, and Thai basil.

GAENG NEUA 🌶🌶 [GF]..... 🍷 Chardonnay | Cabernet Sauvignon 37

Slow-cooked beef in Thai coconut curry with broccoli, onion, ginger, carrots, and asparagus.

GAENG PED YANG 🌶🌶 [GF] 🍷 Pinot Noir | Cabernet Sauvignon 36

Smoked duck breast in a rich red curry with kaffir lime, lychee, bamboo shoots, cherry tomatoes, red bell pepper, long hot peppers, and basil.

THAI SOFT-SHELL CRAB 🌶 [SF, D]..... 🍷 Chardonnay 38

Crispy soft-shell crab and shrimp in Thai dried curry with scrambled eggs, celery, jumbo white onion, green onion, red bell pepper, and long hot pepper.

❖ THAI CURRY KITCHEN ❖

CHICKEN / VEGGIES / TOFU 21 | BEEF 23 | SHRIMP 25 | COMBO (PICK ANY TWO) 30

GAENG PANANG 🌶🌶 [GF, SF] 🍷 Riesling

Panang curry in coconut milk with kaffir lime, basil, red bell pepper, and long hot pepper.

GAENG MASSAMAN 🌶 [V, GF, N] 🍷 Chardonnay

A hearty and aromatic coconut curry with jumbo white onion, potatoes, avocado, and roasted cashews.

GAENG KEOW WAN 🌶🌶🌶 [V, GF] 🍷 Riesling

Green curry in coconut milk with bamboo shoots, zucchini, long hot peppers, red bell peppers, and basil.

❖ THAI RICE & NOODLE CLASSICS ❖

THAI FRIED RICE [V, SF] 🍷 Sauvignon Blanc | Pinot Noir

Jasmine rice with egg, Chinese broccoli, tomatoes, carrots, jumbo white onion, and green onion. (Brown rice +3)

BASIL FRIED RICE 🌶🌶🌶 [V, SF] 🍷 Sauvignon Blanc | Pinot Noir

Jasmine rice in basil sauce with jumbo white onion, red bell pepper, long hot pepper, and basil. (Brown rice +3)

PAD THAI [V, GF, N] 🍷 Riesling | Pinot Noir

Rice noodles in tamarind sauce with egg, bean sprouts, and green onions. Served with bean sprouts and ground peanuts.

PAD SEE EW [V, SF] 🍷 Pinot Grigio | Pinot Noir

Rice noodles with light soy sauce, Chinese broccoli, cabbage, carrots, mushrooms, and egg.

PAD KEE MAO 🌶🌶🌶 [V, SF] 🍷 Riesling | Pinot Noir

Rice noodles in basil brown sauce with string beans, cabbage, carrots, mushrooms, young pepper seeds, basil leaves, and long hot peppers.

❖ VEGAN & PLANT-BASED ❖

BASIL MOCK DUCK EGGPLANT 🌶🌶 [V]..... 🍷 Rosé | Pinot Noir 25

Eggplant, jumbo white onion, red bell pepper, long hot pepper, basil, and vegan mock duck in spicy basil sauce.

GARDEN AT CITY WALK [V] 🍷 Pinot Grigio| Pinot Noir 21

Crisp tofu, broccoli, cabbage, zucchini, carrots, and red bell pepper in brown sauce.

CHILI TOFU 🌶🌶 [V] 🍷 Riesling| Pinot Noir 21

Crispy tofu, broccoli, carrots, cabbage, jumbo white onion, basil, long hot peppers, and mushrooms in chili sauce.

LOVING HUT THAI CHILI 🌶🌶 [V] 🍷 Riesling| Pinot Noir 25

Plant-based shrimp, broccoli, carrots, cabbage, jumbo white onion, basil, long hot peppers, and mushrooms in our savory Thai chili sauce.

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❖ WOK & STIR-FRY FAVORITES ❖

- KRA-POW 🌶️🌶️ |V, SF|** 🍷 Rosé | Pinot Noir 21
Ground chicken with string beans, red bell pepper, long hot pepper, jumbo white onion, and basil.
- BANGKOKIAN 🌶️ |SF, N|** 🍷 Riesling | Pinot Noir 22
Crispy chicken with red bell pepper, jumbo onion, dried chili, green onion, sweet roasted chili sauce, and cashews.
- SIAM BEEF 🌶️🌶️ |V, SF|** 🍷 Merlot | Cabernet Sauvignon 24
Tender beef with black pepper, red bell pepper, jumbo white onion, carrots, mushrooms, green onion, and long hot pepper.

CHICKEN / VEGGIES / TOFU 21 | BEEF 23 | SHRIMP 25 | COMBO (PICK ANY TWO) 30

- GINGERINE 🌶️🌶️ |V, SF|** 🍷 Pinot Grigio | Pinot Noir
Fresh ginger in brown sauce with celery, green onion, jumbo white onion, red bell pepper, long hot pepper, and mushrooms.
- PHRIK KHING 🌶️🌶️ |SF|** 🍷 Sauvignon Blanc
Sautéed string beans, red bell pepper, long hot pepper, kaffir lime, and basil in Phrik Khing sauce.
- SPICY GARLIC 🌶️🌶️ |V, SF|** 🍷 Riesling | Pinot Noir
Dry-sautéed in our bold and flavorful spicy garlic sauce. Served with a side of mixed vegetables.

❖ SUSHI BAR CLASSICS ❖

ROLLS CONTAIN SESAME SEEDS | NO SUBSTITUTIONS | (*) CHEF-SELECTED

- NIGIRI (2)* |UC|**Ebi 7 | Salmon 8 | Tuna 9 | Yellowtail 10 | Unagi 12
- SASHIMI (3)* |UC|**Salmon 10 | Tuna 12 | Yellowtail 13 | Unagi 15
- SASHIMI DELUXE |UC|** Assortment of 12 pieces of sashimi..... 48
- NIGIRI PLATTER |UC|** Assortment of 8 pieces of nigiri 36
- CUCUMBER ROLL |V|** Roll filled with cucumber.8
- AVOCADO ROLL |V|** Roll filled with avocado..... 9
- SALMON ROLL |UC|** Roll filled with salmon and avocado..... 11
- TUNA ROLL |UC|** Roll filled with tuna and avocado..... 12
- YELLOWTAIL ROLL |UC|** Yellowtail and scallions..... 13
- SPICY TUNA ROLL 🌶️🌶️ |UC|** Roll filled with spicy tuna.13
- SHRIMP TEMPURA ROLL |SF|** Shrimp tempura and avocado.13
- CALIFORNIA ROLL |UC|**13
Imitation crab stick, avocado, cucumber, and masago.
- RAINBOW ROLL |UC|**19
Imitation crab stick, avocado, cucumber, tuna, salmon, and yellowtail.

❖ CHEF’S SIGNATURE ROLLS ❖

- ADDITIONAL SAUCES FOR SUSHI ITEMS ARE AVAILABLE UPON REQUEST AND SUBJECT TO A \$1+ CHARGE PER SERVING.**
- BANGKOK CRUNCH |SF, UC|**.....16
Crispy shrimp tempura and imitation crab meat salad, topped with avocado and finished with sweet eel sauce.
- SEARED SALMON DELIGHT |UC|** 15
Imitation crab roll with seared salmon and eel sauce.
- GEISHA |SF, UC|**19
Shrimp tempura, unagi, avocado, eel sauce, red tobiko.
- GHOST BLASTERS 🌶️🌶️🌶️ |D, UC|** 16
Spicy tuna, cream cheese, and jalapeño roll topped with green tobiko and Thai spicy sauce.
- PUI-HI 🌶️🌶️ |D, UC|**16
Salmon, avocado, and cream cheese roll topped with crispy tempura flakes, Thai spicy mayo, and eel sauce.
- CRISPY YELLOW JACKET 🌶️🌶️ |D, UC|** 19
Crispy rice tempura roll with tuna, salmon, cream cheese, and avocado, topped with eel sauce and Thai spicy mayo.
- SUPER CRUNCH 🌶️🌶️ |UC|**16
Tempura flakes roll with salmon, avocado, Thai spicy mayo, and eel sauce.
- FIRE & ICE 🌶️🌶️ |UC|**19
Salmon-avocado roll with spicy tuna and red tobiko.
- SUNSET DRAGON |SF, UC|**..... 16
Shrimp tempura and cucumber roll topped with avocado, eel sauce, masago, and scallions.
- SAMURAI SPIDER 🌶️🌶️ |SF, UC|**19
Soft-shell crab, tempura flakes, daikon sprouts, cucumber, and avocado roll with masago, Thai spicy mayo, and eel sauce.
- SALMON NUGGETS 🌶️🌶️ |D, UC|** 17
Deep-fried salmon and cream cheese roll with Thai spicy mayo and eel sauce.
- GUPPY BUBBLER 🌶️🌶️ |SF, D, UC|**18
Shrimp tempura, avocado, and cream cheese roll with red tobiko, Thai spicy mayo, and eel sauce.
- POLAR BEAR 🌶️🌶️🌶️ |UC|**17
Tuna and avocado roll with tempura flakes, wasabi cream, and Thai spicy sauce.
- SPICY VEGAN 🌶️🌶️🌶️ |V|** 15
Cucumber, avocado, and radish sprouts in soybean paper with cherry tomato and Thai spicy sauce.

❖ BRUNCH & LUNCH FAVORITES ❖

AVAILABLE TUESDAY TO SATURDAY UNTIL 4:00 PM

- KRA-POW KAI DOW 🌶️🌶️ |V, SF, UC|**16
Ground chicken with string beans, red bell pepper, long hot pepper, jumbo white onion, and basil. Served with jasmine rice and topped with a crispy fried egg.
- BANGKOKIAN 🌶️ |SF, N|**15
Crispy chicken with red bell pepper, jumbo onion, dried chili, green onion, sweet roasted chili sauce, and cashews.
- GARDEN AT CITY WALK |V|**14
Crisp tofu, broccoli, cabbage, zucchini, carrots, and red bell pepper in brown sauce.
- THAI CHILI TOFU 🌶️🌶️ |V|**..... 15
Crispy tofu, broccoli, carrots, cabbage, jumbo white onion, basil, long hot peppers, and mushrooms in roasted chili sauce.

CHICKEN / VEGGIES / TOFU 14 | BEEF 17 | SHRIMP 18 | COMBO (PICK ANY TWO) 22

- GINGERINE 🌶️🌶️ |V, SF|**
Fresh ginger in brown sauce with celery, green onion, jumbo white onion, red bell pepper, long hot pepper, and mushrooms.
- THAI FRIED RICE |V, SF|**
Jasmine rice with egg, Chinese broccoli, tomatoes, carrots, jumbo white onion, and green onion. *(Brown rice +3)*

- BASIL FRIED RICE 🌶️🌶️🌶️ |V, SF|**
Jasmine rice in basil sauce with jumbo white onion, red bell pepper, long hot pepper, and basil. *(Brown rice +3)*
- PAD THAI |V, GF, N|**
Rice noodles in tamarind sauce with egg, bean sprouts, and green onions. Served with bean sprouts and ground peanuts.
- PAD SEE EW |V, SF|**
Flat rice noodles with light soy sauce, Chinese broccoli, cabbage, carrots, mushrooms, and egg.
- PAD KEE MAO 🌶️🌶️🌶️ |V, SF|**
Flat rice noodles in basil brown sauce with string beans, cabbage, carrots, mushrooms, young pepper seeds, basil leaves, and long hot peppers.

- GAENG PANANG 🌶️🌶️ |GF, SF|**
Panang curry in coconut milk with kaffir lime, basil, red bell pepper, and long hot pepper.
- GAENG MASSAMAN 🌶️ |V, GF, N|**
A hearty and aromatic coconut curry with jumbo white onion, potatoes, avocado, and roasted cashews.
- GAENG KEOW WAN 🌶️🌶️🌶️ |V, GF|**
Green curry in coconut milk with bamboo shoots, zucchini, long hot peppers, red bell peppers, and basil.

🍌 BANANA LEAF ATL SET 🍌 (NO SUBSTITUTION)

- CLASSIC CRUNCH |UC|**.....21
Spring rolls (4) served with your choice of tuna or salmon roll, paired with miso soup.
- CLASSIC BANGKOK |UC, SF|** 23
Thai Dumplings (5) served with your choice of tuna or salmon roll, paired with miso soup.
- VEGGIE HARMONY |V|**.....20
Gyoza (6) served with a Spicy Vegan Roll, paired with miso soup.
- SALMON DELIGHT |UC|**24
Two pieces of salmon nigiri, salmon roll, with miso soup.

❖ MENU KEY ❖

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|---|---------------------------------|
| GF - Gluten-Free | 🍷 - Chef’s Wine Pairing |
| D - Contains Dairy | N - Contains Nuts |
| UC - Consuming raw or undercooked item | SF - Contains Shellfish |
| | V - Vegetarian Available |
- 🌶️ Mild | 🌶️🌶️ Medium | 🌶️🌶️🌶️ Spicy | 🌶️🌶️🌶️🌶️ Thai Spicy

❖ POLICY & SAFETY WARNING ❖

- ❖ Cash, **EMV chip** cards, and gift cards accepted.
 - ❖ An **18% Service Charge** will be added to checks over **\$100**. Parties of five (5) or more (including toddlers) are subject to a **21% Service Charge**.
 - ❖ A maximum of **five (5) split payments** is permitted per table.
 - ❖ Please inform us of allergies or dietary restrictions. Gluten-free and vegetarian options available. Shared kitchen may cause cross-contact.
 - ❖ **No added MSG**; some ingredients may naturally contain MSG.
 - ❖ **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**, especially if you have certain medical conditions.
 - ❖ **No modifications or substitutions**. Guest-requested modifications are final and cannot be returned, refunded, remade, or exchanged.
 - ❖ If we make an error in preparing your order, we will gladly correct it. Correctly prepared food and beverages are **non-refundable**.
 - ❖ Prices subject to change. No outside food or beverages. Management reserves the right to refuse service.
- (07102569-001)