

DINNER MENU

Small Plates

MARKET OYSTERS * \$21		SCALLOP CRUDO * \$24	YUM YUM SALAD \$15
Premium Oysters (5) Asian-Inspired.		Sashimi-grade Hokkaido Scallops,	Kale Greens & Seasonal Fruits. 
Thai Seafood Mignonette. Shiso 		Thai-Shiso Aguachile. Persian Q 	Peanuts, Fried Shallots. Yum Dressing
 PRAWN LUMPIA \$17		CRISPY CALAMARI \$18	TIGER SHRIMP SHUMAI \$16
Pork stuffed jumbo Tiger Prawn-		Pla Muek Tod Krob. Thai-marinated	Dim Sum Classic. Steamed. Masago
Spring roll. Spiced Banana Ketchup		Fried Squid. Thai Basil Aioli	Shitake, Corn, Aromatic Soy & Chili
 SPICED CORN RIBS \$14		 CURRY PORK RIBS \$21	GRILLED PORK BELLY \$23
Flash-fried riblets. Burnt Chili.		Twice-cooked ribs on the bone	Flame-grilled Thai marinated IBERICO
Tamarind glaze. Cilantro 		Mild Karee Curry, kaffir lime leaves	Pork. Cabbage slaw. Nam Jim Jeow
		 JUNGLE CHICKEN \$18	THAI BBQ GYUTAN \$22
		Turmeric marinated chicken thigh	Flame-grilled Marinated Beef Tongue
		simmered in consommé, persian Q	Cabbage slaw. Nam Jim Jeow
		Scallion ginger soy, chili	

Signature Dishes

CRYING TIGER STEAK * \$39	SAMBAL SKATE \$32	PADANG BEEF RIB \$46
Thai-marinated. Grilled 10oz Skirt Steak.	Roasted marinated skate fish.	Indo-braised Grass-fed Beef Rib, Grilled.
Organic & Grass-fed. Thai Chimichurri,	Shishito Peppers. Rustic Sambal Sauce	Pickled Cucumber & Chili, Mild Padang Curry
Crispy Fingerlings. Nam Jim Jeow	Crispy Fin Bones	
WAGYU ZABUTON STEAK * \$88	SEAFOOD PAD CHA \$38	MUSHROOM PAD CHA \$29
Cast-iron seared 10oz. American Wagyu	Pad Cha Talay. Spicy Thai Stir-fry.	Pad Cha Hett. Spicy Mushroom Stir-fry.
Zabuton AKA Denver Steak (BMS 10+)	Shrimp, Squid, Scallop, Mussels.	King oyster, shimeji, shitake and oyster mush
Crispy sweet potato & Mushroom medley	Green peppercorn, Thai aromatics 	String beans. Thai aromatics  
Inspired-Green Peppercorn Sauce	GRILLED BRANZINO \$50	KING RIVER PRAWNS \$49
	Flame-grilled Whole Branzino.	Colossal Head-on Prawns (4)
	De-boned. Fresh watercress &	Butterflied & grilled. Shell-on.
	Herb Seafood Sauce 	Assortment of sauces. 

Rice & Noodles

CRAB FRIED RICE \$32	NASI GORENG \$24	KHAO SOI GAI \$29
Thai-inspired. Alaskan Snow Crab	Indo-inspired Bali Fried Rice.	Northern-style Thai soup w egg noodles.
Aromatic fried rice w egg & spring onion	Crispy Chicken Thigh.	Crispy chicken, crispy noodles,
Thai seafood sauce 	Caramelized sweet soy & Sambal. 	coconut curry, Thai aromatics
	 DRUNKEN NOODLES \$25	NIGHT MARKET NOODLES \$25
	Pad Kee Mao. Angus Beef sauteed.	Chicken & Squid.
	Thai-inspired wide rice noodle stir-fry.	Street-inspired wide rice noodle stir-fry.
	String beans, thai basil & chili  	Spring onion & egg, watercress  

Vegetables & Sides

SAMBAL EGGPLANT \$21	 SAUTEED MORNING GLORY \$21	BLISTERED SHISTITOS \$14
Crispy Eggplant Sautee. String Beans	Pak Boong Fai Deng. Thai water spinach	Wok-charred Japanese Peppers.
House Sambal. Fresh herbs & shallots	stir-fry. Tao Jiew & oyster sauce, thai chili	Nuoc Mam, Fried onions & Yuzu

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS *
** VEGETARIAN OPTIONS MAY BE AVAILABLE UPON REQUEST **
PARTIES OF 5 OR MORE GUESTS WILL BE SUBJECT TO A 20% SERVICE FEE

OUR ENTIRE TEAM AT NEMESIS NEW YORK, THANK YOU FOR YOU PATRONAGE AND SUPPORT!!



GLUTEN-FREE available

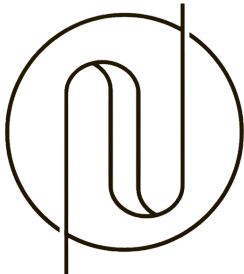


VEGAN option available



SPICY

CHEF FRANCIS TANRANTANA
ALEXANDER LEE



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