

Wan Waan

— THAI RESTAURANT —



NYC RESTAURANT WEEK

— SUMMER RESTAURANT WEEK 2026 —

+ JULY 20 - AUGUST 16 +

DINNER

\$45

(Excludes Tax & Gratuity)

CHOOSE ONE APPETIZER



Miang Kha Na (little spicy)

Chinese broccoli leaves topped with dried shredded pork, lime dressing, chili, onions, ginger, and peanuts.



Khao Tang Na Tang

Crispy rice crackers served with a savory shrimp and pork dip.



Goong Satay

Grilled shrimp and fresh pineapple marinated in yellow curry paste, skewered and served with peanut sauce and cucumber relish.

CHOOSE ONE MAIN COURSE



Pad Mee with Branzino

Stir-fried angel hair noodles with crispy branzino, Chinese broccoli, and egg.



Goong Ob Woon Sen Clay Pot

Glass noodles baked with shrimp, ginger, celery, and aromatic soy sauce in a traditional clay pot.



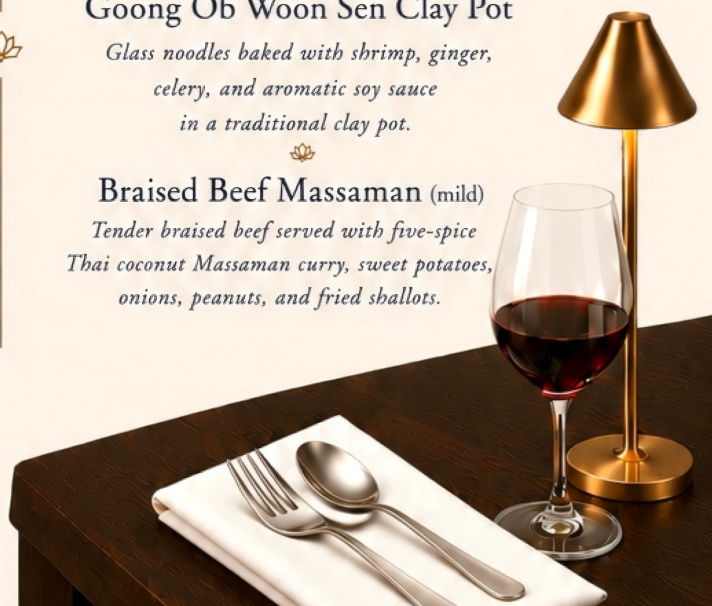
Braised Beef Massaman (mild)

Tender braised beef served with five-spice Thai coconut Massaman curry, sweet potatoes, onions, peanuts, and fried shallots.

DESSERT



- Thai Tea Flan
or
- Matcha Ice Cream Mochi



WanWaan

THAI RESTAURANT



NYC RESTAURANT WEEK

SUMMER RESTAURANT WEEK 2026

♦ JULY 20 - AUGUST 16 ♦

♦ LUNCH ♦

\$30

(Excludes Tax & Gratuity)

CHOOSE ONE APPETIZER



Shrimp Roll

Crispy golden rolls filled with shrimp and fresh herbs, served with sweet plum dipping sauce.

Larb Moo Tod

*(little spicy)
Crispy minced pork seasoned with roasted rice powder, chili, basil, and mint.*

CHOOSE ONE MAIN COURSE



Cashew Nut Pork Rib with Pineapple

(little spicy)

Stir-fried braised pork ribs with cashew nuts, pineapple, bell peppers, onions, scallions, and carrots, served sizzling on a hot plate.



Duck Noodle Soup

Tender roasted duck in a rich aromatic broth with egg noodles, Chinese broccoli, lettuce, bean sprouts, and fresh herbs.



Massaman Chicken Thigh (mild)

Slow-cooked chicken thigh served with five-spice Thai coconut Massaman curry, sweet potatoes, onions, peanuts, and fried shallots.



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THANK YOU FOR SUPPORTING LOCAL & ENJOYING AUTHENTIC THAI CUISINE.