



Nan Thai Fine Dining

1350 Spring St., Midtown
404.870.9933, nanfinedining.com

Thai, \$17-\$45, Reservations recommended, Patio
Owners: Charlie and Nan Niyomkul Executive Chefs: Nan and DeeDee Niyomkul

Whoever said you shouldn't work with family clearly doesn't know the Niyomkul family. Bangkok native and Executive Chef Nan Niyomkul and her husband, Charlie, have created a veritable culinary empire here in Atlanta with their three Thai restaurants, and once again this year, readers have voted Nan Thai Fine Dining in the top 10. It's the most glamorous of their three restaurants (Tamarind Seed and new-to-the-restaurant-scene Tuk Tuk Thai Food Loft being the other two), and Nan Thai is without a doubt both visually stunning and palate pleasing.

The Niyomkuls opened the restaurant after moving to Atlanta from New York City. Daughter DeeDee grew up in her parents' restaurants and now serves as executive chef at both Nan Thai and Tuk Tuk. The menu here features traditional Thai dishes such as *satay* and even *Kung pad Thai*, but go for the *Kanom jeeb dumplings* (steamed Thai dumplings) or the *yum pla kra pong* (crispy red snapper and green mango salad) to start. Then you really can't go wrong with any of the chef selections, but Nan is known for her exceptional curry dishes. Many are recipes she learned from her mother, who was a street vendor in Bangkok, so don't miss the chance to sample some of the most authentic Thai cuisine in the city.

The restaurant's décor is notable as well. The space is sleek and modern, yet incorporates traditional Thai features like bamboo and blond woods. The main dining room is bright and open, with columns washed in golds and reds, soaring ceilings, and floor-to-ceiling windows overlooking Spring Street. It creates an elegant backdrop for Nan's exceptional cuisine.

Go one step further, and have a meal at the chef's table. Dinner at this exclusive table includes a six- to eight-course meal served by the chef. It's the ultimate dining experience at Nan Thai.

Signature Dishes: Traditional masaman curry with avocado, cashews, pickled shallots and cucumber salad; *lamb hung lay* (braised lamb tenderloin simmered in northern Thai red curry, peanuts potatoes and ginger); *Kanom jeeb dumplings* (steamed Thai dumplings); and Nan's tasting tree, which includes an assortment of chef-selected appetizers.

What We Love: The plate presentations. They are outstanding at Nan Thai Fine Dining. It's easy to tell the culinary staff puts as much thought and effort into plating the dishes as they do into preparing them.