

# MALII GRAMERCY

DRINKS MENU



MALII GRAMERCY



## SIGNATURE COCKTAILS

**Malii Mule**  
Thai basil infused vodka, lime juice, ginger ale, jalapeno **\$ 15**

**Yuzu Margarita**  
Tequila, yuzu marmalade, lime juice (optional upgrade to Sombra Mezcal Joven +\$2) **\$ 15**

**Ma Kham Piak**  
Thai herbs infused rum, passion fruit, tamarind, lime juice, spicy salt rim **\$ 15**

**Tub Tim**  
Vanilla vodka, lemon juice, rose syrup **\$ 15**

**An Chan**  
Butterfly pea infused rum, tequila, lychee juice, lime juice, Thai spicy rim **\$ 15**

**Thai Negroni**  
Mekhong Thai rum, sweet vermouth, Aperol, Angostura bitters **\$ 15**

**Morakot**  
Bourbon, pistachio syrup, lemon juice **\$ 15**

## CLASSIC COCKTAILS

**Margarita**  
Classic or Strawberry **\$13**

**Mojito**  
Classic or Lychee **\$13**

**Lychee Martini** **\$13**

**Sangria**  
Red or White **\$ 12 / \$ 30**

**Mango Bellini** **\$ 11 / \$ 29**

**Sparkling Lychee** **\$ 11 / \$ 29**

HAPPY HOUR: M-F 11:30AM - 5PM | \$10 COCKTAILS\* | \$5 BEER | \$5 SAKE | \$8 WINE  
\*TOP SHELF ADDITIONAL \$5

# MALII GRAMERCY

DRINKS MENU



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Butterfly Pea Jasmine Soda



Thai Iced Tea

## SOFT DRINKS

Butterfly Pea Jasmine Soda	\$6.00
Lychee Lemonade	\$6.00
Thai Iced Tea (Oat milk +\$0.75)	\$5.00
Lychee Thai Tea	\$6.00
Thai Iced Coffee (Oat milk +\$0.75)	\$5.00
Hot Tea Thai Tea or Green Tea	\$5.00
Juice Lychee, Mango, Pineapple, Lemonade	\$5.00
Sparkling water 12oz	\$5.00
Sparkling water 28oz	\$8.00
Soda Coke, Diet Coke, Sprite, Ginger Ale	\$3.00

## RED WINE

Murphy Goode Pinot Noir, California	\$ 11 / \$ 42
Silver Palm Cabernet Sauvignon, California	\$ 12 / \$ 44
Josh Cellar Merlot, California	\$ 12 / \$ 44

## WHITE WINE

La Crema Chardonnay, Sonoma	\$ 12 / \$ 44
Kim Crawford Sauvignon Blanc, New Zealand	\$ 14 / \$ 49
Cupcake Pinot Grigio, Italy	\$ 11 / \$ 42

## SPARKLING WINE

Benvolio Prosecco, Italy	\$ 12 / \$ 44
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## BEER

Singha Thailand, Premium Lager, 5%	\$ 7
Taiwan Lychee Beer Taiwan, Shandy/Radler, 3.5%	\$ 7
Sapporo Japan, Japanese Lager, 5%	\$ 7
Brooklyn IPA Brooklyn NY, Indian Pale Ale, 6.9%	\$ 7
Stella Artois Belgium, Pilsner, 5.2%	\$ 7

## SAKE

Sho Chiku Bai Hot or Cold	\$ 8
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HAPPY HOUR: M-F 11:30AM - 5PM | \$10 COCKTAILS\* | \$5 BEER | \$5 SAKE | \$8 WINE  
\*TOP SHELF ADDITIONAL \$5



MALII GRAMERCY  
THAI RESTAURANT

# WEEKDAYS **HAPPY HOUR**

M - F 11:30AM - 5:00PM

**\$10**

**COCKTAILS**



Additional \$5 Top Shelf

**\$5**

**BEER | SAKE**



**\$8**

**WINE**



**\$8**

**SMALL PLATES**



Choice of:  
Spring Rolls, Duck Buns,  
Tom Yum Wings, Chive Rice Cake



@MALIIGRAMERCY



**MALII GRAMERCY**  
THAI RESTAURANT

## SPRING SPECIALS



**Mango Sorbet Fizz \$ 12**  
Mango sorbet, prosecco




**Branzino Fresh Rolls \$12**

Fresh summer rolls with lettuce, angel hair noodles, carrots, red cabbage, mint topped with crispy branzino served with spicy sweet lime sauce and ground peanuts.



**Thai Herbs Ribs \$ 26**

St. Louise pork ribs sauteed in very spicy Thai shrimp paste "Kapi" sauce with long beans, lemongrass, fingerroot, peppercorn, and chili.

A black rectangular tray containing five mussels. Each mussel is topped with a melted cheese sauce and garnished with fresh green herbs and small purple flowers. The mussels are arranged in a slightly curved line on a green leaf.

## Tom Yum Mussels

\$ 12


New Zealand green mussels baked with Tom Yum flavored sauce and mozzarella cheese

A round, light-colored young coconut shell filled with a seafood mixture. The mixture includes red chili peppers, green Thai basil leaves, and other ingredients. A golden spoon is placed next to the shell on a white plate with a brown rim.

## Hor Mok

\$ 28

Mixed seafood casserole with red curry egg sauce, young coconut meat, Thai basil, served inside young coconut shell

A large, oval-shaped plate featuring a bowl of orange-red curry sauce with rice vermicelli. The plate is garnished with a whole jumbo lump crab, a crispy fried softshell crab, bean sprouts, shredded red cabbage, long beans, and fresh basil. A small bowl of the same curry sauce is also present.

## Kanom Jeen

\$ 28

Rice vermicelli served with red curry sauce, jumbo lump crab meat, crispy fried softshell crab, bean sprouts, shredded red cabbage, long beans, and basil.



## SALAD

### SOM TUM | \$13.95 🌶️ G

Spicy green papaya salad with carrot, long beans, tomato, dried shrimps, peanuts and crispy pork rinds (add grilled shrimp +\$6, crispy softshell crab +\$8)

### LARB | \$14.95 🌶️ G

Choice of ground chicken, ground beef, or tofu tossed in spicy lime dressing with scallion, red onion, mint, and toasted rice powder

### CORN SALAD | \$13.95 🌶️ G

Spicy corn salad with carrot, long beans, tomato, dried shrimps, peanuts, and crispy pork rinds (add grilled shrimp +\$6, crispy softshell crab +\$8)

### SHRIMP MANGO SALAD | \$16.95 🌶️ G

Mango, shrimp, red onion, mint, cashew nuts, in spicy lime dressing

Curry Puff



Chive Rice Cake



Cho Muang



Tom Yum Wings



Crispy Lime Chicken



Fried Pork Belly

## APPETIZERS

### DUCK BUN | \$10.95 🌶️

Bao buns, roasted duck, cucumber, scallion, chili with spicy Hoisin sauce

### SOFTSHELL CRAB BUN | \$12.95

Bao buns, crispy softshell crab, lettuce, red cabbage, pickled jalapeno, with creamy lime sauce

### FRIED PORK BELLY | \$12.95

Crispy fried pork belly top with garlic crisps served with sriracha sauce

### CRISPY LIME CHICKEN | \$12.95

Crispy fried chicken served with creamy lime sauce

### ROTI MASSAMUN | \$11.95 🌶️

Braised chicken massamun curry served with toasted flat bread

### TOD MUN | \$13.95

Panko breaded shrimp cakes served with sweet plum sauce

### CHO MUANG | \$11.95 G V

Butterfly pea flower dumplings filled with caramelized shallots, sweet turnips, and peanuts served with crispy garlic, cilantro, and lettuce

### TOM YUM WINGS | \$12.95 🌶️

Crispy chicken wings coated with sweet and spicy Tom Yum flavored sauce

### ZABB WINGS | \$12.95 🌶️

Crispy chicken wings dusted with spicy and sweet lime seasoning

### CURRY PUFFS | \$12.95

Curry flavored chicken, potato, and onion in crispy puff pastry served with cucumber relish

### PORK & SHRIMP DUMPLINGS | \$11.95

Pork and shrimp dumplings choose steamed served with sweet soy sauce or fried served with sweet chili sauce

### CHICKEN SATAY | \$12.95

Grilled chicken skewers served with toast, peanut sauce, and cucumber relish

### SPRING ROLLS | \$9.95 V

Mixed vegetables spring rolls served with sweet chili sauce

### SUMMER ROLLS | \$12.95

Shrimp, rice noodles, lettuce, carrot, and basil in soft rice paper wrap served with spicy Hoisin sauce and peanuts

### CHIVE RICE CAKE | \$10.95 V

Crispy homemade chive rice cake served with sweet soy sauce



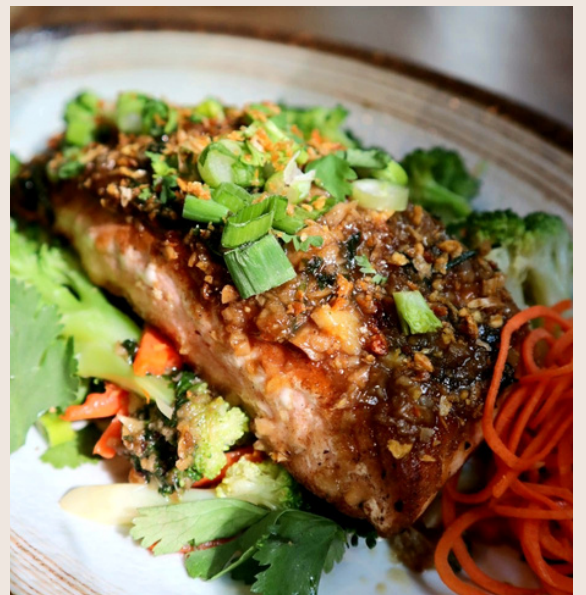
Zabb Wings



Tod Mun



Lychee Duck Curry



Garlic Salmon



Creamy Tom Yum Noodles

## SOUP

Choice of:

Chicken, or, Vegetables & Tofu  
Shrimp

Sm \$7.95 Lg \$14.95  
Sm \$7.95 Lg \$16.95

### TOM YUM **G**

Mushroom, tomato, red onion, cilantro, culantro, chili, in lemongrass broth

### TOM KHA **G**

Mushroom, tomato, red onion, cilantro, culantro in coconut galangal broth

### CREAMY TOM YUM | LG \$23.95 **G**

Mixed seafood, mushroom, tomato, red onion, chili, cilantro, culantro in creamy lemongrass broth

## MUST TRY

### CRAB FRIED RICE | \$25.95

Jumbo lump crab meat fried rice with onion, scallion, and egg served with house special spicy seafood sauce

### PAD THAI BORAN | \$25.95

Stir-fried rice noodles in tamarind sauce with jumbo prawns, shrimp paste, bean sprouts, chive, peanuts, tofu, egg wrapped inside egg net

### SOFTSHELL CRAB KAREE | \$25.95

Crispy softshell crabs in creamy curry egg sauce with scallion, celery, onion, and red peppers

### LEMONGRASS SEA BASS | \$23.95

Crispy fried sea bass fillets with cashew nuts, peanuts, toasted red chili, in lemongrass tamarind sauce.

### STEAMED SEA BASS | \$37.95 **G**

Steamed whole sea bass with cabbage, lemongrass, galangal, lime leaves topped with house special spicy seafood sauce

### CRISPY SEA BASS | \$37.95

Deep fried whole sea bass topped with spicy mango salad, tomato, cashew nuts, red onion, cilantro, mint

### CRISPY PORK BELLY | \$23.95

Choice of:

Kana – sautéed with Chinese broccoli in garlic brown sauce

Basil – sautéed with red pepper and string bean in spicy basil sauce 

### CLAY POT RICE | \$19.95

Rice cooked in gingery soy sauce with egg, sweet sausage, pork, shrimp, chestnut, mushroom, scallion, cilantro

### STEWED BEEF BASIL | \$21.95

Tender and flavorful stewed beef sautéed with red pepper and string bean in spicy basil sauce

### LYCHEE DUCK CURRY | \$31.95

Half roasted duck with lychee, pineapple, tomato, eggplant, red peppers, and basil in red curry sauce

### CHICKEN MASSAMUN | \$19.95 **G V**

Made traditional style – slow cooked chicken thighs with potato, onion, and peanuts (vegan option available)

### ROASTED CHILI DUCK | \$31.95

Half roasted duck, pineapple, tomato, cashew nuts, red onion, lemongrass, mint, cilantro tossed in roasted chili lime sauce





## STAPLES

### CHOICE OF:

Vegetables & Tofu	\$16.95
Chicken, Pork, or Beef	\$17.95
Shrimp, Squid, or Vegetarian Duck	\$18.95
Mixed Seafood	\$22.95
Salmon	\$23.95
Crispy Roasted Duck	(quarter) \$23.95 / (half) \$30.95

### Noodles

#### PAD THAI **G**

Thin rice noodles, egg, chive, tofu, bean sprout, peanuts in sweet tamarind sauce

#### PAD SEE EW

Flat rice noodles, egg, and Chinese broccoli in sweet soy sauce

#### PAD KEE MAO

Flat rice noodles, egg, red and green pepper, string bean, peppercorn in spicy basil sauce

### Fried Rice

#### THAI FRIED RICE

Egg, tomato, Chinese broccoli, scallion, and onion

#### BASIL FRIED RICE

Egg, onion, red and green pepper, carrot, string bean, chili, and basil

#### PINEAPPLE FRIED RICE

Egg, pineapple, cashew nuts, tomato, onion, and scallion

### Sauteed

#### BASIL

String bean, red and green pepper and in spicy basil sauce (cooked traditional style with ground meat if you select chicken, pork, or beef.) Add fried egg +\$3.

#### CASHEW NUTS

Onion, scallion, pineapple, tomato, dried chili, cashew nut in sweet chili paste sauce

#### GARLIC

Sautéed in garlic pepper sauce served with steamed carrot and broccoli

### Curry

#### RED CURRY **G**

Bamboo shoot, red pepper, basil in coconut red curry sauce

#### GREEN CURRY **G**

Eggplant, red pepper, and basil in coconut green curry sauce

#### PANANG CURRY **G**

String bean, carrot, red pepper, and lime leaf in Panang curry sauce



Green Curry



Crispy Pork Belly



Crab Fried Rice



Softshell Crab Karee



Crispy Sea Bass

# Noodles Soup



Khao Soi



Beef Noodles Soup



## NOODLES SOUP

### CREAMY TOM YUM NOODLES | \$17.95 🌶️ G

Choice of: Thin rice noodles, Flat rice noodles, Angel hair noodles,  
Glass noodles, Ramen noodles +\$2

Choice of noodles\* with ground pork, fish balls, shrimp, bean sprout, scallion in creamy lemongrass broth

### BEEF NOODLE SOUP | \$17.95

Choice of: Thin rice noodles, Flat rice noodles, Angel hair noodles,  
Glass noodles, Ramen noodles +\$2

Choice of noodles\* with stewed beef, beef, beef balls, Chinese broccoli, bean sprout, cilantro and scallion in dark broth

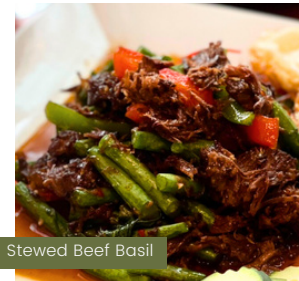
### KHAO SOI | \$19.95 🌶️ G

Egg noodles in coconut curry sauce with braised chicken topped with crispy noodles, red onion, pickled cabbage, lime and chili oil



## SIDES

Steamed Rice	Jasmine or Brown	\$3.00
Coconut Pandan Sticky Rice		\$5.00
Butterfly Pea Sticky Rice		\$4.00
Fried Egg		\$3.00
Roti		\$5.00
Peanut Sauce		S\$3.00/L\$5.00
Extra Dipping Sauce		\$2.00
Sweet Chili Sauce, Sweet Soy Sauce, Plum Sauce, Creamy Lime Sauce, or Cucumber Relish		



Stewed Beef Basil



Pad Kee Mao

*Please inform your server of your food allergy.  
Many items contain shell fish, wheat, dairy, soy or peanut.  
18% gratuity will automatically be added to a group of 5 or more.*



# DESSERT MENU

Thai Tea Sizzling Roti



## Dessert

Churros with Pandan Custard Dip	\$9.95
Mango Sticky Rice	\$11.95
Fried Ice Cream	\$9.95
Mango Mousse Cake	\$10.95
Thai Tea Sizzling Roti	\$12.95
Homemade Ice Cream	\$7.95
Thai Tea or Coconut Pandan	

Mango Mousse Cake



Fried Ice Cream



Mango Sticky Rice



Churros with Pandan Custard Dip



# Lunch Specials

Serving Daily 11:30am - 4pm

Includes one starter and one entrée. Each entrée served with jasmine rice except fried rice and noodles dishes.



SELECT  
STARTER



SELECT  
YOUR DISH



SELECT  
PROTEIN

## CHOICE OF STARTERS:

- Thai Salad with Peanut Dressing
- Seaweed and Tofu Soup
- Spring Rolls

## CHOICE OF PROTEIN:

- Vegetables & Tofu \$13.95
- Chicken, Pork, or Beef \$14.95
- Shrimp, Squid, or Vegetarian Duck \$16.95
- Mixed Seafood \$18.95
- Salmon or 1/4 Crispy Duck \$22.95

## CHOICE OF DISHES:

### Noodles



Pad Thai

#### PAD THAI

Thin rice noodles, egg, chive, tofu, bean sprout, and peanuts in sweet tamarind sauce

#### PAD SEE EW

Flat rice noodles, egg, and Chinese broccoli in sweet soy sauce

#### PAD KEE MAO

Flat rice noodles, egg, red and green pepper, string bean, peppercorn in spicy basil sauce



### Fried Rice

#### THAI FRIED RICE

Egg, tomato, Chinese broccoli, scallion, and onion

#### BASIL FRIED RICE

Egg, onion, red and green pepper, carrot, string bean, chili, and basil

#### PINEAPPLE FRIED RICE

Egg, pineapple, cashew nuts, tomato, onion, and scallion



Pineapple Fried Rice



### Sauteed



Basil

#### BASIL

String bean, red and green pepper and in spicy basil sauce (cooked traditional style with ground meat if you select chicken, pork, or beef.) Add fried egg +\$3.

#### CASHEW NUTS

Onion, scallion, pineapple, tomato, dried chili, cashew nut in sweet chili paste sauce

#### GARLIC

Sautéed in garlic pepper sauce served with steamed carrot and broccoli



### Curry

#### RED CURRY

Bamboo shoot, red pepper, basil in coconut red curry sauce

#### GREEN CURRY

Eggplant, red pepper, and basil in coconut green curry sauce

#### PANANG CURRY

String beans, carrot, red pepper, and lime leaf in Panang curry sauce



Panang