

MALII GRAMERCY

# VALENTINE'S PRIX FIXE

\$ 45 PP

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## 3-COURSE MEAL

Select one item from  
each course on next page

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## SPECIAL COCKTAILS

The Pink Lady | \$15  
Vanilla vodka, lemonade, grenadine

Rosy Temptation | \$15  
Lychee juice, strawberry puree, prosecco, edible glitter



A la carte or select one from each for 3-course meal.

## STARTER

### Miang Pla | \$12

Fresh summer rolls with crispy fried branzino, angel hair noodles, lettuce, red cabbage, carrot, mint. Served with sweet & spicy sauce and ground peanuts (Vegetarian option available with fried tofu)

### Tom Yum Mussels | \$12

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

### Cho Muang | \$12

Butterfly pea flower dumplings filled with caramelized shallot, sweet turnips, and peanuts served with lettuce, cilantro, fried garlic, red chili

## MAIN

### Goong Kra Tiam | \$26

Ultimate shrimp fried rice with garlic jumbo prawns, onion, scallion, egg, and flying fish roe

### Hor Mok | \$28

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

### Thai Herbs Ribs | \$26

St. Louise ribs sauteed in very spicy Thai shrimp paste "Kapi" sauce with long beans, lemongrass, finger root, peppercorn, red and green peppers

### Kanom Jeen | \$28

Rice vermicelli served with mushroom red curry sauce, jumbo lump crab meat, crispy fried softshell crab, bean sprout, red cabbage, long beans, and basil. (Vegetarian option available with fried hon shimeji mushroom)

## DESSERT

### Fried Mango Sorbet with Coconut Syrup | \$10

### Churros with pandan coconut sauce | \$10

