

# WEEKDAYS

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

# HAPPY HOUR

\$12

CLASSIC COCKTAILS



\$6

BEER



\$9

WINE



\$2

OYSTER



\$9

SMALL PLATES



Choice of:

- Spring Rolls
- Tom Yum Wings
- Pumpkin Fries



@MALIIGRAMERCY

SIGNATURE COCKTAIL



**MANGO STICKY RICE** 20  
Sticky rice tea infused Espolon reposado • Coconut rum • Mango nectar • Lemon • Agave • Mango foam



**BKK COSMO** 19  
Citron vodka • Raspberry tea cordial • Yuzu • Makrut lime • Foamer



**THAI TEA CARAJILLO** 19  
Thai tea infused Planteray dark rum • Cold brew coffee • Licor 43 herbal liqueur • Oat milk foam



**GOLDEN LANTERN** 19  
Roku Gin • Thai basil brandy • Lemongrass ginger honey • Lemon • Foamer



**GOLDEN BLOOM FIZZ** 19  
Chrysanthemum infused Roku gin • Honey • Lime • Soda



**RYE TIDE** 19  
Rittenhouse rye whiskey • Coconut rum • Coconut water • Lemon • Passionfruit • Licor 43 herbal liqueur



Lychee Floral Spritz



Yuzu Margarita



Ma Kham Piak



Malii Mule



Guava Aperol Spritz

CLASSIC EDIT

**MALII MULE** 18  
Basil, galanga and lemongrass infused vodka • Lime • Ginger ale

**MA KHAM PIAK** 18  
Rum • Passionfruit • Tamarind • Lime Spicy salt rim

**LYCHEE MARTINI** 17  
Choice of vodka or gin • Lychee • Orange liqueur

**YUZU MARGARITA** 17  
Choice of Tequila or Mezcal • Yuzu marmalade • Yuzu juice • Cointreau

**LYCHEE FLORAL SPRITZ** 16  
Vodka • St.Germaine • Lychee • Lemon Butterfly Pea • Rose Syrup • Prosecco

**GUAVA APEROL SPRITZ** 16  
Aperol • Guava • Lime • Prosecco • Soda

# MALII GRAMERCY DRINKS MENU

## WINE

### SPARKLING

**BRUT CATTIN** \$13 / \$49  
Cremant d'Alsace Brut, France

### ROSE

**CHÂTEAU PIGOUDET** \$13 / \$49  
Rosé, France

### ORANGE

**TINTO AMORIO** \$16 / \$59  
Bheeyo Skin-Contact, California

### WHITE

**KIM CRAWFORD** \$14 / \$49  
Sauvignon Blanc, New Zealand

**CUPCAKE** \$12 / \$42  
Pinot Grigio, Italy

**BARBARA FORÉS** \$13 / \$49  
Terra Alta Blanc, Spain

### RED

**MURPHY GOODE** \$12 / \$42  
Pinot Noir, California

**GÓMEZ CRUZADO** \$15 / \$55  
Rioja Crianza, Spain

**SILVER PALM** \$13 / \$44  
Cabernet Sauvignon, California

## BEER

**SINGHA** \$8  
Thailand, Premium Lager, 5%

**SAPPORO** \$8  
Japan, Rice Lager, 5%

**TAIWAN BEER LYCHEE** \$8  
Taiwan, Fruit Beer, 3.5%

**BROOKLYN IPA** \$8  
Brooklyn NY, Indian Pale Ale, 6.9%

## MOCKTAILS



**GOLDEN EMBER** 13  
Lemongrass ginger honey •  
Lemon juice • Soda



**GUAVA ON THE BEACH** 13  
Guava puree • Yuzu juice •  
Coconut water • Plum powder



**KISS OF LYCHEE** 14  
Raspberry tea cordial •  
Lemon juice • Soda • Lychee  
Calpico foam

## SOFT DRINKS

Yuzu Soda \$8.00  
Lychee Lemonade \$8.00  
Thai Iced Tea (oat milk +\$0.75) \$7.00  
Lychee Thai Tea \$8.00  
HOT TEA Green, Thai Tea or Chrysanthemum \$4.00  
Juice Lychee, Mango or Lemonade \$6.00  
Spring water 28oz \$9.00  
Sparkling water 28oz \$9.00  
Soda Coke, Diet Coke, Sprite or Ginger Ale \$3.50

## DESSERT

Churros with Pandan Custard Dip \$10.95  
Mango Sticky Rice \$13.95  
Thai Tea Fried Ice Cream \$11.95  
Mango Mousse Cake \$12.95  
Thai Tea Sizzling Roti \$14.95  
Homemade Ice Cream Sundae \$9.95  
Thai Tea or Coconut Pandan



Som Tum



Larb



Summer rolls

## COLD PLATES

### FRESH OYSTERS | \$19.95 **G**

6 fresh east coast oysters served with chili jam, crispy shallots, and house special spicy seafood sauce

### SOM TUM | \$15.95 **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 | \$17.95 **G**

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

### SHRIMP MANGO SALAD | \$19.95 **G**

Mango, grilled shrimp, red onion, mint, cashew nuts, in spicy lime dressing (sub crispy softshell crab +\$2)

### SUMMER ROLLS | \$13.95

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

Curry Puff



Duck Buns



## APPETIZERS

### MALII PLATTER | \$28.95

Sampler platter includes Tod Mun, Chive Rice Cake, and Cho Muang

### DUCK BUN | \$13.95 **G**

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

### FRIED PORK BELLY | \$14.95

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

### CRISPY LIME CHICKEN | \$15.95

Crispy fried chicken served with creamy lime sauce

### ROTI MASSAMUN | \$13.95 **G**

Braised chicken massamun curry served with toasted flat bread

### TOD MUN | \$15.95

Panko breaded shrimp cakes served with sweet plum sauce

### CHO MUANG | \$13.95 **G V**

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

### TOM YUM WINGS | \$14.95 **G**

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

### CURRY PUFFS | \$13.95

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

### PORK & SHRIMP DUMPLINGS | \$12.95

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

### CHICKEN SATAY | \$13.95

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

### SPRING ROLLS | \$10.95 **V**

Mixed vegetables spring rolls served with sweet chili sauce

### CHIVE RICE CAKE | \$12.95 **V**

Crispy homemade chive rice cake served with sweet soy sauce

### PUMPKIN FRIES | \$12.95 **V**

Pumpkin tempura served with sweet chili sauce and ground peanuts.



Cho Muang



Tod Mun



Crispy Lime Chicken



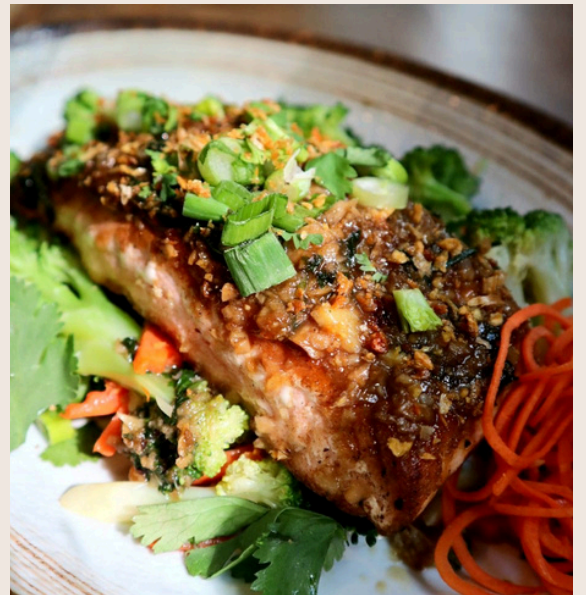
Fried Pork Belly



Lychee Duck Curry



Softshell Crab Karee



Garlic Salmon



Tom Yum Wings



Clay Pot Rice

## SOUP

Choice of:

Chicken, or, Vegetables & Tofu  
Shrimp

Sm \$9.95 Lg \$19.95  
Sm \$10.95 Lg \$20.95

### 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 \$25.95 **G**

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

## MUST TRY

### CRAB FRIED RICE | \$28.95

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

### PAD THAI BORAN | \$27.95

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 | \$29.95

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

### LEMONGRASS SEA BASS | \$25.95

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

### STEAMED SEA BASS | \$39.95 **G**

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


### CRISPY SEA BASS | \$39.95

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

### CRISPY PORK BELLY | \$26.95

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 | \$23.95 **V**

Rice cooked in gingery soy sauce with egg, sweet sausage, pork, shrimp, chestnut, mushroom, scallion, cilantro (vegan option available)

### LYCHEE DUCK CURRY | \$34.95

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

### CHICKEN MASSAMUN | \$22.95 **G V**

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



# STAPLES

## CHOICE OF:

Vegetables & Tofu	\$18.95
Chicken or Pork	\$19.95
Beef, Shrimp, Squid, or Vegetarian Duck	\$20.95
Mixed Seafood	\$25.95
Salmon	\$29.95
Crispy Roasted Duck	(quarter) \$26.95   (half) \$34.95

## Noodles

### PAD THAI

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 (vegan option available)

### 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 (vegan option available)

## Sauteed

### BASIL

String bean, red and green pepper in spicy basil sauce (cooked traditional style with ground meat if you select chicken, pork, or beef.) Add fried egg +\$3.50

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



# Noodles Soup



Khao Soi



Creamy Tom Yum Noodles



## NOODLES SOUP

### CREAMY TOM YUM NOODLES | \$19.95 🌶️ G

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

Choice of noodles\* with ground pork, fish balls, shrimp, bean sprout, scallion in creamy lemongrass broth (\*Ramen noodles contain gluten)

### KHAO SOI | \$22.95 🌶️

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		\$3.50
Roti		\$6.00
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		



Pad Kee Mao



Crispy Pork Belly Kana

*Please inform your server of your food allergy.*

*Many items contain shell fish, wheat, dairy, soy or peanut.*

*Eating raw, undercooked seafood or meats increase your risk of food-borne illness.*

*20% gratuity will automatically be added to a group of 5 or more.*

 DESSERT MENU



Thai Tea Sizzling Roti

 Dessert

Churros with Pandan Custard Dip	\$10.95
Mango Sticky Rice	\$13.95
Thai Tea Fried Ice Cream	\$11.95
Mango Mousse Cake	\$12.95
Thai Tea Sizzling Roti	\$14.95
Homemade Ice Cream Sundae	\$9.95
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 **vg**
- Seaweed and Tofu Soup
- Spring Rolls **v**

## CHOICE OF PROTEIN:

- Vegetables & Tofu \$16.95
- Chicken or Pork \$17.95
- Beef, Shrimp, Squid, or Vegetarian Duck \$19.95
- Mixed Seafood \$24.95
- Salmon or 1/4 Crispy Duck \$26.95

## CHOICE OF DISHES:



### Noodles



Pad Thai

#### PAD THAI **G**

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 **V**

Egg, tomato, Chinese broccoli, scallion, and onion (vegan option available)

#### BASIL FRIED RICE

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

#### PINEAPPLE FRIED RICE **V**

Egg, pineapple, cashew nuts, tomato, onion, and scallion (vegan option available)



Pineapple Fried Rice



### Sauteed



Basil

#### BASIL

String bean, red and green pepper in spicy basil sauce (cooked traditional style with ground meat if you select chicken, pork, or beef.) Add fried egg +\$3.50

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



Red Curry