

ENJOY SPECIAL MENU



Fresh OYSTER

6 Oysters \$19.95

Fresh east coast oysters served with house special spicy seafood sauce, chili jam, crispy shallot

\$2 OYSTER HAPPY HOUR
M-F 11:30AM - 5PM*

*Dine in only. Except holidays

WEEKDAYS

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

*Dine in only. Except holidays

HAPPY HOUR

\$11 COCKTAILS



\$5 BEER, SAKE



\$8 WINE



\$2 OYSTER



\$9 SMALL PLATES



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



Spring SPECIAL



Choo Chee Prawns
Fried jumbo prawns served with Choo Chee curry sauce, lychee fruit, and Asian pear.



Sweet Chili Vermicelli
Stir-fried rice vermicelli with chili jam, egg, red chili, and water spinach. Choice of pork belly +\$4, shrimp +\$2, chicken, or tofu.



Pu Lon
Crispy rice crackers served with crab meat coconut dip with shrimp, chicken, shallot and Thai herbs.



Strawberry Mezcal Sour
Mezcal, strawberry puree, ginger, lime juice

MALII GRAMERCY

DRINKS MENU



MALII GRAMERCY



Lychee Martini



Spicy Mezcal Paloma



Pandan Old Fashioned



Malii Mule



Thai Negroni



Ma Kham Piak



An Chan

SIGNATURE COCKTAILS

Malii Mule
Thai basil infused vodka, lime juice, ginger ale, jalapeno **\$ 16**

Yuzu Margarita
Tequila, yuzu marmalade, lime juice **\$ 16**

Ma Kham Piak
Thai herbs infused rum, passion fruit, tamarind, lime juice, spicy salt rim **\$ 16**

Spicy Mezcal Paloma
Mezcal, tequila, grapefruit juice, Mike's hot honey, lime juice **\$ 16**

An Chan
Butterfly pea infused rum, tequila, lychee juice, lime juice, Thai spicy rim **\$ 16**

Thai Negroni
Mekhong Thai rum, sweet vermouth, Aperol, Angostura bitters **\$ 16**

Pandan Old Fashioned
Pandan infused bourbon, coconut liquor, dark brown sugar, orange bitter, chocolate bitter **\$ 16**

Lychee Martini
Choice of vodka or gin, lychee liquor, triple sec **\$ 16**

CLASSIC COCKTAILS

Margarita
Classic or Strawberry **\$13**

Mojito
Classic or Lychee **\$13**

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

Mango Bellini
Mango juice, prosecco **\$ 11 / \$ 29**

Sparkling Lychee
Lychee juice, prosecco **\$ 11 / \$ 29**

HAPPY HOUR: M-F 11:30AM - 5PM | ASK YOUR SERVER FOR DETAIL

MALII GRAMERCY

DRINKS MENU



MALII GRAMERCY



Magic Blue



Lychee Berry Fizz

MOCKTAILS



Lychee Berry Fizz	\$10.00
Lychee nectar, strawberry puree, lime juice, tonic	
Spicy Paloma Mocktail	\$10.00
Grapefruit juice, agave syrup, seltzer, spicy salt rim	
Magic Blue	\$10.00
Yuzu puree, butterfly pea tea, seltzer	
Mango Lime Spritzer	\$10.00
Mango nectar, agave syrup, lime juice, blue curacao, seltzer	

SOFT DRINKS



Butterfly Pea Jasmine Soda	\$7.00
Lychee Lemonade	\$7.00
Thai Iced Tea (Oat milk +\$0.75)	\$6.00
Lychee Thai Tea	\$7.00
Hot Tea Thai Tea or Green Tea	\$5.00
Juice Lychee, Mango, Grapefruit, Lemonade	\$6.00
Spring water 28oz	\$8.00
Sparkling water 28oz	\$8.00
Soda Coke, Diet Coke, Sprite, Ginger Ale	\$3.00

RED WINE



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

WHITE WINE



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

SPARKLING WINE



Benvolio	\$ 12 / \$ 44
Prosecco, Italy	

BEER



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

SAKE



Sho Chiku Bai	\$ 7
Hot or Cold	



Spicy Paloma Mocktail



Mango Lime Spritzer

HAPPY HOUR: M-F 11:30AM - 5PM | ASK YOUR SERVER FOR DETAIL



Larb



Summer rolls

COLD PLATES

FRESH OYSTERS | \$19.95 **G**

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

SOM TUM | \$14.95 **🌶️ 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 | \$16.95 **🌶️ 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 | \$18.95 **🌶️ 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 | \$27.95

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

DUCK BUN | \$12.95 **🌶️**

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

TOM YUM MUSSELS | \$12.95

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

FRIED PORK BELLY | \$13.95

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

CRISPY LIME CHICKEN | \$14.95

Crispy fried chicken served with creamy lime sauce

ROTI MASSAMUN | \$12.95 **🌶️**

Braised chicken massamun curry served with toasted flat bread

TOD MUN | \$14.95

Panko breaded shrimp cakes served with sweet plum sauce

CHO MUANG | \$12.95 **G V**

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

TOM YUM WINGS | \$13.95 **🌶️**

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 | \$11.95 **V**

Crispy homemade chive rice cake served with sweet soy sauce



Cho Muang



Tod Mun



Crispy Lime Chicken



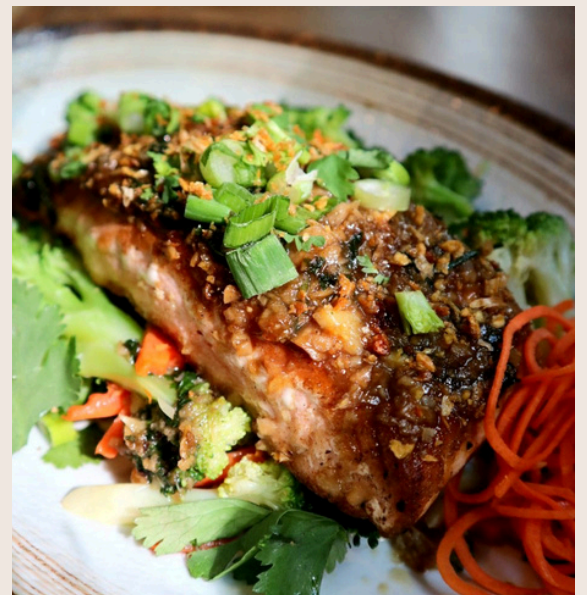
Fried Pork Belly



Lychee Duck Curry



Softshell Crab Karee



Garlic Salmon



Tom Yum Wings



Clay Pot Rice

SOUP



Choice of:

Chicken, or, Vegetables & Tofu
Shrimp

Sm \$8.95 Lg \$16.95
Sm \$8.95 Lg \$18.95

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 \$24.95 🌶️ G

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

MUST TRY



CRAB FRIED RICE | \$27.95

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

PAD THAI BORAN | \$26.95

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 | \$26.95

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

LEMONGRASS SEA BASS | \$24.95 🌶️

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

STEAMED SEA BASS | \$38.95 🌶️ G

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

CRISPY SEA BASS | \$38.95 🌶️

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

CRISPY PORK BELLY | \$24.95

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 | \$21.95 V

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

LYCHEE DUCK CURRY | \$32.95 🌶️

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

CHICKEN MASSAMUN | \$20.95 🌶️ G V

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



Creamy Tom Yum



Tom Kha



Steamed Sea Bass



Pad Thai Boran



Lemongrass Sea Bass

STAPLES

CHOICE OF:

Vegetables & Tofu	\$17.95
Chicken or Pork	\$18.95
Beef, Shrimp, Squid, or Vegetarian Duck	\$19.95
Mixed Seafood	\$24.95
Salmon	\$26.95
Crispy Roasted Duck	(quarter) \$25.95 (half) \$32.95



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



Green Curry



Crispy Pork Belly Basil



Crab Fried Rice



Panang Curry



Crispy Sea Bass

Noodles Soup



Khao Soi



Creamy Tom Yum Noodles



NOODLES SOUP

CREAMY TOM YUM NOODLES | \$18.95 🌶️ 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 | \$21.95 🌶️

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.
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	\$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 **v g**
- Seaweed and Tofu Soup
- Spring Rolls **v**

CHOICE OF PROTEIN:

- Vegetables & Tofu \$14.95
- Chicken or Pork \$15.95
- Beef, Shrimp, Squid, or Vegetarian Duck \$17.95
- Mixed Seafood \$19.95
- Salmon or 1/4 Crispy Duck \$24.95

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