

MALII GRAMERCY

VALENTINE'S
PRIX FIXE

\$ 55 PP

3-COURSE MEAL

Select one item from
each course on next page

INCLUDE A GLASS OF
WINE OR MOCKTAIL



Select one from each course.

STARTER

Pu Lon

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

Tod Mun Pla

Fried spicy cuttlefish and chicken cake with Thai herbs served with cucumber, red onion, peanuts, sweet chili sauce.

Cho Muang

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

Miang Kana

Baby Chinese broccoli wraps served with pork floss, lime, ginger, red onion, peanuts, chili in light fish sauce dressing.

MAIN

Choo Chee Prawns

Fried jumbo prawns served with lychee Choo Chee curry sauce.

Sweet Chili Vermicelli

Stir-fried rice vermicelli with chili jam, egg, red chili, and water spinach. Choice of pork belly, shrimp, chicken, or tofu.

Pineapple Braised Pork Ribs

Braised pork ribs with sweet and sour pineapple soy sauce.

Grilled Cuttlefish

Grilled marinated cuttlefish served with shredded cabbage, asian pear, and spicy seafood sauce.

DESSERT

Thai Tea Basque Cheesecake

Pandan Coconut Sundae





Valentine's Day

PRIX FIXE DRINK OPTIONS

RED WINE

Merphy Goode, Pinot Noir, California
Silver Palm, Cabinet Sauvignon, California
Josh Cellar, Merlot, California

WHITE WINE

La Crema, Cardonnay, Sonoma
Kim Crawford, Sauvignon Blanc, New Zealand
Cupcake, Pinot Grigio, Italy

SPARKLING WINE

Benvolio, Prosecco, Italy

MOCKTAILS

Lychee Berry Fizz

Lychee nectar, strawberry puree, lime juice, tonic

Spicy Paloma Mocktail

Grapefruit juice, agave syrup, seltzer, spicy salt rim

Magic Blue

Yuzu puree, butterfly pea tea, seltzer

Mango Lime Spritzer

Mango nectar, agave syrup, lime juice, blue curacao, seltzer

