

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





# FALL SPECIALS



## PUMPKIN CURRY 20.-

Choice of: tofu, chicken +2,  
pork +2, beef +4, shrimp +4  
Pumpkin, long beans, basil,  
red chili in red curry sauce



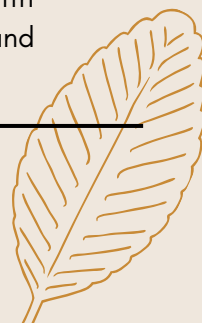
## PLA GOONG 12.-

Crispy rice crackers served with grilled  
shrimps, mango, red onion, lemongrass,  
lime leaf in roasted chili lime dressing



## PUMPKIN FRIES 12.-

Pumpkin tempura served with  
sweet chili sauce and ground  
peanuts



# 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



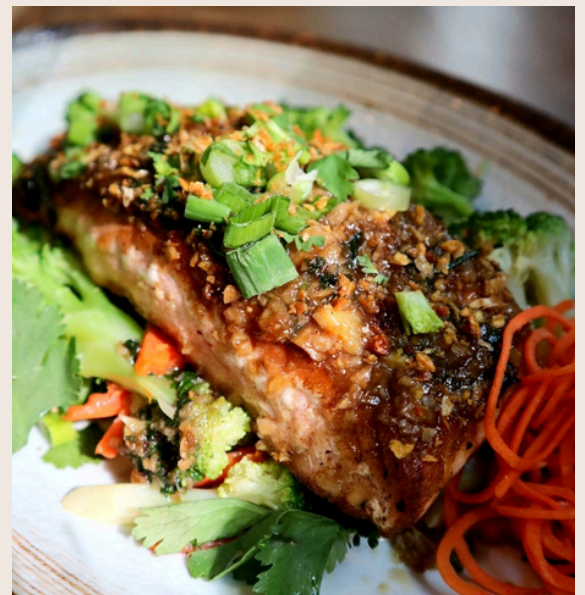
Tod Mun



Crispy Lime Chicken



Fried Pork Belly



## 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