


Soup

- T1.  **HOT & SOUR THAI SOUP (Tom Yum)** 3.00
(Chicken addition \$1.00)(Shrimp addition \$2.00)
 Hot & sour lemongrass chicken broth with lime juice, pepper, mushroom
- T2.  **CHICKEN SOUP W. COCONUT (Gai Tom Kha)** 3.00
 Thai chicken soup with coconut milk, lime juice, pepper & mushroom
- T3. **CLEAR CHICKEN SOUP (Gai Jued Tao Hoo Khao)** 3.00
 Clear chicken soup with bean curd, chicken & spinach

Salad

- T4. **GREEN SALAD (Salad Kaek)** 5.00
 Thai green salad with bean sprouts, bean curd, tomato, cucumber, topped with peanut dressing
- T5.  **CALAMARI SALAD (Yum Pla Muk)** 8.00
 Thai calamari salad with dressing of lime juice, fish sauce, lemongrass chili & scallion
- T6.  **SHRIMP SALAD (Pla Goong)** 8.00
 Grilled shrimp with spicy hot & sour sauce, cucumber, sweet onion, scallion & bell pepper
- T7.  **DUCK SALAD (Yum Ped)** 8.00
 Crispy duck camfit with mixed green, sweet onion, scallion, pineapple, cashew nuts in spicy lime juice
- T8.  **GREEN PAPAYA SALAD (Yum Ped)** 7.00
 The most popular Thai salad
 Tomato, carrot, dried baby shrimp, string bean & peanut in traditional papaya salad dressing

Appetizers

- T9. **VEGETABLE FRESH ROLL (Po Pia Sod)** 5.00
 Wrapped w. fresh paper thin spring roll crepe, topped w. tamarind sauce
- T10. **VEGETARIAN CRISPY ROLL (Po Pia Taud)** 5.00
 Wrapped with celery, cabbage, carrot & bean thread served with sweet & sour sauce
- T11.  **BASIL & LIME LEAVES FISH CAKE (Tod Mun Pla)** 7.00
 Popular Bangkok fish cake mixed with curry spices, string bean & *krut* lime leaves
- T12. **CURRY PUFF** 6.00
 Stuffed with chicken, potatoes, onion & curry powder
- T13. **SATAY** 7.00
 Chicken or beef or tofu grilled in skewers served w. peanut sauce & cucumber salad
- T14. **THAI FRIED CALAMARI (Pla Muok Tod)** 7.00
 Deep fried breaded squid, served with traditional hot sauce
- T15. **LEMONGRASS GRILLED WING (Peak Gai Yang)** 6.00
 Thai BBQ wings marinated with lemongrass, garlic, turmeric & chili powder
- T16. **CRISPY GOLDEN WONTON (Kiow Tod)** 6.00
 Crispy fried wonton, stuffed with minced pork, shrimp & black mushroom
- T17. **FRIED TOFU** 4.00
 Deep fried white tofu with Thai sweet chili sauce
- T18. **STEAMED OR CRISPY FRIED VEGETABLE DUMPLING** .. 6.00
 Stuffed with sweet turnip, napa, brown tofu, & carrot served with basil garlic dipping sauce
- T19. **STEAMED OR FRIED THAI COUNTRY STYLE SHUMAI** .. 7.00
 stuffed with shrimp, chicken, carrots, mushroom & water chestnuts
- T20. **CRAB RANGOON** 7.00
 Crispy dumpling skin wrapped with crab meat, onion, carrot & cream cheese

Vegetable \$9.00

- T21. **MIXED VEGETABLE (Pad Ruom-NH)**
 Sautéed mixed vegetables with bean curd & tomato with oyster sauce
- T22. **STRING BEAN**
 Sautéed with soy bean, black bean, garlic, bean curd, mint leaves & scallion
- T23. **TOFU DELIGHT (Tao Hu Hon)**
 Shiitake mushroom, bamboo shoots, bean curd wrapped with bean curd skin served on a bed of spinach topped with onion, basil in black bean sauce
- T24. **CHINESE BROCCOLI (Pad Kana)**
 Sautéed with garlic, baby corn, carrot with brown sauce
- T25.  **BROCCOLI WITH THAI BASIL**
 Sautéed with shiitake mushroom & chili paste
- T26.  **BASIL VEGETABLE & TOFU**
 Sautéed mixed vegetables & bean curd with basil chili paste
- T27. **VEGETABLE IN PEANUT SAUCE (Param Pak)**
 Steamed mixed vegetable with peanut coconut curry sauce
- T28.  **EGGPLANT & TOFU**
 Stir fried in black beans basil sauce

Pork \$11.00

- T29. **PORK CHOP LEMONGRASS**
 Grilled thin sliced pork chops marinated with galangal, garlic & lime juice
- T30. **BANGKOK GINGER PORK**
 Slice pork sautéed in sweet ginger black soy

Duck \$15.00

- T31.  **DUCK CURRY (Kari Red)**
 Deep fried tender breast with longan, lychees, string beans, pepper in red curry sauce
- T32.  **DUCK BASIL**
 Duck breast braised with garlic, onion, chili paste & fresh basil leaves
- T33. **DUCK PARAM**
 Deep fried tender duck breast with broccoli topped with peanut coconut curry sauce
- T34.  **DUCK CHOO CHEE (Choo Chee Pad)**
 Tender duck breast with choo chee curry sauce, coconut shreds, coconut milk, string beans, pepper & lime leaves

SPICY DISH

Seafood \$15.00

- T35.  **OCEAN GARDEN**
 Shrimp, calamari in spicy chili oil with black beans, lime juice, onion, pepper & mint leaves
- T36.  **OCEAN'S FOUR**
 Shrimp, squid, scallop & mussel with coconut milk, basil leaves, string beans, pineapple, pepper in Padma curry sauce
- T37.  **SHRIMP ROYAL**
 with Pineapple, scallop, onion, cashew nuts & chili paste
- T38.  **S & M THAI STYLE**
 Shrimp, mussels, scallop, onion, peppers with chili black bean sauce
- T39. **SEAFOOD CASSEROLE (+\$1.00)**
 Shrimp, scallop, squid, mussels, chow noodles, pepper, onion in clay pot

Fish

Tapia \$13.00 Salmon \$14.00 Red Snapper \$18.00

- T40.  **CHOO CHEE CURRY**
 Choo Chee sauce, coconut milk & lime leaves over fish
- T41.  **RAD PRIK**
 Crispy whole red snapper fillet topped with Thai chili sauce
- T42.  **SRIRACHA**
 Filet lightly battered, shiitake mushroom, soy bean paste, ginger & spicy sriracha sauce
- T43. **KRATIUM THAI**
 Scallion, ginger diced string bean, pepper & garlic lemon sauce
- T44. **SWEET & SOUR THAI STYLE**
 with Pineapple, scallion, onion, tomato, pepper over lightly battered fish

Dessert

- FRIED BANANA WITH HONEY 5.50
 COCONUT CUP CAKE THAI PUDDING 5.00
 ICE CREAM 4.50
(Mango, Coconut, Green Tea, Red Bean)
 COCONUT STICKY RICE WITH FRESH MANGO 5.50

Beverages

- THAI ICE TEA OR COFFEE 3.00
 LYCHEE OR COCONUT JUICE 3.00
 SNAPPLE ICE TEA, PERRIER, V8 3.00
 SODA & SPRING WATER 1.50

Curry

Tofu or Vegetable \$11.00; Chicken, Beef \$14.00; Shrimp \$17.00

- T45. 🌿 **GREEN CURRY (Gaeng Khiao Wan)**
Green curry with basil, eggplants, string bean, bell pepper & coconut milk
- T46. 🌿 **PANANG CURRY (Panang Kari)**
A rich thick, red curry cooked with coconut milk, basil leaves & pepper
- T47. 🌿 **COUNTRY STYLE CURRY (Pad Par) (without Coconut Milk)**
Country style Thai curry with eggplants, mushroom, pepper, string bean, tomato & fresh basil
- T48. 🌿 **MASSAMAN CURRY**
Muslim influence curry with coconut milk lemongrass juice, potatoes, peanuts & onion
- T49. 🌿 **CHOO CHEE CURRY**
Bangkok city popular curry sauce with kafir lime leaves & toasted coconut shreds

Noodles

Vegetable or Tofu \$9.00; Chicken \$10.00; Beef or Shrimp \$10.00

- T50. **PAD THAI RICE NOODLES**
Stir fried with dried bean curd, bean sprouts, egg, scallion & sweet tump topped w. fresh toasted peanut
- T51. 🌿 **CHIANG MAI MEE (Khao Soi)**
Chiang Mai style egg noodles topped with coconut yellow curry gravy, broccoli & dry shallots
- T52. 🌿 **MEE SIAM**
Rice vermicelli in coconut curry sauce with string bean, bean sprouts, fish paste, broccoli & pickled mustard green
- T53. 🌿 **NOODLE MAO**
Broad rice noodle sauteed with chili, sweet soy sauce, basil, tomato, pepper, onion, bean sprouts & lime juice
- T54. **NOODLE NANA (Lad Nard)**
Broad rice noodle stir fried in soy sauce topped with brown bean oyster gravy sauce & Chinese broccoli
- T55. **FUN IN BLACK (Pad See Yu)**
Thai country style stir fried cow fun noodles with Chinese broccoli & egg
- T56. 🌿 **LAKSA BEEHOON**
Originated from it's neighbor Malaysia, now famous in Thailand rice noodles in coconut red curry broth with tofu & bean sprouts
- T57. **BANGKOK NEST**
Crispy egg noodles nest topped with vegetable in brown gravy sauce

Rice

Vegetable, Tofu, Chicken or Pork \$9.00; Beef or Shrimp \$10.00

- T58. 🌿 **TOMYUM FRIED RICE**
with peas, carrots, bell pepper, onion & tom yum spice
- T59. 🌿 **NASI GORENG BALI**
Vegetables, onion, scallion & mixed peas topped with shredded egg
- T60. **THAI FRIED RICE**
with Pineapple, tomato, onion, mixed peas, egg & tomato sauce
- T61. 🌿 **FRESH BASIL FRIED RICE**
with fresh basil, onion, chili paste & egg

Main Course

Tofu, Pork or Chicken \$10.00

Beef \$11.00

Shrimp \$15.00

- T62. **BLACK BEAN SAUCE STIR FRIED (Nua Nam Mun Hoy)**
Black bean, oyster sauce, mushroom, scallion & ginger over bed of spinach
- T63. **THAI GARLIC SAUCE (Thai Kratium)**
Sauteed garlic, scallion, mixed peas with brown sauce
- T64. 🌿 **THAI FRESH GREEN CHILI (Pad Prik Sod)**
Sauteed with garlic, onion & fresh chili
- T65. **SWEET & SOUR THAI STYLE (Prew Wun)**
Sauteed with onion, peppers, cucumber, tomato & pineapple
- T66. 🌿 **WOOSEN THAI**
Sauteed shiitake mushroom, pepper, onion, tomato, bean sprout, glass noodle & egg
- T67. 🌿 **CASHEW KING (Pad Prik Haeng)**
Bell peppers, dried chilies, mushrooms, cashew nuts, baby corn & onion
- T68. 🌿 **SWEET BASIL (Pad Bai Ga-Prow)**
Sauteed with peppers, Thai chili paste, onion & scallion
- T69. **GINGER JOY (Pad Khing)**
Stir fried with julienned ginger, tree ears, so bean, onion, peppers & oyster sauce
- T70. **CHINESE BROCCOLI (Pad Kana)**
Sauteed with Chinese broccoli & baby corn
- T71. 🌿 **STRING BEANS BASIL (Pad Prik King)**
Stir fried with string beans, chili paste, lime leave & basil
- T72. **SIAM**
Lemongrass marinated breast, grilled with onion, sweet basil mushroom & black bean sauce

🌿 SPICY DISH

Side Order

THAI STICKY RICE	2.50
BROWN RICE	1.75
JASMINE RICE	1.00
CUCUMBER SALAD	2.00
PEANUT COCONUT CURRY SAUCE	1.00



LEMON LEAVES

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former LemonGrass executive chef & team*

THAI COOKING

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Phone: 212-766-8661
212-766-8663
Fax: 212-425-2891

