



# *Fresh* OYSTER

6 Oysters \$18

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

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

## WEEKDAYS HAPPY HOUR

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

**\$10** COCKTAILS 

**\$5** BEER | SAKE 

**\$8** WINE 

**\$2** OYSTER 

**\$8** SMALL PLATES   
Choice of:  
Spring Rolls, Duck Buns, Tom Yum Wings, Chive Rice Cake



# Winter Specials

M E N U



## Pumpkin Curry

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



## Pumpkin Fries

Pumpkin tempura served with sweet chili sauce and ground peanuts



## Winter Mezcal Mule

Mezcal, pinot noir, lime juice, cranberry juice, gingerale



## Spiced Old Fashioned

Bourbon, bitter, winter spiced syrup

MALII GRAMERCY

# MALII GRAMERCY

DRINKS MENU



MALII GRAMERCY



Lychee Martini



Tub Tim



Morakot



Malii Mule



Thai Negroni



Ma Kham Piak



An Chan

## SIGNATURE COCKTAILS

**Malii Mule**  
Thai basil infused vodka, lime juice, ginger ale, jalapeno **\$ 15**

**Yuzu Margarita**  
Tequila, yuzu marmalade, lime juice (optional upgrade to Sombra Mezcal Joven +\$2) **\$ 15**

**Ma Kham Piak**  
Thai herbs infused rum, passion fruit, tamarind, lime juice, spicy salt rim **\$ 15**

**Tub Tim**  
Vanilla vodka, lemon juice, rose syrup **\$ 15**

**An Chan**  
Butterfly pea infused rum, tequila, lychee juice, lime juice, Thai spicy rim **\$ 15**

**Thai Negroni**  
Mekhong Thai rum, sweet vermouth, Aperol, Angostura bitters **\$ 15**

**Morakot**  
Bourbon, pistachio syrup, lemon juice **\$ 15**

## CLASSIC COCKTAILS

**Margarita**  
Classic or Strawberry **\$13**

**Mojito**  
Classic or Lychee **\$13**

**Lychee Martini** **\$13**

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

**Mango Bellini** **\$ 11 / \$ 29**

**Sparkling Lychee** **\$ 11 / \$ 29**

HAPPY HOUR: M-F 11:30AM - 5PM | \$10 COCKTAILS\* | \$5 BEER | \$5 SAKE | \$8 WINE  
\*TOP SHELF ADDITIONAL \$5

# MALII GRAMERCY

DRINKS MENU



MALII GRAMERCY



Butterfly Pea Jasmine Soda



Thai Iced Tea

## SOFT DRINKS

Butterfly Pea Jasmine Soda	\$6.00
Lychee Lemonade	\$6.00
Thai Iced Tea (Oat milk +\$0.75)	\$5.00
Lychee Thai Tea	\$6.00
Thai Iced Coffee (Oat milk +\$0.75)	\$5.00
Hot Tea Thai Tea or Green Tea	\$5.00
Juice Lychee, Mango, Pineapple, Lemonade	\$5.00
Sparkling water 12oz	\$5.00
Sparkling water 28oz	\$8.00
Soda Coke, Diet Coke, Sprite, Ginger Ale	\$3.00

## RED WINE

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

## WHITE WINE

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

## SPARKLING WINE

Benvolio Prosecco, Italy	\$12 / \$44
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## BEER

Singha Thailand, Premium Lager, 5%	\$7
Taiwan Lychee Beer Taiwan, Shandy/Radler, 3.5%	\$7
Sapporo Japan, Japanese Lager, 5%	\$7
Brooklyn IPA Brooklyn NY, Indian Pale Ale, 6.9%	\$7
Stella Artois Belgium, Pilsner, 5.2%	\$7

## SAKE

Sho Chiku Bai Hot or Cold	\$8
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HAPPY HOUR: M-F 11:30AM - 5PM | \$10 COCKTAILS\* | \$5 BEER | \$5 SAKE | \$8 WINE  
\*TOP SHELF ADDITIONAL \$5



## SALAD

### SOM TUM | \$13.95 🌶️ 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 | \$14.95 🌶️ G

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

### CORN SALAD | \$13.95 🌶️ G

Spicy corn salad with carrot, long beans, tomato, dried shrimps, peanuts, and crispy pork rinds (add grilled shrimp +\$6, crispy softshell crab +\$8)

### SHRIMP MANGO SALAD | \$16.95 🌶️ G

Mango, shrimp, red onion, mint, cashew nuts, in spicy lime dressing

Curry Puff



Chive Rice Cake



## APPETIZERS

### DUCK BUN | \$10.95 🌶️

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

### SOFTSHELL CRAB BUN | \$12.95

Bao buns, crispy softshell crab, lettuce, red cabbage, pickled jalapeno, with creamy lime sauce

### FRIED PORK BELLY | \$12.95

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

### CRISPY LIME CHICKEN | \$12.95

Crispy fried chicken served with creamy lime sauce

### ROTI MASSAMUN | \$11.95 🌶️

Braised chicken massamun curry served with toasted flat bread

### TOD MUN | \$13.95

Panko breaded shrimp cakes served with sweet plum sauce

### CHO MUANG | \$11.95 G V

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

### TOM YUM WINGS | \$12.95 🌶️

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

### ZABB WINGS | \$12.95 🌶️

Crispy chicken wings dusted with spicy and sweet lime seasoning

### CURRY PUFFS | \$12.95

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

### PORK & SHRIMP DUMPLINGS | \$11.95

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

### CHICKEN SATAY | \$12.95

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

### SPRING ROLLS | \$9.95 V

Mixed vegetables spring rolls served with sweet chili sauce

### SUMMER ROLLS | \$12.95

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

### CHIVE RICE CAKE | \$10.95 V

Crispy homemade chive rice cake served with sweet soy sauce



Cho Muang



Tom Yum Wings



Crispy Lime Chicken



Fried Pork Belly



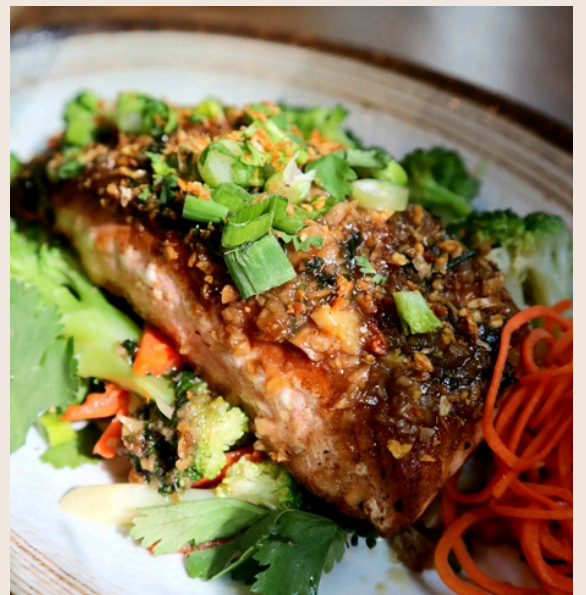
Zabb Wings



Tod Mun



Lychee Duck Curry



Garlic Salmon



Creamy Tom Yum Noodles

## SOUP

Choice of:

Chicken, or, Vegetables & Tofu Sm \$7.95 Lg \$14.95  
Shrimp Sm \$7.95 Lg \$16.95

### 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 \$23.95 **G**

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

## MUST TRY

### CRAB FRIED RICE | \$25.95

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

### PAD THAI BORAN | \$25.95

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 | \$25.95

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

### LEMONGRASS SEA BASS | \$23.95

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

### STEAMED SEA BASS | \$37.95 **G**

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


### CRISPY SEA BASS | \$37.95

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

### CRISPY PORK BELLY | \$23.95

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 | \$19.95

Rice cooked in gingery soy sauce with egg, sweet sausage, pork, shrimp, chestnut, mushroom, scallion, cilantro

### STEWED BEEF BASIL | \$21.95

Tender and flavorful stewed beef sautéed with red pepper and string bean in spicy basil sauce

### LYCHEE DUCK CURRY | \$31.95

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

### CHICKEN MASSAMUN | \$19.95 **G V**

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

### ROASTED CHILI DUCK | \$31.95

Half roasted duck, pineapple, tomato, cashew nuts, red onion, lemongrass, mint, cilantro tossed in roasted chili lime sauce



## STAPLES

### CHOICE OF:

Vegetables & Tofu	\$16.95
Chicken, Pork, or Beef	\$17.95
Shrimp, Squid, or Vegetarian Duck	\$18.95
Mixed Seafood	\$22.95
Salmon	\$23.95
Crispy Roasted Duck	(quarter) \$23.95 / (half) \$30.95

### Noodles

#### PAD THAI **G**

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

#### 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

### Sauteed

#### BASIL

String bean, red and green pepper and in spicy basil sauce (cooked traditional style with ground meat if you select chicken, pork, or beef.) Add fried egg +\$3.

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



Green Curry



Crispy Pork Belly



Crab Fried Rice



Softshell Crab Karee



Crispy Sea Bass



# Noodles Soup



Khao Soi



## NOODLES SOUP

### CREAMY TOM YUM NOODLES | \$17.95 🌶️ G

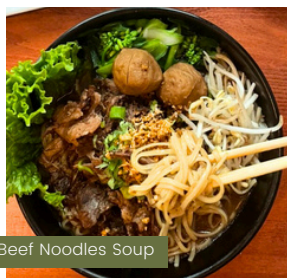
Choice of: Thin rice noodles, Flat rice noodles, Angel hair noodles,  
Glass noodles, Ramen noodles +\$2

Choice of noodles\* with ground pork, fish balls, shrimp, bean sprout, scallion in creamy lemongrass broth

### BEEF NOODLE SOUP | \$17.95

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

Choice of noodles\* with stewed beef, beef, beef balls, Chinese broccoli, bean sprout, cilantro and scallion in dark broth



Beef Noodles Soup

### KHAO SOI | \$19.95 🌶️ G

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		\$3.00
Roti		\$5.00
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		



Stewed Beef Basil



Pad Kee Mao

*Please inform your server of your food allergy.  
Many items contain shell fish, wheat, dairy, soy or peanut.  
18% gratuity will automatically be added to a group of 5 or more.*



# DESSERT MENU



Thai Tea Sizzling Roti



## Dessert

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

## CHOICE OF PROTEIN:

- Vegetables & Tofu \$13.95
- Chicken, Pork, or Beef \$14.95
- Shrimp, Squid, or Vegetarian Duck \$16.95
- Mixed Seafood \$18.95
- Salmon or 1/4 Crispy Duck \$22.95

## 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

Egg, tomato, Chinese broccoli, scallion, and onion

#### 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



Pineapple Fried Rice



### Sauteed



Basil

#### BASIL

String bean, red and green pepper and in spicy basil sauce (cooked traditional style with ground meat if you select chicken, pork, or beef.) Add fried egg +\$3.

#### 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



Panang