



Le Lert

# *Brunch Menu*

Food may contain traces of nuts, dairy, and other allergens. Please always inform your server of any allergies, restrictions, or preferences.

An auto-gratuity will be applied to the final bill  
for groups of 6-9 (18%)  
for groups of 10+ (20%)

(Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for individuals with certain medical conditions.)





# Drink

## • NON ALCOHOL •

Cold Pressed \$12

Green apple / Red apple / Orange

Coconut Water \$7

Soft Drink \$4

Club Soda / Ginger Ale / Sprite / Coke /  
Coke Zero / Diet Coke / Nestea

Thai Iced Tea \$8

Thai iced tea with whipping cream

Sparkling Water \$7

Perrier 330 ml

Green tea \$4

Jasmine tea \$4

Ginger tea \$4

## • ALCOHOL •

### BEERS

Singha

Asahi

Pilsner Urquell

Pint Pitcher

\$9 \$25

\$9 \$25

\$9 \$25

### WHITE WINE

Demetra Falanghina 2021

Reif Chardonnay 2023

Volratz Riesling 2021

Riesling Schloss Neuweier

Glass Bottle

6 oz 750 ml

\$18 \$65

\$14 \$50

\$17 \$62

\$17 \$62

### RED WINE

Reif Estate Pinot Noir 2021

Silvia Cellars Cabernet Sauvignon 2019 

L'aura Chianti Classico 2022

Glass Bottle

6 oz 750 ml

\$14 \$50

\$18 \$65

\$19 \$70

## • OTHER SPIRITS •

Vodka 1 oz. \$9

Gin 1 oz. \$9

Rum 1 oz. \$9

Tequila 1 oz. \$9

Long Island \$18

Espresso Martini \$16

Margarita \$16

Mojito \$16



# Drink

## • COCKTAIL •



### 4 of a Kind Mimosa \$18

Calamansi, yuzu, clementine, blood orange  
and prosecco 5 oz



### Ube Smoky \$18

Taro infused bourbon 2 oz, angostura bitters,  
ube syrup



### Mezcal Brew \$20

Mezcal espresso martini \$20:  
Mezcal 1.5 oz, coffee liquor 1 oz,  
"PLEARN" cold brew coffee



### Floral Sangria \$19

Red wine 1.5 oz, coconut rum 1 oz, rose  
water, coconut water



### Berry Spritz \$20

Aperol 1.5 oz, triple sec 0.5 oz, Prosecco 4 oz,  
seasonal berries, soda water



### Matchacha \$18

Cachaca rum 2 oz, Amarula 1 oz, Peach  
liquor, Thai iced tea, ceremonial matcha

## CHRISTMAS DRINK



### Candy cane \$18

Gin 1 oz., Triple sec 0.5 oz.,  
Santa's secret ingredients.





# Brunch

## • APPETIZER •

Mushroom Spring Rolls \$13 

Char sui sauce, taro, cucumber, dark soy vinaigrette

Tuna Ceviche \$17  

Northern-style larb spice, Thai herbs, fresh vegetables

Fried Tofu, Corn, Taro \$14 

Peanut, tamarind sauce

Pan-Roasted Shishito \$14    

Shishito peppers, young coconut meat, crispy banana, fried garlic

Shrimp Pa Tong Goh \$16

Chinese donut, sweet potato sauce, fresh-pickled cucumber



## • SALAD •

Green Goddess of Le Lert Salad \$15 

Baby romaine, spinach, green apple, nori, mushroom furikake, garlic-tofu dressing

Miang Khum Citrus Salad \$17 

Betel leaves, pomelo, romaine, cashew nuts, coconut, lime, sun-dried shrimp, ginger, sweet pepper, red onion, Asian pear, miso-soy-coconut dressing





# Brunch

## • SOUP •

**Mushroom & Pork Soup \$27**

Pork dumpling, crispy pork, shiitake mushroom, Chinese celery, crown daisy, jasmine rice

**Prawn Tom Yum Soup \$32** 🌶️

Straw mushroom, lemongrass, kaffir lime leaves, galangal, roasted chile, cilantro, lime, served with rice on the side



## • BRUNCH •

**Holy Basil-Grilled Pork Benedict \$19**

Grilled Pork shoulder, shishito, poached egg, Hollandaise sauce, pain au croissant, greens, balsamic vinaigrette

**Roasted Chile Prawn Benedict \$21**

Sautéed tiger prawns, tomato, poached egg, Hollandaise sauce, pain au croissant, greens, balsamic vinaigrette

**Omelette Over Rice**

Roasted eggplant relish, greens, ikura, choice of

**Northern Style Sausage Patties \$18** (GF)

**Grilled Pork jowl \$23**

**Pan-Grilled Striploin \$25**

**Roasted Chicken Thigh \$24**


**Grilled Mix Mushrooms \$22** (GF)



# Brunch

## • MAIN COURSE •

Pad Thai Classic \$19 

Pad Thai Prawn \$26 

Pad Thai Chicken \$26 

Rice noodles, dried radish, tofu, red onion,  
dried shrimp, beansprouts, Chinese chive, peanut

(Pad Thai Classic does not contain meat, but it includes dried shrimp.)



Prawn Tom Yum Soup \$32  

Straw mushroom, lemongrass, kaffir lime leaves, galangal,  
roasted chile, cilantro, lime, served with rice on the side

Spicy Inked Spaghetti 26  

Sauteed squid, holy basil, garlic, lesser ginger, squid ink



Vegetable Gang Garee \$27  

Grilled cauliflower, enoki mushrooms, butternut squash,  
mixed potatoes, lotus root, lotus seeds, longan, onions,  
and cucumber relish, served with rice on the side

## • DESSERT •

Mango Sticky Rice \$17   

Rose coconut sticky rice, fresh mango,  
pandanous-pistachio white chocolate, jasmine-  
coconut milk sauce, butterfly pea rice cracker

Pink Tres Leches \$18

Sala flavored tres leches cake, vanilla bean iced  
sweetened milk, brown butter corn flake  
crumble, toasted hazelnut, cotton candy

\*contains alcohol if flambe





THANK YOU  
FOR COMING.