



WE'RE OPEN EVERYDAY

BRUNCH

MON-FRI | 10 A.M. - 3 P.M.

SAT-SUN | 9 A.M. - 3 P.M.

DINNER

SUN-THU | 5 P.M. - 10 P.M.

FRI-SAT | 5 P.M. - 11 P.M.

LE LERT THAI RESTAURANT

27 Carlton St., Toronto, ON M5B 1L2 | +1 (437) 433 4359

BRUNCH

MORE IMAGES



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 added: 18% for groups of 6–9 | 20% for groups of 10+

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

** We prepare each dish with care and quality ingredients. As personal tastes vary, *we are unable to offer returns or refunds based on preference.*

NON ALCOHOL

| | |
|---|-------|
| Coconut Water | \$ 6 |
| Young Coconut Meat & Coconut Water 100% | \$ 10 |
| Soft Drink | \$ 4 |
| Club Soda / Ginger Ale / Sprite / Coke / Diet Coke / Nestea | |
| Thai Iced Tea | \$ 8 |
| Thai iced tea with whipping cream | |
| Sparkling Water - Perrier 330 ml | \$ 7 |
| Green tea | \$ 4 |
| Jasmine tea | \$ 4 |
| Ginger tea | \$ 4 |

| | | |
|-----------------|------|---------|
| BEER | Pint | Pitcher |
| Singha | \$ 9 | \$ 25 |
| Asahi | \$ 9 | \$ 25 |
| Pilsner Urquell | \$ 9 | \$ 25 |

| | | |
|---------------------------|-------|--------|
| WHITE WINE | Glass | Bottle |
| | 6 oz | 750 ml |
| Demetra Falanghina 2021 | \$ 18 | \$ 65 |
| Reif Chardonnay 2023 | \$ 14 | \$ 50 |
| Volratz Riesling 2021 | \$ 17 | \$ 62 |
| Riesling Schloss Neuweier | \$ 17 | \$ 62 |

| | | |
|--|-------|--------|
| RED WINE | Glass | Bottle |
| | 6 oz | 750 ml |
| Reif Estate Pinot Noir 2021 | \$ 14 | \$ 50 |
| Silvia Cellars Cabernet Sauvignon 2019 | \$ 18 | \$ 65 |
| L'aura Chianti Classico 2022 | \$ 19 | \$ 70 |

SPIRITS

| | | | |
|-------------|------|------------------|-------|
| Vodka 1oz | \$ 9 | Long Island | \$ 18 |
| Gin 1oz | \$ 9 | Espresso Martini | \$ 16 |
| Rum 1oz | \$ 9 | Margarita | \$ 16 |
| Tequila 1oz | \$ 9 | Mojito | \$ 16 |

COCKTAILS

| | |
|---|----------|
| Berry Spritz | \$ 19 |
| 1.5 oz Aperol, 0.5 oz triple sec, 4 oz Prosecco, seasonal berries, soda water | |
| Ube Smoky | \$ 17 |
| Taro infused 2 oz bourbon, angostura bitters, ube syrup | |
| Matchacha | \$ 18 |
| 2 oz Cachaca rum, 1 oz Amarula, Peach liquor, Thai tea, ceremonial matcha | |
| Saffron | \$ 20 |
| 2 oz Mezcal, 0.5 oz orange liquor, agave syrup, mango juice, passionfruit juice, lime juice, and tabasco | |
| Verdant | \$ 18 |
| 1 oz Bourbon, 1 oz Matcha infused bourbon, angostura bitter and yuzu syrup | |
| Marmalade | \$ 19 |
| 3 oz Malibu, pineapple juice, rose water, mixed citrus, syrup, coconut water | |
| Azure | \$ 17 |
| 1.5 oz Cachaca rum, 0.5 oz Coconut rum, Blue 0.5 oz Curaçao, coconut cream, coconut water, lime juice | |
| Indigo | \$ 19 |
| Butterfly pea tea, 1.5 oz Gin, 0.5 oz elderflower liqueur, mix berry juice, egg white, lemon juice, guava syrup | |
| Basil breeze | \$ 19 |
| 1.5 oz vodka, 2 oz melon mixable, lime juice, rosemary syrup, soda, basil leaves, grapes. | |
| Mimosa | \$ 16 |
| Orange juice, 3 oz prosecco, 1 oz triple sec, grenadine | |
| Electric dust | \$ 18 |
| 2 oz White rum, blueberry syrup, pineapple juice, dragon fruit | |
| Le queen | \$ 19 |
| 0.25 oz procecco, 2 oz express gin, soda, lime juice. | |
| House Sangria | \$ 12.50 |
| Red & white wine, sprite, fruit juices, fresh fruit | |
| Frozen Princess | \$ 16.99 |
| Frozen Margarita | |
| Choice of Classic, Fresh mango, or Fresh strawberries | |
| 1.5 oz tequila , 1 oz triple sec , 1 oz agave syrup , 1 oz lime juice | |

APPETIZER

Crispy Veggie Spring Rolls \$ 12

Crispy golden spring rolls stuffed with a savory medley of shredded carrot, green beans, cabbage, and vermicelli noodles, lightly sautéed with soy protein, sesame oil, fresh ginger, and garlic. Served with our sweet chili dipping sauce.

Fresh Garden Rolls \$ 12

Light and refreshing fresh rolls wrapped in delicate rice paper, filled with crisp lettuce, creamy avocado, fragrant basil and **cilantro**, and pickled carrot and daikon. Served with a savory mushroom furikake and **garlic**-tofu dressing, a fusion of freshness and umami in every bite.

Crispy Taro \$ 12

Crispy golden taro fritters, delicately battered and deep-fried to perfection. Served with our signature sweet tamarind sauce, topped with roasted **peanuts**, a perfect harmony of crunch and tang. (Can Be Nut-Free)

Pan-Roasted Shishito \$ 13

Pan-roasted shishito peppers tossed with crispy banana slices, tender young coconut meat, and golden fried **garlic**. Seasoned with our signature tropical house blend for a sweet-salty finish that surprises in every bite.

Hoi Jo Chicken \$ 14

Golden-fried parcels combining tender chicken and savory pork, wrapped in delicate bean curd skin and crisped to golden perfection. Served with our house-made tangy-sweet dipping sauce, a harmony of texture and flavor that’s deeply satisfying.

Herb Crunch Chicken Wings \$ 14

Golden-fried chicken wings tossed with a bold blend of crispy **garlic**, black pepper, roasted rice, and zesty lime. Finished with our signature herb seasoning for a punch of Thai-inspired flavor in every crunchy bite.

Golden Shrimp Donuts \$ 17

Minced tiger prawns delicately seasoned with garlic powder and sea salt, hand-shaped and coated in golden breadcrumbs. Deep-fried until perfectly crisp, served with sweet plum sauce.

Spiced Thai Beef Tartare \$ 17

Seasoned Thai-style with roasted rice powder, lemongrass, lime leaves, **red onion**, mint, and herbs. Topped with a silky egg yolk and crispy **garlic**, finished with our signature Jeaw sauce for a bold, herbaceous kick.

SALAD

Miang Pomelo \$ 16

Juicy pomelo, fragrant toasted coconut, crispy fried **shallots**, and crushed **peanuts**. Served with betel leaves for wrapping, offering a delicate balance of sweet, salty, and citrusy notes in every bite. (Can be Vegan and Nut-Free)

Citrus Miang Kham Salad \$ 17

A refreshing reinterpretation of Thailand’s traditional “Miang Kham” betel leaves tossed with pomelo, romaine lettuce, roasted **cashew nuts**, toasted coconut, lime, sun-dried shrimp, ginger, sweet peppers, red onions, and crisp Asian pear. Dressed in a house-made miso-soy coconut dressing for a perfect harmony of sweet, sour, salty, and herbal notes. (Can be Vegan) (**Cannot** Be Nut-Free)

Mango Salad: Yum Ma Muang \$ 17

A vibrant salad of shredded mango and green apple, tossed with red onions, **sawtooth coriander**, and a zesty lime dressing. Topped with roasted **cashews**, sweet strawberries, crispy fried shallots, and golden **anchovies** for an unexpected crunch and depth of flavor, this dish is a bold harmony of textures and tastes. (Can Be Vegan and Nut-Free)

Yum Moo Yor Royale \$ 17

A bold and savory Thai-style salad featuring tender Thai ham (moo yor), creamy salted egg yolks, cherry tomatoes, red onions, and **sawtooth coriander**. Tossed with seaweed glass noodles and a house-made **fermented fish sauce-lime dressing** for that umami-packed northeastern zing.

Yum Salmon Avocado \$ 19

Fresh raw **salmon** tossed with avocado, cherry tomatoes, red onions, and **sawtooth coriander**. Brightened with a bold **fermented fish sauce-lime dressing** for a uniquely Thai flavor punch, smooth, spicy, and umami all in one bite.

SOUP

Tom Kha Chicken Coconut Soup \$ 25

A silky Thai coconut soup delicately simmered with galangal, lemongrass, kaffir lime leaves, and tender **chicken breast**. Infused with earthy mushrooms, cabbage, and fresh chili, then balanced with lime juice and **fish sauce**. Finished with **sawtooth coriander** for a fresh herbal lift. Served hot with **jasmine rice on the side**. (Can Be Vegan)

Prawn Tom Yum Soup \$ 28

A rich and aromatic prawn tom yum soup infused with lemongrass, kaffir lime leaves, galangal, and roasted chili. Enriched with shrimp pâté and evaporated milk for a velvety texture, and finished with mushrooms, **sawtooth coriander**, fresh lime, and a touch of **fish sauce**. Served hot with **jasmine rice on the side** for a balanced harmony of spicy, sour, and creamy flavors.

BRUNCH

Holy Basil-Grilled Pork Benedict \$ 20

Tender grilled pork shoulder infused with holy basil, served on flaky pain croissants with a perfectly poached egg and rich Hollandaise sauce. Accompanied by blistered shishito peppers, fresh greens, and a drizzle of balsamic vinaigrette for a flavorful Thai twist on the classic Benedict.

Roasted Chile Prawn Benedict \$ 22

Sautéed tiger prawns tossed in a fragrant roasted chili paste, served atop buttery pain croissants, then layered with a perfectly poached egg and velvety Hollandaise sauce. Accompanied by fresh greens and a balsamic vinaigrette, this dish delivers a bold, savory twist on the classic Benedict.

Omelette Over Rice

- GF • Northern sausage patties \$ 18
 - Pan-Grilled Striploin \$ 25
 - Roasted Chicken Thigh \$ 24
 - GF • Grilled Mixed Mushrooms Can be Vegan \$ 22
- Served with a side of house-made daily relish, fresh greens, and a sprinkle of tobiko (fish roe) for added texture and flavor.

Siam Waffle Crunch \$ 19

Crispy fried chicken served on a fluffy waffle, paired with creamy tom yum sauce and a drizzle of pure maple syrup. This dish blends sweet, savory, and spicy in perfect harmony, a bold fusion of Western comfort and Thai.

Grilled Pork Skewers \$ 20

with Jaew-Infused Sticky Rice

Tender grilled pork skewers marinated in Thai herbs and **coriander root**-grilled to perfection and coconut milk. Served with warm sticky rice tossed in spicy Jaew sauce, a Northeastern Thai dipping sauce made with toasted rice, dried chili, lime, and **fish sauce**. A rustic street favorite reimaged with a bold, refined twist.

🍴 Salmon Quesadilla \$ 20

with Tom Yum Sauce

Grilled tortilla stuffed with tender salmon, melty mozzarella, cherry tomatoes, red onion, and **cilantro**. Served with a tangy-spicy Tom Yum dipping sauce

Skillet Eggs \$ 20

A hearty and flavorful Thai-inspired breakfast skillet featuring savory Thai sausage, northern Thai-style sausage patties, and crispy bacon. Served hot with buttery toasted plain croissants, perfect for soaking up every bite. A satisfying and indulgent way to start the day.

Southern Thai Braised Pork Belly \$ 22

(Moo Hong)

Tender pork belly slow-braised in a traditional Hokkien-Thai blend of **soy sauce**, white pepper, **garlic**, and palm sugar, a southern Thai comfort classic, rich with heritage and flavor. Served with steamed Thai **jasmine rice** to soak up every drop of the savory-sweet sauce.

🍴 Satay Beef Burger \$ 26

Juicy satay-marinated beef patty layered with Thai achad (pickled cucumber, daikon, and shallots), crisp mixed lettuce, and drizzled with creamy peanut sauce and **fish sauce**. Served with golden fries, fresh mixed berries, and a side of strawberry citrus dressing.

The Le Lert Double Truffle Burger \$ 27

Juicy double beef patties layered with melted cheese and house-made black truffle aioli, served on a toasted brioche bun. An indulgent, aromatic twist on the classic burger, rich, savory, and unmistakably luxurious.

MAIN COURSE

- 🍴* Pad Thai - Classic (Dried shrimps) GF \$ 19
- Vegan 🍴 \$ 19
- Prawn GF \$ 25
- Roasted Chicken Thigh \$ 25

Stir-fried rice noodles in a tangy tamarind sauce with dried radish, soft tofu, red onion, **bean sprouts**, **Chinese chives**, and egg. Served with crushed **peanuts** on the side for optional crunch and texture. A balanced and flavorful Thai classic. (Can Be Vegan, Vegetarian, and Nut-Free)

🍴 Dried Khao Soi with Wagyu Beef \$ 32

Stir-fried wide egg wonton noodles in Khao Soi curry paste, Wagyu beef, green mustard pickles, shallots, crispy noodles, lime, **fish sauce**, egg, turmeric soup

🍴 Golden Tofu Garden \$ 23

Crispy golden tofu served with deep fried tofu , stir-fried cabbage, carrots, green peas, king oyster mushrooms, shimeji mushrooms, garlic, **jasmine rice**

GF 🍴 Gai Krob Pad Krapow \$ 18

Crispy Chicken in Holy Basil Essence & Crispy Egg

crispy chicken bread, Thai holy basil, garlic, chili, **oyster**, **soy**, **fish sauce**, Served with Steamed jasmine rice and fried egg (sunny-side up), garlic-chile-lime fish sauce on the side

GF 🍴 Neua Yang Pad Krapow \$ 20

Grilled Beef with Thai Holy Basil & Crispy Egg

Beef sirloin, Thai holy basil, garlic, chili, **oyster**, **soy**, **fish sauce**, Served with Steamed jasmine rice and fried egg (sunny-side up), garlic-chile-lime fish sauce on the side

Khao Pad Rod Fai \$ 18

Thai “Rod Fai” Fried Rice with Crispy Fried Egg

Chicken, Rice is wok-fried with fragrant **garlic**, sweet **soy sauce**, Chinese Broccoli, onion, and fresh tomatoes, then crowned with a crispy-edged sunny-side-up egg. The caramelized notes from Thai black **soy sauce** give it its signature deep color and smoky aroma, garlic-chile-lime fish sauce on the side.

Khao Pla Tod Sauce Makham \$ 20

Crispy Seabass with Tamarind Glaze & Crispy Fried Egg

Crispy-fried fillet of seabass, delicately glazed with our signature tamarind sauce, a perfect harmony of sweet, sour, and savory notes. The sauce is infused with caramelized palm sugar, **garlic**, and **fish sauce**, and finished with crispy fried shallots and ginger. Served over jasmine rice and fried egg (sunny-side up), garlic-chile-lime fish sauce on the side.

🍴 Cashew Nut Chicken Stir-Fry \$ 18

& Crispy Egg

crispy chicken bread stir-fried with roasted **cashew nuts**, bell peppers, onions, **garlic**, and dried chilies. Tossed in our house-made savory sauce of Thai chili paste, **oyster sauce**, and **soy**, delivering a rich, nutty, and slightly smoky flavor in every bite Served with: Steamed jasmine rice and fried egg (sunny-side up), garlic-chile-lime fish sauce on the side.

PASTA

🍴 GF 🍴 Crispy Bacon & Tamarind Tango \$ 22

spaghetti tossed in a bold Thai-inspired tamarind sauce, with a touch of sweetness and tang. Stir-fried with **garlic**, crispy bacon, dried chilies, **bean sprouts**, and egg, this dish is a delightful fusion of East and West. Finished with extra golden bacon crumble for texture and indulgence.

🍴 Tom Yum Cream Spaghetti \$ 25

with Grilled Prawns

Delicate spaghetti tossed in a rich and aromatic tom yum cream sauce, infused with lemongrass, kaffir lime leaves, galangal, roasted chili paste, and a touch of lime. Served with grilled tiger prawns, shimeji mushrooms, and tobiko (fish roe), this dish is a bold fusion of Thai fire and European finesse.

🍴🍴 River Pasta \$ 25

Pasta, Crispy Boneless Fried Sea Bass Fillet, Curry Paste, Heavy Cream and Coconut Cream Blend, Wild Ginger (Kra-chai), Basil Leaves, Red Chili Peppers

Ocean Pasta \$ 27

Scallops, prawns, tobiko (fish roe), cream miso, seaweed, parmesan cheese

CURRY

🍴 GF 🍴 Vegetable Gang Garee \$ 25

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

DESSERT

GF 🍴🍴* Mango Sticky Rice \$ 17

🍴* Rose coconut sticky rice, fresh mango, pandanous-**pistachio white chocolate**, jasmine-coconut milk sauce, butterfly pea rice cracker (Can Be Vegan, Nut-Free)

🍴* 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

Pandan Cake \$ 14

Two-layer pandan cake, cream, fresh berries, coconut sauce

Banana Brownie \$ 13

Fried banana, coconut ice cream, kaffir lime-orange sauce

🍴 Thai Tea Cake \$ 13

Thai tea sponge cake, milk-whipped cream, Thai tea-white chocolate ganache, **candied pecan**

GF 🍴 Lychee Sorbet \$ 13

Lychee-lime sorbet, dragon fruit, pomelo, lychee

GF 🍴 Coconut Pudding Mixed Fruit \$ 13

Coconut milk, gelatin, mixed fruit