



Le Lert

BRUNCH MENU

Appetizers

2 Ways Pork	Juicy & crispy belly braised with Hoisin sauce	\$16
Larb Tartare	Thai beef tartare & egg yolk, roasted rice, onion, fired garlic, lime leave and jeaw sauce	\$17
Salmon Waasaab	Spicy salmon ceviche wasabi, onion, garlic, chili	\$15
Potato Basket	Sweet potato fries	\$8
Richy Corn	Grilled corn coconut butter	\$9

Salad

YuZu Tofu	Soft tofu, seaweed, honey, miso yuzu dressing, sundried tomatoes, kale	\$15
Mango Volcano	Mango salad with crispy noodle, fried garlic, chili, Thai dressing	\$15

Brunch

Morning Bangkok	Pan-fried egg with Asian topping and served with toasted bread	\$17
Steak & Egg	Marinated ground pork, chinese sausage, vietnamese sausage, green onion	\$19
Pork Belly Avo	Potato, spinach, mushrooms, red wine gravy	\$19
Sunrise Benny	Crispy roasted pork belly with scrambled egg on toasted chunky avocado	\$19
	Egg benedict with toasted and hollandaise sauce	\$21
	(choice of maple-glaze bacon or salmon)	

Sandwich

Le Lert Burger	Chef signature beef burger with creamy truffle dip	\$25
Uncle Steak	Thai style beef steak marinated with caramelized red wine onions	\$16
Chic Split	Open grilled chicken, sourdough, avocado, mozzarella cheese, aioli, onion	\$15

Pasta

Umami Pasta	Scallops, tobiko, cream miso seaweed pasta and parmesan cheese	\$21
Truffle Pasta	Creamy mushroom truffle, egg yolk	\$20
Olio Pasta	Dried chili, crispy bacon, onion, chili, garlic and parmesan cheese	\$16

Rice & Noodle

Striploin Fried Rice	Onion, garlic, soy sauce, crispy garlic, spicy Jeaw sauce	\$21
Seafood Fried Rice	Grilled salmon, shrimp, shrimp paste, mayo, spicy seafood sauce	\$19
Pad Thai	Street style pad thai with bean sprouts and peanut (shrimp or chicken)	\$23

Dessert

Mango Paradise	Chef signature mango coconut sticky rice and crumble	\$17
Fruit De Jardin	French toast with fresh fruit, caramelize banana and cream cheese	\$15
Le Lert Land	Pandan panna cotta, cotton candy, chocolate, crumble	\$18

Drink

Cold Pressed	Green apple / Red apple / Orange	\$12
Thai Iced Tea	Thai iced tea with whipping cream	\$8
Soft Drink	Club Soda Ginger Ale Sprite Coke Coke Zero Diet Coke Nestea	\$3.95
Sparkling Water	Perrier	\$7

Vegan



COCKTAILS

4 OF A KIND MIMOSA

Calamansi, Yuzu, clementine, blood orange and Prosecco 5 Oz

18

UBE SMOKY

Taro infused Bourbon 2 oz, angostura bitters, Ube syrup

18

MEZCAL BREW

Mezcal Espresso Martini \$20: Mezcal 1.5 oz, Coffee liquor 1 oz, "PLEARN" cold brew coffee

20

FLORAL SANGRIA

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

19

BERRY SPRITZ

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

20

MATCHA

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

18