



Le Lert

# DINNER 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
Lick the Bone	Pork ribs, with fried galric, onion, chilli, cilantro	\$14
Golden Mountain	Crispy rice noodle, freid tofu with tanarind sauce	\$13
Mangomon	Grilled salmon with mango salad	\$17

## 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

## Main

Le Lert Burger	Chef signature beef burger with creamy truffle dip	\$25
Melt in your mouth	Tender pork belly, asian green, snow pea, mashed potato and gravy	\$24
Tom Yum Paella	Scallop, shrimp, mussel, lemongrass, galangal, lime leaves, arborio rice	\$27
What the duck	Duck confit with thick curry and cherry tomato	\$28
Beef Pot Pie	Thai style beef stew pot pie, tomato, lemongrass, garlic, onion	\$25
Pad Thai	Street style pad thai wih bean sproute and peanut (shrimp or chicken)	\$23
Rawaeng Curry	Turmeric green curry with thai eggplant (beef or chicken)	\$22

## 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
Pasta XO	Salmon, shrimp, mussel, XO sauce, dried chili, onion, garlic	\$26

## Rice

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

## Dessert

Mango Paradise	Chef signature mango coconut sticky rice and crumble	\$17
Le Lert Land	Pandan panna cotta, cotton candy, chocolate, crumble	\$20

## 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



## C O C K T A I L S

### SAFFRON

*Mezcal 2 oz, orange liquor 0.5 oz,  
agave syrup, mango juice, passionfruit  
juice, lime juice, Tabasco*

23

### VERMILION

*White rum 2 oz, peach liquor 0.25 oz,  
dragon fruit juice, rosemary syrup,  
soda water*

25

### MARMALADE

*Malibu 3 oz, pineapple juice, rose  
water, mixed citrus, syrup, coconut  
water*

24

### VERDANT

*Bourbon 1 oz, Matcha infused bourbon  
1 oz, angostura bitter, yuzu syrup*

19

### AZURE

*Cachaca rum 1.5 oz, Coconut rum 0.5  
oz, Blue Curaçao 0.5 oz, coconut cream,  
coconut water, lime juice*

19

### GERULEAN

*Black truffle infused Vodka 1.5 oz, dry  
Vermouth, butterfly pea tea*

22

### INDIGO

*Butterfly pea tea Gin 1.5 oz,  
elderflower liqueur 0.5 oz, mix berry  
juice, egg white, lemon juice, guava  
syrup*

20