



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



Le Lert

BRUNCH MENU

Appetizer

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

Salad

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

Brunch

Morning Bangkok	Pan-fried egg with Asian topping and served with toasted bread	\$18
Steak & Egg	Marinated ground pork, Chinese sausage, Vietnamese sausage and green onion	\$24
Pork Belly Avo	Potato, spinach, mushrooms and red wine gravy	\$19
Sunrise Benny	Crispy roasted pork belly with scrambled egg on toasted chunky avocado	\$21
	Egg Benedict with toast and hollandaise sauce (choice of maple-glaze bacon or salmon)	\$21

Sandwich

Le Lert Burger	Chef's signature beef burger with creamy truffle dip	\$25
Uncle Steak	Thai style beef steak marinated with caramelized red wine onions	\$24
Chic Split	Open grilled chicken, sourdough, avocado, mozzarella cheese, aioli, onion	\$19

Pasta

Umami Pasta	Scallops, tobiko, cream miso seaweed pasta and parmesan cheese	\$24
Truffle Pasta	Creamy mushroom truffle, egg yolk	\$23
🌶️ Olio Pasta	Dried chili, crispy bacon, onion, chili, garlic and parmesan cheese	\$20

Rice & Noodle

Striploin Fried Rice	Onion, garlic, soy sauce, crispy garlic and spicy Jeaw sauce	\$26
🌶️ Seafood Fried Rice	Grilled salmon, shrimp, shrimp paste, mayo and spicy seafood sauce	\$24
Pad Thai	Street style Pad Thai with bean sprouts and peanuts (shrimp or chicken)	\$23

Dessert

Mango Paradise	Chef's signature mango coconut sticky rice and crumble	\$17
Fruit De Jardin	French toast with fresh fruit, caramelized banana and cream cheese	\$15
Le Lert Land	Pandan panna cotta, cotton candy, chocolate and Biscoff	\$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	\$4
Sparkling Water	Perrier	\$7
Beers (500ml)	Singha, Asahi, Pilsner Urquell	\$9



Vegan



Gluten Free



Spicy



lelertto



Le Lert Toronto