



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



Le Lert

DINNER 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
	Lick the Bone	Pork ribs, with fried garlic, onion, chili, cilantro	\$16
	Golden Mountain	Crispy rice noodles, fried tofu with tamarind sauce	\$13
	Mangomon	Grilled salmon with mango salad	\$17

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

Main

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

Pasta

	Umami Pasta	Scallops, tobiko, cream miso seaweed pasta and parmesan cheese	\$24
	Truffle Pasta	Creamy mushroom truffle and egg yolk	\$23
	Olio Pasta	Dried chili, crispy bacon, onion, chili, garlic and parmesan cheese	\$20
	Pasta XO	Salmon, shrimp, mussels, XO sauce, dried chili, onion and garlic	\$26

Rice

	Striploin Fried Rice	Onion, garlic, soy sauce, crispy garlic, spicy Jeaw sauce	\$26
	Seafood Fried Rice	Grilled salmon, shrimp, shrimp paste, mayo and spicy seafood sauce	\$24

Dessert

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

GF Gluten Free

Spicy

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Le Lert Toronto