



Le' Chai

A S I A N F L A R E

SPECIALTY COCKTAILS

BROOKLYN 15

HENNESSY, HONEY GINGER SYRUP, LEMON JUICE, ORANGE BITTERS

FLEMINGTONINI 18

GREY GOOSE, SOKU GIN, LILLET BLANC, LEMON JUICE

BOULEVARDIER 15

HENNESSY, SWEET VERMOUTH, CAMPARI

ESPRESSO MARTINI 16

DUSSE, MR. BLACK, FRESH ESPRESSO, MAPLE SYRUP

VIEUX CARRE 18

CAMUS VSOP, KNOB CREEK RYE, BENEDICTINE, SWEET VERMOUTH, PEYCHAUD, AND ANGOSTURA BITTERS

SIDE CAR 16

CAMUS VSOP, COINTREAU, LEMON JUICE

CHAI JULEP 15

MAKERS MARK, OLEO SACCHARUM, FRESH MINT

FLATLAND SPRITZ 16

GREY GOOSE, COINTREAU, LIME, CRANBERRY JUICE

AMALGAMATE 18

PATRON REPOSADO, ROSEMARY SYRUP, MUDDLED BLACKBERRIES, LEMON JUICE

LE CHAI HIBISCUS 18

DUSSE VSOP, SIMPLE SYRUP, LIME JUICE, TRIPLE SEC, SOREL



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A S I A N F L A R E

APPETIZERS

THAI SALAD 10

HEARTS OF ROMAINE LETTUCE, BEAN SPROUTS, CUCUMNER
CHERRY TOMATOES, THAI CHILI LIME DRESSING
6 CHICKEN, 8 SHIMP, 10 LOBSTER

PAPAYA SALAD 17

DRIED SHRIMP AND PEANUTS

VEGETABLE SPRING ROLLS 14

SERVED WITH SWEET CHILI SAUCE (4)

CHICKEN WINGS 14

SERVED WITH BUFFALO SAUCE (6)

COMBINATION PLATTER 29

3 SPRING ROLLS, 3 CHICKEN WINGS,
3 CRISPY SHRIMP, CALAMARI

CRISPY THAI TOFU 14

SCALLION PANCAKES 12

SOUPS

TOM YUM SHRIMP 14

CHICKEN COCONUT MUSHROOM 12

VEGETABLE 10

PICK SPICE LEVEL: 🌶️ MILD 🌶️🌶️ MEDIUM 🌶️🌶️🌶️ HOT
VEGETABLES 20, CHICKEN 26, SHRIMP 30, BEEF 28, LOBSTER 36

NOODLES

PAD THAI

RICE NOODLES WITH BEAN SPROUTS, EGG, TOFU, AND PEANUTS

DRUNKEN NOODLES

SAUTEED NOODLES WITH CHILI AND BASIL LEAVES

SINGAPORE NOODLES

RICE NOODLES WITH ONIONS, PEPPERS, SCALLIONS, CURRY POWDER

RICE

EGG FRIED RICE

WHITE ONION, DICED VEGETABLES, SCALLION, AND CILANTRO

PINEAPPLE FRIED RICE

WHITE ONION, DICED VEGETABLES, SCALLION, AND CILANTRO

THAI BASIL

WHITE ONION, DICED VEGETABLES, SCALLION, AND BASIL

CURRY

ALL CONTAIN PEANUTS

GREEN

WITH THAI EGGPLANT, BAMBOO SHOOTS, AND COCONUT MILK

RED

WITH THAI EGGPLANT, BAMBOO SHOOTS, AND COCONUT MILK

MASSAMAN

WITH POTATOES, CARROTS, GINGER, GARLIC, AND COCONUT MILK

SEAFOOD

4LB PHUKET LOBSTER 120

CHILI CALAMARI 28

LOBSTER AND SHRIMP 85

IN CHILI BASIL

GRILLED WHOLE FISH 78

WHOLE RED SNAPPER, THAI SEASONED

LE CHAI FLOUNDER 52

GRILLED SALMON 48

HUA HIN KING FISH 58

SEASONED FILETS TOPPED WITH SPICY SAUCE

SURF & TURF 136

TWO 8OZ LOBSTER TAILS, 10 OZ GRILLED FILET MIGNON
SALT & PEPPER STYLE

ALASKAN KING CRAB LEGS 150

GARLIC & GINGER

STEAKS & CHOPS

10 OZ SKIRT STEAK 42

12 OZ FILET MIGNON 52

16 OZ DRY AGED NY STRIP 58

24 OZ DRY AGED BONE IN RIBEYE 96

COLORADO LAMB CHOPS 58

CHICKEN

SWEET & SOUR 26

CHICKEN & VEGETABLES 26

SPICY KUNG PAO 26

BEEF

BEEF & BROCCOLI 28

BEEF & VEGETABLES 28

BEEF & GREEN BEANS 28

SHRIMP

JUMBO SHRIMP & BROCCOLI 30

JUMBO SHRIMP & STRING BEANS 30

BANGKOK SHRIMP 30

SHRIMP IN SPICY THAI BASIL 30

SIDES

OKRA 16

GARLIC BROCCOLI 16

BOK CHOY 16

SPICY CHILI STRING BEANS 16

SAUTEED SPINACH 16

FRENCH FRIES 10

DESSERTS

NY STYLE CHEESECAKE 16

APPLE CRUMB CHEESECAKE 16

WEEKLY SPECIAL CHEESECAKE 16

RED VELVET CAKE 18

CHOCOLATE CAKE 18

ICE CREAM SCOOP 6

SEASONAL FLAVORS

SORBET SCOOP 6

SEASONAL FLAVORS

ICE CREAM PLATTER 16

SEASONAL FLAVORS

SORBET PLATTER 16

SEASONAL FLAVORS