Lemongrass Brooklyn



OPEN HOURS

SUN - THU: 12.00PM - 10.30PM

FRI: 12.00PM - 11.30PM **SAT**: 12.00PM - 11.30PM

CORKAGE FEE \$30 per bottle hard liquor \$70 per bottle Outside desserts service fee \$3 per person

ALL MAJOR CREDIT CARDS ACCEPTED

Minimum \$15.00 3 Cards Maximum Accepted per Party Automatic gratuities of 20% will be added for a party of 5 or more.

Food Allergy Notice:

Please be advised that food prepared here may contain or have come in contact with:
Milk, Eggs, Wheat, Soy, Honey, Peanuts, Tree Nuts, Fish. Peanuts, nuts and other
food allergens and present as Lemongrass brooklyn. *Lemongrass brooklyn.*

Although we make every effort to keep these items separated, we cannot guarantee that our products will be free of the eight major allergens identified by the FDA. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Restaurant Sitting Policy:

Guests are kindly asked to limit their dining experience to one hour to accommodate all patrons efficiently. Extensions may be granted based on availability, and we appreciate your cooperation in ensuring a pleasant dining environment for all guests.

Lemongrass brooklyn Management

WE ARE UNABLE TO ACCEPT APPLE PAYMENT AT THIS TIME

- · NO MANUAL
- · NO SWIPE CARD
- · NO ZELLE / VENMO

"THANK YOU TO OUR VALUED CUSTOMER"

APPETIZER

CURRY PUFF \$13.95

Stuffed with chicken, potato, onion and curry powder served with cucumber sauce.

LEMONGRASS (GRILLED WING \$13.95

(ADD \$1.00 FOR FRIED)

Thai BBQ wings marinated with lemongrass, garlic, turmeric, chili powder served with sweet chili sauce.

CRAB RANGOON \$12.95

Crispy fried wonton, stuffed with cream cheese crab sticks seasoned scallion served with sweet chili sauce.

CHICKEN SATAY \$14.95

Grilled chicken on skewers served with peanut sauce and

FRIED CALAMARI \$13.95

Deep fried breaded squid served with traditional chili sauce.

SHRIMP ROLL \$12.95

Crispy shrimp rolls served with sweet chili sauce.

LYCHEE SHRIMP \$13.95

Crispy shrimp in lychee creamy sauce and organic mixed green.

THAI COUNTRY STYLE **DUMPLING \$12.95**

(Chicken) (Steamed or fried)

Stuffed, chicken, carrot, mushroom and water chestnuts served with soy vinaigrette sauce.

CRISPY GOLDEN **WONTON \$12.95**

Crispy fried wonton stuffed with minced chicken served with sweet chili sauce

SHRIMP DUMPLING \$13.95

(Steamed or fried)

Minced shrimp dumplings, water chestnuts served with soy vinaigrette

VEGETABLE DUMPLING \$11.95

(Steamed or fried)

Stuffed with napa, brown tofu, mushroom and carrots served with soy vinaigrette sauce.



FRIED CHIVE \$11.95





Organic Mixed Green, beansprout, cucumber, basil, glass noodle, tofu, wrapped in rice paper served with peanut sauce, hoisin sauce, creamy

VEGETARIAN CRISPY ROLL \$10.95

Wrapped in celery, cabbage, carrots, mushroom, glass noodle and bean served with sweet

FRIED TOFU \$10.95

Deep fried white tofu with Thai sweet chili sauce

ORGANIC



Steamed fresh soybeans with salt.

















GLUTEN FREE





SALAD

ORGANIC MIXED GREEN SAIAD \$12.95



Organic greens mixed with tomato, cucumber, topped boiled eggs, carrot,cabbage purple served with homemade creamy sauce.

PAPAYA SALAD \$12.95

The most popular Thai salad with tomato, chili, carrot, string bean in a traditional papaya salad dressing.

GRILLED CHICKEN ORGANIC GREEN SAIAD \$15.95

Served with homemade creamy black pepper.
Organic greens mixed with tomato, cucumber, topped boiled eggs, carrot, cabbage purple served with homemade creamy sauce.

THAI GRILLED BEEF SAIAD \$16.95

Grilled beef salad tossed with dressing of lime juice, chili, sweet onion, roasted rice powder, cilantro scallion and mint.

DUCK SAIAD \$18.95 Crispy duck confit with mixed greens, sweet onion, scallion, pineapple

and cashew nuts in spicy lime juice,

MANGO SHRIMP **SAIAD \$18.95**

Grilled shrimp mixed with fresh mango, chili, lime juice, cucumber, sweet onion, cilantro.

SOUP

Choice of Tom Yum & Tom Kha: Tofu / Vegetable / Chicken / Shrimp / Mixed Seafood

TOM YUM

(CUP \$9.95) (BOWL \$15.95) Hot and sour lemongrass broth with lime juice, mushroom, scallion, and cilantro.

TOM KHA

(CUP \$9.95) (BOWL \$15.95) Galangal, coconut milk and soup broth with lime juice, scallion and cilantro, mushrooms,

WONTON SOUP

(CUP \$9.95) (BOWL \$15.95) Chicken wonton with bok choy in clear soup.











Mixed vegetable / tofu	\$17.95
• Chicken	\$19.95
Grilled chicken breast.	\$21.95
Crispy pork belly / grilled pork belly	\$23.95
Shrimp / Beef	\$23.95
• Seafood (shrimp, squid, mussels, scallop, crab meat)	\$25.95
Jumbo shrimp	\$27.95
Crispy Duck (quarter)	\$27.95

^{*}Served with jasmine rice. For riceberry add \$2.00 / Sticky rice add \$2.50

CURRY







PANANG CURRY
A rich thick, red curry cooked with
coconut milk, basil leaves, bell pepper
& green beans.



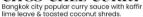


MASSAMAN CURRY Massaman curry with tamarind juice, potato, carrot & onion.













RED CURRY
Red curry , Bamboo shoot, bell pepper,
eggplant, basil & coconut milk.
Add string bean





GREEN CURRY
Green curry paste, basil, bamboo shoot, eggplant, string bean, bell pepper & coconut milk.





ADD ON EXTRA FOR **CURRY AND SAUTEED**

Tofu / mixed vegetable / broccoli	\$5.00
Chicken	\$6.00
Shrimp 5pc. / beef / grill chicken breast	\$8.00
Crispy pork belly / grilled pork belly	\$10.00
Seafood (shrimp, squid, mussels, crab meat)	\$15.00
Jumbo shrimp 6pc	\$15.00
Crispy duck (quarter)	\$13.00











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SAUTÉED

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THAI GARLIC SAUCE

Sauteed mixed vegetable topped with sauteed garlic in oyster sauce.

PAD PRIK SOD Sauteed with garlic, onion, bell pepper, scallion, fresh chilli, in oyster sauce.

PARAM

Sauteed choice of meat with sauteed mixed vegetable topped with peanut

CASHEW KING
With bell pepper, dried chili, mushroom, cesary, cashew nut and onion.



Sauteed with bell pepper, thai chilli paste, onion, basil.

GINGER

Stir-fried with julienned ginger, garlic, onion, bell pepper & brown sauce.

BROCCOLI

Sauteed american broccoli choice of meat, sauteed garlic in oyster sauce.

EGGPLANT BASIL Eggplant stir-fried in garlic sauce, basil sauce, bell pepper, basil.



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Jumbo shrimp 6pc	
Crispy duck (quarter)	\$13.00











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Jumbo shrimp	\$27.95
Crispy Duck (quarter)	

RICE

*Served with jasmine rice. For riceberry add \$2.00

NOODLE



FRESH BASIL FRIED RICE With fresh basil, bell pepper, onion, chili paste & egg.

GREEN CURRY FRIED RICE

Green curry paste, chili, bamboo sheet, bell pepper, long hot peppers, basil leave, and egg mixed with rice.

PAD THAI NOODLE

Upon request for glutenfree / vegan

Stir-fried with dried bean curd, bean sprout, egg, chinese chive & sweet sour turnip.

CHIANG MAI MEE

Chiang mai style egg noodle topped with coconut yellow curry gravy, broccoli, green mustard, bean sprout & dry shallot.

PAD SEE EW

Thai country style stir-fried broad rice noodle with chinese broccoli & chinese broccoli & egg.

UDON KEE MAO udon noodle sauteed with chili, sweet soy sauce, basil, tomato, onion.

NOODLE MAO Broad rice noodle sauteed with chill,

sweet soy sauce, basil, tomato, onion.



ADD ON EXTRA FOR FRIED RICE AND NOODLE

Tofu / mixed vegetable / broccoli	
Shrimp 5pc. / beef / grill chicken breast	\$8.00
Crispy pork belly / grilled pork belly	\$10.00
Seafood (shrimp, squid, mussels, crab meat)	\$15.00
Jumbo shrimp 6pc	\$15.00
Crispy duck (quarter)	\$13.00





GLUTEN FREE





DUCK

\$35.95

*Served with jasmine rice. For riceberry add \$2.00 / Sticky rice add \$2.50

DUCK BASILDeep fried half duck with garlic, onion, chili paste & fresh basil leave.

DUCK SAM RODFried half duck with tamarind garlic sauce.

DUCK CHOO CHEEDeep fried tender half duck with choo chee curry sauce, coconut shred, coconut milk, string bean,pepper & lime leave.

VEGETABLE

\$17.95

*Served with jasmine rice. For riceberry add \$2.00 / Sticky rice add \$2.50

MIXED VEGETABLE

Sauteed mixed vegetable with garlic oyster sauce.

CHINESE BRCCCOLI Sauteed chinese broccoli with

Sauteed chinese broccoli with garlic & brown sauce.

BROCCOLI WITH J THAI BASIL

Sauteed with shitake mushroom & chili paste.

VEGETABLE IN PEANUT SAUCE

Sauteed mixed vegetable with peanut sauce.

BASIL VEGETABLE & TOFU

Sauteed mixed vegetable & tofu with basil chili paste sauce.







GLUTEN FREE







CHOICE OF PROTEIN REQUIRED

Mixed vegetable & tofu	\$20.95
	\$21.95
	\$22.95
Shrimp / Beef	\$23.95
Seafood (shrimp, squid, mussels, scallop, crab meat)	\$24.95
Jumbo shrimp / Crispy duck (quarter)	\$27.95

TOM YUM CREAMY J LEMONGRASS THAI RAMEN

Hot and sour creamy lemongrass soup base, served with bean sprout, chinese broccoli, fried garlic, scallion and cilantro.

TOM YUM THAI RAMEN

Hot and sour clear lemongrass broth, lime leaf, served with bean sprout, chinese broccoli, fried garlic, scallion and cilantro.

CLEAR SOUP SALT BASE THAI RAMEN

clear vegetarian soup base, served with beansprout, chinese broccoli, fried garlic scallion and cilantro.









FISH

*Served with jasmine rice. For riceberry add \$2.00 / Sticky rice add \$2.50

TIIAPIA (Deep fried only)......\$24.95 SALMON (Grill or deep fried).....\$27.95 WHOLE RED SNAPPER (Deep fried).....\$37.95







TERIYAKI SAUCE

GARLIC SAUCE With scallion, garlic pepper sauce.



SIDE DISH

Jasmine rice	\$3.00
Riceberry	\$4.00
Stricky rice	
Peanut sauce	\$3.95
Steamed mixed vegetable	\$5.95
French fried.	\$8.95









LEMONGRASS BROOKLYN SPECIAL

*Served with jasmine rice. For riceberry add \$2.00 / Sticky rice add \$2.50





RED HOT CHILI **SEAFOOD \$30.95**



Sauteed jumbo shrimp, squid scallops, mussel, crab meat, bamboo shoots, string beans, bell peppers and eggplant in chili paste.

OCEAN'S FOUR \$28.95

Shrimp, squid, scallop, mussel, crab meat with coconut milk, basil leave, string beans, pineapple, bell pepper in panang curry sauce

SEAFOOD CASSEROLE \$28.95

Jumbo shrimp, scallops, squid, crab meat clear noodles, peppers, scallion and onions in a clay pot.

TOM YUM GOONG A CREAMY \$30.95

Hot and sour lemongrass broth with lime juice, pepper, mushrooms, creamy, cilantro and jumbo shrimp.

BROOKLYN STEAK \$28.95



Grilled halal beef steak medium-well with sautéed peppercorn, bell pepper, onions and lime leaves, rosemary.

SHRIMP WOONSEEN \$27.95



Goong Ob Woonsen Jumbo shrimp stir-fried with glass noodles, ginger, scallion, celery, pepper in a clay pot.

BBQ BEEF SHORT RIBS \$26.95

Grilled beef short ribs marinated with homemade sauce served with fresh organic vegetables and teriyaki sauce.

CRAB MEAT *FRIED RICE \$28.95*

Crab meat, onion, scallion, and egg, served with thai spicy dipping sauce.









BABY PORK RIBS \$25.95

Grilled marinated pork ribs, served with organic spring mixed, homemade bbg sauce.

SIAM CHICKEN \$25.95

Chicken breast marinated with lemongrass, grilled and served overabed of braised onion, sweet basil mushroom and blackbean sauce.

PORK CHOP LEMONGRASS \$23.95

Grilled thin slices pork marinated with lemongrass, galangal, garlic and lime juice.

MANGO SHRIMP \$25.95

Crispy shrimp in tropical mango.

TERIYAKI

- Chicken \$23.95
- Ribeye steak \$27.95
- Shrimp \$30.95

Chicken or beef in teriyaki sauce with mixed steamed vegetables.

MANGO CHICKEN \$23.95

Crispy chicken in tropical mango

KHAO MOO DANG \$22.95

Organic grilled pork belly, crispy pork belly with brown sauce, hard boiled egg and cilantro.











GEANWE DLEASE



