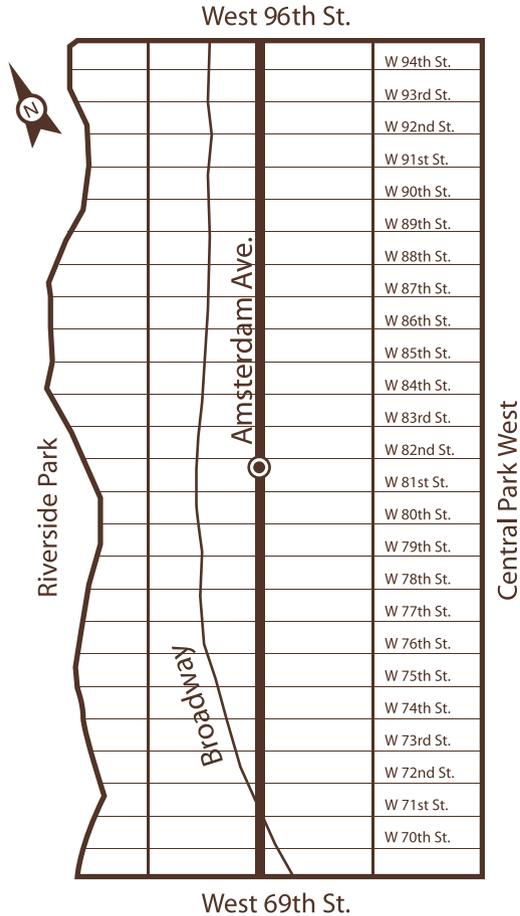


Delivery Area



Delivery Hours
 Mon-Thu 12.00 -10.00 PM
 Tue Close
 Fri-Sat 12.00-10.30 PM
 Sun 12.00 -9.30 PM

Minimum \$ 10
Credit card payment order through online only, please

450 Amsterdam Ave.
 (81st - 82nd St.), NY 10024
 212 - 501 - 8121

Order Delivery and Takeout Online Available
 we go green : utensils upon request

March. 2017

LAND

Thai Kitchen

ORDER ONLINE

WWW.LANDTHAIKITCHEN.COM

TWO COURSE PRIX FIXE LUNCH \$11

Select one of each course
 Lunch Available from 12.00 - 3.30 PM

FIRST

ROOT VEGETABLE SPRING ROLLS
 parsnip, carrot, beet, lotus root, glass noodles, plum sauce

CRISPY CALAMARI
 marinated with thai spice, crispy caper, chili peanut sauce

STEAMED PORK AND SHRIMP DUMPLING
 wheat wrapper, ginger, scallion, sriracha-soy sauce

***CHICKEN WRAPS**
 roasted tomato, cilantro, endive, lettuce, toasted coconut

*****GREEN PAPAYA SALAD**
 julienne green papaya, cashew nut, tomato, long bean, thai bird chili, lime segment

LAND SALAD
 roasted beet, romaine heart, tofu crouton, lime peanut dressing

***SHRIMP LEMONGRASS SOUP**
 shrimp-lemongrass broth, kaffir lime leaf, wild mushroom

CHICKEN GALANGAL SOUP
 coconut milk broth, tomato, wild mushroom, chives

SECOND

*****GREEN CURRY WITH CHICKEN**
 bamboo shoot, eggplant, pepper, long hot chili, string bean, thai basil in coconut milk broth. served with jasmine rice

*****JUNGLE CURRY WITH STEAMED TOFU**
 long bean, eggplant, bamboo shoot, broccoli, cashew nut, kaffir lime leaf, green peppercorn sauce. served with jasmine rice

*****WOK BASIL WITH BEEF**
 long bean, long hot chili, onion, chili-garlic puree, thai basil sauce served with jasmine rice

***WOK CASHEW NUT WITH TOFU**
 yu choy, asparagus, onion, cashew nut, sugar snap pea chili plum sauce. served with jasmine rice

WOK VEGETABLE MEDLEY WITH TOFU
 cabbage, snow peas, broccoli, tomato, baby bok choy, ginger-garlic sauce. served with jasmine rice

***WOK CHILI PEPPER WITH CHICKEN**
 onion, italian green pepper, scallion, oyster mushroom, fresh chili pepper sauce. served with jasmine rice

PAD THAI WITH SHRIMP
 thin rice noodles, egg, bean sprout, tofu, scallion, peanut, tamarind sauce

*****DRUNKEN NOODLES WITH CHICKEN**
 wheat noodles, tomato, thai basil, snow pea, bok choy, chili puree

PAD SEE EW WITH BEEF
 flat rice noodles, egg, asian broccoli, yellow bean, dark soy sauce

FRIED RICE WITH CHICKEN
 egg, asian broccoli, scallion, cherry tomato, light soy sauce

* Mild ** Medium *** Spicy
 please inform us of any allergies

STARTER

*CHICKEN WRAPS 🍴	\$ 8
roasted tomato, cilantro, endive, lettuce, toasted coconut	
ROOT VEGETABLE SPRING ROLLS	\$ 7
parsnip, carrot, beet, lotus root, glass noodles, plum sauce	
SHRIMP PARCELS	\$ 8
crispy wonton skin wrapped shrimp mousse, sesame seed, kaffir lime curd	
CRISPY CALAMARI	\$ 10
marinated with thai spice, crispy caper, chili peanut sauce	
VEGETABLE DUMPLINGS	\$ 9
shitake mushroom, sweet corn, tofu, spinach, peanut, garlic chips, sesame soy sauce	
CHICKEN CURRY PUFFS	\$ 10
caramelized chicken, potato, parsnip, cucumber relish	
*LARB DUCK 🍴	\$ 12
hand chopped duck breast, toasted rice, shallot, dried chili, lime juice, endive, romaine heart	
SATAY BEEF OR CHICKEN	\$ 9
choice of beef or chicken on skewers, peanut sauce	
MIXED APPETIZERS	\$ 14
shrimp parcels, chicken curry puffs and vegetable dumplings, three dipping sauce	

SALAD

*GRILLED SHRIMP & CALAMARI 🍴	\$ 12
LEMONGRASS SALAD kaffir lime leaf, mint, shallot, mizuna, fresh chili vinaigrette	
LAND SALAD 🍴	\$ 9
roasted beet, romaine heart, tofu crouton, lime peanut dressing	
***GREEN PAPAYA SALAD 🍴	\$ 10
julienne green papaya, cashew nut, tomato, long bean, thai chili, lime segment	
***SPICY BEEF SALAD	\$ 12
grilled beef, watercress, green apple, dried chili, toasted rice, lime juice	

SOUP

*SHRIMP LEMONGRASS SOUP 🍴	\$ 7
shrimp-lemongrass broth, kaffir lime leaf, wild mushroom	
CHICKEN GALANGAL SOUP 🍴	\$ 7
coconut milk broth, tomato, asian cabbage, wild mushroom, chives	

LAND SPECIALTIES

served with jasmine rice

*CRISPY MARKET FISH 1 ½ LBS	M/P
(choice of fillet or whole) cherry tomato, bok choy, three-flavor sauce	
ATLANTIC SALMON	\$ 22
baked salmon with bean paste, snow pea, carrot, baby bok choy, caramel soy sauce	
OVEN ROASTED LEMONGRASS CHICKEN	\$ 17
(half chicken) papaya salad, sweet chili sauce, steamed sticky rice	
PAN SEARED DUCK BREAST	\$ 26
yu choy, kabocha squash, chili jam, five spice soy sauce	
*GRILLED SKIRT STEAK	\$ 24
sautéed cauliflower, broccoli, string bean, tamarind-sesame sauce	
***CHOPPED CHICKEN WILD BASIL	\$ 13
long hot chili, garlic, wild basil sauce	

FROM THE WOK

served with jasmine rice

WOK VEGETABLE MEDLEY WITH TOFU	\$ 14
cabbage, snow pea, broccoli, tomato, baby bok choy, ginger-garlic sauce	
***WOK CHARRED SQUID	\$ 14
chili-garlic puree, thai basil, sugar snap pea, black peppercorn sauce	
*WOK CASHEW NUT WITH SHRIMP	\$ 14
yu choy, asparagus, onion, cashew nut, sugar snap pea, chili plum sauce	
*WOK CHILI PEPPER WITH CHICKEN	\$ 13
onion, italian green pepper, scallion, oyster mushroom, fresh chili pepper sauce	
***WOK BASIL WITH BEEF	\$ 14
string bean, long hot chili, onion, chili-garlic puree, thai basil sauce	
WOK GINGER & GARLIC WITH SHRIMP	\$ 14
egg, snow pea, asian celery, roasted garlic, ginger curry sauce	
***GREEN CURRY WITH CHICKEN 🍴	\$ 13
bamboo shoot, eggplant, long hot chili, string bean, thai basil in coconut milk	
*MASSAMAN CURRY WITH BEEF	\$ 14
potato, pearl onion, peanut, string bean, carrot, coconut milk	
***JUNGLE CURRY WITH STEAMED TOFU	\$ 14
long bean, eggplant, bamboo shoot, broccoli, cashew nut, kaffir lime leaf, green peppercorn sauce	
SUBSTITUTIONS ARE AVAILABLE	
Chicken	\$ 13.00
Shrimp, Squid, Beef, Vegetable and Steamed Tofu	\$ 14.00

RICE AND NOODLES

PAD THAI WITH SHRIMP 🍴	\$ 14
thin rice noodles, egg, bean sprout, tofu, scallion, chopped peanut, tamarind sauce	
***DRUNKEN NOODLES WITH CHICKEN	\$ 13
wheat noodles, tomato, thai basil, snow pea, bok choy, chili puree	
PAD SEE EW WITH BEEF	\$ 14
flat rice noodles, egg, asian broccoli, yellow bean, dark soy sauce	
CRAB MEAT FRIED RICE	\$ 15
egg, asian broccoli, scallion, cherry tomato, light soy sauce	
SALMON FRIED RICE (NO SUBSTITUTION)	\$ 15
stir-fried grilled salmon with brown rice, string bean, scallion	
SUBSTITUTIONS ARE AVAILABLE	
Chicken	\$ 13.00
Shrimp, Squid, Beef, Vegetable and Steamed Tofu	\$ 14.00

SIDE

WOK ASIAN GREENS	\$ 8
stir-fried seasonal greens, roasted garlic sauce	
STEAMED VEGETABLE 🍴	\$ 7
steamed mix market vegetable, sea salt	
*SPICY POTATO	\$ 7
sautéed red bliss potato, thai chili, scallion	
CRAB MEAT OMELETTE 🍴	\$ 8
fresh lump crab meat, scallion	
BROWN RICE	\$ 2
STICKY RICE	\$ 2
JASMINE RICE	\$ 2
PEANUT SAUCE	\$ 2
CHILI FISH SAUCE	\$ 1
CHILI VINEGAR SAUCE	\$ 1
SUPPLEMENTAL SAUCE	\$ 1

🍴 Gluten Free

* Mild ** Medium *** Spicy
please inform us of any allergies

DRINKS

Thai Iced Tea / Thai Iced Coffee	\$ 4
Coconut Juice	\$ 4
Soda	\$ 1.5

DESSERTS

Thai Coffee Creme Brulee	\$ 7
Baked Taro Root Custard	\$ 7

Thank you