

## Soup

Choice of: **Chicken / Shrimp / Vegetable / Wonton**

### Coconut Galangal 5

Aromatic coconut milk, lemongrass, beansprout, basil, mushroom, lime leaf, cilantro

### Tom Yam 5

Thai style hot and sour soup lemongrass, beansprout, basil, mushroom, lime leaf, cilantro

### Malaysian Chicken Broth 5

beansprout & fried shallot chicken stock, lettuce

## Salad

### Gado Gado 10

Mixed greens, sweet potato beancurd, jicama, longbean beansprouts, boiled egg shrimp cracker w. peanut sauce

### Som Tam 9.50

Green papaya, peanut, chili padi mint, cilantro, cherry tomato & longbeans w. fish sauce dressing

## Roti Station (must have)

Fresh, made from scratch, never frozen, Hand-made, Vegan dipping sauce and no egg used in the dough.

Its a must try and the back bone of our restaurant

### Roti Canai 8

Flipped Indian pancake with spicy curry dip

### Roti Telur 10

Indian pancake with egg hot pepper onion served with spicy curry dip

### Murtabak 12

Curried ground beef, egg, onion, hot pepper



## Small Bites

Our small bites are a mix of traditional and modern snacks inspired from Malaysia, Singapore, India and Thailand. Our goal is to educate everyone about different influences in flavor and technique and present it in a familiar way.

### Veggie Dumpling 8

Steamed vegetable dumpling w. chili-soy dip

### Satay Chicken 9

with spices on skewers with spicy peanut sauce

### Veggie Spring Roll 7.5

Cabbage, carrot & mushroom with sweet chili sauce

### Chicken Poppers 8.5

Homemade curry sambal chili padi and spices

### Crispy Soft Shell Crab MP

with spices, onion, chili padi bell pepper, cilantro, sriracha

### Satay Tofu 8

Crispy tofu w. aromatic peanut sauce, cucumber, onion

### Curry Puff 8.5

Spicy potato, onion & curry spices, in a pastry

### Crunchy Okra MP

Salt and pepper style saute w. garlic fresh pepper, scallion

### Sotong Goreng 9.75

(fried calamari) Dusted with spices, onion, bell pepper, cilantro, chili, garlic

### Satay Tandoori 9

Marinated chicken in tandoori spice & served with lime and cucumber

### Fresh Spring Roll 8

Cabbage, cucumber, jicama, carrot, red pepper, mint

### Small Bites Combo 15

Wonton, Veg Dumpling Veg Spring roll, fish ball

### Dumpling Fritters 8.5

Shrimp chicken mince wrapped in wonton skin. sweet chili sauce

### Family Satay 21

Mix Satay platter

## Noodle Soup 15

Choose Protein

Veg & Tofu / Chicken / Shrimp (+1) / Squid / Wonton [+1]

Choice of Noodles (Mix and Match +2)

Egg Thin | Egg Round

Thin Rice Noodle | Flat Broad | Laifun (Gluten Free)

### Tom Kha

Aromatic coconut milk, lemongrass, beansprout, basil, mushroom, lime leaf, cilantro

### Curry Laksa

Spicy coconut milk broth snowpeas, cucumber, tofu Vietnamese mint, fish ball

### Tom Yam

Straw mushroom, basil, cilantro, mint, snowpeas & bean sprouts in spicy sour lemongrass broth

### Asam Laksa 16

(NO SUBSTITUTION)

Bourdain's favorite: Sour, spicy, sweet, umami, fish broth a staple from Penang

### Malay chicken soup w. Asian greens (Ipoh Kai see Hor Fun)

Chives, beansprout, romaine cilantro, sambal, fried onion add poached egg (+2)

## Curries

Veggies & Tofu [15] Chicken or Squid [16] | Shrimp/ Beef [19] Seasonal Fish (20) / Soft-shell Crab (MP)

### The Famous Rendang (+1)

Caramelized Curry with exotic spices, lemongrass, lime leaves, dessicated Coconut, House Spice Mix

### Malaysian

Spicy yellow coconut milk, okra, eggplant, onions & tomatoes

### Green

Fresh pandan (screwpine) bell peppers, basil, onions, eggplant, sweet and spicy coconut milk based

### Massaman

Indian influenced coconut milk based, tamarind, onions, carrots, sweet potatoes & peanuts

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All our Food is made fresh, the spice level can be adjusted  
If you have a food allergy, please inform your server  
A gratuity of 20% will added to a party of 8 or more guests

## Comfort Food : As-is

All our Staple dishes are made with the utmost respect to traditional flavors and techniques that are unique to SE Asia. Singapore and Malaysia have been a melange of flavors and influences from neighboring regions and highlighting bright spices and bold flavors. Some of the dishes have been improvised to fit the local palate

### Nasi Lemak 16

(National Dish of Malaysia)

A great introduction to Malaysian Cuisine as you can sample various side dishes Coconut Rice, Achar, Peanut & Anchovy Sambal, Egg, Curry chicken, shrimp in sambal sauce

### Hainanese Roast Chicken Rice 16 / 38

Crispy [Bone-in] (ABF Kampung chicken)

Chicken with bone in a pandan ginger stock, secret soy sauce blend aromatic chili sauce, and chicken rice cooked in pandan chicken stock

### Emperor's Herbal Chicken 18

Steamed Chicken in Red Dates, Goji, chinese herbs Snow fungus, served with chicken rice

### Singapore Chili Crab (Local Favorite) MP

Side of Steamed & Fried Manatau (chinese Bread)

Singapore's contribution to chili lovers, Soft-shell crab, in a sweet, sour and spicy chili sauce, dropped egg for velvety texture

### Masak Asam Pedas 24 Choice of : Seasonal Fish or Shrimp

Spicy and sour clay-pot dish

Very healthy Peranakan curry, that shows off its influence in a tamarind broth infused with fresh ginger flower, laksa leaf, fresh tumeric root and the essential belacan

### Malaysian Greens 15

add shrimp / squid ( 3 )

**Choice of Sauce:**

Belacan : spicy shrimp paste  
Fresh garlic: sauteed in garlic and wine  
Fu yi Sauce: fermented Bean Curd

**Choose Greens:**

Market Greens /  
Okra or Eggplant /  
Mix and Match (+1)

Kang kung MP

### Nyonya Mixed Vegetables 15

Mix of seasonal vegetables sauteed in garlic

## Wok Fry

All Entrees are served with choice of Brown Rice or Jasmine rice

1. choose: base sauce

2. choose protein : Veg & Tofu (farm fresh) (15) Chicken (ABF) or Squid: 15 Shrimp or Beef : 18 Seasonal Fish 20

Soft-shell crab : MP

Coconut Rice or Chicken Rice (+2.50)

### Sambal Belachan

Okra, eggplant, bell peppers, onions  
spicy chili homemade sambal, umami: dry shrimp

### Fresh Pineapple

Lemongrass, Galangal, Fresh Tumeric Root, ginger, coriander seed, onion, bell peppers, chili and tamarind

### Pat Thai Stir Fry (no Noodle)

Sour Tamarind, fermented Tofu, Fresh Cilantro, Onion, Beansprout, Scallion, Onion, Chili Padi, Peanut

### Basil

Fresh Basil, fish sauce, onions, bell peppers, sweet w. a hint of spice

### Hakka Crispy Chili

Home-style Hakka Specialty, crispy bites with Chili padi, garlic, soy sauce, simple but sooooo good.

### Manchurian

Gingery spicy, chefs special, chili padi, garlic onion, ginger chili padi

## Noodles from the wok

Noodles are everybody's favorite and are an essential part of everyday diet in SE Asia, and hopefully soon in Union sq as well.

Veg & Tofu or Chk or Squid: 14 Shrimp or Beef : 16 Wonton: 15 Seasonal Fish or Soft-shell crab : 19

Add chinese sausage +2

### Mee Hoon Goreng

Thin Rice Noodle, sambal sauce, seasonal greens, onion, bell peppers, bean sprout and scallion

### Drunk Man

Flat Broad Noodle, onion, bell pepper, Basil, eggs, chili bean paste, fish sauce

### Hakka Lo-mein

Egg noodles, with mix veggies  
Indian - chinese style

### Pad Thai

Thailand's staple for Poorman's food.  
Flat thin rice noodle, fresh squeezed tamarind, scallion, chaipo, beansprout

### Mamak Mee Goreng

Egg Noodle, tofu, shrimp fritter, home made curry sambal, tomatoes, eggs

### Spicy Night Market Noodle

Egg noodles, Broad rice noodles, seasonal greens chili paste, bean sprouts, onion boiled egg, lime

### Pad See Ew

Thai sweet soy sauce, Broad flat noodle seasonal greens, onion

### Char- Kway Teow

Penang's Official late night craving, yummy bowl of broad rice noodle, soy sauce blend, chili paste, chives and beansprout

### Singapore Hokkien Mee

Braised egg noodle and laifun in shrimp stock, beansprout, chive and mixed sea food (as-is)

## Fried Rice

Our Fried Rice menu has been chosen to represent the different culinary influences of Malaysia: from Thai, Indian, Chinese as well as original Java flavors

Veg & Tofu or Chk or Squid: 14 Shrimp or Beef : 16 Wonton: 15 Seasonal Fish or Soft-shell crab : 19

Add chinese sausage +2 ; Add Fried Egg on top :+ 1.50

### Indo Nasi Goreng

Umami taste perfection thanks to our home-made special sambal onion, carrot, peas

### Fragrant Pineapple

Lemongrass, Galangal, tumeric, torch ginger, coriander, onion, bell pepper, tamarind, cashew nuts

### Fresh Ginger

Fresh hand grated ginger, sesame and wine, scallions, carrot, onions

### Basil

Onion, bell pepper, Fresh Basil, eggs, chili bean paste, fish sauce

### Curry

Egg, Curry paste (home-made from uncle Singh's Kitchen), okra, tomato, poppadum

### Thai Style

Thai sweet soy sauce blend in a hot claypot, cucumber, carrot peas, cilantro, shrimp crackers

### Spicy Night Market Fried Rice

The spicy sambal is cooked for over four hours to release its natural juices and aroma spicy sambal, onion, bell peppers lettuce and egg