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Malaysian Food is extremely labor intensive and unique, many times recipes are taken to the grave, we were lucky enough to share some with you.

### 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

**Rojak 10**

Malaysian Fruit salad w. shrimp paste dressing. full of umami

**Som Tam 9.50**

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

### Roti Station

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

**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

**Fish Fries 9.75**

Spicy fish fingers dusted with our Home Seasoning

**Satay Tandoori 9**

Marinated chicken in tandoori spice & served with lime and cucumber

**Chicken Poppers 8.5**

Homemade curry sambal chili padi and spices

**Satay Tofu 8**

Crispy tofu w. aromatic peanut sauce, cucumber, onion

**Dumpling Fritters 8.5**

Shrimp chicken mince wrapped in wonton skin. sweet chili sauce

**Veggie Spring Roll 7.5**

Cabbage, carrot & mushroom with sweet chili sauce

**Crispy Soft Shell Crab 14**

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

**Fresh Spring Roll 8**

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

**Sotong Goreng 9.75**

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

**Curry Puff 8.5**

Spicy potato, onion & curry spices, in a pastry

**Crunchy Okra 9**

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

**Satay Chicken 9**

with spices on skewers with spicy peanut sauce

**Yummy Soup dumpling 9.75**

Beef soup dumpling soy vinaigrette

**Small Bites Combo 14**

Wonton, Veg Dumpling, Veg Spring roll, fish ball

**Family Satay 21**

Mix Satay platter

### Noodle Soup 15

This is not Ramen

Choose Protein

Veg & Tofu / Chicken / Shrimp/Squid / Wonton [+1] Crispy Chicken (+3) Choice of Noodles (Mix and Match +2) Thin Rice Noodle | Flat Broad/Egg Thin | Egg Round | Laifun

**Asam Laksa 16**

(NO SUBSTITUTION) Bourdain's favorite: Sour, spicy, sweet, umami, fish broth a staple from Penang

**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

**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 [15] | Shrimp/ Beef [18]

Seasonal Fish / Soft-shell Crab (19)

Crispy Chicken (Bone-in) (19)

**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 panadn (screwpine) bell peppers, basil, onions, eggplant, sweet and spicy coconut milk based

**Massaman**

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

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]

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

### Sumatra Steak 24

(Daging Masak Hitam)

Indonesian style steak with Spices in a sweet soy sauce infusion

### Singapore Chili Crab 24

(Local Favorite) 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 22

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 14

add shrimp / squid ( 3 )

Choice of Sauce:

Belacan : spicy shrimp paste

Fresh garlic: sauteed in garlic and wine

Choose Greens:

Kang kung (Chinese watercress), seasonal (MP)

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

### Laut Signature Fish MP

With Sour Green Mango Salad, cashew nut, fish sauce please allow 10-15 mins of masak time.

### Nyonya Mixed Vegetables 14

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 or Chk or Squid: 15 Shrimp or Beef : 18 Seasonal Fish or Soft-shell crab : 19

Substitute:

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

### Massaman Delite

Unique Thai curry w. Indian influence in a sweet, Spicy dry Coconut milk curry w. cashew, onion, and bell peppers

### Basil

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

### Hakka Crispy Chili

Chicken / Tofu 15, Shrimp / Fish 18 / SSC 20

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

### Mamak Mango

Sambal Chili, Onion, Mango bell peppers, lettuce, cucumber

## 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: 13 Shrimp or Beef : 15 Wonton: 14 Seasonal Fish or Soft-shell crab : 18.50

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: 13 Shrimp or Beef : 15 Wonton: 14 Seasonal Fish or Soft-shell crab : 18.50

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

### Fresh Ginger

Fresh hand grated ginger, sesame oil 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

### Fragrant Pineapple

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

### 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

