



## Ros Niyom Thai Restaurant

10-91 Jackson Ave Long Island City, NY 11101  
718-440-9752

**Hours** : Mon-Thu 11.30am - 3.30pm  
4.30pm -10.00pm (Last call 9.45 pm)

**Fri** :11.30am - 3.30pm  
4.30pm - 10.30pm (Last call 10.00 pm)

**Sat** :12 pm - 3.30pm  
4.30pm - 10.30pm (Last call 10.00 pm)

**Sun** :12 pm - 3.30pm  
4.30pm - 10.00pm (Last call 9.45 pm)

# Lunch Specials

Choice of : Plain/ Chicken/ pork/ Vegetables/ tofu \$12.95  
 Beef/ Shrimp/ Squid/ Vegetables + tofu \$13.95

**\*\*\*Served with crispy spring roll and salad with thai peanut dressing\*\*\***

**Pad Thai \*GF\* (Noodle)**

Stir fried thin rice noodles with egg, scallions, bean sprouts and ground peanuts



**Kimao (Noodle)**

Stir fried flat rice noodles with garlic, fresh chili, roasted chili, egg, bell peppers, onion, carrots, baby corn and thai basil leaves

**Street Noodle (Noodle)**

Stir fried flat rice noodles with garlic, egg, chinese broccoli, white pepper and chef special black sweet sauce

**Woonsen (Noodle)**

Stir fried glass noodles with garlic, egg, onion, napa, scallions, carrots, celery and white pepper



**Basil Sauce (Wok)**

Stir fried with garlic, fresh chili, bell peppers, onion and thai basil leaves

**Garlic Sauce (Wok)**

Stir fried with fresh garlic, onion, baby corns, napa, carrots and sprinkle with fried garlic

**Mixed Vegetables (Wok)**

Stir fried with garlic, napa, baby corn, broccoli, zucchini, carrots and bok choy



**Red Curry \*GF\***

Spicy red chili curry sauce, coconut milk, fish sauce, bell peppers, bamboo shoots and thai basil leaves



**Massaman Curry \*GF\***

Sweet and mild massaman curry sauce, coconut milk, fish sauce, onion, potatoes, carrot and peanuts



**Green Curry \*GF\***

Green chili curry sauce, coconut milk, fish sauce, eggplants, bell peppers, bamboo shoots and thai basil leaves



**Basil Fried Rice**

Stir fried jasmine rice with garlic, fresh chili, roasted chili, egg, onion, bell peppers and thai basil leaves



**Tom Yum Fried Rice**

Stir fried jasmine rice with garlic, herbs, egg, spicy & sour chili paste, onion, bell pepper and scallion

**Thai Fried rice**

Stir fried jasmine rice with garlic, egg, onion, scallion, tomato and white pepper



**Medium spicy \*VG = vegan \*GF = Gluten free**

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## APPETIZER (Kin Len)

<b>*VG Edamame</b>	<b>\$7</b>
Steamed soy bean sprinkled with sea salt	
<b>*VG Scallion Pancake</b>	<b>\$7</b>
Served with black sweet soy sauce vinaigrette	
 <b>Roti Massaman</b>	<b>\$8</b>
Roti bread with potato, onion, peanuts in massaman curry sauce sprinkle with fried onion	
<b>Green Garden</b>	<b>\$8</b>
Steamed bok choy with sesame oil, oyster sauce sprinkle with fried onion	
<b>*VG Fresh Summer rolls</b>	<b>\$8</b>
Rice paper wrap, lettuce, carrots, cucumber, mint, tofu served with hoisin tamarind sauce and ground peanut	
<b>*VG Fried Tofu</b>	<b>\$8</b>
Served with sweet chili sauce and ground peanuts	
<b>*VG Crispy Spring Rolls (5 pcs.)</b>	<b>\$8.5</b>
Cabbage, carrots, glass noodles served with pineapple sauce	
<b>*VG Phak Tod (Crispy mixed vegetables)</b>	<b>\$9</b>
Deep fried tempura pumpkins, onions, broccoli, baby corn and carrot sprinkled with sesame seed served with sweet chili sauce	
<b>*VG Vegetarian Dumplings (5 pcs.)</b>	<b>\$9</b>
Steamed or fried top with sesame oil and sprinkle with fried onion served with black sweet soy sauce vinaigrette	
<b>Thai Dumplings (5 pcs.)</b>	<b>\$10</b>
Steamed or fried shrimp & chicken, shiitake mushroom, water chestnut, sesame oil, scallions, cilantro sprinkle with fried garlic served with black sweet soy sauce vinaigrette *contains egg and flour*	
<b>Chicken Satay (5pcs.)</b>	<b>\$11</b>
Grilled chicken marinade on skewers served with thai peanut sauce and cucumber vinaigrette	
<b>Lemongrass Chicken Wings (6pcs.)</b>	<b>\$10</b>
Crispy marinated chicken wings Served with spicy sweet chili sauce	
 <b>Thai Zaab Wings (6 pcs.)</b>	<b>\$11</b>
Crispy chicken wings with thai spice seasoning consisting of chili and lime	
<b>Chicken Curry Puffs (3 pcs.)</b>	<b>\$10</b>
Ground chicken, potato, onion, curry powder in puff pastry served with cucumber vinaigrette	
<b>Cheese Puff (5 pcs.)</b>	<b>\$10</b>
Imitation crab with cream cheese, scallion, celery, carrot served with cucumber vinaigrette	
<b>Sai grok E-san</b>	<b>\$10</b>
Northeast style fermented pork & rice sausage served with lettuce, peanuts, fresh chili, red onions and pickled ginger	
<b>Golden Shrimp Rolls (5 pcs.)</b>	<b>\$10</b>
Marinated Shrimps wrapped with rice paper roll served with sweet chili sauce	
<b>Crispy Calamari</b>	<b>\$10</b>
With sweet chili sauce	
 <b>Spicy Calamari</b>	<b>\$12</b>
With spicy mayo sauce on top and sprinkled with scallions	
 <b>Thai Steamed Mussels</b>	<b>\$12</b>
Black mussel with herbs, thai basil leaves with chili lime juice	







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## SOUP (Tom)

- \*VG Clear Soup** \$9  
Mixed vegetables, tofu, clear broth, scallion, cilantro sprinkle with fried garlic
-  **Shrimp Tom Yum Soup \*GF** \$9  
Shrimp, spicy & sour broth, fish sauce, thai herbs, bell pepper, red onion, mushroom, scallion and cilantro
-  **Creamy Shrimp Tom Yum Soup \*GF** \$9  
Shrimp, spicy & sour broth, milk, fish sauce, thai herbs, bell pepper, red onion, mushroom, scallion and cilantro
-  **Chicken Galangal Coconut Soup \*GF** \$9  
Chicken, coconut milk broth, fish sauce, thai herbs, mushroom scallion and cilantro
-  **Poh taek Talay (Spicy Seafood Soup) \*GF** \$12  
Shrimp, squid, mussels with spicy & sour clear broth, fish sauce, thai herbs , fresh chili, red onion, bell peppers, mushroom and thai basil leaves

## SALAD (Yum)

- \*VG House Salad** \$8  
Mixed green salad, fried tofu, red onion, tomato with thai peanut dressing
- \*GF Papaya Salad** \$10  
Shredded green papaya, tomato, string bean, carrot, peanuts with fish sauce lime dressing
- \*GF Mango Salad** \$11  
Fresh mango, tomato, red onion, scallion, mint, peanuts with fish sauce lime dressing
-  **Nam Tok Nuer (Beef Salad) \*GF** \$14  
Beef frank with dry chili, red onions, toasted rice powder, cilantro, scallion, mints and fish sauce lime dressing
-  **Yum Ped (Crispy Duck Salad)** \$15  
Crispy roasted duck, fresh chili, roasted chili, red onions, tomato, pineapple , green apple, cashew nut, mint, cilantro and scallions and fish sauce lime dressing
-  **Plah Talay (Spicy seafood salad) \*GF** \$15  
Shrimp, Squid, Mussel with fresh chili, lemongrass, kaffir lime leaves, roasted chili, red onion, scallion, cilantro, mint and fish sauce lime dressing



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## FRIED RICED (Khao Pad)

Choice of : Plain/ Chicken / pork/ Vegetables / tofu	\$16.95
Squid / Mock Duck/ vegetables +Tofu	\$17.95
Shrimp / Beef	\$18.95
Scallop	\$19.95
Mixed Seafood / Grilled Salmon	\$21.95
Crispy Roasted Duck (half duck)	\$23.95

### Thai Fried rice

Stir fried jasmine rice with garlic, egg, onion, scallion, tomato and white pepper

### Pineapple Fried Rice

Stir fried jasmine rice with garlic, egg, onion, scallion, white pepper, pineapple, ketchup and cashew nuts



### Basil Fried Rice

Stir fried jasmine rice with garlic, fresh chili, roasted chili, egg, onion, bell pepper and thai basil leaves



### Tom Yum Fried Rice

Stir fried jasmine rice with garlic, egg, spicy & sour chili paste, herbs, onion, bell pepper and scallion

### Crab Meat Fried Rice

\$19.95

Stir fried jasmine rice with garlic, egg, jumbo lump crab meat, onion, scallion and white pepper



### Poh taek fried rice (Shimps, Squids, New Zealand Mussels)

\$20.95

Stir fried jasmine rice with egg, herbs, fresh chili and thai basil leaves

## Noodle (Kuay teaw)

### Pad Thai **GF\***

Stir fried thin rice noodles with egg, scallions, bean sprouts, ground, peanuts and lime wedge



### Kimao

Stir fried flat rice noodles with garlic, fresh chili, roasted chili, egg, bell peppers, onions, carrots, baby corn and thai basil leaves



### Udon Kimao

Stir fried Udon noodles with garlic, fresh chili, roasted chili, egg, bell peppers, onions, carrots, baby corn and thai basil leaves

### Street Noodle

Stir fried flat rice noodles with garlic, egg, chinese broccoli, white pepper and chef special black sweet sauce

### Woonsen

Stir fried glass noodles with garlic, egg, onions, napa, scallions, carrots, celery and white pepper

### Kua Gai

\$16.95

Stir fried Chicken, flat Noodles, egg, sesame Oil, scallions and white pepper served with thai hot sauce



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## CURRY (Khang)

\*\*\* served with Jasmine Rice \*\*\*

Choice of: Plain / Chicken / pork/ Vegetables / tofu	\$17.95
Squid / Mock Duck/ vegetables +Tofu	\$18.95
Shrimp / Beef	\$19.95
Scallop	\$20.95
Mixed Seafood / Grilled Salmon	\$22.95
Crispy Roasted Duck (half duck)	\$24.95



### Red Curry \*GF

Spicy red chili curry sauce, coconut milk, fish sauce, bell peppers, bamboo shoots and thai basil leaves



### Green Curry \*GF

Green chili curry sauce, coconut milk, fish sauce, eggplants, bell peppers, bamboo shoots and thai basil leaves



### Panang Curry \*GF

With spicy curry paste, kaffir lime leaves, coconut milk, fish sauce, bell peppers, string beans, pineapple and carrots



### Peanut Curry \*GF

Spicy red chili curry sauce, coconut milk, fish sauce, broccoli, string beans, carrots top with ground peanuts



### Massaman Curry \*GF

Sweet and mild massaman curry sauce, coconut milk, fish sauce, onions, potatoes, carrot and peanuts



### Jungle Curry (Without Coconut Milk) \*GF

Jungle curry paste with fish sauce, bamboo shoots, pumpkin, carrots, string beans, eggplants, baby corn, thai basil leaves, young peppercorn, fingerroot in spicy clear broth

## Wok (Pad)



### Basil Sauce

Stir fried with garlic, fresh chili, bell peppers, onions and thai basil leaves



### Spicy Eggplant

Stir fried with roasted chili, fresh garlic, fresh chili, eggplants, bell peppers, scallions, thai basil leaves



### Prik Khing

Stir fried with thai herb curry paste, fresh garlic, string beans, bell peppers, Kaffir lime leaves



### Cashew Nut

Stir fried with roasted chili, bell pepper, onions, baby corn, mushroom, carrot, napa and cashew nut

### Healthy Ginger

Stir fried with fresh ginger, onion, baby corn, bell pepper, mushroom and scallion

### Garlic Sauce

Stir fried with fresh garlic, onions, baby corns, napa, carrots and sprinkle with fried garlic

### Praram

Crispy choice of protein with steamed broccoli top with thai peanut sauce and sprinkled with ground peanut



### Kana Moo Grob

\$19.95

Stir fried crispy pork belly with garlic, fresh chili and chinese broccoli




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## Over rice (Rad khao)


-  **Moo Gra-tiem khai dao** \$17.95  
Stir fried pork with garlic and pepper sauce sprinkle with fried garlic and top with fried egg
-  **Ga Prow Gai sub khai dao** \$17.95  
Stir fried ground chicken with garlic, fresh chili, basil leaves in thai style sauce top with fried egg
-  **Ga Prow Moo sub khai dao** \$17.95  
Stir Fried ground pork with garlic, fresh chili, basil leaves in thai style sauce top with fried egg
-  **Ga Prow Nuer sub khai dao** \$18.95  
Stir Fried ground beef with garlic, fresh chili, thai basil leaves in thai style sauce top with fried egg
-  **Ga prow Moo grob khai dao** \$18.95  
Stir Fried crispy pork belly with garlic, fresh chili, thai basil leaves in thai style sauce top with fried egg
-  **Ga Prow Nuer tun khai dao** \$18.95  
Stir Fried stewed beef with garlic, fresh chili, thai basil leaves in thai style sauce top with fried egg
-  **Moo Grob Prik Kluea** \$18.95  
Stir fried crispy pork belly, garlic, chili, salt, white pepper, scallions and top with cilantro served with jasmine rice
- Moo Grob Rad Khao** \$18.95  
Stir Fried Crispy pork belly and boiled egg over rice served with sweet chili sauce and spicy jaew dipping sauce


## Whole Fish (Red Snapper / Branzino /Sea Bass )


S/P


\*\*\* served with Jasmine Rice \*\*\*


**Pla Pow (Grilled fish)** Grilled whole fish stuff with thai herbs served with side of steamed mixed vegetables, thai chili lime dipping and spicy jaew dipping sauce


 **Pla Neung See-ew** Steamed whole fish with fresh ginger, scallion, bell pepper, cooking wine, sesame oil with chef special soy sauce

 **Pla Neung Manow** (Steamed) Steamed whole fish with spicy chili lime juice sauce on a bed of steamed mixed vegetables

 **Pla Lui Suan** Deep Fried whole fish with red onion, ginger, lime, mint, peanuts, lemongrass, roasted chili with spicy chili lime dressing on a bed of lettuce


 **Basil Sauce** Deep Fried Whole fish with garlic, fresh chili, bell pepper, onion and thai basil leaves

 **Prik Khing** Deep fried whole fish with thai herb curry paste, fresh garlic, string beans, bell peppers, Kaffir lime leaves

 **Cashew Nut** Deep Fried Whole fish with garlic, fresh chili, roasted chili, bell pepper, onion, baby corn, mushroom, carrot and napa

**Healthy Ginger** Deep Fried Whole fish with garlic, fresh ginger, onion, baby corn, bell pepper, mushroom and scallion

**Garlic Sauce** Deep Fried Whole fish with garlic, fresh chili, onion, baby corn, napa, carrot sprinkled with fried garlic


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## Niyom's Attractions

- Khao Mok Gai (Niyom style biryani)** **\$17.95**  
Southern thai style marinated grilled chicken breast curry sprinkled with fried shallots served with turmeric rice and thai chili lime dipping sauce
- Goong ob woonsen** **\$18.95**  
Baked shrimp, glass noodle, bacon, garlic, black pepper, ginger, scallions, cilantro and celery serve thai chili lime dipping sauce
- Baa Mee Phu (Dry noodle)** **\$19.95**  
Egg noodle with bok choy, crab meat, jumbo lump crab meat, scallions, cilantro top with fried garlic and crispy wonton
- Thai Suki-yaki (Shrimp, Squid, pork, chicken)** **\$18.95**  
Napa, bok choy, celery, scallion, carrots, baby corn, glass noodle and egg in clear broth Served with homemade special sauce
- Niyom Beef Noodle Soup** **\$19.95**  
Steamed thin rice noodles with Chef special thai dark soup, braised beef conical with beef balls, bean sprout, chinese broccoli sprinkle with scallion, cilantro, celery and fried garlic
- Duck Noodle Soup** **\$18.95**  
Steamed thin rice noodles with Chef special thai dark soup, roasted duck, bean sprout, chinese broccoli sprinkle with scallion, cilantro, celery and fried garlic
-  **Tom Yum Noodle Soup** **\$18.95**  
Steamed noodles with Tom Yum spicy & sour broth, shrimp, pork & shrimps patty, fish balls, ground peanut, bean sprout, scallions, cilantro, crispy wonton and sprinkled with fried garlic
-  **KanomJeen Num Ngiew** **\$18.95**  
Northern style Rice vermicelli with slow cooked ground pork, pork ribs, tomatoes in full flavor spicy & sour pork broth, scallions, cilantro, sprinkle with fried garlic served with side of pickled mustard green, lime wedge and chili oil
-  **KanomJeen Num Ya Phu** **\$19.95**  
Southern style spicy curry paste, crab meat, coconut milk and rice vermicelli noodles served with boiled egg, pickled mustard green
-  **Khao Soi Chicken** **\$18.95**  
Northern style curry steamed egg noodles in creamy coconut curry broth, grilled breast chicken top with crispy egg noodles, red onion, cilantro, scallion served with side of pickled mustard green, lime wedge and chili oil
-  **Khao Soi Beef** **\$19.95**  
Northern style curry steamed egg noodles in creamy coconut curry broth, grilled beef top with crispy egg noodles, red onion, cilantro, scallion served with side of pickled mustard green, lime wedge and chili oil
-  **Laab Moo Tod** **\$18.95**  
Fried crispy ground pork with dry chili, red onions, mints, scallion, cilantro, toasted rice powder mixed with lime dressing serve with sticky rice
-  **Laab Muang** **\$18.95**  
Northern style Thai spices and herb with ground pork, pork liver, red onion and sprinkled with fried garlic scallion and cilantro served with mixed green salad and sticky rice

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## Niyom's Specials

- Niyom Grilled Pork Chop \*** **\$22**  
Grilled Thai Style Marinated pork chop sprinkled sesame seed and side of steamed mixed vegetables and jaew dipping sauce served with Jasmine Rice
- Niyom BBQ Chicken** **\$23**  
Grilled thai style marinated half chicken with chef special seasoning, papaya salad, jaew dipping sauce and sweet chili sauce served with sticky rice
- Nuer Yang** **\$25**  
Grilled thai style marinated flank steak with side of papaya salad served with sticky rice and jaew dipping sauce
- Mango Salmon** **\$24**  
Grilled salmon top with mango, red onions, mints, peanuts, tomatoes, scallions and cilantro with lime juice dressing served with Jasmine Rice
- Grilled Salmon Steak** **\$24**  
Grilled Salmon Steak served with tomatoes, mixed green salad and homemade creamy dressing served with jasmine rice
- Duck Tamarind** **\$26**  
Crispy roasted duck in an aromatic tamarind sauce and sprinkled with fried shallots and scallion served with Jasmine Rice
-  **Roasted Duck Curry** **\$26**  
Spicy curry paste, coconut milk, tomatoes, pineapples, bell peppers, string beans, thai basil leaves served with Jasmine Rice
-  **Karee Talay** (mixed seafood) **\$25**  
Stir fried shrimps, squid, scallops, new zealand mussels with egg, curry powder, roasted chili, milk, bell peppers, scallions, onions and celery served with Jasmine Rice
-  **Pad cha talay** (Mixed seafood) **\$25**  
Stir fried shrimps, squid, scallops, new Zealand mussels with garlic, fresh chili, herbs, young peppercorn, fingerroot, bell peppers and thai basil leaves served with Jasmine Rice
-  **Niyom Spaghetti** (Mixed seafood) **\$26**  
Squid ink spaghetti with shrimps, squids, new zealand mussel, scallops, fresh garlic, dry chili, cherry tomatoes, thai basil leaves, lemon & pepper seasoning



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## Sides

Jasmine Rice	\$2.5
Brown Rice	\$3
Sticky Rice	\$3
Coconut Rice	\$3
Roti Bread	\$3
Fried egg	\$3
Steamed Broccoli	\$6
Steamed Bok choy	\$6
Steamed Mixed Vegetables	\$7
Steamed Noodles (thin rice noodles/ flat rice noodles/ glass noodles)	\$3
Peanut Sauce 4 oz	\$3
Sweet Chili Sauce 4 oz	\$3
Pineapple Sauce 4 oz	\$3
Dumpling Sauce (Black Sweet Soy Sauce Vinaigrette) 4 oz	\$3
Hoisin Tamarind Sauce (Summer rolls sauce) 4 oz	\$3
Hot Sauce 4 oz	\$3
Thai Chili powder 4 oz	\$3
Thai Chili fish sauce (prik num pla) 4 oz	\$3

## Dessert (Kanom Whan)

Taro Custard (sprinkled with sugar powder)	\$7
3 Thai Coconut Custard (sprinkled with sesame seed)	\$7
Homemade Ice Cream (Ruammitr Ice Cream (Mixed), coconut)	\$7
3 Fried Banana with honey (sprinkled with sesame seed)	\$7
Sweet Sticky Rice with Ice Cream (Ruammitr Ice Cream, thai coconut homemade)	\$8
3 Fried Banana with Ice Cream with honey and sesame seed (Ruammitr Ice Cream, thai coconut homemade)	\$9
Sweet Sticky Rice with Mango sprinkled with sesame seed	\$9



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## Cocktails

<b>Mojito</b>	<b>\$12</b>
Classic, Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee +\$1 (Rum, lime Juice, syrup, seltzer, lime, mint)	
<b>Martini</b>	<b>\$12</b>
Strawberry, Peach, Mango, Pineapple, Yuzu, Classic or Lychee +\$1 (Vodka, triple sec, lime juice)	
<b>Margarita</b>	<b>\$12</b>
Classic, Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee +\$1 (Tequila, triple sec, lime juice, syrup)	
<b>Cosmopolitan</b>	<b>\$12</b>
Vodka, Lime juice, triple sec, syrup, cranberry juice	
<b>Mai Tai</b>	<b>\$13</b>
Rum, OJ, PJ, grenadine, Mekhong (thai spice rum)	
<b>Manhattan</b>	<b>\$13</b>
Bourbon, vermouth, bitter, syrup	
<b>Moscow Mule</b>	<b>\$14</b>
Vodka, lime, ginger beer	
<b>Yuzu Drop</b>	<b>\$14</b>
Citron vodka, triple sec, lime juice, syrup	
<b>Zaab Zaab</b>	<b>\$14</b>
Mekhong (thai spice rum), lime juice, syrup , thai basil leaves, seltzer	
<b>Maleficent</b>	<b>\$15</b>
Vodka, rum, gin, tequila, blue curacao sour mix, grenadine, sprite	
<b>Lychee Genie</b>	<b>\$16</b>
Gin (Bombay sapphire), lychee, oj, syrup	
<b>Ros' Niyom Sour</b>	<b>\$17</b>
Bourbon (Maker's) mark, Gin, lime juice, syrup, grenadine	

## White Wine

<b>Pinot Grigio/Italy</b> 21	<b>\$11/35</b>
<b>Sauvignon Blanc/France</b> 21	<b>\$11/35</b>
<b>Riesling/Germany</b> 21	<b>\$12/38</b>
<b>Chardonnay/Italy</b> 21	<b>\$12/38</b>
<b>Rose' /Greece</b> 21	<b>\$12/38</b>
<b>Prosecco/Italy</b>	<b>\$12/38</b>

## Red Wine

<b>Malbec/Argentina</b> 19	<b>\$12/38</b>
<b>Pinot Noir/New Zealand</b> 20	<b>\$14/45</b>
<b>Cotes du Rhone/France</b> 19	<b>\$12/38</b>
<b>Cabernet Sauvignon/Chile</b> 21	<b>\$12/38</b>

## \$7 Beer

<b>Singha</b>	Thailand
<b>Chang</b>	Thailand
<b>Asahi</b>	Japan
<b>Sapporo</b>	Japan
<b>Corona</b>	Mexico
<b>Lao Lager</b>	Lao

## Sake

**\$8**

## Soft Drinks

Spring Water (16 oz)	\$2
Coke/Diet Coke/Sprite/ Ginger Ale/Sunkist/Seltzer	\$3
San Pellegrino	\$6.5
Thai Iced Tea (with milk)	\$5
Thai Iced Coffee (with milk)	\$5
Lychee Thai Iced Tea	\$6
Lychee Juice	\$6
Tamarind Juice	\$5
Mango Juice	\$5
Pineapple Juice	\$5
Coconut Juice	\$5.5
Unsweetened Ice Tea	\$4
(Green tea, Jasmine, Black, Camomile honey & vanilla)	
Hot Coffee	\$3.5
Hot tea	\$3.5
(Green tea, Jasmine, Black, Camomile honey & vanilla)	

## Happy Hours

**Weekday : 11.30 am.-7.00 pm.**

**Weekend : 12.00 pm.-6.00 pm.**

### Cocktails \$8

#### Mojito

*Classic, Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee +\$1  
(Rum, lime Juice, syrup, seltzer, lime, mint)*

#### Martini

*Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee +\$1  
(Vodka, triple sec, lime juice)*

#### Margarita

*Classic, Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee +\$1  
(Tequila, triple sec, lime juice, syrup)*

#### Cosmopolitan

*(Vodka, Lime juice, triple sec, syrup, cranberry juice)*

### White Wine: Happy Hours

Sauvignon Blanc	\$8
Pinot Grigio	\$8
Chardonnay	\$9
Riesling	\$9
Rose'	\$9

### Red Wine: Happy Hours

Malbec	\$8
Pinot Noir	\$9
Cabernet Sauvignon	\$9
Cotes Du Rhone	\$9

### Beer \$5: Happy Hours

Singha	Thailand
Chang	Thailand
Asahi	Japan
Sapporo	Japan
Corona	Mexico
Lao Lager	Laos