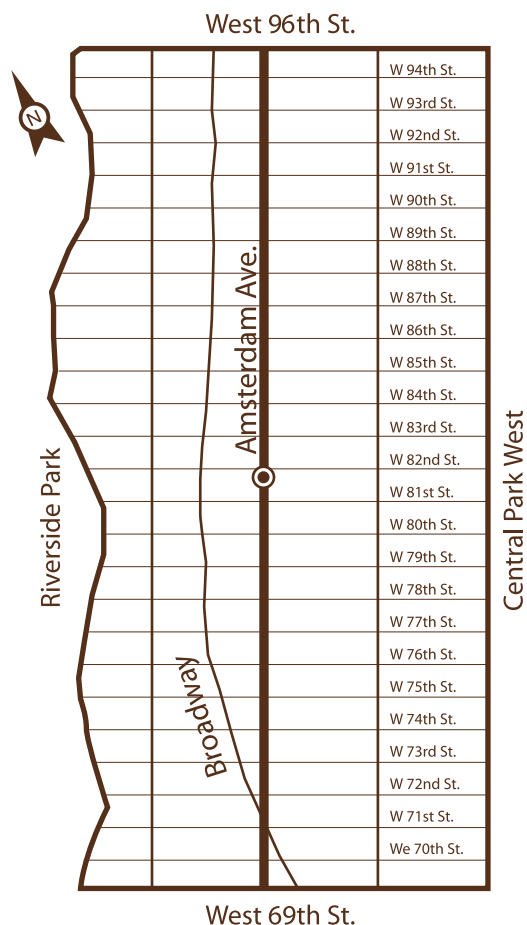


Delivery Area



Delivery Hours

Mon - Fri 5:00 - 10:45 PM
Sat - Sun 12:00 - 10:30 PM

Minimum \$20

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

Feb 2012

LAND

Thai Kitchen

212-501-8121

www.landthaikitchen.com

TWO COURSE LUNCH PRIX FIXE \$9

select one of each course

SAT - SUN 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 DUMPLINGS

wheat wrapper, ginger, scallion, sriracha-soy sauce

ORGANIC GREENS

mixed salad, rice cracker, citrus soy vinaigrette

***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

napa cabbage, snow pea, 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, scallion, tofu, 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, chinese broccoli, cauliflower, yellow bean, dark soy sauce

FRIED RICE WITH CHICKEN

egg, chinese broccoli, scallion, cherry tomato, light soy sauce

* MILD ** MEDIUM *** SPICY
please inform us of any allergies

STARTER

*CHICKEN WRAPS	\$ 5.50
roasted tomato, cilantro, endive, lettuce, toasted coconut	
ROOT VEGETABLE SPRING ROLLS	\$ 4.50
parsnip, carrot, beet, lotus root, glass noodles, plum sauce	
SHRIMP PARCELS	\$ 5.50
crispy wonton skin wrapped shrimp mousse, sesame seed, kaffir lime curd	
CRISPY CALAMARI	\$ 6.50
marinated with thai spice, crispy caper, chili peanut sauce	
VEGETABLE DUMPLINGS	\$ 6
shitake mushroom, sweet corn, tofu, spinach, peanut, garlic chip, sesame soy sauce	
CHICKEN CURRY PUFFS	\$ 6
caramelized chicken with potato, parsnip, cucumber relish	
SATAY BEEF OR CHICKEN	\$ 6
choice of grilled beef or chicken on skewers, peanut sauce	
MIXED APPETIZERS	\$ 8
shrimp parcels, chicken curry puffs, vegetable dumplings, three dipping sauces	

SALAD

ORGANIC GREENS	\$ 5.50
mixed salad, rice cracker, citrus soy vinaigrette	
LAND SALAD	\$ 6
roasted beet, romaine heart, arugula, tofu crouton, lime peanut dressing	
***GREEN PAPAYA SALAD	\$ 7
julienne green papaya, cashew nut, tomato, long bean, thai chili, lime segment	
***SPICY BEEF SALAD	\$ 8
grilled beef, watercress, green apple, dried chili, toasted rice, lime juice	

SOUP

*SHRIMP LEMONGRASS SOUP	\$ 4.50
shrimp-lemongrass broth, kaffir lime leaf, wild mushroom	
CHICKEN GALANGAL SOUP	\$ 4.50
coconut milk broth, tomato, asian cabbage, wild mushroom, chives	

LAND SPECIALTIES

served with jasmine rice

*CRISPY MARKET FISH (1 1/4 LBS)	\$ 19
choice of fillet or whole cherry tomato, bok choy, three-flavor sauce	
ATLANTIC SALMON	\$ 16
baked salmon with bean paste, napa cabbage, snow pea, carrot, caramel soy sauce	
*GRILLED SKIRT STEAK	\$ 17
sautéed cauliflower, broccoli, string bean, tamarind-sesame sauce	
OVEN ROASTED LEMONGRASS CHICKEN (HALF)	\$ 12
papaya salad, sweet chili sauce, steamed sticky rice	

FROM THE WOK

served with jasmine rice

WOK VEGETABLE MEDLEY WITH TOFU	\$ 11
napa cabbage, snow pea, broccoli, tomato, baby bok choy, ginger-garlic sauce	
***WOK CHARRED SQUID	\$ 11
chili-garlic puree, thai basil, sugar snap pea, black peppercorn sauce	
*WOK CASHEW NUT WITH SHRIMP	\$ 11
yu choy, asparagus, onion, cashew nut, sugar snap pea, plum chili sauce	
*WOK CHILI PEPPER WITH CHICKEN	\$ 10
onion, italian green pepper, scallion, oyster mushroom, fresh chili pepper sauce	
***WOK BASIL WITH BEEF	\$ 11
long bean, long hot chili, onion, chili-garlic puree, thai basil sauce	
WOK GINGER & GARLIC WITH SHRIMP	\$ 11
egg, snow pea, asian celery, roasted garlic, ginger curry sauce	
***GREEN CURRY WITH CHICKEN	\$ 10
bamboo shoot, eggplant, long hot chili, string bean, thai basil in coconut milk	
*MASSAMAN CURRY WITH BEEF	\$ 11
potato, pearl onion, peanut, string bean, carrot, coconut milk	

**JUNGLE CURRY WITH STEAMED TOFU	\$ 11
long bean, eggplant, bamboo shoot, broccoli, cashew nut, kaffir lime leaf, green peppercorn sauce	

From the Wok : substitutions are available with

Chicken	\$ 10
Shrimp, Beef, Squid, Vegetable & Tofu	\$ 11

RICE AND NOODLES

PAD THAI WITH SHRIMP	\$ 10
thin rice noodles, egg, bean sprout, tofu, scallion, chopped peanut, tamarind sauce	
***DRUNKEN NOODLES WITH CHICKEN	\$ 9
wheat noodles, tomato, thai basil, snow pea, bok choy, chili puree	
PAD SEE EW WITH BEEF	\$ 10
flat rice noodles, egg, chinese broccoli, cauliflower, yellow bean, dark soy sauce	
CRAB MEAT FRIED RICE	\$ 12
egg, chinese broccoli, scallion, cherry tomato, light soy sauce	
SALMON FRIED RICE (no substitution)	\$ 11
stir-fried grilled salmon with brown rice, green pea, taro root, scallion	

Rice & Noodles :	substitutions are available with
Chicken	\$ 9
Shrimp, Beef, Squid, Vegetable & Tofu	\$ 10

SIDE

WOK ASIAN GREENS	\$ 5
stir-fried seasonal greens, roasted garlic sauce	
STEAMED VEGETABLE	\$ 4.50
steamed mixed market vegetable, sea salt	
*SPICY POTATO	\$ 4.50
sautéed red bliss potato, thai chili, scallion	
Brown Rice	\$ 2
Sticky Rice	\$ 2
Jasmine Rice	\$ 1.50
Peanut Sauce	\$ 1
Chili Fish Sauce	\$.50
Chili Vinegar Sauce	\$.50
Supplemental Sauce	\$.50

* MILD ** MEDIUM *** SPICY
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DRINKS

Thai Iced Tea / Thai Iced Coffee	\$ 3.50
Coconut Juice	\$ 3
Soda	\$ 1.50

DESSERTS

Thai Coffee Crème Brûlée	\$ 7
Baked Taro Root Custard	\$ 7
Warm Chocolate Cake	\$ 7

Thank you