

## SALADS

- 7.50 Mixed Market Greens**  
Fresh greens w/ tomatoes, cucumbers, onions, and tofu. Served w/ peanut sauce dressing
- 8.50 Green Papaya Salad**  
Cherry tomatoes, string beans, roasted peanuts in chili lime juice dressing
- 7.90 Burmese Tea Leaves Salad**  
Laphet citrus green tea leaves, mixed nuts, sesames, fried garlic, fried red onions, lettuce and chili lime dressing
- 9.50 Spicy Beef Mango Salad**  
Grilled herb-marinated beef, lemongrass, roasted jasmine rice, scallions, cilantro and mint leaves w/ tamarind dressing
- 9.50 Crispy Duck Salad**  
Cashew nuts, pineapples, tomatoes, mint leaves, mangoes, w/ roasted chili lime dressing

## SOUPS

- 7.90 Five Spice Stewed Beef Soup**  
Floating market style soup. A lightly spiced broth w/ beef tendon, Chinese broccoli, bean sprouts, Thai cinnamon, star anise, scallions and celery
- 6.90 Qi Coconut Milk Tom Yum Soup**  
*Tom Yum Nahm Kohn*  
Shrimps, scallops, lemongrass, galangal, chili, shallot, lime, kaffir lime
- 6.50 Lemongrass Soup** [Tom Yum]  
A savory sour soup w/ mushrooms, traditionally seasoned w/ lemongrass, kaffir lime leaves, chili and lime juice  
**Chicken/ Shrimp/ Vegetable/ Tofu**
- 6.90 Galangal Coconut Milk Soup** [Tom Kha]  
A distinct flavor of southern Thailand's coconut soup w/ mushrooms, chili and lime juice  
**Chicken/ Shrimp/ Vegetable/ Tofu**

## NOODLE/ CURRY/ FRIED RICE/ SAUTÉED

### YOUR CHOICE OF MEAT:

- 12.90** Chicken/ Tofu/ Vegetable  
**13.90** Imitation Duck  
**14.90** Shrimp/ Beef  
**16.90** Mixed seafood/ duck

## NOODLES

- Pad Thai** (•)  
Stir-fried Thai rice noodles w/ brown tofu, eggs, bean sprouts, scallions and crushed peanuts
- Pad See Euw** (•)  
Flat rice noodles stir-fried in sweet soy sauce w/ Chinese broccoli, broccoli and eggs
- Kee Mao** [Spicy Basil Noodles] (••)  
Spicy pan-fried flat rice noodles w/ spicy sauce, tomatoes, basil, eggs, bell peppers and onions

## FRIED RICE DISHES

### ADD \$1.00 FOR BROWN RICE

- Bangkok Fried Rice** (•)  
Traditional Thai fried rice w/ scallions, onions, tomatoes, carrots, Chinese broccoli and eggs
- Thai Spicy Basil Fried Rice** (••)  
W/ bell peppers, onions, chili and eggs
- Pineapple Fried Rice** (•)  
Roasted cashew nuts, onions, scallions, raisins, tomatoes, carrots and eggs

## SAUTÉED DISHES

- Spicy Holy Basil** (•)  
Chili, string beans, onions, eggplants and bell peppers
- Roasted Cashew Nuts** (•)  
Zucchini, bell peppers, baby corns, scallions, carrots, celery, onions and pineapples w/ chili paste sauce
- Ginger Dish** (•)  
Baby corns, mushrooms, zucchini, scallions, bell peppers, carrots, onions and celery
- Black and White Sesame Garlic Dish** (••)  
Chinese broccoli, broccoli, bok choy, napa cabbage, and carrots w/ sesame oil sauce

## CURRY DISHES

- Massaman Curry** (•)  
Thai-Muslim spices and herbs blended in chili paste w/ potatoes, peanuts and onions, simmered in coconut milk
- Panang Curry** (•)  
Spices and herbs blended in chili paste w/ string beans, bell peppers and kaffir lime leaves, simmered in coconut milk
- Green Curry** (•)  
Spices and herbs blended in hot green chili paste w/ bamboo shoots, eggplants, basil and bell peppers, simmered in coconut milk
- Red Curry** (•)  
Spices blended in chili paste w/ bamboo shoots, zucchini, basil and bell peppers, simmered in coconut milk

## BANGKOK EATERY SPECIALTIES

- 17.50 Qi Pad Thai**  
Sautéed glass vermicelli w/ shrimps, scallops, calamari, mussels, sun dried shrimps, fresh mango, brown tofu, bean sprouts, scallions, crushed peanuts and tamarind juice, wrapped in an egg white crepe
- 13.50 Chicken Chiang Mai Noodle**  
\* Red onions, lime, scallions, pickled cabbages, bean sprouts in light yellow curry broth, topped w/ crispy yellow noodles
- 14.50 Floating Market Stewed Beef Noodle**  
\* Braised beef, beef tendon, beef balls w/ rice noodles, Chinese broccoli, bean sprouts, celery, scallions in five spices cinnamon brown broth and crispy pork skin
- 14.90 Bangkok Chicken Pumpkin Curry**  
Thai herbs and spices blended in roasted chili paste w/ kaffir lime leaves and fresh basil simmered in coconut milk
- 26.90 Steamed Ginger Chilean Sea Bass in Cast Iron Pot**  
\* Glass vermicelli, ginger, bok choy, napa cabbages, celery, Chinese broccoli and shitake mushrooms, scallions, onions in seasoning house soy sauce. Served w/ "Nam Jihm Talay", spicy chili lime garlic sauce
- 17.90 Salmon Wild Ginger Curry w/ Kanom Jiin Noodle**  
\* Boiled egg, fish balls, chilli, lemongrass, coconut milk, bean sprouts, basil, pickled cabbage, scallions, red onions and string beans
- 15.90 Fiery Pork Red Turmeric Curry**  
\* Perhaps the spiciest Thai dish that NYC has to offer, this tantalizing curry is inspired by the dishes of Thailand's south —Dried bird's eye chilli, lemongrass, galangal, shrimp paste, Thai eggplant and long hot chilli
- 15.50 Spicy Sukhee Haeng**  
\* Stir fried Thai sukiyaki w/ shrimp and calamari, glass noodle, Siamese watercress\*, napa cabbage, Asian celery, eggs, scallions, onions w/ red bean curd sesame sauce  
■ \* Siamese Watercress will be replaced w/ bok choy when not in season
- 17.50 Gai-Yang & Som-Tum**  
Thai classic combination set, grilled marinated lemongrass chicken breasts, green papaya salad and sticky rice. Served w/ sweet chili sauce
- 18.90 Seafood Chu-chee Curry w/ Young coconut**  
Steamed coconut flesh, jumbo shrimps, scallops, mussels, squid w/ herbs, blended in mild chu-chee chili paste, kaffir lime leaves, wild ginger and asparagus ribbons
- 21.00 Rib Eye Steak w/ Massaman Ginger Cream Sauce**  
Thai-Muslim spices and herbs blended in chili paste w/ potatoes and coconut milk
- 16.00 Grilled Honey Pork Chop**  
Marinated pork chop sirloins w/ hoisin sauce and herbs served w/ sautéed mixed market vegetables and traditional spicy roasted jasmine rice dipping sauce
- 17.90 Sesame Crusted Salmon**  
Corns and spinach w/ light sesame sauce
- Teh-Pho Turmeric Curry in Clay Pot**  
**26.90** Chilean sea bass |  
**17.90** Salmon | **15.50** Tilapia  
Spinach, onions, napa cabbages, lemongrass in tumeric coconut curry and crispy shallot
- Spicy Thai Holy Basil**  
**26.90** Chilean sea bass |  
**17.90** Salmon | **15.50** Tilapia  
Sautéed fresh chili, string beans, onions, eggplants and bell peppers

## VEGETARIAN DISHES

All curries, sautéed, fried rice and noodle dishes marked (•) can be made vegetarian w/ tofu or a variety of vegetables upon request. Choices of :

- 13.90 Imitation Duck**  
**12.90 Tofu**  
**12.90 Vegetables**

## SIDE ORDER DISHES

- 3.00 Sticky Rice**  
**2.75 Brown Rice**  
**2.50 Jasmine Rice**  
**7.90 Ginger Seasonal Greens**  
Stir-fried w/ garlic sauce

\* : Chef's recommendations on traditional Thai dishes | ■ : High level of spiciness

18% gratuity will be automatically applied to parties with 6 guests or more | Please Alert us of any allergies

## LUNCH SPECIAL STARTING AT \$10.50

EVERYDAY UNTIL 3:30PM

ANY ENTRÉE ON THE REGULAR MENU  
AND LUNCH SPECIAL MENU COMES  
WITH A **COMPLIMENTARY APPETIZER**

*You may find detailed descriptions  
of the items on the previous pages.*

### 14.50 LUNCH SET

**Lemongrass Tamarind Buffalo Wings**  
Sweet chili glaze, kaffir lime

**Five Spice Stewed Beef Noodle**  
Braised beef, beef tendon, beef balls w/ rice noodles,  
Chinese broccoli, bean sprouts, celery, scallions in  
five spices cinnamon brown broth and crispy pork skin

**Green Tea Ice Cream**

 Qi Bangkok Eatery  
 @QiNewYork  
#QiNYC  
#QiNewYork  
#QiRestaurant  
#QiThai

**SPECIAL: ADD \$1.50 FOR A SMALL  
CHICKEN TOM YUM SOUP OR  
A THAI ICED TEA WITH ANY LUNCH ORDER  
(ONE ADDITION PER ORDER / DINE IN ONLY)**

#### YOUR CHOICE OF APPETIZER:

- TRIPLE MUSHROOM SPRING ROLL
- CHIVE CORN DUMPLING
- EDAMAME
- GREEN SALAD (PEANUT SAUCE DRESSING)
- STEAMED OR FRIED CHICKEN  
AND SHRIMP DUMPLING

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**10.50 CHICKEN/ VEGETABLE/ TOFU**  
**11.50 SHRIMP/ BEEF/ IMITATION DUCK**

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#### STIR-FRIED NOODLE

**Pad Thai**  
**Pad See Euw**  
**Kee' Mao**

**FRIED RICE**  
**Add \$1.00** for brown rice

**Bangkok Fried Rice**  
**Spicy Basil Fried Rice**  
**Pineapple Fried Rice**

**CURRY** SERVED W/ JASMINE RICE

**Red Curry**  
**Green Curry**  
**Panang Curry**

**SAUTÉED DISHES** SERVED W/ JASMINE RICE

**Spicy Thai Basil Dish**  
**Black and White Sesame Garlic Dish**  
**Ginger Dish**

**FISH DISHES** SERVED W/ JASMINE RICE

**12.90 Crispy Fillet Tilapia w/ Basil Sauce**  
**12.90 Seared Salmon w/ Turmeric  
Curry Cream Sauce**  
Spinach, napa cabbages and onions

#### APPETIZERS

- 10.90 Charcoal Grilled Tiger Prawns**  
Traditional "Nam Jihm Talay", spicy chili lime garlic sauce and "Nahm Pla Wahn" sauce
- 5.60 Edamame**  
Freshly steamed green soy beans
- 6.50 Sesame Tofu**  
Crispy sesame crusted tofu, served w/ crushed peanuts and sweet chili dipping sauce
- 6.50 Triple Mushroom Spring Roll**  
W/ glass noodles, wood ear mushrooms, king oyster mushrooms, enoki mushrooms and  
minced vegetables, served w/ pomegranate Asian plum sauce
- 7.90 Curry Puff**  
Siamese pastry stuffed w/ grounded chicken, potatoes,  
onions, and yellow curry powder, served w/ light sour sauce
- 7.90 Chicken Satay**  
Grilled coriander herb and lemongrass marinated chicken, served w/ house peanut sauce
- 6.90 Chive Taro Corn Dumpling**  
W/ mixed vegetables, served w/ house chili soy sauce
- 7.50 Chicken and Shrimp Dumpling**  
Sesames, served w/ house chili soy sauce
- 7.90 Herbal Coconut Calamari**  
Toasted ground cumin, coriander crusted and roasted coconut flakes served w/ sweet chili sauce
- 7.90 Blanketed Shrimps**  
W/ chicken and garlic served w/ plum sake dipping sauce
- 8.90 Five Spices Honey Glazed Ribs**  
Coriander seeds, ginger and Bangkok spices
- 9.90 Assorted Fritters**  
Crispy chicken-shrimp dumplings, Asian chive corn dumplings spring rolls, sesame tofu and blanket  
shrimps. Served w/ peanut sweet chili sauce
- 10.90 Grilled Chilean Sea Bass Steamed Curry Mousse in Banana Leaf**  
Egg, coconut milk, basil, cabbage, chili, kaffir lime
- 7.90 Thai Corn Fritter**  
Served w/ sweet chili sauce
- 10.90 Yellow Curry Soft-Shell Crab**  
Scallion, celery, milk, egg, chili jam, cilantro
- 9.90 Thai Shrimp Cakes**  
Pork, cilantro root, garlic. Served w/ plum sauce
- 8.50 Lemongrass Tamarind Buffalo Wings**  
Sweet chili glaze, kaffir lime