

APPETIZERS

- 5.50 Edamame**
Freshly steamed green soy beans
- 5.50 Triple Mushroom Spring Rolls**
Crispy spring rolls stuffed w/ glass noodles, wood ear mushrooms, king oyster mushrooms, enoki mushrooms and minced vegetables, served w/ pomegranate plum sauce
- 6.50 Chive Taro Corn Dumplings**
W/ mixed vegetables
- 7.50 Chicken and Shrimp Dumplings**
Sesames and seaweed, served w/ house chili soy sauce
- 7.50 Herbal Coconut Calamari**
Toasted ground cumin, coriander crusted and roasted coconut flakes served w/ sweet chili sauce
- 8.50 Thai Shrimp Cakes**
* Pork, cilantro root, garlic. Served w/ plum sauce

SALADS

- 6.00 Mixed Market Greens**
Fresh greens w/ tomatoes, cucumbers, onions and tofu. Served w/ peanut sauce dressing
- 7.50 Green Papaya Salad**
Tomatoes, string beans, roasted peanuts in chilli lime juice 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

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

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 :

- 13.50 Imitation Duck**
11.95 Tofu
11.95 Vegetables

SIDE ORDER DISHES

- 3.00 Sticky Rice**
2.75 Brown Rice
2.00 Jasmine Rice
2.95 Toasted Bread w/ Peanut sauce
7.90 Chinese Broccoli
Stir-fried w/ garlic sauce
add crispy pork belly (+\$ 3.50)



Introducing
**Half Lemongrass
Tamarind
Fried Chicken**
Sweet chili glaze, kaffir lime
19.00

* : 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

* Siamese Watercress will be replaced w/ bok choy when not in season

QI SPECIALTIES

- 16.90 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
- 12.50 Chicken Chiang Mai Noodle**
* Red onions, lime, scallions, pickled cabbages, bean sprouts in light yellow curry broth, topped w/ crispy yellow noodles
- 13.50 Floating Market Stewed Beef Noodle**
* Braised beef, beef tendon w/ rice noodles, Chinese broccoli, bean sprouts, celery, scallions in five spices cinnamon brown broth and crispy pork skin
- 13.90 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
- 18.00 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
- Spicy Thai Holy Basil**
- 17.90 Salmon** | **26.90 Chilean sea bass**
Chili, string beans, onions, eggplants and bell peppers
- 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
- 15.50 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
- "Teh-Pho" Curry in Clay Pot**
- 17.90 Salmon** | **26.90 Chilean sea bass**
Bok choy, onions, napa cabbages, lemongrass in tumeric coconut curry and crispy shallot
- 13.50 Spicy Crispy Pork Belly Holy Basil**
* ■ Thai chili, long hot chili, onions, bell peppers and garlic. *This ar-harn-tahm-sahng (made to order) street stall food is a Bangkokian favorite. For added authentic flavor, ask for prik-nahm-plah (chili fish sauce) with a sunny side up egg (+\$2)*
- 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

NOODLE/ CURRY/ FRIED RICE/ SAUTÉED

YOUR CHOICE OF MEAT:

- 11.95** Chicken/ Tofu/ Vegetable
13.50 Shrimp/ Beef/ Imitation Duck
16.50 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
- Black and White Sesame Garlic Dish** (•)
Chinese broccoli, broccoli, bok choy, napa cabbage, and carrots w/ sesame oil sauce
- Ginger Dish** (•)
Baby corns, mushrooms, zucchini, scallions, bell peppers, carrots, onions and celery

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

LUNCH SPECIAL STARTING AT \$9.50

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

Spicy Buffalo Wings

Glazed w/ Sriracha barbecue sauce

Five Spice Stewed Beef Noodle

Braised beef, beef tendon w/ rice noodles, Chinese
broccoli, bean sprouts, celery, scallions in five spices
cinnamon brown broth and crispy pork skin

Green Tea Ice Cream

 Qi Authentic Thai Grill

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#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 ROLLS
- ☼ STEAMED CHIVE CORN DUMPLINGS
- ☼ EDAMAME
- ☼ GREEN SALAD (PEANUT SAUCE DRESSING)
- ☼ STEAMED OR FRIED SEAWEED CHICKEN
AND SHRIMP DUMPLINGS

9.50 CHICKEN/ VEGETABLE/ TOFU

10.50 SHRIMP/ BEEF/ IMITATION DUCK

11.50 CRISPY PORK BELLY

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

11.95 Salmon w/ Basil Sauce
11.95 Salmon w/ Turmeric Curry Cream Sauce
Bok choy, napa cabbages and onions

SMALL PLATES (KIN LEHNN) BY SRIPRAHAI

12.50 | Mango Soft-shell crab Yahm Puu Nihm

Mango salad, red onions, chili, lime, cilantro

7.50 | Curry Puff Karee Pup

Chicken stuffed pastry, potatoes, onions, and yellow curry, cucumber chutney

13.50 | Cinnamon Pork & Crispy Pork Belly Mooh Dang Mooh Grohb

Duo of roasted marinated pork and crispy pork belly, sweet Thai cinnamon soy dipping sauce

GRILLED DISHES (PIHNG YAHNG)

8.95 | Pork Satay Mooh Sa-teyh

It's commonly assumed that Chicken Satay is an authentic Thai dish.

In actuality, Pork Satay is the Thai original. Aroy mak! (very delicious!)

Toasted bread, peanut sauce, cucumber chutney

10.50 | Pork Jowl Kor Mooh Yahng

Cilantro root marinated, spicy tamarind dipping sauce

10.50 | Ovaltine Pork Ribs Kra Dook Mooh O-One-Tin

Five spices marinate, Ovaltine barbecue glaze

12.50 half | 18.50 whole | Hen Gai Yahng

Marinate with lemongrass, pandan, garlic, pepper, honey and cilantro root, sweet chili and
spicy tamarind dipping sauces

15.50 | Mekhong Rib Eye Steak Neur Yahng

Thai whiskey & herbs marinate, grilled rare, spicy tamarind dipping sauce

7.90 | Spicy Buffalo Wings Peehk Gai Pehd

Deep-fried. Sriracha barbecue glaze, kaffir lime