

Le Lert Toronto 27 Carlton st.
7 days a week | 437 433 4359
contact us: contact@lelert.ca

BRUNCH hours		DINNER hours	
mon-fri	10 a.m. - 3 p.m.	sun-thu	5 p.m. - 10 p.m.
sat-sun	9 a.m. - 3 p.m.	fri-sat	5 p.m. - 11 p.m.

LUNCH LE LERT

WINTERLICIOUS^{OM}

JAN 30-FEB 12, 2026

Produced by  TORONTO

WE'RE PROUD TO JOIN TORONTO'S WINTERLICIOUS! ENJOY A \$34 THREE-COURSE LUNCH, CHOOSE ONE DISH FROM EACH COURSE AND TASTE THAI FLAVOURS WITH A MODERN TWIST.

* THE PRICE IS PER PERSON. * BEVERAGES, TAXES, AND GRATUITY ARE NOT INCLUDED.

Food may contain traces of nuts, dairy, and other allergens.

* Please always inform your server of any allergies, restrictions, or preferences.

An auto-gratuity will be added: 18% for groups of 6-9 | 20% for groups of 10+

(Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for individuals with certain medical conditions.)

** We prepare each dish with care and quality ingredients. As personal tastes vary, we are unable to offer returns or refunds based on preference.

APPETIZER

CRISPY VEGGIE SPRING ROLLS

Carrot, green beans, cabbage, vermicelli noodles, soy protein, ginger, garlic. Sweet chili sauce.
(Vegan/Vegetarian)


FRESH GARDEN ROLLS

Lettuce, avocado, basil, cilantro, pickled carrot, daikon. Mushroom furikake and garlic-tofu dressing.
(Vegan/Vegetarian)

CRISPY CHICKEN WONTON

Minced chicken mixed with carrots, seasoned lightly and wrapped in crispy golden wonton sheets.

* MANGO SALAD | YUM MA MUANG


*  Shredded mango, green apple, red onions, sawtooth coriander, **roasted cashews**, strawberries, fried shallots, Zesty lime dressing.
(Can Be Vegan/Vegetarian and Nut-Free)

DESSERT

COCONUT ICE CREAM WITH TRADITIONAL THAI TOPPINGS

A refreshing scoop of creamy coconut ice cream with classic Thai toppings for the perfect balance of flavors and textures.
(Gluten-Free, Contain Dairy)

LYCHEE SORBET

 Lychee-lime sorbet, freeze-dried dragon fruit, fresh pomelo, lychee.
(Vegan / Vegetarian / Gluten-Free)

THAI TEA CAKE

Thai tea sponge cake, milk-whipped cream, Thai tea-white chocolate ganache, candied pecan, Thai tea ice cream.
(Contain Nut & Dairy)

MAIN

HOLY BASIL GRILLED PORK BENEDICT

Grilled pork shoulder, shishito, poached eggs, Hollandaise sauce, croissants, greens. Balsamic vinaigrette.



* KHAO PAD ROD FAI

Thai "Rod Fai" Fried Rice with Crispy Fried Egg
Chicken, rice, garlic, sweet soy sauce, Chinese broccoli, onion, tomatoes, fried egg.
(Can be Vegan no egg/Vegetarian egg ok - with tofu)

NEUA YANG PAD KRAPOW

Beef sirloin, Thai holy basil, garlic, chili, oyster sauce, soy sauce, fish sauce, jasmine rice, fried egg.
(Mild to Medium Spicy)

* CLASSIC PAD THAI

*  Rice noodles, dried radish, tofu, red onion, bean sprouts, Chinese chives, dried shrimp, **peanuts** on the side.
 (Can Be Vegan no egg, Vegetarian egg ok, Gluten-Free, and Nut-Free)

 Less Spicy  Normal Spicy  Vegan  Gluten-free  Contain nut

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DINNER LE LERT

WINTERLICIOUS^{OM}

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APPETIZER

CRISPY VEGGIE SPRING ROLLS

Carrot, green beans, cabbage, vermicelli noodles, soy protein, ginger, garlic. Sweet chili sauce.
(Vegan/Vegetarian)


FRESH GARDEN ROLLS

Lettuce, avocado, basil, cilantro, pickled carrot, daikon. Mushroom furikake and garlic-tofu dressing.
(Vegan/Vegetarian)

PORK RIBS WITH SPICY TAMARIND SAUCE

Pork ribs. Tangy-sweet tamarind sauce.
(Gluten-Free)

MANGO SALAD | YUM MA MUANG

 Shredded mango, green apple, red onions, sawtooth coriander, roasted cashews, strawberries, fried shallots, Zesty lime dressing.
(Can Be Vegan/Vegetarian and Nut-Free)

DESSERT


BANANA BROWNIE

Fried banana, coconut ice cream, kaffir lime-orange sauce, berries.
(Contain Dairy)

PANDAN CAKE

Two-layer pandan cake, cream, berries, coconut sauce.
(Contain Dairy)

LYCHEE SORBET


 Lychee-lime sorbet, freeze-dried dragon fruit, fresh pomelo, lychee.
(Vegan / Vegetarian / Gluten-Free)

THAI TEA CAKE

Thai tea sponge cake, milk-whipped cream, Thai tea-white chocolate ganache, candied pecan, Thai tea ice cream.
(Contain Nut & Dairy)

MAIN



STIR-FRIED SUKI

 **Your choice of beef or pork.**
Glass noodles, napa cabbage, bok choy, mushrooms, eggs, sukiyaki sauce with fermented soybean paste, chili, sesame.
(Can be Vegan no egg/Vegetarian egg ok - with tofu)

CASHEW NUT CHICKEN

Chicken breast, cashew nuts, bell peppers, onions, garlic, dried chilies, Thai chili paste, oyster sauce, and soy sauce. **Served with jasmine rice on the side.**

GREEN CURRY CHICKEN

 Chicken breast, green curry, coconut milk, chili slivers, kaffir lime leaves, sweet basil.
 Served with **your choice of crispy roti or jasmine rice.**
(Can be Vegetarian - tofu, carrots, and broccoli & Gluten-Free)
(Mild to Medium Spicy)

TOM YUM CREAM SPAGHETTI WITH GRILLED PRAWNS

Tom yum cream sauce, lemongrass, kaffir lime leaves, galangal, roasted chili paste, lime, grilled tiger prawns, shimeji mushrooms, tobiko, spaghetti.

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DRINKS

NON ALCOHOL

Coconut Water	\$ 6	Sparkling Water	\$ 7
Soft Drink	\$ 4	Perrier 330 ml	
Club Soda / Ginger Ale / Sprite /		Green tea	\$ 4
Coke / Diet Coke / Nestea		Jasmine tea	\$ 4
Thai Iced Tea	\$ 8	Ginger tea	\$ 4
Thai iced tea with whipping cream			

BEER

	Pint	Pitcher	WHITE WINE	Glass	Bottle
				6 oz	750 ml
Singha	\$ 9	\$ 25	Demetra Falanghina 2021	\$ 18	\$ 65
Asahi	\$ 9	\$ 25	Reif Chardonnay 2023	\$ 14	\$ 50
Pilsner Urquell	\$ 9	\$ 25	Volratz Riesling 2021	\$ 17	\$ 62

SPIRITS

Vodka	1oz	\$ 9	RED WINE	Glass	Bottle
Gin	1oz	\$ 9		6 oz	750 ml
Rum	1oz	\$ 9	Reif Estate Pinot Noir 2021	\$ 14	\$ 50
Tequila	1oz	\$ 9	Silvia Cellars Cabernet Sauvignon 2019	\$ 18	\$ 65
Long Island		\$ 18	Tierra del Fuego Cabernet Sauvignon 2022	\$ 18	\$ 65
Espresso Martini		\$ 16	L'aura Chianti Classico 2022	\$ 19	\$ 70
Margarita		\$ 16			
Mojito		\$ 16			

COCKTAILS

Berry Spritz	\$ 19	Indigo	\$ 19
1.5 oz Aperol, 0.5 oz triple sec, 4 oz Prosecco, seasonal berries, soda		Butterfly pea tea, 1.5 oz Gin, 0.5 oz elderflower liqueur, mix berry juice, egg white, lemon juice, guava syrup	
Ube Smoky	\$ 17	Basil breeze	\$ 19
Taro infused 2 oz bourbon, angostura bitters, ube syrup		1.5 oz vodka, 2 oz melon mixable, lime juice, rosemary syrup, soda, basil leaves, grapes.	
Matchacha	\$ 18	Mimosa	\$ 16
2 oz Cachaca rum, 1 oz Amarula, Peach liquor, Thai tea, ceremonial matcha		Orange juice, 3 oz prosecco, 1 oz triple sec, grenadine	
Saffron	\$ 20	Electric dust	\$ 18
2 oz Mezcal, 0.5 oz orange liquor, agave syrup, mango juice, passionfruit juice, lime juice, and tabasco		2 oz White rum, blueberry syrup, pineapple juice, dragon fruit	
Verdant	\$ 18	Le queen	\$ 19
1 oz Bourbon, 1 oz Matcha infused bourbon, angostura bitter and yuzu syrup		0.25 oz procecco, 2 oz express gin, soda, lime juice.	
Marmalade	\$ 19	House Sangria	\$ 12.50
3 oz Malibu, pineapple juice, rose water, mixed citrus, syrup, coconut water		Red or white wine, sprite, fruit juices, fresh fruit	
Azure	\$ 17	Frozen Princess	\$ 16.99
1.5 oz Cachaca rum, 0.5 oz Coconut rum, Blue 0.5 oz Curaçao, coconut cream, coconut water, lime juice		Frozen Margarita	
		Choice of Classic, Fresh mango, or Fresh strawberries	
		1.5 oz tequila , 1 oz triple sec , 1 oz agave syrup , 1 oz lime juice	