

Ya Lamai

Thai Restaurant
Epicerie . Traiteur

LUNCH SET MENU

from 12 pm to 3 pm

Every day except Saturday

Tasting on site or takeaway

☎ 09 81 41 97 30

Starter + Dish
or
Dish + Dessert

15,50€

Starter + Dish
and Dessert

18,50€

Starters

Spicy beef salad ^{NG}

Shrimps salad with lemongrass ^{NG}

Spicy chicken salad ^{NG}

Fried Tofu salad ^{NG}

Vegetarian Nems ^{VEG V}

Shrimps soup with lemongrass and mushrooms ^{NG}

Shrimps soup with coconut milk and mushrooms ^{NG}

Chicken soup with lemongrass and mushrooms ^{NG}

Chicken soup with coconut milk and mushrooms ^{NG}

Mushrooms soup with lemongrass ^{VEG NG V}

Mushrooms soup with coconut milk ^{VEG NG V}

Dish of the day
on the
blackboard

13,50€

not included
in the Lunch Set Menu

Dishes

Stir-fried shrimps mixed vegetables

Green curry of Thai beef and aubergine

Green curry with chicken and aubergine

Stir-fried Chicken with cashew nuts

Green curry of vegetables, aubergine and fried Tofu ^{VEG NG V}

Stir-fried vegetables with soy sauce ^{VEG V}

Side order's choice: steamed rice or sticky rice

Deserts

Banana with coconut milk ^V

Thai custard (coconut custard)

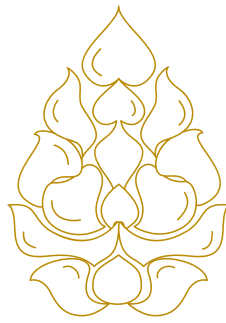
Fruit salad ^V

^{VEG} Vegetarian dish ^{NG} No Gluten ^V Vegan  VegOresto

4, rue Jean-Pierre Timbaud – 75011 Paris, ☎ 09 81 41 97 30
Ouverture du Lundi au Samedi : 12h00 - 15h00 et 19h00 - 23h00

Prix nets, Service compris

WIFI : YALAMA11610




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A LA CARTE

Starters

Grilled aubergine with shrimps or vegetarian ^{VEG NG}	11,00€ ou 10,00€
Chicken kebabs, Satay Peanut sauce (Kai satay)	10,00€
 Shrimps carpaccio ^{NG}	11,00€
Thin slices of tofu flavoured with lime and lemongrass (Laab of tofu) ^{NG V}	9,00€
Vegetarian deep fried ravioli ^V	9,00€
Chicken spring rolls or vegetarian spring rolls ^{VEG}	9,00€
Chicken or shrimp or vegetarian summer rolls ^{VEG NG V}	9,00€
 Grilled beef salad ^{NG}	10,00€
Grilled duck salad ^{NG}	11,00€
Mushrooms salad ^{VEG NG V}	9,00€
 Shrimps salad with lemongrass ^{NG}	11,00€
Papaya vegetarian salad ^{VEG NG V}	9,00€
Papaya salad with shrimps ^{NG}	10,00€
Papaya salad Thai Center style (dried shrimps & peanuts)	10,00€
Spicy chicken salad ^{NG}	10,00€
Fried Tofu salad ^{VEG V}	10,00€
Mixed salad with mushrooms and Thai sausage	10,00€
Thai sausage ^{NG}	10,00€
Beef tartare Thai version ^{NG}	10,00€

Soups

Tom Yam

Mushrooms soup with lemongrass ^{VEG V}	9,00€
Shrimps soup with lemongrass and mushrooms	10,00€
Chicken soup with lemongrass and mushrooms	10,00€
Fish soup with lemongrass and mushrooms	10,00€

Tom Kha

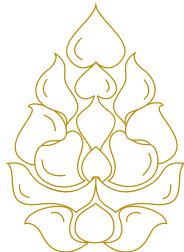
Mushrooms soup with coconut milk and lemongrass ^{VEG V}	9,00€
Shrimps soup with coconut milk and mushrooms	10,00€
Fish soup with coconut milk and mushrooms	13,00€
Chicken soup with coconut milk and mushrooms	10,00€
Minced pork vermicelli soup, tofu and vegetables	11,00€

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A LA CARTE

Dishes

Larmes du Tigre, tender grilled beef with rice and fried vegetables, Ya Lamai sauce.....	19,00€
Back of grilled Hake with 2 Thai sauces, grilled vegetables	19,00€
Scallops Saint-Jacques flambées with a white Thai Rhum Chalong Bay, grilled vegetables....	19,00€
 Grilled beef with Thai basil.....	16,00€
Fried shrimps with vegetables	16,00€
Grilled chicken leg with tamarind sauce, served with sticky rice and a small soup.....	16,00€
Massaman curry of chicken	16,00€
 Red curry of grilled duck.....	17,00€
 Green curry of beef or schrimps or chicken and aubergine	16,00€
 Green curry with vegetables, aubergine and Tofu ^{VEG} ^V	15,00€
Fried vegetables with/without oysters sauce ^{VEG} ^V	13,00€
Massaman of vegetables and tofu ^{VEG}	15,00€
 Pad Thai with chicken ^{SG}	15,00€
Pad Thai tofu ^{VEG} ^{SG} ^V	14,00€
Pad Thai with schrimps.....	16,00€
Fried Noodle with spiced sauce with schrimps (Pad Kee Mao Kung).....	17,00€
 Fried Noodle with spiced sauce with beef (Pad Kee Mao Beef)	16,00€
 Steamed fish in a banana leaf (Hor Mok)	16,00€
Fried Minced Pork with Thai basil.....	16,00€
 Fried Chicken with Thai basil.....	16,00€
 Fried Chicken with ginger	16,00€
Fried Chicken with cashew nuts	16,00€
Fried Thai rice with beef or chicken ^{SG}	15,00€
Fried Thai rice vegetarian ^{VEG} ^{SG} ^V	14,00€

Side orders (Every dishes are served with rice)

Supplément

Sticky rice	3,50€
Jasmine flavoured rice.....	3,50€

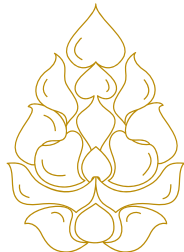
Deserts

Banana with coconut milk ^V	6,00€
Thai custard	6,00€
Mango and sticky rice with coconut rice ^V	8,00€
Fruit salad ^V	6,00€
Tako (Coconut milk cake in a Pandan tree leaf) ^V	7,00€

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BEVERAGES

Coconut-juice from Thailand with pulp 25cl	5€
Thai Agri Food Juices	
Lychee-based juice 25cl	4,50€
Pineapple-based juice 25cl	4,50€
Mango-based juice 25cl	4,50€
Iced tea with Lemongrass or Ginger 25cl	5€
Singha beer 33cl	6,00€
Coca, Coca zéro, Coca light 33cl	4€
Perrier 33cl	4€
Evian 50cl	4€
Evian 1L	6€
San Pellegrino 50cl	4,50€
San Pellegrino 1L	7€
Schweppes 25cl	4€
Coffee	2,50€
Teas	4€
Tea Ya Lamai Ginger - Lemongrass	
Thé des Écrivains Japonais® Green tea with cherry aromas and marasquin	
Thé des Écrivains Antoine de Saint-Exupéry® White tea Bio from China, cardamom, ginger, natural rose and orange tree flavourings, rose petals.	
Thé des Écrivains Earl Grey/Vert à la menthe - Jasmin Tea - GreenTea Long Jin	
Vodka Stolichnaya 4cl	7€
Whisky Peat Islay/Nikka 4cl	7€
Gin Citadelle 4cl	7€
Vieille Prune Louis Roque Souillac 4cl	7€

ALCOOL FROM THAILAND

«Whisky» Thaïlandais Mékong 35°Shot 4,50€..... Glass 7€.....with soda.....12€

Made in the Bangyukhan distillery, Mekhong is a traditional Thai spirit. Created in 1941, it was named after the River Mekong, made famous by its difficult border line with Laos. Mekhong turns 70 in 2011. This spirit is distilled from 95% molasses and 5% rice with sugar, spices and aromatic herbs added to the mix.

Rhum blanc Chalong Bay The Spirit of Phuket 40°Shot 4,50€..... Glass 7€.....with soda.....12€

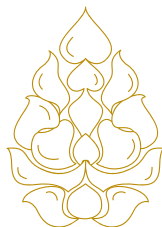
The Chalong Bay distillery was founded by a young French couple in Phuket on a mission to return rum to the original home of sugar cane. The distillery is equipped with a forty-year-old armagnac still. Notably aromatic and fresh, the rum made here is a venerable ode to this fruit : Lychee

Profile: lingering and powerful. Exotic (coconut, vanilla, lychee) and fruity (various citrus fruits) notes. Aromas of fresh sugar cane and agave juice. Lavender honey, spices and heady florals.

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CARTE DES VINS

Blanc

Glass Bottle
(75cl)

Viré-Clessé - Maison Trenal Chardonnay

A beautiful brilliant light gold in colour, this Viré-Clessé, from the calcareous clay plateaux of Clessé displays a complex nose of white blossom, fresh butter, hazelnut and citrus fruits,

7,50€ 38€

Domaine La Ciboise Maison Chapoutier Luberon Designation

White flowers, lemons and exotic fruit aromas.

Well balanced in the mouth, between freshness and roundness, with a great length

6,50€ 29€

Fleurie Beaujolais Chardonnay AOP Cuvée Origines Domaine Grégoire Hoppenot

The wine will charm with its golden colour, aromatic citrus fruit notes and its slight butteriness.

The palate is fresh, supple and well balanced.....

7,00€ 35€

IGP Collines Rhodaniennes «Combes Pilate» Maison Chapoutier Viognier Biodynamie

Pale gold with aniseed-coloured highlights, delicate with notes of bergamot and flint stone, the typical Viognier aromas

The finish is savoury, bringing out the rustic and mineral overtones.

6,50€ 29€

Duché d'Uzès Mathilde Chapoutier

The robe is bright, golden yellow. The nose, intense with releasing apricot aromas with subtle notes of tropical fruits.

Well balanced on the palate. Powerful on entry offering note of ripe fruit with a hint of iodine on the finish.....

6,50€ 29€

Rouge

Chinon - Amaranthe - Baudry-Dutour Cabernet Franc also called «Breton»

Red body with hints of blue at an early age, a fruity and spicy bouquet, tender, light and hearty.

7,00€ 35€

Costières de Nîmes «Bio Collection» Maison Chapoutier

A blend of Grenache, Syrah, Mourvèdre and Carignan grappes from the organic farming.

The color is garnet hue with bright tints, expressive on the nose, délicious on palate, dominated by notes of red fruit,

the finish shows a fine touch of spice and liquorice, along with delicate, silky tannins.....

6,50€ 29€

Fleurie Beaujolais AOP Cuvée Origines Domaine Grégoire Hoppenot

A deliciously greedy and fruity Fleurie, with blackberry notes and an elegant finish.....

6,50€ 29€

Les Vignes de Bila-Haut Domaine de Bila-Haut Côtes du Roussillon Villages Designation

Black cherry aroma. Fleshy, well-structured, wine with the warmth and the wilderness of the Roussillon terroirs.....

6,50€ 29€

Les Meysonniers Crozes-Hermitage Bio Maison Chapoutier

Wine resulting from the organic farming

Red berries, blackcurrant and raspberry then violet. Large and round in the mouth, final of cooked fruit and vanilla.....

8,50€ 42€

Rosé

Marius. Maison Chapoutier Pays d'Oc. Grenache/Syrah

Colour bright, rose petal. Nose floral with an amylic note. Clean on entry, nice acid balance,

full, enhanced by notes of white-fleshed fruit.....

6,50€ 29€

Grand Ferrage « Mathilde Chapoutier Côte de Provence

Colour clearpale pink with purple highlights. Full and delicious on entry to the palate, followed by notes of citrus,

grapefruit and white-fleshed fruits, showing a subtle character underpinned by a fine, acidity wich adds structure.....

7,00€ 35€

Côte du Rhône «Belleruche» A.O.P Maison Chapoutier

A pale pink with bluish tints, aromas of red fruits and citrus complemented by notes of exotic fruits.

Mainly Grenache, then Cinsault and Syrah.....

6,50€ 29€

Champagne Élise Deschannes. Cuvée Bio Tradition

Colour bright, straw pink, powerfull and complex, fruity, brioche and hawthorn.....*la coupe*.....

9,50€ 59€

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