

THAI RESTAURANT  
by YA LAMAÏ

## LUNCH SET MENU from 12 pm to 3 pm

Tasting on site or takeaway

☎ 09 81 41 97 30

Starter + Dish  
or  
Dish + Dessert

14,50€

Dish of the day  
on the  
blackboard

12,50€

### Starters

Spicy beef salad  
Shrimps salad with lemongrass  
Spicy chicken salad  
Shrimps soup with lemongrass and mushrooms  
Shrimps soup with coconut milk and mushrooms  
Chicken soup with lemongrass and mushrooms  
Chicken soup with coconut milk and mushrooms  
Mushrooms soup with lemongrass \*  
Mushrooms soup with coconut milk \*

### Dishes

Shrimps sauté with vegetables  
Green curry of Thai beef and aubergine  
Green curry with chicken and aubergine  
Chicken sauté with cashew nuts  
Vegetables sauté with soy sauce \*  
Green curry with vegetables and aubergine \*

*Side order's choice: flavoured rice or sticky rice*

### Desserts

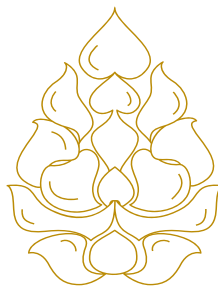
Banana with coconut milk  
Thai custard (coconut custard)  
Fruit salad

\* vegetarian dish

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**Net prices, Service included**



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## A LA CARTE

### Starters

* Grilled aubergine with shrimps or vegetarian .....	10€ or 9€
Chicken kebabs, Satay sauce (Kai satay).....	9€
Shrimps carpaccio.....	10€
* Thin slices of tofu flavoured with lime and lemongrass (Laab of tofu) .....	8€
* Vegetarian ravioli.....	8€
Chicken nems.....	8€
* Chicken or shrimp or vegetarian spring rolls.....	8€
Grilled beef salad .....	9€
Grilled duck salad .....	10€
* Mushrooms salad .....	8€
Shrimps salad with lemongrass .....	10€
* Papaya vegetarian salad.....	8€
Papaya salad with shrimps.....	9€
Papaya salad Thai Center style (dried shrimps & peanuts).....	9€
Spicy chicken salad.....	9€
Mixed salad with mushrooms and Thai sausage .....	9€
Thai sausage .....	9€
Beef tartare Thai version .....	9€

### Soups

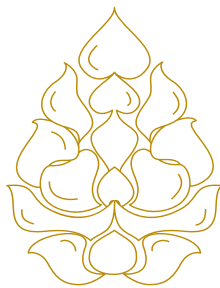
Tom Yam	
* Mushrooms soup with lemongrass.....	8€
Shrimps soup with lemongrass and mushrooms.....	9€
Chicken soup with lemongrass and mushrooms .....	9€
Fish soup with lemongrass and mushrooms .....	12€
Tom Kha	
FShrimps soup with coconut milk and mushrooms .....	9€
Mushrooms soup with coconut milk.....	8€
Chicken soup with coconut milk and mushrooms .....	9€
ish soup with coconut milk and mushrooms .....	12€
Minced pork vermicelli soup, tofu and vegetables .....	10€

\* vegetarian dish

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## A LA CARTE

### Dishes

Beef sauté with Thai basil .....	15€
Shrimps sauté with vegetables .....	15€
Grilled chicken leg with tamarind sauce, served with sticky rice and a small soup.....	15€
Massaman curry of chicken.....	15€
Red curry of grilled duck .....	16,50€
Green curry of beef or shrimps or chicken and aubergine.....	15€
* Green curry with vegetables and aubergine.....	14,50€
* Vegetables sauté with oysters sauce.....	12€
Pad Thai with chicken.....	14€
* Pad Thai with tofu.....	13€
Pad Thai with shrimps .....	15€
Rice sauté paste with spiced sauce with shrimps (Pad Kee Mao Kung).....	16€
Rice sauté paste with spiced sauce with beef (Pad Kee Mao Beef) .....	15€
Steamed fish in a banana tree leaf (Hor Mok) .....	15€
Minced pork sauté with Thai basil.....	15€
Chicken sauté with Thai basil.....	15€
Chicken sauté with ginger .....	15€
Chicken sauté with cashew nuts .....	15€
Thai rice sauté with beef .....	14€
Thai rice sauté with chicken .....	14€
* Thai rice sauté vegetarian.....	13€

### Side orders (Every dishes are served with rice)

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

### Desserts

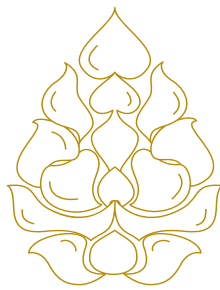
Banana with coconut milk .....	5€
Thai custard .....	5€
Mango and sticky rice with coconut rice.....	7€
Fruit salad .....	5€
Tako (Coconut milk cake in a banana tree leaf).....	5,50€

\* vegetarian dish

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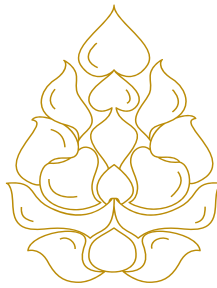
## BEVERAGES

Coconut-juice from Thailand with pulp.....	5€
Lychee-based juice.....	4€
Pineapple-based juice.....	4€
Mango-based juice.....	4€
Orange-based juice.....	4€
Iced tea with lemongrass.....	5€
Iced tea with ginger.....	5€
Singha beer 33cl.....	5,50€
Coca, Coca zero, Coca light.....	4€
Perrier 33cl.....	4€
Evian 50cl.....	4€
Evian 1L.....	6€
San Pellegrino 50cl.....	4,50€
San Pellegrino 1L.....	7€
Scheppes 25cl.....	5€
Elixia lemonade (Plain, Rose, Orange) 33cl.....	5€

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## WINES

Glass    Bottle

### White

#### Viré-Clissé - Maison Trenel 2014 Chardonnay

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

5,50€ ..... 22€

#### Domaine La Ciboise Maison Chapoutier 2014 Luberon Designation

*White flowers, lemons and exotic fruit aromas.*

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

5,50€ ..... 22€

#### Domaine des Granges de Mirabel Maison Chapoutier 2014 Ardèche Designation

*Wine resulting from the organic farming*

*Fine apricot, pear and orange marmalade aromas.*

*Combination of roundness and freshness in the mouth, characteristic of the Viognier and its volcanic ground.*

7,50€ ..... 30€

### Red

#### Chinon - Domaine du Roncée 2013

*Cabernet Franc also called «Breton»*

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

*Delicate, fine and flavourful in the mouth*

5,50€ ..... 22€

#### Les Vignes de Bila-Haut - Haut Domaine de Bila-Haut 2014

*Côtes du Roussillon Villages Designation*

*Black cherry aroma. Fleshy, well-structured wine*

*with the warmth and the wilderness of the Roussillon terroirs.*

5,50€ ..... 22€

#### Les Meysonniers Crozes-Hermitage Maison Chapoutier 2014

*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.*

9,00€ ..... 36€

### Rosé

#### Domaine La Ciboise Maison Chapoutier 2014 Luberon Designation

*Intense nose of small red berries, supported by a delicate acid hint.*

*Hints of red currant and grapefruit. This wine associates elegance and freshness.*

5,50€ ..... 22€

#### Domaine Tournon « Mathilda » Victoria - Australie 2015

*Grenache cepage*

*Colour pale with salmon tints. Long lasting red fruit aromas, predominately strawberry and raspberry and grenadine,*

*along with a subtle hint of peach. The wine releases graceful notes of red fruit and reveals a lovely, fresh finish.*

7,50€ ..... 35€

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