



Chaamlex

togo menu

CATERING



“Plan to serve True Thai taste in your event,
delivery, vegan or gluten free is option !!

Simply just contact us “

E-mail us via chaamlexnyc@gmail.com

Call 212-882-1858

HAPPY HOURS

4:30 pm - 8:00 pm

Beer & Wine

Indulge Your Bite of Thai Delish



34 Lexington Ave. New York, NY 10010

Tel: 212 882 1858-9

www.chaamlexnyc.com

DELIVERY

N- 34Th St., S- 14th St.,

E- 1st Ave.W- 6th Ave


LUNCH SPECIAL

APPETIZERS

The Day's Soup ซุปประจำวัน 

Tom Yum Chicken


or Vegetables ต้มยำ **GF**

Chaam Salad สลัดแขก 

green salad/red onion/tomato/carrot/
peanut dressing

Kale Salad ยำออกล **GF**

fresh kale/carrot/red onion/crushed peanuts/
sesame chili dressing

Spring Roll ปอเปี๊ยะ 

crispy veggie rolls

Dumpling ขนมนึ่ง

steamed chicken and shrimp dumplings

Veggie Dumpling ขนมนึ่งผัก 

steamed vegetables dumpling

Golden Tofu เต้าหู้ทอด **GF**

ENTREES

Chicken/ Pork/ Tofu/ Vegetables 9.90

+2 Beef/ Shrimp /Calamari/Mock Duck

Pad Thai พัดไทย **GF**

rice noodles/egg/peanuts/bean sprouts/scallion

Pad Se-Ew พัดซีอิ๊ว

broad noodles/egg/Chinese broccoli/

black sweet soy sauce

Pad Kee Mao(Drunken Noodle) พัดซีเม่า 

broad noodles/egg/onion/bell pepper/basil/

spicy basil sauce

Pad Woon Sen พัดวุ้นเส้น

glass noodles/egg/yu choy/bean sprouts/

sesame mushroom soy sauce

Khao Pad ข้าวผัด

Thai fried rice/egg/Chinese broccoli/onion/scallion

Pad Preow Waan พัดเปรี้ยวหวาน

pineapple/tomato/pea/carrot/onion/scallion/

tomato sweet lime sauce

Pad Ga Prao พัดกะเพรา 

sautéed basil/onion/bell pepper/spicy basil sauce

Pad Gra Tiam พัดกระเทียม


sautéed carrot/broccoli/Chinese broccoli/

black pepper garlic sauce

Gaeng Kiew Waan แกงเขียวหวาน **GF** 

green curry/basil/bamboo shoots/bell pepper/

eggplant/coconut milk

Gaeng Massaman แกงมัสมั่น **GF** 

massaman curry/onion/potato/peanuts/ coconut milk

Mon-Fri 11:30 a.m. – 4:00 p.m.(Except weekend & Holiday)

Choose of One Appetizer and One Entrée/Phiset

PHISET (Unique-Fixed Protein)


ChaamLex Kee Mao ซามเล็กซีเมา	12.00
glass noodles/egg/roasted Thai BBQ red pork/yu choy/onion/bell pepper/spicy chili paste sauce	
Khao Pad Moo Krob ข้าวผัดกะเพรา 	12.00
basil fried rice/crispy pork belly/egg/onion/bell pepper/spicy chili sauce	
Khao Man Gai Tod ข้าวมันไก่ทอด	12.00
fried chicken/garlic-ginger pilaf rice/sweet and spicy sauce	
Sita Curry ศรีตาสง  	12.00
fried tofu/Chinese broccoli/string bean/spicy peanuts curry	
Pad Cha Chan ผัดฉ่าปลา	13.00
fried tilapia/bell pepper/onion/green pepper corn/string bean/spicy wild ginger sauce	
Jeet Jaat Salmon Bowl จืดจาดูแซลมอน 	13.00
lemongrass salmon/brown rice/carrot/cucumber/red onion/scallion/Thai herbs chili sauce	

Substitute Brown Rice 1.25.-

 = Spicy  = Vegetarian **GF** = Gluten free

** Gluten free option available**
** option Gluten free (please ask)

DESSERT



Ice Cream	6.00
green tea/ vanilla/coconut	7.00
Fried Ice Cream	7.00
green tea ice cream, red bean, matcha tea sauce	7.00
Sticky Rice Choc Ball	7.00
chocolate sticky rice ball, vanilla ice cream	7.00
Bua Loi Phuak	7.00
taro rice ball/young coconut in sweet coconut cream	7.00
Banana Delight	7.00
crispy banana roll, caramel peanut butter sauce, coconut/ vanilla ice cream	7.00
Black-White Pearl Pudding	
sweet black sticky rice pudding, lychee & corn in coconut cream/ coconut ice cream	
*Mango Coconut Sticky Rice (Seasoning)	



HOT DRINKS

GREEN TEA / JASMINE (CAFFEINE)	3.00
GINGER TEA / CHAMOMILE (CAFFEINE FREE)	3.00
HOT THAI TEA(CONDENSE MILK)	3.00
HOT COFFEE	3.00

COLD DRINKS

Coke/ Diet coke/ Ginger ale/ Seltzer	2.00
Spring water	2.00
Sparkling water	3.00
Cha-Dam-Yen(sweetened Citrus Thai iced tea)	3.00
O-Leang(sweetened Thai iced black coffee/ no milk)	3.00
Ginger Lemongrass Iced Tea(light sweetened ginger lemongrass)	3.00
Un-Chan Iced Tea(butterfly pea flower tea + lime + honey)	3.00
Cha-Yen(sweetened Thai iced tea + milk)	3.50
Kaffee-Yen(sweetened Thai iced coffee + milk)	3.50
Thai Cold Pink Milk(sweetened Salak flavors + milk)	3.50
Cha- Kiew Yen(sweetened Thai iced green tea+milk)	4.00

HAPPY HOURS (DINE-IN ONLY) 4.30-8.00 PM

THAI BEER & HOUSE WINE \$4.00

1 For 1 COCKTAIL

BEER

Singha / Thai	6.00-
Sapporo /Japan	6.00.-
Corona /Mexico	6.00.-

RED WINE

Merlot (House)	6.00.-	GL	BLT	24.00-
Pinot Noir	8.00.-			34.00-
Cabernet Sauvignon	9.00.-			38.00-

WHITE WINE

Chardoney(House)	6.00-	GL	BLT	24.00-
Pinot Grigio	8.00.-			34.00-
Sauvignon Blanc	9.00-			38.00.-

DINNER

APPETIZERS

Spring roll ปอเปี๊ยะ crispy veggie roll/homemade sauce	5.50
Golden Tofu เต้าหู้ทอด fried tofu/sweet chili peanuts sauce	5.50
Guay Tiew Lui Suan ก๋วยเตี๋ยวลุยสวน GF fresh roll/lettuce/bell pepper/carrot/pickle daikon/mint chili sauce	6.00
Satay Roti Roll สะเต๊ะโรตีส chicken satay roll in roti bread/chili cucumber chutney	6.00
Crab Cheese roll ปอเปี๊ยะชีสปู homemade crab cheese roll/tomato-basil sauce	6.00
Gai Kor Rae ไก่กอระ chicken skewer in spices Southern Style	7.00
Veggie Rangoon เกี๊ยวทอด crispy veggie wonton/sweet chili sauce	7.00
Veggie Dumpling ขนมหีบผัก  steamed vegetable dumpling/sesame vinaigrette sauce	7.00
Dumpling(chicken and shrimp) ขนมหีบ steamed dumpling/chili vinaigrette sauce	8.00
Chicken Satay ไก่สะเต๊ะ cucumber salsa/peanuts sauce	8.00
Basil Pork Bun ซาลาเปากะเพราหมู minced pork/spicy basil	8.00
Peek Gai Tod ปีกไก่ทอด crispy chicken wings with hot-spicy or five spice flavored	8.00
Plum Spare Ribs ซีโครงหมอบนัว roasted honey-plum glazed spare ribs	8.00
Calamari ปลาหมึกทอด crispy calamari/peanuts plum sauce or spicy creamy sauce	9.00




SOUP

\$5 Chicken/tofu/VegetableS

\$6 Shrimp

Papa Soup ปาป๊าซุปล


napa/celery/carrot/clear soup

Tom Yum Nam Sai ต้มยำน้ำใส **GF** 

mushroom/tomato/onion/lemongrass soup

Tom Kha Ka-min ต้มข่าหมื่น **GF**

mushroom/onion/galangal/turmeric/coconut milk

Ginger Goji Soup ซุปขิง 

goji berry/onion/shitake mushroom/scallion/vegetable clear broth

SALAD

Chaam Salad สลัดขอท 	7.00
green lettuce/carrot/cucumber/tomato/red onion/peanuts dressing	
Miang Tofu เมี่ยงเต้าหู้ 	7.00
crispy tofu/ginger/shallot/green leaves/coco ginger dressing	
Som Tam ส้มตำ GF 	8.00
green papaya/tomato/green beans/peanuts/chili garlic lime dressing	
Kale Salad ยำออค	8.00
crispy chicken/carrot/red onion/crushed peanuts/sesame chili dressing	
Larb(minced pork /chicken) ลาบ GF 	8.00
red onion/roasted rice/mint/cilantro/scallion/chili Thai dressing	
Lemongrass Chicken Salad ไก่ตะไคร้ GF 	8.00
shredded chicken/crispy kale/cashew nut/lemongrass/red onion/mint lime dressing	
Yum Boran ยำโบราณ	10.00
Pork/fried dry shrimp/glass noodles/red onion/tomato/peanuts/cilantro/ scallion/chili lime dressing	
Crispy Pork Belly Salad ยำหมูกรอบมะนาว	11.00
crispy pork belly/eggplant/red onion/scallion/cilantro/chili lime garlic dressing	
Yum Neung Yang ยำเนื้อย่าง GF 	11.00
grilled beef/onion/carrot/scallion/tomato/cilantro/celery/tamarind herb dressing	
Pla Talay ปลาทะเล GF 	12.00
shrimp/calamari/mussel/red onion/scallion/lime leaves/lemongrass/mint/chili lime dressing	
Honeycrisp Duck Salad ยำเป็ดกรอบ	12.00
crispy duck/apple/tomato/red onion/scallion/peanuts/mint/creamy Sriracha dressing	
Jeet Jaat Salmon จืดจากแซลมอน GF 	13.00


NOODLES

(Chicken/ Pork/ Tofu/ Vegetables/+2.00 Mock duck/Beef/ Shrimp/Calamari)

Pad Thai พัดไทย GF	11.00
rice noodles/egg/peanuts/bean sprouts/scallion	
Pad Se-Ew พัดซีอิ้ว	11.00
broad noodles/egg/Chinese broccoli/black sweet soy sauce	
Pad Kee Mao(Drunken Noodle) พัดขี้เมา 	11.00
broad noodles/egg/onion/bell pepper/basil/spicy basil sauce	
Pad Woon Sen พัดวุ้นเส้น	11.00
glass noodles/egg/yu choy/bean sprouts/sesame mushroom soy sauce	
Pad Thai Chai Ya พัดไทยไชยา(GF  no egg/no peanut)	13.00
rice noodles/bean sprouts/scallion/spicy Southern style Pad Thai sauce	
*Moo Daeng Noodles Soup ก๋วยเตี๋ยวกหมูแดง	13.00
roasted Thai BBQ pork/bean spouts/crispy wonton/scallion/cilantro/pork broth	
*Tiew Ped Noodles Soup ก๋วยเตี๋ยวลูกเต้า	15.00
duck/yu choy/celery/scallion/crispy wonton/cilantro/five spice broth	
*TomYum Koong Noodles Soup ก๋วยเตี๋ยวลูกเต้ากุ้ง	15.00
shrimp/bean sprouts/crispy wonton/scallion/cilantro/creamy Tom Yum broth	

(*Choice of Egg noodles/Rice noodles/Rice vermicelli noodles*)


RICE

Khao Pad ข้าวผัด	12.00
Thai fried rice/egg/tomato/Chinese broccoli/onion/scallion	
Khao Pad Gra Prao ข้าวผัดกะเพรา 	13.00
spicy basil fried rice/egg/onion/bell pepper/spicy chili sauce	
Khao Pad Karee ข้าวผัดผงกะหรี่	13.00
pineapple fried rice/egg/cashew nut/onion/scallion/curry powder	
*Khao Man Gai Tod ข้าวมันไก่ทอด	13.00
fried chicken/garlic ginger pilaf rice/sweet chili sauce(Over rice)	
*Spare Ribs Rice Pot ข้าวอบซี่โครงหมู	14.00
grilled pork spare ribs/yu choy/shitake mushroom/onion/scallion/sesame bean sauce	
*Khao Moo Daeng Moo Krob ข้าวหมูแดงหมูกรอบ	15.00
Thai BBQ red pork/crispy pork belly/egg/Asian sausage(Over rice)	
*Khao Pad Poo ข้าวผัดปู	16.00
jumbo lump crab fried rice/egg/onion/scallion	

*Fixed Protein

SAUTÉED

(Chicken/ Pork/ Tofu/ Vegetable/+2.00 Mock duck/Beef/ Shrimp/Calamari)



Pad Ga Prao ผัดกะเพรา 	13.00
basil/onion/bell pepper/spicy basil sauce	
Pad Gra Tiam ผัดกระเทียม	13.00
carrot/broccoli/Chinese broccoli/black pepper garlic sauce	
Pad Cashew Nut ผัดเม็ดมะม่วง	13.00
onion/carrot/bell pepper/celery/dried chili paste	
Pad Khing ผัดขิง	13.00
ginger/scallion/onion/shitake mushroom/yellow bean garlic sauce	
Pad Preow Waan : ผัดเปรี้ยวหวาน	13.00
pineapple/tomato/pea/carrot/onion/scallion/tomato sweet lime sauce	

CURRY

(Chicken/ Pork/ Tofu/ Vegetable/+2.00 Mock duck/Beef/ Shrimp/Calamari)

Gaeng Kiew Waan แกงเขียวหวาน  	13.00
green curry/basil/bamboo/bell pepper/eggplant/coconut milk	
Gaeng Massaman แกงมัสมั่น  	13.00
massaman curry/onion/potato/peanuts/coconut milk	
Gaeng Daeng Squash แกงแดงฟักทอง  	13.00
red curry/Kabocha squash/string bean/bell pepper/basil/coconut milk	
Gaeng Pah : แกงป่า  	13.00
wild country curry/mushroom/eggplant/bell pepper/string bean bamboo/wild ginger/young pepper corn/Non coconut milk	

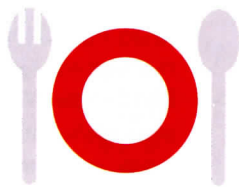
VEGAN

Sita Curry ศรีดาลงสง 	14.00
fried tofu/Chinese broccoli/string bean/spicy peanuts curry	
Pad Makhua มะเขือผัดเต้าเจี้ยว 	14.00
mock chicken/eggplant/onion/basil/chili soy bean sauce	
Teriyaki Rice Bowl ข้าวหน้าเต้าหู้	14.00
teriyaki glazed crispy tofu/broccoli/carrot/onion/scallion(Over rice)	
Taro Rice Hot Pot ข้าวอบเผือก	15.00
mock chicken/taro/cashew nut/carrot/pea/cranberry/onion/shitake mushroom in rice pot	

CHAAM DAT

(Popular Thai Dish)

Pork Chop Nakon Pratom หมูคนปทุม 	15.00
grilled marinated Pork Chop/sautéed mixed vegetables	
Phanaeng Samui พะแนงสมุย GF 	15.00
chicken/lime leaves/ phanaeng curry/coconut sticky rice	
Pad Cha Chanburi ผัดจ่าจันทร์ 	15.00
fried tilapia/lime leave/bell pepper/onion/young pepper corn/ string bean/spicy wild ginger sauce	
Khao Soi Chiang Mai (Chicken/Beef) ข้าวซอยเชียงใหม่ 	15.00/17.00
soft egg noodles/crispy noodle/Northern Thai curry noodle soup	
Mon Jam Salmon แซลมอนนึ่งสมุนไพร GF	16.00
steamed turmeric salmon/kabocha squash/string bean/napa/fresh chili lime herb sauce	
Chu Chee Samet จูจีเสมีด GF 	16.00
seared salmon or river prawns/avocado/young coconut/lime leave/chu-chee curry sauce	
Pad Thai Chan ผัดไทยจันทร์ GF	18.00
rice noodle/River prawns/pineapple/bean sprouts/scallion/chili tamarind sauce	
Volcanic Prawn กุ้งภูเขาไฟ	18.00
baked prawn volcano/glass noodle/napa/onion/scallion/sesame soy sauce	
Royal Duck แดงคิ้วสัปรดเปิด 	19.00
red curry/pineapple/bell pepper/lychee/basil/coconut milk	
Ped Yaowarat เป็ดกรอบ	19.00
duck/crispy kale/onion/bell pepper(tamarind sauce or garlic sauce or spicy basil sauce)	
Spaghetti Kiew Waan สปาเก็ตตี้ชี๊วหวาน 	20.00
stir-fried spaghetti/shrimp/calamari/mussels/fish/onion/bell pepper/pea/carrot/ string bean/basil/green curry sauce	
Photek Talay โป๊ะแตกทะเล GF 	22.00
sautéed seafood/mushroom/onion/lemongrass/lime leaves/basil/ galangal/spicy chili paste sauce	



ADDITIONAL

Substitute brown rice	1.50
Noodles	2.00
Egg	2.00
Chicken, Tofu, Vegetables	2.00
Mock duck, Mock Chicken	3.00
Beef, Shrimp, Calamari, Crisypork belly	4.00

SIDES DISH

Peanut sauce	2.00
Jasmine rice	2.00
Brown rice	2.25
Sticky rice	2.50
Coconut Sticky rice	2.75
Garlic ginger pilaf rice	2.75
Steamed vegetables	5.00
Roti bread	5.00
Healthy Kale	7.00
Sautéed scallion	7.00
Kabocha squash	