

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

BRUNCH 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.

DINNER hours

LUNCH LE LERT

WINTERLICIOUSTM

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)

 Less Spicy

 Normal Spicy

 Vegan

 Gluten-free

 Contain nut

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DINNER hours
DINER | 5 p.m. - 10 p.m.

DINNER LE LERT

WINTERLICIOUSTM

JAN 30-FEB 12, 2026

Produced by  TORONTO

WE'RE PROUD TO JOIN TORONTO'S WINTERLICIOUS! **ENJOY A \$45 THREE-COURSE DINNER,**
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.

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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)

⭑ Less Spicy

⭑ Normal Spicy

⭑ Vegan

Ⓐ Gluten-free

⭑ Contain nut

DRINKS

NON ALCOHOL

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

BEER

	Pint	Pitcher
Singha	\$ 9	\$ 25
Asahi	\$ 9	\$ 25
Pilsner Urquell	\$ 9	\$ 25

WHITE WINE

	Glass	Bottle
Demetra Falanghina 2021	6 oz	750 ml
Reif Chardonnay 2023	\$ 18	\$ 65
Volratz Riesling 2021	\$ 14	\$ 50
Riesling Schloss Neuweier	\$ 17	\$ 62
	\$ 17	\$ 62

SPIRITS

Vodka	1oz	\$ 9
Gin	1oz	\$ 9
Rum	1oz	\$ 9
Tequila	1oz	\$ 9
Long Island		\$ 18
Espresso Martini		\$ 16
Margarita		\$ 16
Mojito		\$ 16

RED WINE

	Glass	Bottle
Reif Estate Pinot Noir 2021	6 oz	750 ml
Silvia Cellars Cabernet Sauvignon 2019	\$ 18	\$ 65
Tierra del Fuego Cabernet Sauvignon 2022	\$ 18	\$ 65
L'aura Chianti Classico 2022	\$ 19	\$ 70

COCKTAILS

Berry Spritz	\$ 19
1.5 oz Aperol, 0.5 oz triple sec, 4 oz Prosecco, seasonal berries, soda	
Ube Smoky	\$ 17
Taro infused 2 oz bourbon, angostura bitters, ube syrup	
Matchacha	\$ 18
2 oz Cachaca rum, 1 oz Amarula, Peach liquor, Thai tea, ceremonial matcha	
Saffron	\$ 20
2 oz Mezcal, 0.5 oz orange liquor, agave syrup, mango juice, passionfruit juice, lime juice, and tabasco	
Verdant	\$ 18
1 oz Bourbon, 1 oz Matcha infused bourbon, angostura bitter and yuzu syrup	
Marmalade	\$ 19
3 oz Malibu, pineapple juice, rose water, mixed citrus, syrup, coconut water	
Azure	\$ 17
1.5 oz Cachaca rum, 0.5 oz Coconut rum, Blue 0.5 oz Curaçao, coconut cream, coconut water, lime juice	

Indigo	\$ 19
Butterfly pea tea, 1.5 oz Gin, 0.5 oz elderflower liqueur, mix berry juice, egg white, lemon juice, guava syrup	
Basil breeze	\$ 19
1.5 oz vodka, 2 oz melon mixable, lime juice, rosemary syrup, soda, basil leaves, grapes.	
Mimosa	\$ 16
Orange juice, 3 oz prosecco, 1 oz triple sec, grenadine	
Electric dust	\$ 18
2 oz White rum, blueberry syrup, pineapple juice, dragon fruit	
Le queen	\$ 19
0.25 oz prosecco, 2 oz express gin, soda, lime juice.	
House Sangria	\$ 12.50
Red or white wine, sprite, fruit juices, fresh fruit	
Frozen Princess	\$ 16.99
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	