

MARWIN THAI RESTAURANT

1132 1st Avenue, New York, NY 10065 Tel. 917-675-7698, 917-675-7699 www.marwinthainyc.com

Orders must be submitted at least 24 hours in advance and paid in full at the time of ordering



\$100 minimum order
Pick up is free or 15% delivery fee
24 hours cancellation to avoid charge
Please inform us if you have any food allergies.

APPETIZERS

10 SERVINGS PER ITEM

\$40 CRISPY VEGETABLE ROLLS Vegetarian (24 PCS)

Crispy spring rolls filled with cabbage, carrot, celery, ground pepper, and vermicelli rolled in wheat flour paper. Served with homemade plum sauce.

FRESH SUMMER ROLLS \$40 Vegetarian (5 PCS)

Fried tofu, vermicelli, cucumber, carrot, green leaf lettuce and basil wrapped in rice paper. Served with Hoisin sauce topped with crushed peanuts.

CHICKEN SATAY (24 PCS)

Grilled chicken skewers marinated with Thai spices and yellow curry powder. Served with peanut sauce and cucumber vinaigrette sauce.

CURRY PUFFS (15 PCS)

Fried puff pastry filled with minced chicken seasoned with yellow curry paste, potato, onion, and ground pepper. Served with cucumber vinaigrette sauce.

FRIED TOFU Vegetarian (40 PCS)

Batter fried seasoned soft tofu. Sprinkled with sesame seeds. Served with Thai sweet chili sauce and crushed peanuts.

\$70 CRISPY CALAMARI

Golden-fried calamari. Served with Thai sweet chili sauce.

\$55 FRIED POTSTICKERS (30 PCS)

Marinated ground chicken and pork, onion and ginger stuffed in wheat flour dough. Served with sweet soy sauce.

\$55 THAI DUMPLINGS (24 PCS)

Steamed seasoned minced chicken, shrimp, mushroom, and scallion wrapped in wonton pastry. Served with sweet soy

\$70 **BANGKOK WINGS** (24 PCS)

Homemade batter fried marinated chicken wings. Served with Thai sweet chili sauce.



CHICKEN SATAY (24 PCS)

Grilled chicken skewers marinated with Thai spices and yellow curry powder. Served with peanut sauce and cucumber vinaigrette sauce.





THAI PAPAYA SALAD Thai-famous 4 flavors spicy raw papaya salad with carrot, string beans, tomato, and peanuts mixed w fresh chilies, lime juice, fish sauce, and palm sugar



red lemongrass broth with lime cilantro, Thai chili paste,

SALADS

10 SERVINGS PER ITEM

GARDEN SALAD WITH HOMEMADE SESAME VINAIGRETTE DRESSING

Mixed green salad, carrot, cucumber, tomato, and Fried

THAI PAPAYA SALAD 🕸 🔯 🚺



\$80

\$60

Thai-famous 4 flavors spicy raw papaya salad with carrot, string beans, tomato, and peanuts mixed with fresh chilies, lime juice, fish sauce, and palm sugar.

LARB GAI @

\$65

\$55

\$45



A classic North-Eastern spicy salad with minced chicken, red onion, fresh mint, scallion, cilantro, dry chili flake, and roasted rice powder. Seasoned with fish sauce, palm sugar and lime dressing.

SOUPS

10 SERVINGS PER ITEM

(4 x 32oz container)

CHICKEN or TOFU or VEGETABLES \$55 SHRIMP \$65

TOM YUM @@ \\

Traditional slow-simmered lemongrass broth with lime leaves, galangal, onion, cilantro, Thai chili paste, tomato and white mushrooms.

TOM KHA 🖗

Creamy coconut milk simmered with fresh galangal broth with lime leaves, onion, bell pepper, cilantro, and white mushrooms.

WONTON SOUP (4 x 32oz container)

Clear chicken broth with marinated chicken wontons and Bok choy.

HEARTY SOUP (4 x 32oz container)

\$55

\$60

Clear chicken broth with mixed vegetables and tofu. Topped with fried garlic.



MARWÎN SPECIA

10 SERVINGS PER ITEM

NOBLE DUCK CURRY

(6 x ½ duck)

Crispy half duck in a savory red curry sauce with pineapple, lychee, bell pepper, tomato, and lime leaves. Served with Jasmine rice.

EGGPLANT BASIL TOFU 🚺

Spicy stir-fried eggplant and fried tofu in fresh chili and basil sauce with bell pepper, onion, string beans, and basil. Served with Jasmine rice.



NOBLE DUCK CURRY (6 x 1/2 duck)

Crispy half duck in a savory red curry sauce with pineapple, lychee, bell pepper, tomato, and lime leaves. Served with



EGGPLANT BASIL TOFU (2 trays)

Spicy stir-fried eggplant and fried tofu in fresh chili and sauce with bell pepper, onion, string beans, and basil. Served with Jasmine rice



PAD THAI

Thailand's famous stir-fried rice noodles with signature tamarind sauce, egg, scallion, and ground peanuts.

RAMEN

MINIMUM 50 ORDERS



TONKOTSU RAMEN

Creamy pork broth from pork bone marrow and fat cooked for hours, Kakuni pork, seaweed, corn, scallion, seasoned boiled egg, and egg noodles.



\$180

\$150

SHOYU RAMEN

Light Shoyu sauce base broth, Kakuni pork, seaweed, corn, scallion, seasoned boiled egg, and egg noodles.



VEGGIE SHOYU RAMEN

Light Shoyu sauce base broth, mixed vegetables, seaweed, corn, scallion, seasoned boiled egg, and egg noodles.



SPICY TONKOTSU **RAMEN**

\$14

Creamy pork broth from pork bone marrow and fat cooked for hours, Kakumi pork, homemade chili oil, seaweed, corn, scallion, seasoned boiled egg, and egg noodles.



5 SERVINGS

CHICKEN or TOFU or VEGETABLES

VEGETARIAN DUCK

\$65

• DUCK (3 x ½ duck)

\$95

BEEF or SHRIMP

\$100

SEAFOOD

\$110

10 SERVINGS

 CHICKEN or TOFU or VEGETABLES \$140

 VEGETARIAN DUCK \$150

• DUCK (6 x ½ duck) \$155 \$170

BEEF or SHRIMP

SEAFOOD

\$180

PAD THAI

Thailand's famous stir-fried rice noodles with signature tamarind sauce, egg, scallion, and ground peanuts.

SEE EW NOODLE

Stir-fried wide flat noodles, egg, white pepper, and American broccoli with sweet black soy sauce.

DRUNKEN NOODLE ****

Spicy stir-fried wide flat noodles with fresh chili and basil sauce, egg, string beans, Thai chili paste, bell pepper, carrot, and onion.



• SEAFOOD

FRIED RICE

5 SERVINGS

• CHICKEN or TOFU or VE	GETABLES \$80
• VEGETARIAN DUCK	<i>\$</i> 90
• DUCK (3 x ½ duck)	\$95
BEEF or SHRIMP	\$100

10 SERVINGS

• CHICKEN or TOFU or VEGETABLES	\$140
VEGETARIAN DUCK	<i>\$150</i>
• DUCK (6 x ½ duck)	<i>\$155</i>
• BEEF or SHRIMP	\$170
• SEAFOOD	\$180



STREET FRIED RICE

Thai-style wok-fried jasmine rice with egg, tomato, scallion, onion, and American broccoli.

STREET FRIED RICE

\$110

Thai-style wok-fried jasmine rice with egg, tomato, scallion, onion, and American broccoli.

HOT BASIL FRIED RICE

Spicy wok-fried jasmine rice with the aroma of basil, egg, carrot, string beans, onion, bell pepper, fresh chilies, and Thai chili paste.

PINEAPPLE FRIED RICE

The slight sweetness of fresh pineapple in wok-fried jasmine rice with egg, onion, scallion, raisins, and cashew nuts.



GINGER SAUCE

Stir-fried fresh ginger sauce with onion, scallion, and mushrooms.

SPICY BASIL SAUCE

Stir-fried basil sauce, fresh chilies, bell pepper, string beans, onion, carrot, and basil.

SIGNATURE GARLIC SAUCE

Stir-fried carrot, white mushrooms, American broccoli, and Bok choy with our Chef's signature brown sauce. Topped with fried garlic.

GINGER SAUCE

Stir-fried fresh ginger sauce with onion, scallion, and mushrooms.

CASHEW NUT SAUCE

Stir-fried cashew nuts, mushrooms, scallion, onion, bell pepper, and fried chilies.



5 SERVINGS

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 CHICKEN or TOFU or VEGETABLES 	\$80
VEGETARIAN DUCK	\$90
• DUCK (3 x ½ duck)	\$95
BEEF or SHRIMP	\$100
• SEAFOOD	\$110

10 SERVINGS

• CHICKEN or TOFU or VEGETABLES	\$140
VEGETARIAN DUCK	\$150
• DUCK (6 x ½ duck)	\$155
BEEF or SHRIMP	\$170
• SEAFOOD	\$180
Served with Jasmine Rice	1



Thailand's most well-known curry with a complex flavor from green chili paste blended with coconut milk, eggplant, string beans, bell pepper, bamboo shoots, and basil.

RED CURRY ®

Red chili paste blended with coconut milk, bell pepper, bamboo shoots, eggplant, and basil. Less spicy than green curry.

PANANG CURRY ®

Flavorful Panang curry paste blended with coconut milk, string beans, bell pepper, and lime leaves.

MASSAMAN CURRY @@

A fusion of Thai and Indian style curry. Mild and savory Massaman curry paste blended with coconut milk, onion, and potato topped with fried red onion and peanuts.



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CURRY

5 SERVINGS

• CHICKEN or TOFU or VEGETABLES \$80 • VEGETARIAN DUCK \$90 • DUCK (3 x ½ duck) \$95 • BEEF or SHRIMP \$100 • SEAFOOD \$110

10 SERVINGS

CHICKEN or TOFU or VEGETABLES \$140
 VEGETARIAN DUCK \$150
 DUCK (6 x ½ duck) \$155
 BEEF or SHRIMP \$170
 SEAFOOD \$180
 Served with Jasmine Rice

SIDE ORDERS

JASMINE RICE \$35 BROWN RICE \$45

THAI ICED TEA



BEVERAGES

THAI ICED TEA	\$5.00
LYCHEE THAI ICED TEA	\$5.00
NO MILK ADDED	\$5.00
LEMONADE THAI ICED TEA	\$5.00
NO MILK ADDED	\$5.00
FRESH LEMONADE	\$5.00
STRAWBERRY LEMONADE	\$5.00
LYCHEE JUICE	\$5.00
MANGO JUICE	\$5.00
HOMEMADE HIBISCUS JUICE	\$5.00
COKE	\$3.00
DIET COKE	\$3.00
SELTZER	\$3.00