





https://menulist.menu 99 3rd Ave. New York, NY 10003, United States (+1)2127778424 - http://www.ngamnyc.com/









The *menu of Ngam* from New York includes **162** meals. On average, meals or drinks on the menu cost about \$11.7. The categories can be viewed on the menu below. What Eliseo Kemmer likes about Ngam:

My husband and I went to Nora's on recommendation from our friends for our anniversary. It was a true delight! The food Oh! was amazing. I had the Sabzi, so fresh! The hummus, a dream! The staff was just cool and comfortable. I had a cake brought there in advance to surprise my husband. The did so great with signals on when to bring it out, it was hilarious my husband had no idea. We will definitely be making Nora's... read more. The restaurant is accessible and can therefore also be used with a wheelchair or physical disabilities, Depending on the weather, you can also sit outside and eat. What Emile Satterfield doesn't like about Ngam:

We have read the owners book True Thai and the recipes are excellent. This is our second visit to this restaurant. The first visit was a excellent both for the food and service. This visit was the opposite experience. For example we tried to order red wine and we were told they were out of red wine. The menu has been reduced substantially and the food we ordered had obviously been cooked the day before and reheated b... read more. The Ngam in New York offers various flavorful seafood menus, You can also unwind at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks. Most meals are prepared quickly for you and served, Furthermore, the magical treats of this restaurant sparkle not only in the eyes of our young guests.



Spaghetti

CREMA

Sandwich, Bagels, Burger

FRIED EGG

Sweets

CHOCOLATE CAKE

Rice

GREEN CURRY FRIED RICE \$15.0

Indian

ROTI \$2.0

Noodles

PAD KEE MAO SPICY DRUNKEN \$12.0

Soup

TOM YUM \$16.0

Thai specialties*

PAD THAI

Softs

HOMEMADE SODA

Salad and Soup

TOM YUM SOUP

Asiatische Getränke

Pizza - O 24cm

TIGER

Modifiers

AGUA,

Rose

'CLASSIQUE ' ROSE COTEAUX D 'AIX EN PROVENCE LES QUATRE TOURS

Coffee & Tea

LOOSE LEAF NATURAL TEA BY \$4.0

Seasonal Specials

WINTER CATCH ABB PLA \$30.0

Dinner Entrées

LAMB SHANK

Non-alcoholic

FRUITY THAI ICED TEA \$5.0

After Dinner Drinks

B&B \$15.0

Alcohol

\$5.0

NIGORI (UNFILTERED)

Cocktail List

COCONUT MOJITO \$13.0

SINGHA

WATER



Coffee		Spirits	
COFFEE	\$3.0	BOURBON	
Drinks		SCOTCH	\$12.0
DRINKS		Beer	
		LAO	
Nora Specialties		SINGHA LIGHT	
ZUCCHINI PAD THAI	\$14.0		
		Lunch Specials	
Dinner Menu - Street Foo	ds \$14.0	PAD SEE EWE SMOKY WOK CHARRED NOODLES W/ BLACK SOY SAUCE	\$12.0
Condiments and Sauces		GHANG KIAW WAN GREEN CURRY	\$12.0
HUMMUS		Sake	
		ONIKOROSHI	
Unlimited Brunch Menu		SPARKLING SAKE (CHEF	
UNLIMITED BRUNCH MENU	\$25.0	RECOMMENDED)	
Sopas Y Potages		Soups	
SOPA DE POLLO		YUM JIN GAI RUSTIC CHICKEN SOUP	\$9.0
Joto Sakes		TOM KHA SOUP WITH KING OYSTER MUSHROOMS	\$10.0
JUNMAI		TOM KHA SOUP W/ KING OYSTER MUSHROOMS	\$10.0
Restaurant Category		Cila	
VEGETARIAN		Specials	
Non alcoholic drinks		GRILLED SURF TURF PLATTER FOR TWO	\$20.0
		BACON LAAB	\$12.0
PELLEGRINO	\$8.0	YUM SOM O POMELO SALAD	\$13.0



Dessert		Noodles and Rice	
NGAM'S GOAT CHEESE CHEESECAKE	\$8.0	AUTHENTIC OLD SCHOOL PAD THAI	\$13.0
JASMINE PANNA COTTA SUNKIST	\$8.0	PAD KEE MAO SPICY DRUNKEN	\$14.0
THAI TEA POACHED PEAR	\$8.0	NOODLE SME CMOKEY WOK	, —
Salads		PAD SEE EWE SMOKEY WOK CHARRED NOODLES W/ BLACK SOY SAUCE	\$14.0
SOMTUM AUTHENTIC CLAY MORTAR PAPAYA SALAD	\$10.0	KALE FRIED RICE	\$14.0
SPICY KALE MUSHROOM SALAD	\$12.0	House Cocktails	
CRAB POM SALAD	\$18.0	PEAR AND LYCHEE SANGRIA	\$39.0
PAPAYA SALAD		PROSECCORITA	\$13.0
Alaskalia Ominka		THE MUAY THAI	\$13.0
Alcoholic Drinks		MR. MARMALADE	\$13.0
VODKA		A16	
RUM		Wine	
TEQUILA		PINOT GRIGIO, VENETO CANTINA DELIBORI, BARDOLION, ITALY 2014	\$5.0
GIN		PINOT NOIR, CANTALUNA,	
Appetizers		CENTRAL VALLEY, CHILE - 2014	\$5.0
THAI TACO	\$10.0	MERLOT DRY ROSE, NORTH FORK, LONG ISLAND, NEW YORK – 2014	\$5.0
APPETIZER PLATTER FOR TWO	\$20.0	CHARDONNAY, MC CALL, LONG	\$5.0
EMPANADAS		ISLAND, NEW YORK, 2014 SAUVIGNON BLANC, ROBERTSON,	
SPRING ROLLS		SOUTH AFRICA, 2015	\$5.0
Main Course		Beverages	
GRANDMA PRAPIT'S EGGS	\$10.0	THAI ICED TEA	\$5.0
SWEET BRIOCHE WAFFLES WINGS	\$14.0	THAI FRUITY ICED TEA	\$5.0
SAI OOR FARANG THAI BURGER	\$17.0	YOUNG COCONUT JUICE	\$5.0
SQUASH PAD THAI	\$18.0	LOOSE LEAF NATURAL TEA PROVIDED BY THE TEAOLOGIST	\$4.0
		POMEGRANATE MOJITO	\$7.0



			Comment
Sparkling		LAMB	
CLASSIC PROSECCO FRIZZANTE, TREVISO LA JARA		DESSERTS	
		SOUP	
LAMBRUSCO GRASPAROSSA DI CASTELVETRO VILLA DI CORLO		SALAD	
CUVEE DE RESERVE BRUT CHAMPAGNE R. POUILLON FILS		LOBSTER	
BRUT ROSE TULLIA		Main Dishes	
DIBON BRUT RESERVA BODEGAS		RED CURRY	\$12.0
Cocktails		HUNG LAY BRAISED PORK BELLY AND PORK SHOULDER (AS SEEN ON IRON CHEF)	\$27.0
PEAR AND LYCHEE SANGRIA (SEASONAL SPECIAL)	\$7.0	GRILLED TOFU ENOKI MUSHROOM W/ HERBS IN BANANA LEAVES	\$20.0
GINGER CAIPIROSKA	\$7.0	GAI YANG GRILLED CHICKEN	
THE EAST VILLAGER	\$7.0	LOBSTER DUMPLING KAO SOY	
HONEY LYCHEE MARTINI	\$7.0	LAMB MASSAMAN ROTI POTPIE	\$23.0
THAI ICED TEA-TINI MOJITO	\$7.0	CUTIE DUCKLING GHANG PED BHED YANG	\$30.0
MOJITO		THE DARK KNIGHT	\$25.0
Small Plates			+_0.0
CHIANG MAI FRIES	\$9.0	Side dishes	
PEEK GAI TOD BROTHER CHAI 'S	\$10.0	KAO KLONG BROWN RICE	\$3.0
CHICKEN WINGS		KAO HOM MALI JASMINE RICE	\$3.0
POR PIA SHIITAKE MUSHROOM SPRING ROLLS	\$9.0	KAO NEAW STICKY RICE	\$3.0
PRA MUK YANG GRILLED	\$12.0	KAO MUN COCONUT RICE	\$4.0
CALAMARI		SAUTÉED MEDLEY OF VEGETABLES	\$9.0
GRILLED SURF AND TURF PLATTER FOR TWO	\$20.0	BRUSSEL SPROUT PRIK KHING	\$9.0
POR PIA SHIITAKE MUSHROOM SPRING ROLL	\$9.0	SAUTÉED MEDLEY OF VEGETABLE	\$9.0
		STICKY RICE	
These types of dishes are		Cans/Bottles	

APPETIZER

being served

Cans/Bottles

TIGER BEER SINGAPORE BREWERY (ASIA PACIFIC BREWERIES HEINEKEN)



BEERLAO LAGER BEER LAO BREWERY CO

LAGUNITAS IPA LAGUNITAS

BENGALI TIGER SIXPOINT

SWEET ACTION SIXPOINT

BLUE MOON BELGIAN WHITE ALE MILLER COORS

SINGHA LIGHT BOON RAWD BREWERY COMPANY

SINGHA BOON RAWD BREWERY COMPANY

White

POUILLY FUISSE, MACONNAIS GILLES MORAT

CHABLIS 1ER CRU VAU DE VEY ROMAIN BOUCHARD

CHARDONNAY UNOAKED, LONG ISLAND MCCALL WINES

SAUVIGNON BLANC, MENDOCINO ELIZABETH SPENCER

RIESLING, ALSACE DIRLER CADE

'VOM SCHIEFER ' RUDESHEIMER BERG ROTTLAND RIESLING SPATLESE WEINGUT DR. CORVERS KAUTER

'PIONERO MUNDI ' ALBARINO, RIAS BAIXAS VINA ALMIRANTE

SANCERRE APUD SARIACUM DOMAINE PHILIPPE RAIMBAULT

GUSTAV GRUNER VELTLINER DOMAINE WACHAU

'LE COLLINE DI SAN GIORGIO ' PINOT GRIGIO BREGANZE CANTINA BEATO BARTOLOMEO DA BREGANZE

Dishes are prepared with



TERNERA
TRAVEL
BEEF

MEAT

CHOCOLATE

PEAS

MANGO

EGG

CHILI

CHICKEN

Red

SAVIGNY LES BEAUNE ROUGE PIERRE ET JEAN BAPTISTE LEBREUIL

PINOT NOIR, SONOMA COAST ELIZABETH SPENCER

SYRAH, ZONDA VALLEY JELU ESTATE

SYRAH, EDNA VALLEY TOPANGA VINEYARDS

ACCURO WINES MALBEC ACCURO WINES

CABERNET SAUVIGNON MAURITSON WINES

'ALPATACO ' CABERNET SAUVIGNON, PATAGONIA FAMILIA SCHROEDER

2013 POPPY WINES CABERNET SAUVIGNON POPPY WINES

COTES DU RHONE DOMAINE DES ESPIERS

CRIANZA, JUMILLA CASA DE LA ERMITA

MERLOT, LONG ISLAND MCCALL WINES

PINOT NOIR, CENTRAL VALLEY VINA CANTALUNA



Ngam

99 3rd Ave. New York, NY 10003, United States

Opening Hours:

16:30-19:00

Saturday 12:00-15:30 16:30-23:30 Sunday 12:00-15:30 16:30-23:30 Monday 12:00-15:30 16:30-22:30 16:30-19:00 Tuesday 12:00-15:30 16:30-22:30 16:30-19:00 Wednesday 12:00-15:30 16:30-22:30 16:30-19:00

Thursday 12:00-15:30 16:30-22:30



Made with <u>menulist.menu</u>

Friday 12:00-15:30 16:30-23:30 16:30-19:00

Ngam Menu

