

LUNCH SPECIAL

Thai Fried Rice

CHOICE OF:	
Chicken, Beef, Pork, Tofu or Vegetable	8.95
Shrimp, Squid or Vegetarian Duck	9.95
Fish Filet, Mixed Seafood or Duck	11.95

- FR1. Thai Fried Rice**
Fried rice with scallion, onions, carrots, tomatoes and eggs
- FR2. Kee Mao Fried Rice ****
Fried rice drunk man's style with peppers, onions, basil and chili
- FR3. Pineapple Fried Rice**
Fried rice with Hawaiian pineapple, onions, scallion, carrots and eggs; garnished with cashew nuts
- FR4. Fried Brown Rice (Add \$1)**
Fried brown rice with scallion, onions, carrots, tomatoes and eggs

Fish (Red Snapper) 17.95

All dishes served with jasmine rice

- F1. Pla Rard Prik ***
Deep-fried and topped with a hot and zesty sauce, sweet peppers and basil leaves
- F2. Pla Ga Tiem**
Deep-fried and topped with roasted garlic
- F3. Pla Ga Prow ****
Deep-fried and topped with basil, garlic, string beans, sweet peppers, onions and chili
- F4. Pla Chu-Chee**
Deep fried and topped with red curry sauce
- F5. Lime Fish 14.95**
Steamed fish filet (tilapia) with fresh chili lime garlic sauce

Duck (Half Boneless Duck) 14.95

All dishes served with jasmine rice

- D1. Duck Gra Prow ****
Sautéed fresh basil, chili and garlic with string beans, onions and crisp bell peppers
- D2. Gang Duck ***
Red curry flavored with pineapple chunks and juice, zucchini and bell peppers
- D3. Lemongrass Duck**
Sautéed lemongrass, shallots, scallion, cashew nuts, pineapple chunks and bell peppers with our special lemongrass sauce
- D4. Honey Duck**
Crispy duck topped with honey sauce and cashew nuts; served with steamed vegetables

Extra Vegetable or Tofu \$1.00
Extra Meat \$2.00

Dessert

Lychee in Syrup	4.50
Rambutan Stuffed with Pineapple in Syrup	4.50
Thai Ice Cream (Green Tea, Vanilla or Coconut)	4.50
Thai Custard (Pumpkin or Taro)	5.50
Fried Ice Cream with Raspberry Sauce	5.50
Fried Honey Banana with Ice Cream	5.50
Sweet Sticky Rice with Ice Cream	5.50
Mango with Sweet Sticky Rice (Seasonal)	5.95

Beverage

Lipton Iced Tea (Unsweetened)	2.00
Thai Iced Tea	2.00
Thai Iced Coffee	2.00
Hot Tea (Jasmine or Green Tea)	2.00
Soda	1.50
(Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale and Seltzer)	
Spring Water	1.50
Coconut Juice	2.50
Orange Juice	2.50
Lemonade	2.00
Beer	5.00
Wine (Red or White)	
Per Glass 6.00 Per Bottle 19.95	
Sake (Hot or Cold)	6.00
Sake Cocktails	7.00

Side Orders

Brown Rice	1.50
Jasmine Rice	1.50
Sticky Rice	2.00
Peanut Sauce	0.75

"Prices Subject to change without notice."

May_09

All dishes served with jasmine rice, one free daily appetizer and seasonal soup or salad.
FROM 11:30AM - 3:30PM MONDAY- FRIDAY
Except Holidays!

CHOICE OF:	
Chicken, Beef, Pork, Tofu or Vegetable	7.95
Shrimp	8.95
Fish Filet or Mixed Seafood	9.95

- L1. Pad Gra Prow ****
Sautéed fresh basil, chili and garlic with string beans, onions, crisp bell peppers and hot peppers
- L2. Rama Dish**
Sautéed with our signature peanut sauce served on a bed of steamed vegetables
- L3. Red Curry ***
Thai spices blended in a hot chili paste with bamboo shoots, basil, bell peppers and zucchini, simmered in coconut milk
- L4. Green Curry ****
Thai spices blended in a green chili paste with bamboo shoots, basil, bell peppers and zucchini, simmered in coconut milk
- L5. Pla Rard Prik * 9.95**
Deep-fried fish fillet topped with hot chili sauce
- L6. Pad Ped ***
Sautéed red chili paste, lime leaves and basil with bamboo shoots and string beans
- L7. Pad Cashew Nuts**
Sautéed cashew nuts with onions, crisp bell peppers, tomatoes, celery and pineapple chunks
- L8. Pad Khing (Ginger)**
Sautéed in black bean sauce with ginger, mushrooms, onions, scallion and crisp bell peppers
- L9. Pad Baby Corn**
Sautéed baby corn with onions, carrots and mushrooms
- L10. Sweet & Sour**
Thai-style sautéed dish with pineapple chunks, cucumbers, tomatoes, onions, crisp bell peppers and scallion in a sweet and sour sauce
- L11. Mixed Vegetables (Sautéed or Steamed)**
Assorted vegetables in garlic oyster sauce
- L12. Thai Fried Rice**
Fried rice with scallion, onions, carrots, tomatoes and egg
- L13. Pineapple Fried Rice**
Fried rice with Hawaiian pineapple, onions, scallion, carrots and egg; garnished with cashew nuts
- L14. Char-grilled Moo Yang 8.95**
Grilled marinated pork; served with spicy jim-jaew sauce, som-thum (papaya salad) and sticky rice
- L15. Duck Broth 8.95**
With noodles, roast duck, bean sprouts, scallion & bok choy

Aceluck
THAI CUISINE

NO MSG ADDED

Taste the difference!

Lunch > Dinner > Delivery

LET US CATER YOUR PARTY

530 Ninth Avenue Tel: 212 594-7083
Bet. 39th-40th St. 212 594-7084
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www.acelucknyc.com Fax: 212 594-2339
Fast Free Delivery \$10 Min.
Visa and Master Card Accepted

Monday-Sunday: 11:30am-11:00pm (Last call 10:40pm)

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Appertizers

- A1. Thai Spring Roll (3 Pcs.)** 3.95
Deep-fried Thai spring rolls stuffed with glass noodles and minced vegetables, served with sweet chili sauce
- A2. Kanom Jeeb (4 Pcs.)**
Steamed dumplings, mixed with cabbage and scallion, served with AceLuck's soy sauce
Vegetable 3.95 Chicken 4.95
- A3. Duck Spring Roll (3 Pcs.)** 4.95
Deep-fried Thai spring rolls with duck meat stuffed with glass noodles and minced vegetables, served with sweet chili sauce
- A4. Shrimp Winter Roll (4 Pcs.)** 4.95
Deep-fried blanket shrimp marinated with Thai seasoning, served with sweet chili sauce
- A5. Tofu Tod** 4.95
Deep-fried bean curd, served with sweet chili sauce and ground peanuts
- A6. Satay (Chicken or Beef)** 4.95
Marinated meat grilled on skewers, served with a signature peanut sauce and cucumber sauce
- A7. Hoy Jor** 4.95
A combination of shrimp and ground pork wrapped in bean curd skin and fried until crispy, served with a tangy sweet chili sauce
- A8. Curry Puff(4 Pcs.)** 4.95
Thai puff pastry stuffed with seasoned potatoes and ground chicken; served with cucumber salad
- A9. Fresh Summer Roll** 4.95
Shrimp and vermicelli, green leaf lettuce, mint and chives wrapped in rice paper with peanut tamarind dipping sauce
- A10. Fried Chicken Fritters** 4.95
Crispy chicken; served with house special sauce
- A11. Fried Calamari** 5.95
Crispy calamari with sweet chili sauce
- A12. Duck Wrap** 5.95
Roasted duck, scallion, cucumbers and hoisin sauce wrapped in a pancake
- A13. Fish & Plantain Chips** 6.95
Strips of tilapia filet hand-battered than deep-fried and served with plantain chips and Aceluck's special sauce
- A14. Mau Din Mussels** 6.95
Steamed mussels in clay pot with herbs in tom yum broth
- A15. Aceluck Sampler** 6.95
Shrimp rolls, chicken curry puff and vegetable dumpling; served with three sauces

Green Salad

- G1. Thai Garden Salad** 4.95
Garden fresh greens with tomatoes, cucumbers, bean sprouts, fried tofu and sliced boiled eggs, served with peanut dressing
- G2. Papaya Salad *** 6.95
Slivers of raw papaya mixed with hot chili, lime, garlic and ground peanut, seasoned with Thai spice

Soup

(Choice of Vegetable, Chicken or Shrimp)

- S1. Tom Yum *** S. 3.95 L. 6.95
A savory sour soup with mushrooms, traditionally seasoned with lemongrass, kaffir lime leaves, chili and lime juice
- S2. Tom Kar** S. 3.95 L. 6.95
A distinct flavor of southern Thailand's coconut soup with mushrooms seasoned with galangal, chili and lime juice
- S3. Woon Sen Soup** S. 3.95 L. 6.95
A clear broth with bean thread, tofu, onions, mushrooms and scallion

Yum

Thai Style Cold Salad with Lime Juice

- Y1. Larb **** 8.95
Chopped meat of choice (chicken, beef or pork) seasoned with Thai herbs, mint leaves, scallion, cilantro and shallots tossed in lime juice
- Y2. Calamari Salad *** 8.95
Hand-battered with "fiery flour" slivers of lemongrass, fresh herbs, red onions and Thai chili with a touch of spicy lime dressing
- Y3. Yum Nuar Yang *** 9.95
Slices of BBQ sirloin steak tossed in lime juice, mint leaves, tomatoes cucumbers, onions, scallion, cilantro, shallots and a bit of chili; served on a bed of lettuce
- Y4. Yum Ped Yang *** 9.95
Tender slices of crispy duck tossed in lime juice and flavored with Hawaiian pineapple chunks, mint leaves, scallion, shallots, cilantro and a bit of chili, served on a bed of lettuce
- Y5. Yum Woon Sen Goong Gai *** 9.95
Soft glass noodles tossed with chicken, shrimp and a variety of vegetables (celery, shallots, red onions, carrots, bell peppers, cilantro and scallion) seasoned with a spicy sauce and a touch of lime juice
- Y6. Yum Chef's Special *** 10.95
Combination of seafood tossed in lime juice with mint leaves, onions, shallots, cilantro, scallion, Hawaiian pineapple chunks and hot chili; served on a bed of lettuce; a seafood lover's delight

Noodles

CHOICE OF:

Chicken, Beef, Pork, Tofu or Vegetable	8.95
Chicken + Shrimp	9.95
Shrimp, Squid or Vegetarian Duck	10.95
Duck, Fish Filet or Mixed Seafood	11.95

- NI. Pad Thai**
Authentic in every sense, Pad Thai needs no introduction; it's a trademark of Thai cuisine. Sautéed "sen jun" or Thai noodles with bean curd, egg, bean sprouts, scallion and crushed peanuts in tamarind sauce

- N2. Pad Thai Woon Sen**
Glass noodles sautéed with brown tofu, eggs, bean sprouts, scallion and crushed peanuts
- N3. Pad Woon Sen**
Glass noodles sautéed with a variety of vegetables, scallion and eggs
- N4. Pad See-Ew**
Flat rice noodles sautéed in sweet soy sauce with broccoli and eggs
- N5. Pad Kee Mao ** (Drunk Man Noodles)**
Spicy pan-fried flat rice noodles sautéed in a spicy pad gra prow sauce with fresh basil, crisp bell peppers, onions and string beans
- N6. Kua Noodles**
Flat rice noodles sautéed in a light soy sauce with scallion and eggs; seasoned with Thai white pepper, served on a bed of fresh lettuce
- N7. Seafood Noodle Soup** 9.95
Thin rice noodles with mixed seafood, bean sprouts and scallion, garnished with cilantro in a clear soup base
- N8. Duck Broth** 9.95
With noodles and roast duck, bean sprouts, scallion and bok choy

Curry

All dishes served with Jasmine Rice

Choice of:

Chicken, Beef, Pork, Tofu or Vegetable	8.95
Shrimp, Squid or Vegetarian Duck	10.95
Mixed Seafood	12.95
Fish Filet	14.95

- C1. Red Curry ***
Thai spices blended in a hot chili paste with bamboo shoots, basil, bell peppers and zucchini, simmered in coconut milk
- C2. Green Curry ****
Thai spices blended in green chili paste with bamboo shoots, basil, bell peppers and zucchini, simmered in coconut milk
- C3. Panang Curry ***
Thai herbs and spices blended in chili paste with lime leaves and fresh string beans; simmered in coconut milk
- C4. Massamun Curry ***
Southern Thai spices blended in chili paste with potatoes, peanuts and onions; simmered in coconut milk
- C5. Jungle Curry ****
Spicy chili paste with mixed vegetables and basil leaves (no coconut milk)
- C6. Emerald Savoy **** 10.95
A two-in-one dish to satisfy your taste buds, sautéed shrimp and chicken breast in a spicy green curry with a grand assortment of garden greens
- C7. Gang Kuar Goong Supparote *** 10.95
As one of the traditional red curries known for a distinct, tropical Thai taste, this dish is flavored with pineapple chunks and juice, sautéed with shrimp and garnished with cashew nuts

Traditional Entrees

All dishes served with Jasmine rice

CHOICE OF:

Chicken, Beef, Pork, Tofu, or Vegetable	8.95
Shrimp or Vegetarian Duck	10.95
Mixed Seafood	12.95
Fish Filet	14.95

- E1. Pad Gra Prow ****
Sautéed fresh basil, chili and garlic with string beans, onions, crisp bell peppers and hot peppers
- E2. Pad Ped ***
Sautéed red chili paste, lime leaves and basil with bamboo shoots and string beans
- E3. Pad Khing**
Sautéed in black bean sauce with ginger, mushrooms, onions, scallion and crisp bell peppers
- E4. Pad Prik Khing ***
Sautéed in a prik khing chili paste and Thai spices with lime leaves, string beans and crisp bell peppers
- E5. Pad Cashew Nuts**
Sautéed cashew nuts with onions, crisp bell peppers, tomatoes, celery and pineapple in Thai style chili paste
- E6. Pad Baby Corn**
Sautéed baby corn with onions, carrots and mushrooms
- E7. Pad Ga Tiem**
Sautéed roasted garlic, carrots and scallion, served on a bed of fresh lettuce
- E8. Sweet & Sour**
Thai-style sautéed dish with pineapple, cucumbers, tomatoes, onions, crisp bell peppers and scallion in a sweet and sour sauce
- E9. Rama Dish**
Sautéed special house peanut sauce served on a bed of teamed vegetables
- E10. Mixed Vegetables (Sautéed or Steamed)**
Assorted vegetables in garlic oyster sauce
- E11. Teriyaki**
Pan-seared meat topped with homemade sesame sauce; served with stir-fried mixed vegetables
- E12. Lemongrass Chicken *** 8.95
Grilled marinated chicken with lemongrass sauce; served with papaya salad and sticky rice
- E13. B.B.Q. Pork Chop** 9.95
Marinated pork chop sirloins (chef's special)
- E14. Char-grilled Moo Yang** 9.95
Grilled marinated pork; served with spicy jim-jaew sauce, som-thum (papaya salad) and sticky rice
- E15. Goong Rard Prik *** 10.95
A dish generous with fried shrimp and topped with a hot and zesty sauce (recommended)
- E16. Chicken Gai Yang** 10.95
Grilled marinated tender chicken (bone in) with Thai herbs; served with sticky rice and tasty papaya salad
- E17. Lemongrass Sirloin Steak *** 10.95
Grilled sirloin steak with lemongrass sauce; served with papaya salad and sticky rice

*SPICY **VERY SPICY