

# STARTERS

## **VEGGIE ROLLS \$ 6**

SPRING ROLLS FILLED WITH SEASONED MIX VEGETABLES FRIED TO A CRISP GOLDEN BROWN, SERVED WITH OUR HOUSE PLUM SAUCE.

## **HEAVEN ROLLS (FRESH ROLL) \$ 7**

COOL CHILLED RICE PAPER ROLLS OF TOFU, VERMICELLI NOODLE, SHRIMP, BEAN SPROUT AND FRESH BASIL LEAVES, SERVED WITH A SWEET VINAIGRETTE SAUCE.

## **CHICKEN SATAY \$ 6.95**

OUR FAMOUS MARINATED GRILLED CHICKEN SKEWERS SERVED WITH PEANUT SAUCE AND CUCUMBER RELISH.

## **NOODLE SHRIMP TEMPURA \$ 7.95**

LIGHTLY FRIED SHRIMP WRAPPED WITH BACON AND CRISPY EGG NOODLE SERVED WITH HOUSE PLUM SAUCE.

## **LOTUS FLOWER CUPS \$6.95**

CURRY SEASONED GROUND CHICKEN, POTATO, PEAS AND CARROTS IN A CRISPY FLOWER CUP SERVED WITH CUCUMBER SAUCE.

## **LOTUS STEAMED DUMPLING \$ 7.95**

STEAMED MINCE PORK DUMPLINGS, SERVED WITH BLACK VINEGAR GINGER DIPPING SAUCE.

## **THAI CORN FRITTERS \$6.95**

CRISPY CAKES! FRESH CORN KERNELS SPICED WITH PEPPERCORN AND GARLIC, SERVED WITH PLUM CUCUMBER SAUCE

## **TRIANGLE PUFFS \$ 6.95**

DELECTABLE CRUNCHY PUFFS FILLED WITH A BOLD COMBINATION OF SPICES, GROUND CHICKEN AND POTATO, SERVED WITH CUCUMBER SAUCE.

## **MIENG RICE NOODLE IN LETTUCE WRAP \$ 7.95**

FRESH GREEN LETTUCE WRAP FILLED WITH STEAMED RICE NOODLE, CHICKEN AND SHRIMP TOPPED WITH A LIGHT DRIZZLED OF TOASTED COCONUT AND SESAME SEED AND SERVED WITH A SIDE CITRUS GARLIC SAUCE.

## **FISH TIKKI PATTIES \$ 7.95**

CRISPY PATTIES WITH COMFORTING FILLINGS OF BLENDED FISH CAKE MIXTURE MADE OF COD FISH FILLET, THINLY CHOPPED STRING BEANS AND SEASONED IN A RED CURRY PASTE.

## **TOFU FRENCH FRIES \$ 5.95**

LIGHTLY CRISPED VEGETARIAN TOFU SERVED WITH HOUSE PLUM SAUCE AND SPRINKLED WITH GROUND PEANUTS.

## **LOTUS PLATTERS \$ 12.95**

SAMPLER PLATE OF SPRING ROLLS, NOODLE SHRIMP TEMPURA, LOTUS FLOWER CUPS, CHICKEN SATAY SKEWERS AND TOFU FRENCH FRIES

## **TRIO TEMPURA \$ 12.95**

COMBINATION OF FRIED TENDER CALAMARI, SHRIMP AND SEASONAL ASSORTED VEGETABLE SERVED WITH SPICY PLUM SAUCE.

\*PLEASE ASK YOUR SERVER FOR MILD, MEDIUM, HOT.\*

\*VEGETARIAN DISHES ARE AVAILABLE UPON REQUEST.\*

\*18% GRATUITY WILL BE INCLUDED FOR PARTY OF SIX OR MORE.\*

# SALADS

## LOTUS GARDEN \$ 6.50

BOILED EGGS, TOMATO, CUCUMBER, ONIONS, FRIED TOFU AND CARROTS ON A BED OF ICEBERG LETTUCE, TOPPED WITH CRISPY WONTONS WITH A SIDE OF PEANUT SAUCE.

## GREEN PAPAYA SALAD (SOM-TUM) \$ 6.95

SHREDDED GREEN PAPAYA, CARROTS, TOMATO, AND FRESH GREEN BEANS ADD SPICE FROM FRESH THAI CHILI TOSSED WITH SPICY LIME SAUCE AND SPRINKLED WITH GROUND PEANUTS.

## LARB DUCK \$ 9.95

SHREDDED ROAST DUCK TOSSED WITH RICE POWDER, DRIED CHILI, ONION, CARROT, LEMONGRASS, KAFFIR LIME LEAVES AND FRESH CILANTRO LEAVES, WITH A CITRUS LIME DRESSING.

## LETTUCE WRAP (LARB) \$ 9.95

MINCED CHICKEN, FRESH MINT, LIME JUICE, CHILI, AND CILANTRO AND RICE POWDER TOSSED WITH A CITRUS LIME DRESSING AND SERVED ON A BED OF LETTUCE LEAVE.

## SOFT SHELL CRAB SALAD \$ 10.95

LIGHTLY BATTERED FRIED SOFT SHELL CRAB, SERVED WITH A TROPICAL GREEN APPLE SALAD AND CASHEW NUTS.

## SEAFOOD SALAD (YUM TALAY) \$ 12.95

A PLAYFUL MIX OF FLAVORS: THE NATURAL SWEETNESS OF FRESH SEAFOOD (SHRIMP, SCALLOP, SQUID AND MUSSEL), THE BREEZY NOTES OF CILANTRO AND MINT, AND THE SHARP ACCENT OF LIME JUICE AGAINST A LITTLE SIZZLE OF CHILI HEAT.

# SOUPS

PLEASE SELECT YOUR FAVORITE SOUP DISH AND CHOOSE ONE OF THE FOLLOWING SELECTIONS.

	<u>CUP</u>	<u>POT</u>
VEGETABLE OR TOFU	\$ 3.95	\$ 7.95
CHICKEN	\$ 4.95	\$ 8.95
SHRIMP	\$ 5.95	\$10.95
MIXED SEAFOOD	N/A	\$12.95

## TOM YUM (LEMONGRASS SOUP)

AN EXOTIC TRIO OF LEMONGRASS, GALANGAL ROOT & KAFFIR LIME LEAVES WITH A HINT OF SPICINESS, SERVED WITH MUSHROOMS, TOMATOES

## TOM KHA (COCONUT SOUP)

SPICY COCONUT BROTH WITH LEMONGRASS, GALANGAL ROOT & KAFFIR LIME LEAVES, SERVED WITH MUSHROOMS AND TOMATOES.

## THAI WONTON (CUP \$ 5.95 / POT \$10.95)

STUFFED WONTONS MARINATED WITH GROUND PORK, GARLIC AND PEPPER, SERVED IN A LIGHT CHICKEN BROTH WITH BABY BOK-CHOY, CHICKEN & SHRIMP.

## LOBSTER TAIL (CHOICE OF TOM YUM OR TOM KHA) \$ 12.95

BOILED LOBSTER TAIL SERVED WITH YOUR SELECTION OF TOM YUM (LEMONGRASS SOUP) OR TOM KHA (COCONUT SOUP).

\*PLEASE ASK YOUR SERVER FOR MILD, MEDIUM, HOT.\*

\*VEGETARIAN DISHES ARE AVAILABLE UPON REQUEST.\*

\*18% GRATUITY WILL BE INCLUDED FOR PARTY OF SIX OR MORE.\*

# LOTUS WOK

PLEASE SELECT YOUR FAVORITE STIR FRIED DISH AND CHOOSE ONE OF THE FOLLOWING SELECTIONS

<b>VEGETABLE OR TOFU</b>	<b>\$ 8.95</b>
<b>CHICKEN, BEEF, PORK OR MOCK MEAT</b>	<b>\$ 9.95</b>
<b>SHRIMP OR SQUID</b>	<b>\$ 11.95</b>
<b>MIXED SEAFOOD</b>	<b>\$ 13.95</b>
<b>DUCK OR SCALLOP</b>	<b>\$ 14.95</b>

## **THAI HOLY BASIL**

FRESH BASIL, GARLIC, BELL PEPPERS, ONIONS AND CARROTS STIR-FRIED WITH A SAVORY CHILI SAUCE.

## **GINGER AND WOOD EAR MUSHROOM**

SHREDDED GINGER, WOOD EAR MUSHROOMS, BELL PEPPERS, ONION, AND CARROTS STIR-FRIED WITH A LIGHT WHITE BEAN SAUCE.

## **GREEN BEAN (PAD PRIK KHING)**

FRESH GREEN BEANS AND BELL PEPPERS STIR-FRIED WITH PRIK KHING CURRY PASTE AND KAFFIR LIME LEAVES.

## **BAMBOO SHOOTS**

FRESH SLICES OF BAMBOO SHOOTS, GARLIC, BELL PEPPERS, ONIONS, GREEN BEANS, CARROTS AND FRESH BASIL, STIR-FRIED WITH PRIK KHING CURRY SAUCE.

## **GARLIC PEPPERCORN**

FRESH FINELY CHOPPED GARLIC AND BLACK PEPPERCORNS STIR-FRIED IN A SOY VINAIGRETTE SAUCE.

## **CASHEW NUTS**

WHOLE ROASTED CASHEW NUTS, WATER CHESTNUT, CARROTS, BELL PEPPERS AND ONIONS STIR-FRIED IN A FLAVORFUL ROASTED CHILI SAUCE.

## **SWEET & SOUR**

CUCUMBERS, TOMATO, ONIONS, CARROTS AND PINEAPPLE STIR-FRIED WITH A TRADITIONAL THAI SWEET AND SOUR SAUCE.

## **PRA-RAM STEAMER**

STEAMED BROCCOLI, CARROTS ON A BED OF SPINACH AND TOPPED WITH OUR SAVORY PEANUT SAUCE.

## **EGGPLANTS**

EGGPLANT, FRESH CHILI, BELL PEPPERS, GARLIC, ONIONS, CARROTS AND BASIL STIR-FRIED WITH A WHITE BEAN SAUCE.

## **TENDER GREENS**

FRESH BABY BOK CHOY, SHITAKE MUSHROOMS, CARROTS STIR-FRIED WITH A LIGHT SOY VINAIGRETTE SAUCE.

## **VEGETABLE DELIGHT**

A MEDLEY OF CABBAGE, BROCCOLI, CARROTS, FRESH MUSHROOM, ZUCCHINI, SNOW PEAS STIR-FRIED IN A LIGHTLY OYSTER SAUCE.

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# LOTUS CURRIES

THESE SUPERBLY AROMATIC CURRIES ARE ENHANCED WITH COCONUT MILK, TO SMOOTH & SWEETEN THE FULL FLAVOR OF CURRY PASTE. PLEASE SELECT YOUR FAVORITE CURRY AND CHOOSE ONE OF THE FOLLOWING SELECTIONS.

<b>VEGETABLE OR TOFU</b>	<b>\$ 8.95</b>
<b>CHICKEN, BEEF, PORK OR MOCK MEAT</b>	<b>\$ 9.95</b>
<b>SHRIMP OR SQUID</b>	<b>\$ 11.95</b>
<b>MIXED SEAFOOD</b>	<b>\$ 13.95</b>
<b>DUCK OR SCALLOP</b>	<b>\$ 14.95</b>

## **YELLOW (KANG KA-REE)**

THAI HERB YELLOW CURRY ACCOMPANIED WITH POTATO, CARROT, ONIONS

## **RED (KANG DANG)**

A RICH RED CURRY ACCOMPANIED WITH BAMBOO SHOOTS, BELL PEPPERS AND FRESH BASIL

## **GREEN (KANG KEOW)**

FRESH GREEN CHILI CURRY ACCOMPANIED WITH EGGPLANT, BAMBOO SHOOTS, BELL PEPPERS AND FRESH BASIL

## **PANANG**

MALAYSIAN STYLE PANANG CURRY ACCOMPANIED WITH BELL PEPPER AND FRESH BASIL.

## **MAS-SA-MAN**

A SMOOTH AND FRAGRANT MAS-SA-MAN RED CURRY ACCOMPANIED WITH POTATO, CARROT, ONION AND ROASTED PEANUTS.

## **CURRY IN A HURRY (COCONUT MILK - FREE)**

THIS CLASSIC COUNTRY-STYLE DISH IS A THIN, SOUPY CURRY WITHOUT COCONUT MILK BUT WITH WONDERFULLY STRONG FLAVORS OF SPICES & FRESHNESS, ACCOMPANIED WITH BAMBOO SHOOTS, PEAS, CARROTS, BELL PEPPERS, ZUCCHINI AND BASIL LEAVES.

# CHEF'S CURRY SPECIALTIES

## **KRA TA CHICKEN \$ 11.95**

GRILLED MARINATED CHICKEN SERVED WITH FRESH SPINACH AND TOPPED WITH A GREEN CURRY.

## **SHRIMP & CLAM PINEAPPLE CURRY (KANG KUA SAP-PA-ROD) \$ 12.95**

SAUTÉED SHRIMP AND CLAM, FRESH PINEAPPLE, KAFFIR LIME LEAVES, BELL PEPPERS IN RED CURRY SAUCE.

## **HALIBUT NUMYA CURRY \$ 15.95**

STEAMED FILET HALIBUT WITH A FIVE SPICED AND TOPPED WITH NUMYA THAI CURRY, SERVED WITH STEAMED VEGETABLES AND VERMICELLI NOODLES.

## **PANANG DUCK CURRY \$16.95**

NAMED AFTER A STATE IN NORTHERN MALAYSIA, THIS SPECIAL CURRY DISH CARRIES WITH IT FLAVORS AND AROMAS OF DISTANT PLACES MARRYING THE ENHANCEMENT OF OUR FIVE SPICE ROASTED DUCK. (HALF DUCK)

\*PLEASE ASK YOUR SERVER FOR MILD, MEDIUM, HOT.\*

\*VEGETARIAN DISHES ARE AVAILABLE UPON REQUEST.\*

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# PAN FRIED NOODLES & FRIED RICE

PLEASE SELECT YOUR FAVORITE NOODLE OR RICE DISH AND CHOOSE ONE OF THE FOLLOWING SELECTIONS

VEGETABLE OR TOFU	\$ 8.95
CHICKEN, BEEF, PORK OR MOCK MEAT	\$ 9.95
SHRIMP OR SQUID	\$ 11.95
MIXED SEAFOOD	\$ 13.95
DUCK OR SCALLOP	\$ 14.95

## PAD THAI

CHANTABUREE RICE NOODLES (THIN NOODLES) STIR FRIED WITH EGG, TOFU, BEAN SPROUT AND SCALLION. SEASONED WITH TAMARIND AND CRUSHED PEANUTS.

## DRUNKEN NOODLE

FRESH RICE NOODLES (FLAT NOODLES) STIR-FRIED WITH BELL PEPPERS, TOMATO, ONIONS, CARROTS, FRESH BASIL WITH SPICE CHILI SAVORY SAUCE.

## PAD SEE YOU

FRESH RICE NOODLES (FLAT NOODLES), EGG AND BROCCOLI FLAVORED WITH SWEET SOY SAUCE.

## SUKIYAKI NOODLE

SILVER NOODLE STIR-FRIED WITH NAPA CABBAGE, CELERY, EGG, SCALLIONS AND SUKIYAKI SAUCE.

## LOTUS FRIED RICE

FRAGRANT JASMINE RICE STIR-FRIED WITH PEAS, CARROTS, EGG, SCALLIONS WITH GARNISH OF CUCUMBER AND TOMATO.

## SPICY FRIED RICE

FRESH THAI CHILI STIR-FRIED WITH FRAGRANT JASMINE RICE, BELL PEPPERS, ONIONS, TOMATO, CARROTS, FRESH THAI BASIL AND SEASONED WITH A SPICE CHILI SAVORY SAUCE.

## CRAB FRIED RICE \$ 12.95

BLUE CRAB MEAT STIR FRIED WITH FRAGRANT JASMINE RICE WITH PEAS, CARROTS, EGG, SCALLIONS AND GARNISH WITH CUCUMBER AND TOMATO.

## ISLANDER FRIED RICE \$ 12.95

FRAGRANT JASMINE RICE STIR FRIED WITH SHRIMP, CHICKEN, PINEAPPLE, EGGS, ONIONS, TOMATO, RAISINS AND CASHEW NUTS.

## SPICY BASIL SEAFOOD SPAGHETTI \$ 13.95

ANGEL HAIR PASTA STIR FIRED WITH ASSORTMENT OF SHRIMP, SQUID, MUSSEL AND SCALLOP WITH TOMATO, ONIONS, AND BELL PEPPERS IN OUR SPECIALTY BASIL SAUCE.

## SIDE ORDERS

STEAMED VEGETABLES OR RICE NOODLE \$ 3	VEGETABLES OR TOFU \$ 2
STEAMED WHITE OR BROWN RICE \$ 1	CHICKEN, BEEF, PORK OR MOCK MEAT \$ 3
STICKY RICE \$ 3	SHRIMP (3 PIECES) \$ 4
PEANUT SAUCE OR PLUM SAUCE \$ 1	SCALLOP (2 PIECES) \$ 4

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# LOTUS CHEF'S SELECTIONS

*(ALL CHEF SELECTIONS DISHES ARE SERVED WITH A CHOICE OF WHITE OR BROWN RICE)*

## **TROPICAL MANGO (CHICKEN \$ 11.95 / SHRIMP \$ 13.95)**

LIGHTLY BATTERED CHICKEN OR SHRIMP, TOSSED WITH FRESH MANGO AND CREAMY MANGO SAUCE.

## **HOR – MOK HALIBUT (STEAMED CURRY HALIBUT CAKE) \$ 12.95**

A STEAMED COMBINATION OF BLENDED HALIBUT, COCONUT MILK, EGG AND RED CURRY, SEASONED WITH KAFFIR LIME LEAVES, BELL PEPPERS, BASIL LEAVES AND TOPPED WITH COCONUT MILK, SERVED IN A DISTINCT CIRCULAR CAST-IRON PAN.

## **THREE FLAVORED SOFT SHELL CRAB \$14.95**

DEEP-FRIED SOFT SHELL CRAB, TOPPED WITH CHEF'S SPECIAL SWEET, SPICY AND TANGY TAMARIND SAUCE.

## **MAS-SA-MAN SHORT RIB \$14.95**

STEWED SHORT RIBS GENEROUSLY TOPPED WITH MAS-SA-MAN CURRY SAUCE AND ACCOMPANIED WITH POTATO, CARROTS AND CASHEW NUTS.

## **TIGER IN BANGKOK \$ 15.95**

GRILLED SLICED MARINATED TENDER SIRLOIN STEAK, TOSSED WITH RICE POWDER, ONION, CUCUMBER, CILANTRO IN SPICY LIME DRESSING.

## **SUNSET SALMON \$ 15.95**

THE ESSENCE OF THIS DISH LIES IN THE USE OF FRESH LIGHTLY SEASONED SALMON STEAK, PAN SEARED TO PERFECTION AND TOPPED WITH A TROPICAL GREEN APPLE SALAD AND CASHEWS.

## **THAI BABY BACK RIBS \$ 15.95**

THAI TRADITIONAL BABY BACK RIB MARINATED IN OUR SECRET ASIAN HERBS AND SLOW OVEN COOKED.

## **CRYING TIGER STEAK \$ 15.95**

THE OVERNIGHT MARINATING AND FLASH-FAST COOKING HERE ENSURES THAT THE STEAK IS EXTREMELY TENDER AND FLAVORFUL. THIS SUCCULENT DISH IS SERVED WITH A SIDE OF TIGER SAUCE, A MIXTURE OF FISH SAUCE, LIME JUICE, SCALLION, RICE POWDER AND DRY CHILI FLAKES.

## **CHILI - CITRUS PRAWN \$15.95**

STEAMED PRAWNS, TOPPED WITH SPICY FRESH CHILI-GARLIC CITRUS SAUCE, SERVED ON BED OF FRESH NAPA CABBAGE LEAVES.

## **HONEY GLAZED DUCK \$16.95**

THE CHINESE COMMUNITIES ABROAD OFTEN HALF WHOLE DUCK IN SOY SAUCE AND WARM FLAVORINGS, SUCH AS STAR ANISE AND CINNAMON. AFTER THE MARINATING PERIOD, IT FOLLOWS A PRECISE TECHNIQUE OF HONEY GLAZING AND ROASTING TO A PERFECT GOLDEN BROWN SERVED WITH BLACK VINEGAR GINGER DIPPING SAUCE.

## **PAD CHA SEARED SCALLOP \$ 16.95**

SEARED SCALLOP WITH THAI SPICE HERB "KRACHAI" (FINGER ROOT), GREEN PEPPERCORN, SWEET BELL PEPPER AND FRESH CHILI.

## **CLAY POT SEAFOOD \$17.95**

CLAY POT COOKING; THE ANCIENT TECHNIQUE OF COOKING FOOD INSIDE THE CLAY POT TO KEEP ITS MOISTURE BECAUSE IT IS SURROUNDED BY STEAM CRATING A TENDER AND FLAVORFUL DISH, OUR COMBINATION OF SHRIMP, SCALLOP, MUSSEL AND SQUID ARE MARINATED IN GARLIC AND LIGHT SOY ON A BED OF SILVER NOODLES.

## **TREASURES FROM THE SEA \$ 17.95**

A TREASURE TROVE OF SHRIMP, SCALLOPS, MUSSELS AND SQUID STIR-FRIED WITH ONIONS, CARROTS, BELL PEPPERS AND RED CHILI PASTE AND GARNISHED WITH KEFIR LIME LEAVES, LEMON GRASS AND FRESH BASIL, SERVED AT YOUR TABLE ON A SIZZLING PLATE.

## **GRILLED LOBSTER TAIL & CALAMARI \$ 19.95**

A COMBINATION OF GRILLED LOBSTER TAIL AND CALAMARI STEAK, SERVED WITH OUR SECRET HOMEMADE SEAFOOD SAUCE AND STICKY RICE IN A TRADITIONAL WOVEN BAMBOO CONTAINER.