

## Lotus Chef's Selections

Served with white or brown rice.

### **Tropical Mango (Chicken \$13.95 / Shrimp \$14.95)**

Lightly battered chicken or shrimp, tossed with fresh mangoes and creamy mango sauce.

### **Big Ginger Flavored Basa \$14.95**

Steamed Basa filet with ginger, garlic, scallions, sweet bell peppers and shitake mushrooms.

### **Three Flavored Soft Shell Crab \$15.95**

Deep fried soft shell crab, topped with chef's special spicy sweet and tangy tamarind sauce.

### **Salmon Curry (Medium or Spicy) \$16.95**

This classic country style dish is a thin soupy curry without coconut milk but wonderfully strong flavors of spices and freshness. Accompanied with bamboo shoots, peas, carrots, bell peppers, zucchini and basil leaves. (Coconut milk free)

### **Mas-Sa-Man Short Ribs \$15.95**

Stewed short ribs generously topped with mas-sa-man curry sauce and accompanied with potatoes, carrots and cashew nuts.

### **Tiger in Bangkok \$15.95**

Grilled marinated tender sirloin steak tossed with rice powder, onions, cucumbers and cilantro in spicy lime dressing.

### **Sunset Salmon \$16.95**

Lightly seasoned salmon pan fried to perfection, topped with tropical green apple salad and cashew nuts.

### **Thai Baby Back Ribs \$15.95**

Thai traditional baby back ribs marinated in our secret Asian herbs and slow cooked in an oven.

**Crying Tiger Steak \$17.95**

Overnight marinating and flash-fast cooking that ensures the tender sirloin steak is extremely tender and flavorful. This succulent dish is served with a side of tiger sauce (mixture of fish sauce, lime juice, scallions, rice powder and dried chili flakes).

**Honey Glazed Duck \$18.95**

The Chinese communities abroad offers half roasted duck in soy sauce and warm flavorings; such as star anise and cinnamon. After the marinating period, it's followed by a precise technique of honey glazed and roasted to a perfect golden brown served with black vinegar ginger dipping sauce and sprinkled with toasted sesame seeds.

**Pad Cha Seared Scallops \$19.95**

Seared scallops with Thai spice herbs, krachai (finger root), green peppercorn, sweet bell peppers, and fresh chilies.

**Treasures from the Sea \$19.95**

A treasure trove of shrimp, scallops, mussels, and squid stir-fried with onions, carrots, bell peppers, and red chili paste with kaffir lime leaves, lemongrass, and fresh basil served at your table on a sizzling plate.

**Crispy Duck (Yum Ped Krob) \$18.95**

Cucumber, tomatoes, bell peppers, red onions, Chinese sausage, cashew nuts, pineapple, citrus lime dressing sauce and cilantro. (Half duck)

# Appetizers

## **Tofu French Fries \$5.95**

Lightly crisped vegetarian tofu served with house plum sauce and sprinkled with ground peanuts.

## **Crispy Spring Rolls \$6.95**

Spring rolls filled with seasoned mixed vegetables, fried to a crisp golden brown, served with our house plum sauce.

## **Heaven Rolls (Fresh Rolls) \$7.95**

Cool chilled rice paper rolls of tofu, vermicelli noodles, shrimp, bean sprouts, and cucumbers. Served with a sweet vinaigrette sauce and sprinkled with ground peanuts.

## **Chicken Satay \$8.95**

Our famous marinated grilled chicken skewers served with peanut sauce and cucumber relish.

## **Thai Beef Jerky \$7.95**

Homemade Thai style beef jerky served with spicy citrus lime sauce and rice powder.

## **Noodle Shrimp Tempura \$8.95**

Lightly fried shrimp wrapped with bacon and crispy egg noodles, served with our house plum sauce.

## **Lady Finger \$7.95**

Shrimp in herb marinated wrapped in wonton skin, served with our house plum sauce.

## **Lotus Flower Cups \$6.95**

Curry seasoned ground chicken, potatoes, peas, and carrots in a crispy flower cup served with cucumber sauce.

## **Lotus Steamed Dumplings \$8.95**

Steamed minced pork dumplings, served with black vinegar dipping sauce and sprinkled with toasted sesame seeds.

**Thai Corn Fritters \$7.95**

Crispy cakes! Fresh corn kernels spiced with peppercorn and garlic, served with plum cucumber sauce and sprinkled with ground peanuts.

**Triangle Puffs \$7.95**

Delectable crunchy puffs filled with a bold combination of spices, ground chicken and potatoes. Served with cucumber salad sauce.

**BBQ Pear Pork / Beef \$8.95**

Five spices marinated BBQ pork or beef skewers with pear and milk.

**Calamari Tempura \$9.95**

Tender calamari tempura served with spicy plum sauce.

**Lotus Platters \$14.95**

Sampler plate of Crispy Spring Rolls, Noodle Shrimp Tempura, Lotus Flower Cups, Chicken Satay Skewers and Tofu French Fries.

## Salads

**Lotus Garden \$7.95**

Boiled eggs, tomatoes, cucumbers, onions, fried tofu and carrots on a bed of iceberg lettuce topped with crispy wontons, served with a side of peanut sauce.

**Green Papaya Salad (Som Tum) \$8.95**

Shredded green papaya, carrots, tomatoes, fresh green beans, Thai chilies, tossed in spicy lime sauce and sprinkled with ground peanuts.

**Larb Duck \$10.95**

Shredded roasted duck tossed with rice powder, dried chilies, onions, carrots, lemongrass, kaffir lime leaves, fresh cilantro and citrus lime dressing.

**Lettuce Wrap (Larb Kai) \$9.95**

Minced chicken, fresh mints, lime juice, chilies, cilantro and rice powder. Tossed with citrus lime dressing and served on a bed of lettuce leaves.

**Mieng Rice Noodles Wrap \$10.95**

Fresh green lettuce wraps filled with steamed rice noodles, chicken, and shrimps. Topped with toasted coconut. Served with citrus garlic sauce.

**Seafood Silver Noodle Salad \$13.95**

Fresh shrimps, scallops, squids, and mussels with silver noodles, breezy notes of cilantro and mint, with the accents of lime juice against sizzles of chili heat.

## Soups

Please select your favorite soup dish and choose one of the following selections.

Tofu	\$4.95 (C)	\$10.95 (P)
Vegetable / Chicken	\$5.95 (C)	\$11.95 (P)
Shrimp / Squid	\$6.95 (C)	\$12.95 (P)
Mixed Seafood		\$13.95 (P)

**Tom Yum (Lemongrass Soup)**

An exotic trio of lemongrass, galangal roots, kaffir lime leaves. Hint of spiciness with mushrooms and tomatoes.

**Tom Kha (Coconut Soup)**

Spicy coconut broth with lemongrass, galangal roots, kaffir lime leaves, mushrooms and tomatoes.

**Thai Wonton \$6.95 (C) \$12.95 (P)**

Stuffed wontons with marinated ground pork, garlic, and pepper. Served in light chicken broth with baby bok-choy, chicken, and shrimp.

## Noodle Soups

### CHOICE OF MEAT:

Tofu	\$10.95
Vegetable / Chicken	\$11.95
Shrimp / Squid	\$12.95
Mixed Seafood	\$13.95

### **Tom Yum / Tom Kha**

Thin rice noodles in Tom Yum (lemongrass soup) or Tom Kha (coconut soup) with mushrooms, tomatoes, kaffir lime leaves, galanga herb, lemongrass and cilantro.

### **Suki yaki**

Silver glass noodles with eggs, napa white cabbage, celeries, tomatoes, green onions and cilantro.

### **Thai boat noodles soup (Beef only) \$11.95**

Thin rice noodles with sliced sirloin steak, bean sprouts, baby bok-choy, green onions, cilantro and fried garlic.

### **Duck Noodles Soup \$14.95**

Egg noodles with sliced roasted duck, baby bok-choy, bean sprouts, green onions, cilantro and fried garlic.

## Lotus Wok

Please select your favorite stir-fried dish and choose one of the following selections. Served with white or brown rice.

### CHOICE OF MEAT:

Tofu	\$10.95
Chicken / Beef / Pork / Vegetable	\$11.95
Shrimp / Squid / Mock Duck	\$12.95
Mixed Seafood	\$13.95
Duck / Scallop	\$14.95

**Thai Holy Basil**

Fresh basil, garlic, bell peppers, onions and carrots stir-fried with savory chili sauce.

**Ginger and Wood Ear Mushrooms**

Shredded ginger, wood ear mushrooms, bell peppers, onions and carrots stir-fried with light white bean sauce.

**Green Beans (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 soy vinaigrette sauce.

**Cashew Nuts**

Whole roasted cashew nuts, water chestnuts, carrots, bell peppers and onions stir-fried in flavorful roasted chili sauce.

**Sweet & Sour**

Cucumbers, tomatoes, onions, carrots and pineapple stir-fried with traditional Thai sweet and sour sauce.

**Pra-Ram Steamer**

Steamed broccoli and carrots on a bed of spinach topped with our savory peanut sauce.

**Eggplants**

Eggplants, fresh chilies, bell peppers, garlic, onions, carrots and basil stir-fried with white bean sauce.

**Tender Greens**

Fresh baby bok choy, shitake mushrooms and carrots stir-fried with light soy vinaigrette sauce.

### **Vegetable Delight**

A medley of cabbage, broccoli, carrots, fresh mushrooms, zucchini and snow peas stir-fried in oyster sauce.

## **Special Curries**

Served with white or brown rice

### **Kra Ta Chicken \$13.95**

Pan grilled chicken served with fresh spinach and topped with green curry.

### **Shrimp & Clam Pineapple Curry (Kang Kua Sap-Pa-Rod) \$15.95**

Sautéed shrimp and clams, fresh pineapple, kaffir lime leaves and bell peppers in red curry sauce.

### **Cod Filet Numya Curry \$18.95**

Steamed Cod filet with five spices and topped with Numya Thai curry, served with steamed vegetables and vermicelli noodles.

### **Panang Duck Curry \$18.95**

Named after a state in northern Malaysia. This special curry dish carries with flavors and aromas of distant places, marrying the enchantment of our five spice roasted duck (half duck).

## Lotus Curries

These superbly aromatic curries are enhanced with coconut milk to smooth and sweeten the full flavor of curry paste. Please select your favorite curry and choose one of the following selections. Served with white or brown rice.

### CHOICE OF MEAT:

Tofu	\$10.95
Chicken / Beef / Pork / Vegetable	\$11.95
Shrimp / Squid / Mock Duck	\$12.95
Mixed Seafood	\$13.95
Duck / Scallop	\$14.95

### **Yellow (Kang Ka-Ree)**

Thai herb yellow curry accompanied with potatoes, carrots and 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 eggplants, bamboo shoots, bell peppers and fresh basil.

### **Panang**

Malaysian style panang curry accompanied with bell peppers, kaffir lime leaves and fresh basil.

### **Mas-Sa-Man**

A smooth fragrant mas-sa-man red curry accompanied with potatoes, carrots, onions and roasted peanuts.

## Noodles & Fried Rice

Please select your favorite stir-fried dish and choose one of the following selections.

### CHOICE OF MEAT:

Tofu	\$10.95
Chicken / Beef / Pork / Vegetable	\$11.95
Shrimp / Squid / Mock Duck	\$12.95
Mixed Seafood	\$13.95
Duck / Scallop	\$14.95

### **Pad Thai**

Chantaburee rice noodles (thin noodles) stir-fried with eggs, tofu, bean sprouts and scallions. Seasoned with tamarind sauce and crushed peanuts.

### **Drunken Noodles**

Fresh rice noodles (flat noodles) stir-fried with bell peppers, tomatoes, onions, carrots and fresh basil with spicy chili sauce.

### **Pad See You**

Fresh rice noodles (flat noodles) stir-fried with eggs and broccoli, flavored with sweet soy sauce.

### **Lad Na Noodles**

Fresh rice noodles (flat noodle) with broccoli, carrots, covered in chef special gravy sauce and fried garlic.

### **Pad Woon Sen**

Silver noodles stir-fried with eggs, cabbage, celeries and scallions with light savory soy sauce.

### **Lotus Fried Rice**

Fragrant white or brown rice stir-fried with eggs, peas, carrots and scallions. Garnished with cucumbers and tomatoes.

### **Spicy Fried Rice**

Fresh Thai chilies stir-fried with white or brown rice, bell peppers, onions, tomatoes, carrots and fresh Thai basil. Seasoned with savory spicy chili sauce and garnished with cucumbers and tomatoes.

**Crab Fried Rice \$14.95**

Blue crab meat stir-fried with white or brown rice, eggs, peas, carrots and scallions. Garnished with cucumbers and tomatoes.

**Islander Fried Rice \$14.95**

Fragrant white or brown rice stir-fried with eggs, shrimp, chicken, pineapple, onions, tomatoes, raisins and cashew nuts. Garnished with chopped grilled pineapple.

## Side Orders

Steamed Vegetables (Side Plate)	\$4	Vegetables or Tofu	\$3
Steamed White Rice or Brown Rice	\$2	Chicken / Beef / Pork / Mock Duck	\$3
Steamed Noodle / Sticky Rice	\$3	Shrimp (1 piece)	\$2
Peanut Sauce or Plum Sauce	\$2	Scallop (1 piece)	\$2

**\*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.\***