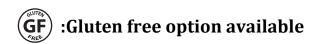


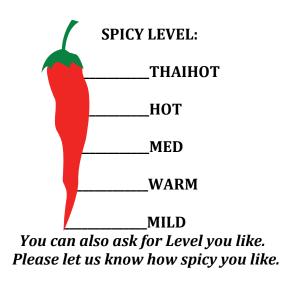
### **ATTENTION!**



Please let staff know if you are VEGAN

Whole fish not available everyday please ask staff

Steamed Jasmine rice not include with any meal



### Extras

STEAMED JASMINE RICE	\$ 2.50 per person \$ 3.00 per bowl
STEAMED STICKY RICE	\$ 3.00 per bowl
STEAMED VEGETABLES	\$ 5.00
VEGETABLES	\$ 3.00
CASHEW NUT	\$ 3.00
BYO WINE ONLY	Corkage charge \$ 5.00 per bottle

# D U C K

A:	<b>GEANG PED YANG</b> (warm) <b>GF</b> Roast Duck cooked in a red curry with cherry tomatoes, grapes and bamboo shoots	\$ 24.50
В:	<b>PED PAD GRATIAM PLIKTAI</b> (mild) Stir-Fried Roast Duck with a garlic and pepper sauce	\$ 24.50
C:	<b>PED PAD PLIK SOD</b> (hot) Stir-Fried Roast Duck with cherry tomatoes, fresh chilli and bamboo shoots	\$ 24.50
D:	<b>PED PAD MED MAMUANG HIMAPARN</b> (warm) Stir-Fried Roast Duck with sweet chilli paste and cashew nuts	\$ 24.50
E:	GEANG KEOW WAN PED (hot)  Roast Duck cooked in a hot green curry  with bamboo shoots and lychee	\$ 24.50
F:	WATERFALL ROAST DUCK (hot) GF  Thai style roast duck salad with onion, mint ground rice and dried chilli (served cold)	\$ 24.50

# CHEF'S SPECIAL MENU

	Entreés	
S2	<b>TOD MAN GOONG</b> Delicious Thai prawns cake mince prawn with Thai herbs and curry paste serve with plum sauce	\$ 12.50
S3	<b>POH PAI SOD</b> (Not Deep fried) Fresh spring roll with Thai chicken sausage, bean sprouts cucumber and lettuce served with sweet peanut chilli sauce and salad	\$ 12.50
S4	<b>POH PAI KROB</b> Crab and prawn meat with mushrooms wrapped in a Crispy rice flake pastry. Served with plum sauce	\$ 12.50
	Main Courses	
S5	GAENG KWEAU WAN GOONG MAPRAOW-ONN (hot) (GF) Tiger prawns cooked in a hot Thai green curry with bamboo shoots and young coconut	\$ 24.90
S6	MASSMAN GAI YANG (warm) (GF) Marinated half Chicken with Massman curry potato and cashew nuts	\$ 24.50
S7	GAENG GARI GOONG (mild) GF Tiger prawns cooked in a mild yellow curry with onion and potato	\$ 24.90
S8	PAD TALAY GRATIAM PLIK TAI (mild) Mixed seafood stir-fried with a garlic pepper sauce topped with coriander	\$ 24.90

## CHEF'S SPECIAL MENU

S9	<b>LOTUS SALAD</b> (mild) <b>GF</b> Lotus special salad with all sort of fresh vegetables, tofu and egg served with delicious peanut sauce.	\$ 19.50
S10	PAD PREAW WARN TALAY (mild) Deep fried mixed seafood served in a rice flower batter with cucumber, pineapple, tomato in a delicate Thai sweet and sour sauce.	\$ 24.50
S11	PAD PREAW WARN PLA (mild) Deep fried whole snapper or fillet stir-fried in a delicate Thai sweet and sour sauce	Fillet \$ 24.50 Whole \$ 29.50
S12	NUM TOK TALAY (hot) Deep fried mixed seafood served in a rice flower batter With Thai style salad sauce (onion,mint,ground rice and dried chilli)	\$ 24.50
S13	<b>SEAFOOD PANANG</b> (warm) (GF)  Mixed seafood cooked in a panang curry with crushed peanuts and beans.	\$ 24.50
S14	HOU MAUK BAI-TOUNG (warm) GF Thai red curry in Delegate style to served with mixed seafood and vegetable and steamed in banana leave.	\$ 25.50
S15	LAMB GARLIC (mild) Lamb fillet stir-fried with garlic and pepper sauce with coriander	\$ 24.90
S16	LAMB PAD PLIK SOD (hot) Lamb fillet stir-fried with fresh chilli, onion, spring onion, mushrooms and bamboo shoots	\$ 24.90

# ENTREES

1	<b>POH PIA J</b> Spring roll filled with cabbage, carrot, celery	\$ 8.50
2	PANKRIB Minced chicken with onion, potato, curry paste wrapped in a puff pastry	\$ 9.00
3	KANOMPANG NAR GOONG Minced prawns delicately spiced served on toast with Thai style sweet sauce	\$ 9.50
4	SATAY GF Skewers of grilled chicken satay served with a delicious peanut sauce	\$ 10.50
5	KNOM GEEB Steamed minced pork wrapped in a rice pastry served with fried garlic and a light soya sauce	\$ 9.50
6	<b>TOD MAN PLA</b> GF  Thai fish cake: minced fish mixed with curry paste and herbs served with sweet peanut chilli sauce	\$ 11.50
7	<b>TOONG TONG</b> Delicate Thai money bag with minced prawns, pork and water chestnuts wrapped in a rice pastry	\$ 10.50
8	HOY YANG Grilled marinated scallops with capsicum, onion and pineapple served on a skewer with a sweet chilli sauce	\$ 12.00
9	GOONG NANG Marinated prawns wrapped with noodles served with plum sauce	\$ 12.00
	<b>COMBINATION</b> Entrée numbers 1 – 4 for two persons	\$20.00 (\$10/Per Person)

10	TOM YUM (hot) with prawns or with chicken  Traditional Thai hot and sour soup with mushrooms and coriander	Entrée /Main \$ 10.50/23.50 \$ 9.50/19.50
11	TOM KHA (warm) with prawns or with chicken Spicy coconut milk soup with mushrooms and coriander	\$ 10.50/23.50 \$ 9.50/19.50
12	GAENG JEAD TOWHU PLA (mild) Special fish tofu with vegetables	\$ 10.50

## MAIN COURSE

### Beef

13	<b>NUEA PAD NAMMAN HOI</b> (mild) Stir-fried beef with broccoli and mushrooms in a light oyster sauce	\$ 20.00
14	<b>PANANG NUEA</b> (warm) <b>GF</b> Beef cooked in a panang curry with kaffir lime leaves and crushed peanuts	\$ 20.50
15	<b>NUEA PAD PLIK SOD</b> (hot) Stir-fried beef with fresh chilli, mushrooms, bamboo, baby corn, onion and spring onion	\$ 20.00

	Pork	
18	MUU PAD GRATIAM PLIKTAI (mild) Pork fillet stir-fried with garlic and pepper sauce with coriander	\$ 21.50
19	MUU PAD PLIK SOD (hot)  Pork fillet stir-fried with fresh chilli, onion, spring onion, mushrooms and bamboo shoots	\$ 21.50
20	MUU PAD KHING (mild) Pork fillet stir-fried with fresh ginger, mushrooms and spring onion	\$ 21.50
21	<b>PAD PREAW WAN MUU</b> (mild )  Pork fillet stir-fried with a sweet and sour Thai  style sauce with cucumber, pineapple and tomatoes	\$ 21.50
	Chicken	
22	PAD GRAPROW GAI (hot) Stir-fried sliced chicken with fresh chilli, bamboo strips and basil leaves	\$ 20.50
23	<b>GAI PAD KHING</b> (mild) Stir-fried chicken with fresh ginger, Mushrooms, onion and spring onion	\$ 20.00
24	PANANG GAI (warm) GF Chicken cooked in a panang curry with crushed peanuts and kaffir lime leaves	\$ 20.90
25	GAENG KEOW WARN GAI (hot) GF Chicken cooked in a hot green curry with bamboo shoots and basil leaves	\$ 20.90
26	<b>GAI PAD MED MAMUANG HIMAPARN</b> (warm) Stir-fried chicken with chilli paste, onion, spring onion and cashew nuts	\$ 20.90
27	<b>GAI YANG</b> (mild)  Grilled marinated half chicken with herbs served with a sweet chilli sauce	\$ 20.90
28	GAENG GARI GAI (mild) GF  Chicken cooked in a mild yellow curry with spices, onion and potato	\$ 20.90

## Seafood

29	GOONG GRATIAM PLIKTAI (mild) Stir-fried prawns with garlic pepper sauce and coriander	\$ 23.90
30	CHOO CHEE GOONG (warm)  Prawns cooked in a red curry  with peas and kaffir lime leaves	\$ 24.50
31	GOONG PAD MED MAMUANG HIMAPARN (warm) Stir-fried prawns with chilli paste, celery, spring onion and cashew nuts	\$ 24.50
32	PAD ROAM TALAY (warm) Stir-fried mixed seafood with sweet chilli and cashew nuts	\$ 24.50
33	GAENG KEAW WARN TALAY (hot) GF Mixed seafood cooked in a hot green curry with Thai herbs	\$ 24.50
34	<b>CHOO CHEE PLA</b> (warm)  Deep fried whole snapper or fillet topped with red curry ,peas, cherry tomatoes and lime leaves	Fillet \$ 24.50 Whole \$ 29.50
35	PLA LARD PLIK (warm) Crisp whole snapper topped with chilli tamarind sauce and kaffir lime leaves	Fillet \$ 24.50 Whole \$ 29.50
36	MASSAMAN GOONG (warm) (GF) Prawns cooked in massaman curry with potato, carrot, onion and cashew nuts	\$ 24.90
37	HOY SHELL PAD NAM PLIK PROW (warm) Scallops stir-fried with chilli paste, basil leaves, mushrooms, onion and broccoli	\$ 24.50
38	GAENG HOY SHELL (warm) GF Scallops cooked in a red curry with peas, tomatoes and pineapple	\$ 24.50
39	PAD TALAY (warm) (GF) Stir-fried mixed seafood in a red curry with bamboo, onion, vegetables and herbs	\$ 24.50

#### **Noodles and Rice**

40	PAD THAI (mild) GF Stir-fried noodles with chicken and prawns, bean sprouts and spring onion	\$ 17.90
41	KAOW PAD GAI (mild) Fried rice with chicken and mixed vegetables	\$ 17.90
42	KAOW PAD SAPPAROS (warm) Fried rice with shrimps, pineapple, cashew nuts and raisins	\$ 18.90
43	SPECIAL LOTUS NOODLES (hot) Stir-fried spicy sticky rice noodles with chicken, basil leaves and fresh chilli	\$ 18.90

#### Extras

**STEAMED JASMINE RICE** \$ 2.50 per person /\$ 3.00 per bowl

**STEAMED STICKY RICE** \$ 3.00 per bowl

**CASHEW NUT** \$ 3.00

**VEGETABLES** \$ 3.00

A SIDE OF STEAMED VEGETABLES \$5.00

**BYO WINE ONLY** Corkage charge \$5.00 per bottle

## **VEGETARIAN**

	Entreés	
44	POH PIA J Spring roll filled with cabbage, carrot and celery	\$ 8.50
45	PAG CHOOP PANG TOD Deep fried vegetables served in a rice flower batter with a sweet chilli sauce.	\$ 9.50
46	TOWHU TOD GF Deep fried fresh tofu served with peanut sauce and sweet chilli sauce with crushed peanuts	\$ 9.50
	<u>MainCourse</u>	
47	PAD PAG (mild) Stir-fried seasonal vegetables in a light soya sauce	\$ 15.90
48	CHOO CHEE PAG (warm) GF Seasonal vegetables cooked in a warm red curry with tofu and cashew nuts	\$ 16.50
49	TOWHU PAD MED MAMUNG HIMAPARN (warm) Stir-fried tofu with vegetables, chilli paste and cashew nuts	\$ 16.50
50	GAENG KEAW WARN PAG (hot) GF Vegetables cooked in a hot green curry with tofu and cashew nuts	\$ 16.50
51	LARB TOW HU (hot) Thai style salad hot and spicy with warm tofu, Thai herbs, coriander and cashew nuts (served cold)	\$ 16.50