



*Yin Dee Dton Rub!*  
*(Welcome!)*

Welcome to Thai Lotus Restaurant. We sincerely hope and trust you will enjoy dining with us.

This is a quality Thai restaurant owned and operated by a local Thai family wishing to share their love of the best of Thai Cuisine from all regions in Thailand cooked by genuine Thai Chefs in the Bangkok style.

Thai Lotus Restaurant features genuine "Nam Thong" hand-painted benjarong dinnerware designed for royalty specially imported into New Zealand by Thai Lotus, Taradale, for your appreciation and enjoyment.

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## What to order?

Think variety. The concept is to order various dishes that ensure a balance of flavours and textures. A formal Thai meal will include soup and this is served at the same time as all other dishes. Several meat dishes would be ordered, including at least one fish or seafood dish. Vegetables take the form of stir-fries (perhaps combined with chicken or beef), or tangy salads. A noodle dish is usually ordered as well, which often combines vegetables, meat, and/or seafood. Desserts often include sticky rice and coconut as primary ingredients.

Thais order the same number of dishes as people present; however, all dishes are shared and enjoyed together. For this reason, it is better to have many guests at the table rather than just one or two. The more the better is the Thai way, allowing you to sample a greater number of dishes and achieve a variety of flavours and textures. If you are dining alone, consider ordering a selection of entrées and a serving of rice instead of a single main.

**Spicy** - Thai Lotus is very conscious that most New Zealanders don't like very spicy food. "Medium spicy" for a Thai is probably probably "too hot" for most New Zealanders. "Mild" may be a safer bet as more chilli can be added if required. Unless otherwise indicated, spicy dishes are cooked with the minimum amount of chilli at Thai Lotus. Choices from the Chef Specialties section will ensure you sample the best that Thai Lotus has to offer. This is a good way to try out dishes you may never otherwise order for yourself.

**Vegetarians** - should look for dishes numbered 40-44 inclusive on the menu. If nothing listed takes your fancy, please ask which other dishes can be made vegetarian.

**Drinks** - nothing goes better with spicy Thai food than a cold, light lager. Why don't you try an authentic Thai brew like *Chang* or *Singha*. If you prefer a non-alcoholic beverage, water and Jasmine Tea accompany most Thai meals well. Thai Lotus has a selection of great wines. We also welcome BYO diners provided they drink in moderation and agree to our \$5.00 per bottle corkage fee.

**Rice** - other than at lunchtime, each main course ordered will be served on a separate dish placed in the center of the table. It will be accompanied by a dinner plate containing a single rice portion placed in front of the diner. If you intend to share (say three mains between 4 diners) you will need to order extra plates of rice @ \$2.50 each. This charge covers the cost of the rice, sanitizing the plate afterwards and fair wear & tear.

**Roti Bread** - Thai Lotus also serves Roti @ \$3.90 each.

**Allergies** - If you are allergic to certain foods or need a gluten-free diet, we can cater for you. Please advise your waiter or waitress. The symbol <sup>GF?</sup> means the dish can be prepared gluten-free on request.



## Entrées

If you have a food allergy please advise your waitress/waiter.  
GF? means this dish can be prepared gluten-free on request

- 1 **Goong Hom Sa-Bai** 9.90  
Prawns and minced pork wrapped in rice pastry then deep-fried.
- 2 **Thai Poe Pea (Spring Rolls)** 8.90  
Vermicilli noodles together with shredded cabbage, celery, onion and carrot wrapped in rice pastry then deep-fried.
- 3 **Garee Puffs (Curry Puffs)** 8.90  
Parcels of marinated chicken, potato, onion and yellow curry powder wrapped in savoury pastry then deep-fried.
- 4 **Lotus Tofu** 9.90  
Minced chicken mixed with tofu, floured, then deep-fried.
- 5 **Tod Mon Pla** <sup>GF?</sup> 9.90  
Cakes of minced fish, egg, chilli paste, green beans and Thai herbs.
- 6 **Hed Yad Sai** 8.90  
Mushrooms stuffed with minced pork, carrot and onion, floured, then deep-fried.
- 7 **Hoi Gra Tiem** 9.90  
Mussels topped with garlic sauce and spring onion and stir-fried.
- 8 **Satay Gai** <sup>GF?</sup> 9.90  
Marinated chicken grilled on wooden skewers, served with the Chefs special peanut sauce.
- 9 **Satay Goong** <sup>GF?</sup> 9.90  
Marinated prawns grilled on wooden skewers, served with the Chef's special peanut sauce.
- 10 **Goong Tod** 9.90  
Prawns coated with breadcrumbs then deep-fried.
- 11 **Mixed Entrée** 11.90  
Collection of a curry puff, a spring roll, a stuffed mushroom, a fish cake and a prawn sprinkled with breadcrumbs then deep-fried.
- 12 **Roti Bread** 3.90

## Soups

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	Entrée	Main
<b>13 Tom Yum Soup</b>  GF?		
Your choice of meat cooked with lemon grass, kaffir lime leaves, galangal, mushrooms and an optional touch of condensed milk.		
Chicken	10.90	22.90
Prawn or mixed seafood	11.90	25.90
<b>14 Tom Kha Soup</b> GF?		
Your choice of meat cooked with coconut cream, lemon grass, Kaffir lime leaves, mushrooms, galangal and coriander.		
Chicken	10.90	22.90
Prawn or mixed seafood	11.90	25.90
<b>15 Gaeng Jued Woon Sen</b> GF?	10.90	22.90
Traditional Thai soup with minced pork, tofu, vermicilli noodles and vegetables.		

## Curries

If you have a food allergy please advise your waitress/waiter.  
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<b>16 Gaeng Ped Yang</b>   GF?	26.90
Roasted duck cooked in red curry paste with coconut cream, pineapple, tomato, lychees and vegetables. Another favourite with Thais.	
<b>17 Gaeng Khiew Waan</b>   GF?	
Traditional Thai green curry with coconut cream and vegetables.	
Chicken, pork or beef	22.90
Crispy pork	25.90
Prawn	26.90
<b>18 Gaeng Daeng</b>   GF?	
Popular red Thai curry with coconut cream and vegetables.	
Chicken, pork or beef	22.90
Crispy pork	25.90
Prawn	26.90
<b>19 Gaeng Panang</b> GF?	
Thick creamy Panang curry with crushed peanut and vegetables.	
Chicken, pork or beef	22.90
Crispy pork	25.90
Prawns	26.90

- 20 Gaeng Garee** <sup>GF?</sup>  
Yellow curry with coconut cream, potato and onion.
- |                       |       |
|-----------------------|-------|
| Chicken, pork or beef | 22.90 |
| Prawn                 | 26.90 |
- 21 Gaeng Khiew Waan Goong**  <sup>GF?</sup>  
Prawns cooked in Thai green curry with young coconut meat and vegetables. 26.90
- 22 Gaeng Mussamun Curry** <sup>GF?</sup>  
Your choice of meat with potatoes, onion, and cashew nuts.
- |                       |       |
|-----------------------|-------|
| Chicken, pork or beef | 22.90 |
| Lamb                  | 26.90 |

## Stir-Fries

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- 23 Pad Gra Proaw**   
Your choice of meat stir-fried with basil leaves and vegetables.
- |                        |       |
|------------------------|-------|
| Chicken, Pork or beef  | 21.90 |
| Squid                  | 23.90 |
| Crispy pork            | 24.90 |
| Prawn or mixed seafood | 25.90 |
| Duck or lamb           | 26.90 |
- 24 Pad Med Mamuang** <sup>GF?</sup>  
Your choice of meat stir-fried with cashew nuts and vegetables.
- |                       |       |
|-----------------------|-------|
| Chicken, pork or beef | 22.90 |
| Scallop or prawn      | 26.90 |
- 25 Pad Num Prig Pow** <sup>GF?</sup>  
Your choice of meat stir-fried with vegetables and chilli paste.
- |                       |       |
|-----------------------|-------|
| Chicken, pork or beef | 21.90 |
| Crispy pork           | 24.90 |
| Scallop or prawn      | 25.90 |
- 26 Pad Khing** <sup>GF?</sup>  
Your choice of meat stir-fried with fresh ginger, black mushrooms and vegetables.
- |                       |       |
|-----------------------|-------|
| Chicken, pork or beef | 21.90 |
| Crispy pork           | 24.90 |
| Prawns                | 25.90 |

- 27 Pad Ped**   GF?
- Your choice of meat stir-fried with red curry paste, bamboo shoots, coconut cream and vegetables.
- |                       |       |
|-----------------------|-------|
| Chicken, pork or beef | 21.90 |
| Crispy pork           | 24.90 |
| Prawn or scallop      | 25.90 |
- 28 Pad Swimming Rama** GF?
- Your choice of meat, stir-fried with special peanut sauce and vegetables. Very popular.
- |                        |       |
|------------------------|-------|
| Chicken, pork or beef  | 21.90 |
| Grilled chicken breast | 24.90 |
| Prawn                  | 25.90 |
- 29 Pad Preow Waan** GF?
- Your choice of meat stir-fried sweet and sour Thai-style with vegetables.
- |                       |       |
|-----------------------|-------|
| Chicken, pork or beef | 21.90 |
| Prawn                 | 25.90 |
- 30 Pad Gratiem Prig Thai** GF?
- Your choice of meat, stir-fried with peppers, garlic and vegetables.
- |                       |       |
|-----------------------|-------|
| Chicken, pork or beef | 21.90 |
| Prawn                 | 25.90 |

## *Fried Rice/Noodles*

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- 31 Khao Pad** GF?
- Thai-style fried rice with egg, vegetables and choice of meat.
- |                      |       |
|----------------------|-------|
| Chicken pork or beef | 20.90 |
| Crispy pork          | 23.90 |
| Prawn                | 24.90 |
- 32 Khao Pad Num Prig**  GF?
- Thai-style fried rice with red curry paste, egg, vegetables and your choice of meat.
- |                       |       |
|-----------------------|-------|
| Chicken, pork or beef | 20.90 |
| Crispy pork           | 23.90 |
| Prawn                 | 24.90 |

### 33 Pad Thai <sup>GF?</sup>

Your choice of meat, stir-fried with rice noodles, egg, bean sprout, spring onion, tamarind sauce and topped with crushed peanut. Lemon wedge on the side.

Chicken, pork or beef	20.90
Crispy pork	23.90
Prawn	24.90

### 34 Pad See Iew <sup>GF?</sup>

Rice noodles stir-fried with egg, vegetables and your choice of meat.

Chicken, pork or beef	20.90
Crispy pork	23.90
Prawn	24.90

### 35 Pad Khi Mao <sup>GF?</sup>

Rice noodles stir-fried with egg, Thai herbs, vegetables and your choice of meat.

Chicken, pork or beef	20.90
Crispy pork	23.90
Prawn	24.90

### 36 Pad Bamee <sup>GF?</sup>

Thai style egg noodles stir-fried with vegetables and your choice of meat.

Chicken, pork or beef	20.90
Crispy pork	23.90
Prawn	24.90

### 37 Khao Pad Supparod <sup>GF?</sup>

Fried rice with pineapple, chicken, prawn, cashew nuts, curry powder and vegetables.

26.90

## Thai Salads

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### 38 Larb - Salad from North East of Thailand <sup>GF?</sup>

Minced meat salad, flavoured with chilli powder, Thai herbs and lime juice.

Minced chicken, pork or beef	23.90
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### 39 Yum - Thai salad <sup>GF?</sup>

Sliced meat with a green salad dressed with Thai herbs and lime juice.

Chicken or beef	23.90
Crispy pork	25.90
Mixed seafood	26.90

## Vegetarian Dishes

If you have a food allergy please advise your waitress/waiter.  
GF? means this dish can be prepared gluten-free on request.

All vegetarian dishes are seasoned only with salt, sugar and soya bean sauce. However, if you are not vegetarian but would like to order a vegetable or tofu dish please advise the waitress and the Chef will add fish and oyster sauces to the seasoning.

 Denotes mildly spicy dishes. Please advise your waitress/waiter if you would like any dish cooked more spicy. Ground chilli powder is available on request. All mains (except the fried-rice/noodles dishes) are served with a dinner plate of Thai jasmine rice. Extra rice is available at \$2.50 per serving.

- |  |              |
|--|--------------|
| <b>40 Puk Tod</b>  | <b>9.90</b>  |
| Mixed vegetables deep-fried with Tempura flour until golden.   |              |
| <b>41 Gaeng Dang Jay</b>   GF?       | <b>21.50</b> |
| Tofu, vegetables and cashew nuts cooked in Thai red curry with coconut cream.  |              |
| <b>42 Gaeng Khiew Wann Jay</b>   GF? | <b>21.50</b> |
| Tofu, vegetables and cashew nuts cooked in traditional Thai green curry.   |              |
| <b>43 Pad Puk Jay</b> GF?  | <b>21.50</b> |
| Tofu stir-fried with mixed vegetables and cashew nuts.   |              |
| <b>44 Pad Ram Jay</b> GF?  | <b>21.50</b> |
| Tofu stir fried with mixed vegetables, cashew nuts and peanut sauce.   |              |

## Chef's Specialties

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- |   |              |
|---|--------------|
| <b>45 Honey Duck</b>  | <b>29.90</b> |
| Sliced roast duck breast mixed with steamed seasonal vegetables and topped with chilli paste and honey sauce. Served on a sizzling platter and flambéd with whisky. |              |
| <b>46 Lamb Gata Fai (Sizzling Lamb)</b> GF?   | <b>26.90</b> |
| Slices of lamb stir-fried with vegetables in the Chef's special sauce, served on a sizzling platter and flambéd with whisky.  |              |
| <b>47 Lotus Beef</b>  | <b>26.90</b> |
| Marinated Rump steak deep fried in the Chef's special batter, sliced, then mixed with steamed seasonal vegetables. Served on a sizzling platter.                    |              |

- 48 Yummy Chicken** 🌶️🌶️🌶️ GF? 26.90  
Stir fried chicken breast with special curry paste chef's sauce, Thai herbs, whole fresh pepper and vegetables. Topped with cashew nuts.
- 49 Talay Gata (Sizzling Seafood)** 26.90  
Sizzling stir-fried mixed seafood with vegetables and Chef's special sauce.
- 50 Nuer Gata (Sizzling Beef)** 26.90  
Sizzling stir-fried beef with vegetables and Chef's special sauce.
- 51 Moo Grob** 🌶️ GF? 26.90  
Sizzling crispy pork with thick curry, vegetables and crushed peanut.
- 52 Choo Chee** 🌶️ GF? 26.90  
Your choice of prawns, or floured squid or floured seasonal fish fillet cooked with red curry paste, coconut cream, Thai herbs and vegetables.
- 53 Ho Mork - Thai Lotus Blossum** 🌶️ GF? 26.90  
Mixed seafood stir-fried with red curry paste, egg, coconut cream and vegetables wrapped in foil, served on a sizzling platter and flambéd.
- 54 Pla Sarm Rod** 🌶️ GF? 26.90  
Fish fillet (seasonal) deep-fried, topped with the Chef's special tamarind and sweet chilli sauces.  
**Whole fish (when available)** 30.90
- 55 Pla Jien** 26.90  
Fish fillet (seasonal) deep-fried cooked with ginger sauce and vegetables.  
**Whole fish (when available)** 30.90
- 56 Pla Pad Pong Garee** 🌶️🌶️ 26.90  
Fish fillet (seasonal) deep-fried with curry powder, egg, coconut cream and vegetables.  
**Whole fish (when available)** 30.90
- 57 Gai Satay** 24.90  
Marinated chicken grilled on wooden skewers, served with peanut or sweet chilli sauce. Served with rice and fresh salad.
- 58 Lotus Curry** 🌶️ GF? (New) 26.90  
Your choice of meat curried in Chef's secret blend of Thai herbs including coriander seeds. Different and delicious.  
**Chicken, pork or beef**

## Desserts

If you have a food allergy please advise your waitress/waiter.

- |           |   |              |
|-----------|---|--------------|
| <b>60</b> | <b>Baileys Irish Ice-cream Pie</b>  | <b>10.00</b> |
|           | The Chef's special dessert. Cappucino ice-cream flavoured with Bailey's Irish Cream Liqueur on a base of crushed Oreo Chocolate Biscuits  |              |
| <b>61</b> | <b>Cheesecake Ice-cream</b>   | <b>10.00</b> |
|           | Conventional cheesecake, on a base of crushed Oreo Chocolate Biscuits sitting in caramel sauce and topped with chocolate sauce.   |              |
| <b>62</b> | <b>Banana Fritters</b>  | <b>9.00</b>  |
|           | Banana, cut in sections, rolled in a mixture of coconut, sesame seeds and flour, then deep-fried. Served with your choice of vanilla or chocolate ice cream, topped with caramel and chocolate sauce. |              |
| <b>63</b> | <b>Deep-fried Ice-cream</b>   | <b>9.00</b>  |
|           | Balls of ice-cream covered in a mixture of breadcrumbs, egg, coconut and crushed peanuts, then deep-fried and topped with chocolate sauce.  |              |
| <b>64</b> | <b>Banana Split</b>   | <b>9.00</b>  |
|           | A fresh banana, split and served with your choice of vanilla or chocolate ice-cream and topped with passion fruit, chocolate sauce and crushed peanuts.   |              |
| <b>65</b> | <b>Thai-style Custard</b>   | <b>9.00</b>  |
|           | Coconut flavoured custard-like square made from kumera, egg and coconut cream, topped with caramel sauce and served with your choice of vanilla or chocolate ice-cream.                               |              |
| <b>66</b> | <b>Thai Lotus Fruit Salad</b>   | <b>9.00</b>  |
|           | Mixed Thai fruits (Rambutan, Lychee & Jackfruit) served with your choice of vanilla or chocolate ice-cream.   |              |
| <b>67</b> | <b>Ice-cream Sundae</b>   | <b>8.00</b>  |
|           | Your choice of either vanilla or chocolate ice-cream.   |              |
| <b>68</b> | <b>Chocolate Mud Cake</b>   | <b>10.00</b> |
|           | Chocolate Mud Cake served with chocolate ice-cream and topped with chocolate sauce.   |              |

## Set Menus

If you have a food allergy please advise your waitress/waiter.

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### Set menu for 2 diners @ \$37.00 each

**Entrée** **Mixed Entrée:** A collection of a curry puff, stuffed mushroom, a spring roll, a fish cake and a prawn sprinkled with breadcrumbs and deep fried (per diner).

**Mains** **Gaeng Khiew Waan:**   GF? Traditional Thai green chicken curry with coconut cream and vegetables

**Pad Swimming Rama:** GF? Stir-fried pork with special peanut sauce and vegetables. Very popular.

**Pad Gra Proaw:**   Beef, stir-fried with basil leaves, Thai-style, with vegetables.

**Dessert** **Ice-cream Sundae:** Your choice of either vanilla or chocolate ice-cream.



### Set menu for 4 or more diners @ \$37.00 each

**Entrée** **Mixed Entrée:** A collection of a curry puff, stuffed mushroom, a spring roll, a fish cake and a prawn sprinkled with breadcrumbs and deep fried (per diner).

**Mains** **Gaeng Daeng:**   GF? Popular red Thai curried beef with coconut cream and vegetables.

**Pad Khing:** GF? Stir-fried pork with fresh ginger, black mushrooms and vegetables.

**Tom Yum Gai:** GF? Chicken soup with flavoured with lemon grass, kaffir lime leaves, galangal, mushrooms and an optional touch of condensed milk. Very special.

**Pad Thai Combination:** GF? Stir-fried chicken, pork and beef with rice noodles, egg, bean sprout, spring onion, tamarind sauce and topped with crushed peanut. Lemon wedge on the side.

**Dessert** **Ice-cream Sundae:** Your choice of either vanilla or chocolate ice-cream.

### Set menu for 4 or more diners @ \$44.00 each

**Entrée** **Mixed Entrée:** A collection of a curry puff, a stuffed mushroom, a spring roll, a fish cake and a prawn sprinkled with breadcrumbs and deep fried (per diner).

**Mains** **Gaeng Khiew Waan Gai:** 🌶️🌶️ GF? Traditional Thai green chicken curry with coconut cream and vegetables.

**Lotus Curry Neung:** 🌶️ GF? Beef curried in Chef's secret blend of Thai herbs including coriander seeds. A Chef's Specialty. Different and delicious.

**Pad Num Prig Pow:** GF? Stir-fried crispy pork with vegetables and chilli paste.

**Pad Thai Goong:** GF? Stir-fried prawns with rice noodles, egg, bean sprout, spring onion, tamarind sauce and topped with crushed peanut. Lemon wedge on the side. A national dish.

**Dessert** **Ice-cream Sundae:** Your choice of either vanilla or chocolate ice-cream.



### Set menu for 6 or more diners @ \$49.00 each

**Entrée** **Mixed Entrée:** A collection of a curry puff, stuffed mushroom, a spring roll, a fish cake and a prawn sprinkled with breadcrumbs and deep fried (per diner).

**Mains** **Gaeng Ped Yang:** 🌶️🌶️ GF? Roasted duck cooked in red curry paste with coconut cream, pineapple and tomato. Another favourite with Thais.

**Pad Gra Proaw:** 🌶️🌶️ Stir-fried crispy pork with basil leaves and vegetables.

**Pad Praow Waan:** GF? Stir-fried Thai-style sweet and sour pork with vegetables.

**Pad Thai Goong:** GF? Stir-fried prawns with rice noodles, egg, bean sprout, spring onion, tamarind sauce and topped with crushed peanut. Lemon wedge on the side. A national dish.

**Yum Thai Talay salad:** 🌶️ GF? Sliced mixed seafood with a green salad dressed with Thai herbs and lime juice.

**Pad Med Mamuang:** GF? Stir-fried chicken with cashew nuts and vegetables.

**Dessert** **Ice-cream Sundae:** Your choice of either vanilla or chocolate ice-cream.

## Children's Menu

Popular options for our youngest guests deep-fried in high grade Canola oil. If they have a food allergy we ask the caregiver to please advise your waitress/waiter.

- C1 Main Fish & Chips** **Small 12.00**  
**Large 16.00**  
Deep fried battered fish fillets served with potatoe chips and tomatoe sauce.
- Dessert **Ice-cream Sundae** Your choice of either vanilla or chocolate ice-cream.
- C2 Main Chicken & Chips** **Small 12.00**  
**Large 16.00**  
Deep fried chicken nuggets served with potatoe chips and tomatoe sauce.
- Dessert **Ice-cream Sundae** Your choice of either vanilla or chocolate ice-cream.
- C3 Chips** Deep fried potatoe chips with tomatoe sauce **5.00**



This mythical creature is a "Hong" and depicts a state of infinite grace and beauty. It is also auspicious, portending of miracles. The head and neck of a Hong can be seen on the prow of the magnificent royal barge the "Suphannahong" seen on the front page of this menu. Nothing can match the beauty and grace of the Hong for this great swan-like bird has a poise and delicacy beyond comparison. Its name is used in a modern Thai expression "Ngaam onchoy tiap dang hong" -- as beautiful and graceful as a Hong.



## *Liquor Licencing*

Thai Lotus Restaurant is privileged to have been granted a full on-licence to sell beers, wines and spirits to complement its food selections. The licence is conferred on the promise we will be responsible hosts. This entails us ensuring no minors are sold alcohol, ensuring no-one becomes intoxicated, offering low-alcohol and non-alcoholic alternatives to alcoholic beverages, encouraging designated driver schemes and arranging alternative transport where necessary. This approach to the consumption of alcohol in public is now required by Law.

Thai Lotus Restaurant offers a modest selection of wines and we realise that our wine list may not cater to all tastes. We are committed to providing our customers with an excellent dining experience so, although discouraged by the licensing authority, Thai Lotus Restaurant does allow its patrons to bring their own wine onto the premises. BYO is a privilege we offer to our patrons, it is not a right and we extend it to wines only.

Obviously, glasses provided must be sanitised between each diner, dried and then reset. Even glasses have a use-by date and broken or chipped glasses have to be replaced. Empty bottles must be disposed of. To cover costs thus incurred, Thai Lotus Restaurant charges \$5.00 per BYO bottle. This is a modest charge by current trade standards and we ask that it be paid in good grace.

The licensing authority has made it very clear that it would not hesitate to revoke our licence if any trouble ever occurred as a result of our neglecting to observe our host-responsibilities.

We offer a BYO service to you on the understanding that our good will is reciprocated. Please help us help you and your family and friends have a very enjoyable dining experience.

**Chok dee! (Good luck!)**

