

## Entrées

- 1. Goong Hom Sa-Bai** \$8  
Prawns & minced pork wrapped in rice pastry then deep-fried.
- 2. Spring rolls (Vegetarian)** \$7  
Vermicelli noodles together with shredded cabbage, celery and Carrots wrapped in rice pastry then deep fried.
- 3. Curry puffs** \$7  
Parcels of marinated chicken, potato, onion and yellow curry powder wrapped in puff pastry then deep fried.
- 4. Lotus Tofu** \$8  
Mince chicken mixed with tofu, tapioca starch then deep fried.
- 5. Tod Mon Pla** <sup>GF</sup> \$9  
Cakes of minced fish, egg, chilli paste, green beans and Thai herbs.
- 6. Stuffed Mushroom** \$7  
Mushrooms stuffed with minced pork, floured, then deep fried.
- 7. Hoi Gra Tiem** \$8  
Stir fried mussels topped with garlic sauce and spring onion.
- 8. Satay Gai** <sup>GF</sup> \$8  
Marinated and grilled chicken. Served with delicious peanut sauce.
- 9. Satay Goong** <sup>GF</sup> \$8  
Grilled marinated prawn served with peanut sauce.
- 10. Goong Tod** \$8  
Prawns coated with breadcrumbs then deep fried.
- 11. Mixed entrées** \$9.50  
Collection of a curry puff, a spring roll, a stuffed mushroom, a fish cake and a prawn sprinkled with breadcrumbs.
- 12. Roti Bread** \$3.50

## Soups

- 13. Tom Yum Soup**  <sup>GF</sup>  
Lemongrass, kaffir lime leaves and galangal topped with coriander. A favourite of Thais.
- |        |         |         |                   |         |
|--------|---------|---------|-------------------|---------|
| Entrée | Chicken | \$10.50 | Prawns or Seafood | \$11.50 |
| Main   | Chicken | \$15.50 | Prawns or Seafood | \$18.50 |
- 14. Tom Kha Soup** <sup>GF</sup>  
Coconut cream, lemongrass, kaffir lime leaves and galangal topped with coriander.
- |        |         |         |                   |         |
|--------|---------|---------|-------------------|---------|
| Entrée | Chicken | \$10.50 | Prawns or Seafood | \$11.50 |
| Main   | Chicken | \$15.50 | Prawns or Seafood | \$18.50 |

## 15. Gaeng Jued Woon Sen Soup

<sup>GF</sup>

Traditional thai soup with minced pork, tofu, vermicelli noodles and vegetables.

Entrée	\$11
Main	\$15.50

## Curries

- 16. Gaeng Ped Yarng**  <sup>GF</sup> \$19  
Roast duck cooked in red curry paste with coconut cream, lychees and pineapples. Another favourite of Thai people.
- 17. Gaeng Khiew Waan**  <sup>GF</sup>  
Traditional Thai green curry with coconut cream and vegetables.
- |                   |      |                   |      |
|-------------------|------|-------------------|------|
| Chicken/Pork/Beef | \$15 | Prawns or seafood | \$18 |
|-------------------|------|-------------------|------|
- 18. Gaeng Dang**  <sup>GF</sup>  
Popular Thai red curry with coconut cream and vegetables.
- |                   |      |                   |      |
|-------------------|------|-------------------|------|
| Chicken/Pork/Beef | \$15 | Prawns or seafood | \$18 |
|-------------------|------|-------------------|------|
- 19. Gaeng Panang** <sup>GF</sup>  
Thick and creamy panang curry with crushed peanut and vegetables.
- |                   |      |                   |      |
|-------------------|------|-------------------|------|
| Chicken/Pork/Beef | \$15 | Prawns or seafood | \$18 |
|-------------------|------|-------------------|------|
- 20. Gaeng Garee** <sup>GF</sup>  
Yellow curry with coconut cream, potato and onion.
- |                   |      |                   |      |
|-------------------|------|-------------------|------|
| Chicken/Pork/Beef | \$15 | Prawns or seafood | \$18 |
|-------------------|------|-------------------|------|
- 21. Gaeng Khiew Waan Goong**  <sup>GF</sup> \$18  
Special Thai green curry with prawn young coconut meat and vegetables.
- 22. Gaeng Mussaman** <sup>GF</sup>  
Beef curry with potatoes, onion and cashew nuts in coconut cream.
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|-------------------|------|-------------------|------|
| Chicken/Pork/Beef | \$15 | Prawns or seafood | \$18 |
|-------------------|------|-------------------|------|

## Stir Fries

- 23. Pad Gra Praow**   <sup>GF</sup>  
Stir fried with basil leaves and vegetables.
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|-------------------|------|-------------|---------|
| Chicken/Pork/Beef | \$15 | Crispy pork | \$16.50 |
| Prawns or seafood | \$18 | Duck/lamb   | \$19    |
- 24. Pad Mamuang Himmarn** <sup>GF</sup>  
Stir fried with cashew nuts and vegetables.
- |                   |      |             |         |
|-------------------|------|-------------|---------|
| Chicken/Pork/Beef | \$16 | Crispy pork | \$17.50 |
| Prawns or seafood | \$19 | Scallop     | \$20    |
- 25. Pad Num Prig Pow** <sup>GF</sup>  
Stir fried with sweet chilli paste and vegetables.
- |                   |      |             |         |
|-------------------|------|-------------|---------|
| Chicken/Pork/Beef | \$15 | Crispy pork | \$16.50 |
| Prawns or seafood | \$18 | Scallop     | \$19    |

## 26. Pad Khing

<sup>GF</sup>

Stir fried with ginger, soya bean paste, black mushroom and vegetables.

Chicken/Pork/Beef	\$15	Crispy pork	\$16.50
Prawns or seafood	\$18		

## 27. Pad Phed

 <sup>GF</sup>

Stir fried with red curry paste, bamboo shoots, coconut cream and vegetables.

Chicken/Pork/Beef	\$15	Crispy pork	\$16.50
Prawns or seafood	\$18		

## 28. Pad Swimming Rama

<sup>GF</sup>

Stir fried choice of meat with special peanut sauce and vegetables.

Chicken/Pork/Beef	\$15	Crispy pork	\$16.50
Prawns or seafood	\$18		

## 29. Pad Preow Waan

Stir fried Thai-style sweet and sour with vegetables.

Chicken/Pork/Beef	\$15	Crispy pork	\$16.50
Prawns or seafood	\$18		

## 30. Pad Gratiem Prig Thai

<sup>GF</sup>

Stir fried with garlic, pepper and mixed vegetables.

Chicken/Pork/Beef	\$15	Prawns or seafood	\$18
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## Fried Rice/Noodles

### 31. Khao Pad

<sup>GF</sup>

Fried rice with egg and vegetables Thai style.

Chicken/Pork/Beef	\$14.50	Prawns or seafood	\$17.50
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### 32. Khao Pad Nam Prig

 <sup>GF</sup>

Stir fried rice with curry paste and vegetables.

Chicken/Pork/Beef	\$14.50	Prawns or seafood	\$17.50
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### 33. Pad Thai

<sup>GF</sup>

Stir fried with rice-noodles, Thai style tamarind sauce and topped with crushed peanut. Lemon wedge on the side.

Chicken/Pork/Beef	\$14.50	Prawns or seafood	\$17.50
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### 34. Pad See Iew

<sup>GF</sup>

Rice-noodles stir fried with egg, soya sauce and vegetables.

Chicken/Pork/Beef	\$14.50	Prawns or seafood	\$17.50
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### 35. Pad Khi Mao

 <sup>GF</sup>

Rice noodles stir fried with Thai herbs, egg and vegetables.

Chicken/Pork/Beef	\$14.50	Prawns or seafood	\$17.50
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### 36. Pad Bamee

<sup>GF</sup>

Thai style stir fried egg noodles with vegetables.

Chicken/Pork/Beef	\$14.50	Prawns or seafood	\$17.50
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**37. Khao Pad Supparod** <sup>GF</sup> \$18.50  
Fried rice with pineapple, chicken, prawn, cashew nuts, curry powder and vegetables.

### Thai Salads

**38. Larb-Northern Thai Salad** <sup>GF</sup>  
Delicious minced meat salad, flavoured with chilli powder, Thai herbs and lime juice.  
**Minced chicken, pork, beef** \$15.50

**39. Yum-Thai Salad** <sup>GF</sup>  
Delicious salad dressed with chilli, onions, Thai herbs and lime juice.  
**Chicken, beef** \$15  
**Crispy pork** \$16.50  
**Prawns or seafood** \$18

### Vegetarian

**40. Puk Tod** \$ 8  
Deep fried Golden mixed vegetables.

**41. Gaeng Dang Jay** <sup>GF</sup> \$14  
Tofu and vegetables cooked in Thai red curry with cashew nuts and coconut cream.

**42. Gaeng Khiew Waan Jay** <sup>GF</sup> \$14  
Tofu and vegetables cooked in a traditional Thai green curry with cashew nuts and coconut cream.

**43. Pad Puk Jay** <sup>GF</sup> \$14  
Stir fried tofu with cashew nuts and mixed vegetables

**44. Ram Jay** <sup>GF</sup> \$14  
Stir fried tofu with cashew nuts and mixed vegetables with peanut sauce.

### Specialty Dishes

**45. Honey duck** \$25.50  
Roast Duck topped with honey and special sauce and vegetables.

**46. Lamb Gata** \$20.50  
slices of lamb stir fried in the special sauce and vegetables.

**47. Lotus Beef** \$19.50  
Marinated rump steak deep fried in the chef's special batter and Mixed vegetables.

**48. Yummy chicken** <sup>GF</sup> \$19.50  
Stir fried chicken breast with special curry paste chef's sauce, Thai Herbs, whole fresh pepper, cashew nuts and vegetables.

**Jasmin Rice** \$ 3  
**Coconut Rice** \$ 4

**49. Talay Gata (Sizzling Seafood)** \$20.50

Sizzling stir fried Seafood with special sauce and vegetables.

**50. Nuer Gata (Sizzling Beef)** \$18.50

Sizzling stir fried beef with special sauce and vegetables.

**51. Moo Grob** <sup>GF</sup> \$18.50

Crispy pork with thick curry, crushed peanut and vegetables.

**52. Choo Chee** <sup>GF</sup> \$20.50

Choice of prawns, squid or fish fillet cooked with red curry paste, coconut cream, Thai herbs and vegetables.

**53. Ho Mork- Lotus Blossum** <sup>GF</sup> \$20.50

Mixed seafood stir fried with red curry paste, egg, coconut cream and vegetables.



## TARADALE

### Restaurant open

Lunch: Tue-Sat 1130-1400

Dinner: Tue-Sun 1700 until late

### Takeaway open

Lunch: Tue-Sat 1130-1400

Dinner: Tue-Sun 1700 until late

### Note:

 This symbol denotes spicy dishes which are cooked mildly hot. If you want your takeaway more spicy please advise the waitress.

<sup>GF</sup> This symbol denotes dishes that can be prepared gluten-free. Please advise the waitress.



## TARADALE

### Takeaway Menu

Genuine Thai food, Fully Licensed & BYO WINE ONLY

275 Gloucester Street, Taradale Shopping Centre

Ph/Fax: (06) 844 2760

Please visit: [www.thailotus.co.nz](http://www.thailotus.co.nz)



## Thai food - the healthy choice!

Tasty & affordable, low fat & high fibre  
Spicy/not spicy - your choice  
No MSG added  
Main size: 750 ml container  
Rice size: 500 ml container