

Set Menus

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

 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.

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.

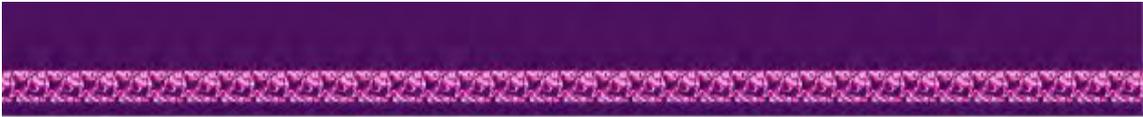
Pad Praow Waan: GF? Stir-fried Thai-style sweet and sour pork with vegetables.

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.



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 make 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!)

