

Thank you for choosing to dine at our local and family owned restaurant. We trust you will enjoy your meal, prepared by our authentic Thai chefs, selected by us to bring you a true taste of Thai.

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 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.

Thai people 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 entrees 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 "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

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.

RICE

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.

ROTI BREAD

Thai Lotus also serves Roti with Peanut Sauce.

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 or water would suit 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 \$10.00 per bottle corkage fee.

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 GF* means the dish can be prepared gluten-free on request.

Mild spice / Medium spice / / Hot / / /

All mains (except the fried-rice / noodle dishes) are served with a dinner plate of Thai jasmine rice.

Extra rice is available at \$4 per serving.

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

ENTREES

1.	Goong Hom Sa-Bai Prawns and minced pork wrapped in pastry then deep-fried. 4 pieces.	14.9
2.	Spring Rolls Vermicilli noodles together with shredded cabbage, celery, onion and carrot wrapped in pastry then deep-fried. 5 pieces.	13.9
3.	Curry Puffs Parcels of marinated chicken, potato, onion and yellow curry powder wrapped in savoury pastry then deep-fried. 4 pieces.	14.9
4.	Lotus Buffalo Wings GF Tender and juicy chicken pieces with Our Chefs special Smokey BBQ sauce with a touch of Thai herbs and spices, absolutely delicious. 5 pieces.	14.9
5.	Money Bags Minced chicken, surimi and vegetables wrapped in a pastry shell. 4 pieces.	13.9
6.	Stuffed Mushrooms Mushrooms stuffed with minced pork, carrot and onion, floured, then deep-fried. Served with crunchy noodles. 4 pieces.	14.9
7.	Bangkok Chicken Cakes GF Minced chicken cakes fried to perfection, red curry paste a hint of lemongrass and Kaffir lime leaves, with a refreshing dipping sauce are sure to make a favourite for both young and old. 5 pieces.	14.9
8.	Gai Satay GF Marinated chicken grilled on wooden skewers, served with the Chefs special peanut sauce. 4 pieces.	15.9
9.	Cheesy Prawns Prawns marinated in cream cheese and a special blend of Thai herbs, wrapped in pastry and deep fried. 4 pieces.	13.9
10.	Goong Tod Prawns coated with breadcrumbs then deep-fried. 6 pieces.	14.9
11.	Mixed Entrees Collection of a curry puff, a spring roll, a stuffed mushroom, a money bag and a chicken cake then deep-fried. 5 pieces.	14.9
12.	Roti Served with peanut sauce	6

CHEFS SPECIAL ENTREES

Fresh Spring Rolls Chicken, prawns and summer salad with fresh herbs wrapped in a thin rice paper, served with a sweet chilli dipping sauce

Wontons

Handmade crispy and delicious wontons with a special, sweet, sour and slightly spicy homemade dipping sauce, Simply put these are the BOMB!



16.9

13.9

SOUPS

13	Tom Yum GF* / Your choice of meat cooked with lemon grass, kaffir lime leaves, galangal, mushrooms and an optional touch of carnation milk.	Entree	Main
	Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	17.9 19.9	28.9 31.9
14	Tom Kha GF* Your choice of meat cooked with coconut cream, lemon grass, Kaffir lime leaves, mushrooms, galangal and coriander.		
	Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	17.9 19.9	28.9 31.9
15	Wonton Soup A true classic, with minced pork and prawn-filled dumplings in seasoned chicken broth, topped off with fried garlic.	17.9	28.9

CURRIES

16	Duck Red Curry GF* // Roasted duck cooked in red curry paste with coconut cream, pineapple, tomato, lychees and vegetables. Another favourite with Thais	32.9
17	Green Curry GF* // Traditional Thai green curry with coconut cream and vegetables. Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
18	Red Curry GF* // Popular red Thai curry with coconut cream and vegetables. Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
19	 Panang Curry GF* Thick creamy Panang curry with crushed peanut and vegetables. Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork 	28.9 32.9
20	Yellow Curry GF* Yellow curry with coconut cream, potato and onion. Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
21	Goong Curry GF* 📁 Tiger prawns cooked in Thai green curry with young coconut meat and vegetables	32.9
22	Mussamun Curry GF* Your choice of meat with potatoes, onion, and cashew nuts. Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9







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STIR-FRIES

23	Ka Proaw Basil Your choice of meat stir-fried with basil leaves and vegetables. Medium or Hot Only Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
24	 Pad Cashewnut GF* Your choice of meat stir-fried with cashew nuts and vegetables. Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork 	28.9 32.9
25	Pad Chilli Paste GF* Your choice of meat stir-fried with vegetables and chilli paste. Chicken, pork or beef	28.9
	Tiger prawns, mixed seafood or crispy pork	32.9
26	Pad Ginger GF* Your choice of meat stir-fried with fresh ginger, black mushrooms and vegetables. Chicken, pork or beef	28.9
	Tiger prawns, mixed seafood or crispy pork	28.9 32.9
27	 Pad Ped // Your choice of meat stir-fried with red curry paste, bamboo shoots, coconut cream and vegetables. Medium or hot only. Chicken, pork or beef 	28.9
	Tiger prawns, mixed seafood or crispy pork	32.9
28	Pad Pra Ram GF* Your choice of meat, stir-fried with special peanut sauce and vegetables. Very popular.	
	Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
29	Sweet & Sour GF* Your choice of meat stir-fried sweet and sour Thai-style with vegetables.	
	Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
30	Pad Garlic GF* Your choice of meat, stir-fried with peppers, garlic and vegetables.	
	Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9





FRIED RICE & NOODLES

 31 Khao Pad GF* Thai-style fried rice with egg, vegetables and choof meat. Chicken, pork or beef 	28.9
Tiger prawns, mixed seafood or crispy pork	32.9
32 Khao Pad Prig GF* Thai-style fried rice with red curry paste, egg, ve and your choice of meat.	-
Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
33 Pad Thai GF* Your choice of meat, stir-fried with rice noodles, eg sprout, spring onion, tamarind sauce and topped w peanut. Lemon wedge on the side.	
Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
34 Pad See lew GF* Rice noodles stir-fried with egg, vegetables and choice of meat.	your
Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
35 Pad Khi Mao GF* ∕ Rice noodles stir-fried with egg, Thai herbs, vege and your choice of meat. Medium or hot only.	etables
Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
36 Pad Bamee Thai style egg noodles stir-fried with vegetables choice of meat.	and your
Chicken, pork or beef Tiger prawns, mixed seafood or crispy pork	28.9 32.9
37 Khao Pad Supparod GF* Fried rice with pineapple, chicken, prawn, cashev curry powder and vegetables.	32.9 v nuts,





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THAI SALADS

38 Larb GF* ✓ Salad from North East of Thailand. Minced meat sala flavoured with chilli powder, Thai herbs and lime juice Minced chicken, pork or beef	,
 39 Yum Salad GF* ≠ Sliced meat with a green salad dressed with Thai her and lime juice. Chicken, pork or beef Tiger Prawns, mixed seafood or crispy pork 	bs 28.9 32.9

VEGETARIAN

40 Puk Tod (Entree Size) Mixed vegetables deep-fried with Tempura flour until golden.	15.9
41 Red Curry Jay GF* // Tofu, vegetables and cashew nuts cooked in Thai red curry with coconut cream.	28.9
42 Green Curry Jay GF* // Tofu, vegetables and cashew nuts cooked in traditional Thai green curry.	28.9
43 Pad Puk Jay GF* Tofu stir-fried with mixed vegetables and cashew nuts.	28.9
44 Pad Ram Jay GF* Tofu stir fried with mixed vegetables, cashew nuts and peanut sauce.	28.9

CHILDREN'S MENU

C7 Fish & Chips Deep fried battered fish fillets served with potato chips and tomato sauce.	17
C8 Chicken & Chips Deep fried chicken nuggets served with potato chips and tomato sauce.	17
C9 Chips Deep fried potato chips with tomato sauce.	7





CHEF'S SPECIALTIES

45 Honey Duck Sliced roast duck breast mixed with steamed seasonal vegetables and topped with chilli paste and honey sauce. Served on a sizzling platter.	36.9
47 Lotus Beef Marinated rump steak deep fried in the Chef's special batter, sliced, then mixed with steamed seasonal vegetables. Served on a sizzling platter.	33.9
48 Yummy Chicken GF* /// Stir fried chicken breast with special curry paste chefs sauce, Thai herbs, whole fresh pepper and vegetables. Topped with cashew nuts.	33.9
49 Sizzling Seafood Sizzling stir-fried mixed seafood with vegetables and Chef's special sauce.	34.9
50 Sizzling Beef Sizzling stir-fried beef with vegetables and Chef's special sauce.	33.9
51 Sizzling Moo Grob GF* / Sizzling crispy pork with thick curry, vegetables and crushed peanut.	33.9
52 Choo Chee GF* / Chicken cooked with red curry paste, coconut cream, Thai herbs and vegetables.	33.9
53 Hormok Seafood GF* Mixed seafood stir-fried with red curry paste, egg, coconut cream and vegetables wrapped in foil, served on a sizzling platter.	34.9
54 Chicken Tom Yum Fried Rice Love tom yum? Love fried rice? This has the lot, a unique spicy, savoury, tangy flavour and is so satisfying!!	28.9
55 Crispy Duck Roast duck coated in egg, floured, fried and topped off with your choice of "Spicy Basil" or "Garlic Sauce".	36.9
59 Crispy Chicken Chicken breast coated in egg, floured, fried and topped off with a sweet plum sauce.	34.9





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