

Starters

Nam Prik Ong (Thai) 8-

Minced tofu with spices and chili, served with lightly steamed vegetables

Nam Prik Pla (Thai) 9-

Minced wild Pacific ono with a traditional Northern sauce and steamed veggies.

Semur Tahu (Java) 8-

Grilled tofu with a dark coconut-garlic soy sauce

Teram Balado (Sumatra) 9-

Grilled eggplant in a rich ginger-tomato sauce

Miang Kham (Thai) 11-

A super snack of ginger, coconut, lime, and peanuts that you roll in betel leaves, with a sweet dipping sauce

Sates

Sate Ikan (Bali) 12-

Grilled fish and spices served with a lemon-grass – lime sauce

Sate Ayam (Java) 12-

Grilled chicken and spices served with peanut sauce and tamarind sauces

Sate Udang (Java) 11-

Grilled shrimp in our own sweet tamarind sauce

Sate Tofu and Vegetables 9-

Tomato, onion, peppers, broccoli and tofu, spiced and grilled to perfection; served with peanut sauce and tamarind sauce

Summer Rolls

2 rolls served with peanut sauce & tamarind sauce

Barbeque Organic Chicken Roll 9-

Shrimp Noodle Roll 9-

Tofu Avocado Roll 9-

Fresh Cold Salads

Organic Green Salad

12-

Avocados, onions, shallots, cilantro and tomato mixed with a tangy Burmese dressing

Tofu Larb (Thai)

9-

Minced organic tofu with onion, cilantro, Chiang Mai spices and soy sauce

Yam Makua (Thai)

10-

Grilled eggplant with chili, palm sugar, soy sauce and garlic

Yam Tangkua (Thai)

9-

Cucumber with chili, palm sugar, fresh coconut, ground peanuts and more

Shrimp Noodle Salad (Thai)

13-

Sauteed with coconut milk and ginger

Nam Sod (Thai)

12-

Organic chicken salad with ginger, chili and palm sugar

Green Papaya Salad

(Som Tam Lotus) (Thai)

10-

Our own version of green papaya salad with string beans and shrimp

Bowl of Soup 8-

Tom Yam Ono (Thai)

Wild Pacific ono in a hot and sour broth

Kwetiaw Gai (Thai)

Chicken noodle soup with anise

Chiang Mai Chicken Soup

Chicken & vegetables, very mild

Fish and Tamarind Soup (Burma)

Wild ono cooked in tamarind paste & spices

Special Curries

We are happy to add to our menu some of the most popular curries we have offered as specials over the past years. You can choose either Vegetable / Tofu: \$15, Chicken \$17 or Fish: \$16

All our curries are made fresh with fresh picked, hand-roasted & fresh ground herbs and spices!

11 Spice Yellow Indian Curry

Mixed fresh vegetables, with our Malabar curry sauce of coconut milk, cardamon, cinnamon, ginger, star anise and more

Vellay Appam

(Southern Indian Curry in a Coconut-Rice Pancake)

Cubed onion, potatoes, carrot, bell pepper and cucumber cooked with garlic, cumin, tumeric chili, tamarind and ginger in a tomato base, served with a cucumber raita

Lotus Thai Green Curry

A blend of green chili, galanga, keffir lime leaf & coriander seeds, mixed with eggplant, string beans carrot, cabbage and Thai basil

Taster's Special:

Allow our chef to surprise you with 3 taster portions, selected from our most popular entrees, served with rice, 19-

Curry Sampler

Allow our chef to surprise you with six different delicious fresh curries, served with rice, \$60 veg/ \$75 fish or chicken

Isarn Lunch Special:

The famous, delicious and healthy Northeastern Thai combo, green papaya salad, grilled organic chicken and sticky rice, 18-

Vegetarian Entrees

**** We can prepare vegan versions of any of the chicken or fish dishes on our menu**

Pad Makua (<i>Thai</i>)	13-
Stir fried eggplant with Basil, served with your choice of rice	
Special Pad Thai Tofu (<i>Thai</i>)	13-
Our delicious version of a Thai favorite	
Rad Na Noodles (<i>Thai</i>)	12-
Mixed vegetables with wide rice noodles	
Stirfried Tofu with Mushroom and Ginger (<i>Thai</i>)	13-
Served with rice	
Teram Balado Tofu (<i>Sumatra</i>)	13-
Eggplant and organic tofu sauteed in a spicy ginger tomato sauce served with rice	
Kashmiri Vegetable Curry	13-
Mixed seasonal vegetables in a spicy North Indian Curry with cumin and ginger; served with your choice of rice	
South Indian Curry	15-
A coconut curry with vegetables and tofu; served with your choice of rice	
Vegetarian Fried Rice	12-

Chicken Entrees

All made with Organic chicken

Kao Man Gai (<i>Thai</i>)	15-
Steamed chicken with gingered rice with a side of chicken soup	
Nam Yeow (<i>Thai</i>)	15-
Shiitake mushrooms, rice noodles and chicken, simmered in a rich tomato broth	
Chicken Mango Tango (<i>Thai</i>)	16-
Coconut marinated grilled chicken, mango salsa and sauteed vegetables with rice	
Chicken Laksa (<i>Singapore</i>)	16-
Spicy organic coconut milk based noodle soup, topped with peanuts, sprouts, cilantro and more	
Spicy Drunken Chicken (<i>Thai</i>)	15-
Chicken pieces simmered in herbs with a spicy chili keffir lime sauce, served with rice	
Chicken Fried Rice (<i>Java</i>)	13-
Our special version with dark soy sauce	

Seafood Entrees

Nam prik Pla (<i>Thai</i>)	14-
Minced ono with a traditional Northern Thai sauce and steamed veggies; served with your choice of rice	
Ikan Curry (<i>Burma</i>)	13-
A thin Fish curry with wild ono, served with rice	
Shrimp Laksa (<i>Singapore</i>)	17-
Creamy coconut-based noodle soup topped with peanuts, sprouts, cilantro and more.	
Pad Thai Shrimp Omllette (<i>Thai</i>)	18-
A Thai favorite prepared with organic eggs	
Lemongrass Shrimp & Noodles (<i>Thai</i>)	18-
Sauteed Shrimp with a coconut tomato sauce over rice noodles	
Bánh Xèo	16-
Vietnamese coconut-rice crepes, stuffed with shrimp and chicken, with a shitake mushroom sauce	
Ono Lilikoi	16-
Grilled ono served with lightly sauteed veggies, lilikoi sauce and your choice of rice	
Shrimp Fried Rice	15-

Side Orders

White Organic Jasmine Rice	4-
Sticky Rice	3--
Organic Brown Basmati Rice	4-

Desserts

Lotus Café's Hand Made Gelato	7-/11-
5 delicious flavors made with organic local fruit & coconut milk	
Mamuang Khao Neow (<i>Thai</i>)	12-
Fresh sweet Kona mango and sticky rice	
Grilled Banana & Palm Sugar (<i>Thai</i>)	9-
A Thai street food treat	
Bujang Dalam Selimut (<i>Java</i>)	12-
Coconut pancakes with sweet fresh coconut filling, topped with a scoop of gelato	
Almost Raw Pies	8-/slice, 12- with a scoop of gelato
Almonds, honey and coconut for the crusts, with your choice of filling: Chose Chocolate or Lilikoi	

Lotus Special Drinks

Ginger Lemonade: 6-
organic yellow ginger, organic
lemon juice and organic cane sugar

Lilikoi Nectar: 6- wild lilikoi,
sweetened with organic sugar

Chiang Mai Chai 6-
Our original delightful blend of or-
ganic lemongrass, ginger, cinna-
mon and cloves; served with or
without coconut milk, hot or old.
(add \$1 for coconut milk)

Smoothies

Medium 7- Large 9-

**Mango Express, Chocolate
Macnut, Mixed Berry Banana
Strawberry Banana, Banana
Date, Banana Coconut,
Mango Coconut, Coconut
Macnut, Ginger Banana**

All smoothies are made with
organic soymilk; add \$1 for
Lassis (with yogurt)

Gelato Floats 12-

***A 16 oz smoothie with
1 scoop of any gelato***

Fresh Pressed Juice

M 11- , L 13-

**Carrot, celery, tomato, cu-
cumber Add \$1 for fresh
ginger or turmeric root**

Delicious Gelato & Sorbet

Using only the finest fresh ingredi-
ents, our staff creates a variety of *origi-
nal & delicious flavors*. While almost all
other gelato shops use premixed
bases, fruit concentrates and bottled
flavors with many additives,

we make our own gelato from
scratch, using only fresh and fro-
zen fruit, organic soy & coconut
milks, organic cane juice & or-
ganic lemon juice so our gelato
tastes better and is better for you.

Producing small batches by hand allow
us to optimize quality and provide you
with a truly remarkable product unlike
anything made anywhere else.

There is no dairy, no eggs and
none of the chemicals and artifi-
cial flavor and color you will find
in all other gelatos!

Taste it and see for yourself!

Our flavors Include:

Ginger Vanilla

Lilikoi

Mango

Coconut

Chocolate Macnut

Kona Coffee Fudge

Banana Macnut