



GOLDEN LOTUS THAI KITCHEN

'As you eat, so you are'

We believe the love put into food manifests itself in every bite. In Thailand we say, 'Kan Kin Kan Yuu' or 'as you eat, so you are.' When we eat in balance, we find harmony. At Golden Lotus, you will discover fresh and authentic flavors with an innovative twist.

We believe our dishes are best shared, and we encourage a sense of community around the table. We hope to bring our guests together and leave them in a better state of mind. Satisfied, rebalanced and recharged.

Happiness Meets Harmony.

20% gratuity applies for parties of 6+ guests

Lek

Small Starters



A2. Chicken Satay

3 pcs
\$12

Marinated chicken tender with lotus-style fresh herbs and spices, grilled on skewers. Served with rich peanut sauce and a light cucumber, shallot relish



5 pcs
\$12

A1. Golden Bags

Crispy pastry parcels filled with Thai-spiced chicken, herbs & vegetables. Dunk in our homemade sweet and sour plum sauce for the perfect bite!



3 pcs
\$12

A3. Moo Ping

Marinated pork skewers marinated in garlic, Thai spices and sweet soy. Served with house dipping sauce and a light cucumber, shallot relish.



A4. Fried Shrimp Wontons 5 pcs
\$10

Crispy wontons served with lotus-style sweet chili sauce.



A5. Spring Roll

Mixed vegetables wrapped in spring roll wrapper and fried, served with lotus-style sweet chili sauce.



A6. Golden Tofu

\$10

Crispy tofu served with lotus-style sweet & sour sauce, topped with chopped peanuts and cilantro.



A7. Thai Fried Chicken Wings

5 pcs

\$12

(Choice of Sweet & Spicy / Garlic Pepper / Tom Yum)

Crispy wontons served with lotus-style sweet chili sauce.



A8. Crab Rangoon

5 pcs

\$12

Imitation crab meat with cream cheese, carrots and green onion. Wrapped in wonton wrapper and fried. Served with sweet & sour sauce.



A9. Chicken Laab Thod 5 pcs \$10

Crispy fried minced chicken bites infused with bold Thai flavors, served with sweet and sour relish sauce.



A10. Thai Fresh Roll \$10

Wrapped in rice paper with fresh vegetables, fried tofu and herbs served with tamarind hoisin glaze & creamy peanut sauce.



A11. Salt & Pepper Squid \$10

Juicy fresh squid coated in a light and crispy batter with black pepper. Served with sweet chili sauce.



A12. Shrimp In the Blanket 5 pcs \$10

Seasoned shrimp fried in spring roll wrapper served with a sweet chili plum sauce.



A13. Coconut Shrimp 5 pcs \$10

Crispy fried shrimp coated in coconut flakes, served with sweet chili sauce.



A14. Mushroom Tempura \$10

Crispy tempura mushrooms in Thai-Style tempura batter, served with sweet & spicy garlic sauce.



A15. Massaman Curry with Roti \$10

Creamy coconut curry with potatoes, peanuts, and aromatic spices. Mild, rich, and comforting, served with flaky Thai roti.

Chamun

Warm Bowls



B2. Tom Yum Chicken/Beef/Tofu \$17
Shrimp/Squid \$20

Thai style hot and sour soup with galangal, kaffir lime leaves, shallots, mushrooms, tomatoes, cilantro and hints of lemongrass.



B1. Spicy Pork Rib Soup \$18

Tender pork ribs simmered with lemongrass, galangal, kaffir lime leaves and shallots. Finished with Thai chili, cilantro, lime and garlic.



B3. Tom Kha Chicken/Beef/Tofu \$17
Shrimp/Squid \$20

Silky coconut-galangal soup with tomatoes, shallots, cilantro, mushroom, lemongrass and kaffir lime leaves.

Shareable Salads



C2. Larb Gai \$18

(*Larb Chicken*)
Minced chicken with shallots, cilantro, green onion, chilies, mints and rice powder dressed in our homemade lime dressing. Served with fresh cabbage and cucumbers.



C4. Som Thum Thai \$18
(*Som Tum Thai*)

Classic dish from Thailand consists of green shredded papaya mixed with chilies and tomato. Served with fresh cabbage and cucumbers.



C6. Yam Khai Dao \$17
(*Crispy Fried Egg Salad*)

Crispy fried egg salad in a light dressing mixed with roasted peanuts, celery, carrots, shallots and topped with crunchy egg noodles.



C1. Yum Woon Sen \$18

(*Glass Noodle Salad*)

Glass noodles mixed with shrimp, ground chicken, shallots, celery, green onions, carrots and herbs in a tangy lime and chili dressing.



C3. Yum Talay \$21

(*Seafood Salad*)

Combination seafood (mussels, scallops, calamari and shrimp), fresh vegetables, chili, celery, carrots and seafood lime dressing. Served on a bed of mixed greens.



C5. Yum Nua \$18
(*Thai Beef Salad*)

Juicy grilled steak with shallot, cilantro, green onion, fresh chili, and fresh herbs & spices. Served on a bed of mixed greens.



C7. Larb Salmon \$18

Salmon with a balance of spicy, sour, salty, and fresh flavors from lime, rice powder, fish sauce, green onion, shallots and herbs topped with crispy onion. Served with fresh cabbage, and cucumbers.

Thai Favorite Fried Rice

Chicken or Tofu
Beef
Shrimp or Squid
Seafood

\$17
\$18
\$19
\$22



FR1. Khao Pad Sapparot
(Pineapple Fried Rice)

Aromatic curry spice with pineapple, cashews nuts, raisins, onions, and egg.



FR2. Khao Pad Horapa
(Basil Fried Rice)

Our savory house sauce with onions, egg, fresh chili, carrots, Thai basil, and bell peppers.



FR3. Khao Pad
(Thai Fried Rice)

Thai-style fried rice with onions, egg, green onions and tomatoes, seasoned with Thai seasoning sauce.



FR4. Khao Pad Tom Yum
(Tom Yum Fried Rice)

Thai-style fried rice with tom yum herbs, tomatoes, onions, kaffir lime leaves, chili, lime, and eggs.



FR5. Khao Pad Poo
(Crab Fried Rice)

\$24

Snow crab meat tossed with garlic, green onion, onions and eggs.

Thai Classic Curry

Chicken or Tofu
Beef
Shrimp or Squid
Seafood

\$17
\$18
\$19
\$22



TC1. Red Curry

Aromatic blend of iconic Thai spices including red chilies, lemongrass, lime leaf and galangal with coconut milk, Thai basil, bell peppers, bamboo shoots and Thai eggplants.



TC2. Green Curry

Spicy cousin of the Thai Red Curry. Made with green chilies, garlic, lemongrass, coconut milk, bamboo shoots, Thai basil, bell pepper and Thai eggplants.



TC3. Massaman Curry

A curry with mythical origins and legendary flavors! Made with coconut cream, peanuts, potatoes, and onion.



TC4. Panang Curry

Curry thickened with coconut milk, ground peanuts with flavor of both fresh and dried red chilies. Bell pepper, green beans, and kaffir lime leaf.



TC5. Yellow Curry

Golden coconut curry gently spiced with turmeric, potatoes, onions, and carrots.



TC6. Pumpkin Curry

Sweet pumpkin cooked in creamy coconut curry with bell peppers, Thai basil with Thai red curry.

WOK FRIED FAVORITES

Served with Jasmine rice

Chicken or Tofu

\$17

Beef

\$18

Shrimp or Squid

\$19

Seafood

\$22



W1. Prik King

Stir fried curry paste with string beans and bell peppers.



W2. Cashew Nuts

Stir fried cashew nuts with roasted chili, carrots, baby corn, bell peppers and onions.



W3. Garlic Black Pepper

Stir fried in a garlic-pepper sauce topped with crispy garlic and steamed mixed vegetables.



W4. Spicy Eggplant

Stir fried eggplant, onion, Thai basil and pepper in spicy sauce.



W5. Ginger

Stir-fried in ginger, mushrooms, carrots, onions, scallions and baby corn.



W6. Mixed Vegetables

A mix of napa cabbage, carrots, zucchini, broccoli, baby corn, water chestnuts and mushrooms in light garlic soy seasoning.



W7. Pad Kra Pao

Stir-fried with garlic, Thai chili, Thai basil, bell peppers and a splash of savory soy sauce. Served with a crispy fried egg.

Thai Favorite Noodles

Chicken or Tofu	\$17
Beef	\$18
Shrimp or Squid	\$19
Seafood	\$22

N1. Pad Thai

Thailand's signature noodle dish — thin rice noodles stir-fried with bean sprouts, chives, egg, crunchy peanuts and lime.

N2. Pad Kee Mao

Known as 'Drunken Noodles'. Flat rice noodles stir-fried with chili, bell peppers, Thai basil and egg with your choice of protein. Bold, spicy, full of flavor and a legendary hangover cure!



N3. Pad See Ew

Flat rice noodles stir-fried with Thai broccoli and egg in a sweet-savory soy sauce.



N4. Pad Woon Sen

Mung bean noodles stir-fried with tomatoes, cabbage, egg, onions and carrots. Light, fresh and flavorful.



N5. Rad Na

Flat rice noodles topped with Chinese broccoli with gravy soy sauce.



N6. Khao Soi

Chicken	\$18
Crispy Duck	\$24
Salmon	\$22

Northern Thai egg noodles in a rich, creamy coconut curry broth, topped with crispy noodles, pickled mustard greens, red onion, and lime.



S1. Grilled Rib Eyes Steak Curry \$28

Juicy grilled rib eye steak served with rich red curry in creamy coconut sauce, baby corn and tomato. Finished with crispy shallots and fresh herbs. Rich, savory, and full of bold flavor.



S2. Crispy Pork Belly Curry \$20

Crispy pork belly served in green curry with creamy coconut milk, Thai eggplants, bell pepper, basil, and chili. Savory and aromatic with gentle heat.



S3. Lobster or Duck Pad Thai \$24

Classic Pad Thai in a rich tamarind sauce topped with lobster meat or crispy duck. Served with lime, crushed peanuts, and bean sprouts.

Phiset

Unique dishes crafted for bold flavors and a little drama at the table.

**S4. Tamarind Glazed Duck \$24**

Crispy duck in sweet and tangy tamarind glazed. Served with charred sweet peppers, broccolini, crispy shallots and cilantro. Rich, tangy, savory and perfectly balanced.

**S5. Soft-Shell Crab Curry \$22**

Crispy soft-shell crab served in rich yellow curry with kaffir lime, bell pepper, onion, carrots and chili. Crispy, creamy, and full of flavor.

**S6. Royal Seafood Stir Fry with Curry Sauce \$24**

Shrimp, squids, scallop's wok tossed in yellow curry with silky egg sauce, greens onions, onion, and celery. Rich, savory, and creamy with deep Thai flavors.

**S7. Salmon Panang Curry \$21**

Crispy salmon in a smooth panang curry reduction, broccolini, bell peppers, tomato, lime and kaffir lime leaf.

**S8. Three Flavor Fish \$24**

Crispy-fried Snapper fillet in a classic sweet-sour sauce with pineapple, bell peppers, onion and cilantro.

**S9. Steamed Lime & Chili Tilapia Fillet \$18**

Steamed tilapia fillet with Thai lime chili sauce, garlic, and fresh herbs

**S10. Crispy Pork Belly with Gai Lan \$18**

Crispy pork belly stir-fried with tender gai lan (Chinese broccoli) and Thai roasted chili in savory garlic sauce. Savory, crunchy and perfectly balanced with fresh green.

**S11. Thai Crab Omelet \$24**

Crispy Thai-style omelet filled with sweet crab meat, lightly seasoned and fried until golden and crispy on the outside. Served with jasmine rice and chili fish sauce.