



LOTUS AT
Crown Hotel

Authentic Thai Cuisine,
Vietnamese Street Food
& Pub Classics

TUESDAY - SUNDAY
LUNCH 11.30AM - 3PM | DINNER 5PM - 9PM

ENTRÉE

GARLIC BREAD	7
CHEESY GARLIC BREAD	9
SPRING ROLLS (4 PCS) Deep fried spring roll filled with vegetables and glass noodles served with sweet chilli sauce.	9
CURRY PUFFS (4 PCS) Deep fried puff pastry stuffed with mixed vegetables, spice up with curry powder served with sweet chilli sauce	9
WEB SEAFOOD SPRING ROLLS (5 PCS) Mixed minced prawn and crab meat in spiderweb-like served with sweet chilli sauce	9
MONEY BAGS (5 PCS) Deep fried pastry of golden money bags filled with tasty chicken minced and mixed vegetables served with sweet chilli sauce.	9
THAI FISH CAKES (4 PCS) Finely minced fish with Thai spices and red chilli paste served with sweet chilli sauce	9
CARAMELISED TOFU Light battered deep fried tofu dressed with caramelize sauce and sprinkled with fried onion serve with tamarind sauce	9
GOLDEN WINGS (5 PCS) Light battered deep fried marinated chicken wings served with sweet chilli sauce.	10
DEEP FRIED OR STEAMED DIM SIM (4 PCS) Chicken mince & Cabbage and wrapped in wonton pastry, served with home made sauce	10
TASTING PLATE (5 PCS) Mixed entrée of spring roll, curry puff, web spring roll, chicken wing, and fish cake served with sweet chilli sauce.	11
SATAY STICKS (4 STICKS) Grilled chicken tenderloin marinated, served with homemade peanut sauce.	12
CARAMELISED SQUID Deep fried squid marinated with salt and pepper dressed with caramelize sauce sprinkled with fried onion serve with tamarind sauce.	12
COCONUT PRAWN (4 PCS) King prawn marinated, dipped in special batter coating with coconut crumb served with sweet chilli sauce.	12

SOUP

Your choice:

- Vegetables or Tofu 11
- Chicken 13
- Prawns or Seafood 16

TOM YUM

(Vegetables/Tofu/Chicken/Prawn/Seafood)

A famous Thai spicy soup with mushroom, fragrant lemongrass, galangal and lime leaves

PO TAK

(Prawn/Seafood)

Mixed seafood in spicy and sour soup with mushroom, fragrant lemongrass and lime leaves

SALAD

PAPAYA SALAD (SOM TUM) Thai style salad of green papaya and carrot smothered in a mortar and pestle with lime juice, roasted peanut, green bean, chilli and cherry tomato.	17
GREEN PAPAYA SALAD WITH SOFT SHELL CRAB Thai style salad of green papaya and carrot smothered in a mortar and pestle with lime juice, roasted peanut, green bean, chilli and cherry tomato. Served with battered softshell crab tossed with special spices.	32
TOFU SALAD Deep fried tofu with sliced cucumber, mint leaves, red onion, coriander and drizzled with chilli and lime dressing.	17
GRILLED BEEF SALAD Sliced grill beef with Thai herbs and salad dressing.	19
CHICKEN SALAD Poached chicken with Thai herbs and salad dressing.	19
SEAFOOD SALAD Mixed seafood with sliced cucumber, mint leaves, red onion, and coriander and drizzled with chilli and lime dressing.	21
DUCK SALAD Grilled roast duck flavoured with coconut milk, chilli jam and lemon grass served with red onion, drizzled lime dressing.	21

GRILL

CRYING TIGER Grilled Thai style marinated beef served in thinly sliced	19
BBQ CHICKEN Grilled tender marinated chicken thigh fillet with Thai spices	19

CURRY

Your choice:

- Vegetables or Tofu 16.5
- Chicken or Beef 17.5
- Prawns or Seafood 21
- Boneless Roasted Duck 21

GREEN CURRY

A rich aromatic curry of green curry paste and Thai herbs with coconut milk and mixed vegetables.

RED CURRY

A mild spicy Thai red curry paste and in creamy coconut milk and mixed vegetables.

PANANG CURRY

A delicious light curry served with variety of mixed vegetables sprinkled with lime leaves.

MASSAMAN BEEF CURRY

Slowly braised chunky tender beef cooked in thick mild curry with onion, potato and sprinkle with baked peanut

STIR FRY

Your choice:

- Vegetables or Tofu 16.5
- Chicken or Beef 17.5
- Prawns or Seafood 21
- Boneless Roasted Duck 21

HOT CHILLI & BASIL

A famous stir fried with mixed vegetables, basil leaves and fresh chilli

FRESH YOUNG GINGER

Stir fried with finely sliced young ginger, black fungi and vegetables

OYSTER SAUCE

Stir fried with mixed vegetables with special home made oyster sauce.

CASHEW NUT

Stir fried with mild chilli jam, vegetables and roasted cashew nut.

GARLIC & PEPPER

Stir fried with garlic, pepper, onion and vegetables.

PEANUT SAUCE

Stir fried mixed vegetable and topped with special OZI-THAI made peanut sauce.

PAD CHA

Stir fried light red curry paste with chilli, garlic, galangal, pepper corn, mixed vegetables and oyster sauce served in hot plate.

PAD PRIK KHING

Delicious prik khing curry paste stir fried with mixed vegetables and lime leaves.

SWEET & SOUR

Thai style sweet and sour stir fried with tomato sauce, pineapple and mixed vegetables

FRIED RICE

Your choice:

- Vegetables or Tofu 16.5
- Chicken or Beef 17.5
- Prawns or Seafood 21

AUTHENTIC FRIED RICE

Thai style fried rice with egg, onion, spring onion, Chinese broccoli and carrot.

TOM YUM FRIED RICE

Hot & sour fried rice with chilli paste, lemongrass, lime leaves and

CHILLI JAM FRIED RICE

Spicy chilli jam with egg and mixed vegetables.

CHILLI & BASIL FRIED RICE

Spicy chilli & Basil fried rice with egg and mixed vegetable.

PINEAPPLE FRIED RICE

Thai style turmeric fried rice with egg, pineapple, sultana, and cashew nut.

STIR FRIED NOODLE

Your choice:

- Vegetables or Tofu 16.5
- Chicken or Beef 17.5
- Prawns or Seafood 21
- Boneless Roasted Duck 21

TRADITIONAL PAD THAI

Thai style stir fried noodle with egg, red onion, bean sprouts, garlic chives and crushed peanut.

PAD SEE EW (THICK RICE NOODLE)

Well-Known stir fried noodle with sweet soya sauce, egg and vegetables

SPICY THAI NOODLE (PAD KEE MAO)

Spicy and aromatic stir fried noodle with egg, fresh chilli, basil and variety of mixed vegetables.

TOM YUM NOODLE

Tom Yum flavour stir fried with noodle, egg, tom yum spicy paste, galangal, lemongrass and lime leaves.

CASHEW NUT NOODLE

Stir fried noodle with mild chilli jam sauce, roasted cashew nut and mixed vegetables.

PEANUT SAUCE NOODLE

Stir fried noodle with mixed vegetables topped with peanut sauce.

HOKKIEN NOODLE

Stir fried Hokkien noodle with special oyster sauce and mixed vegetables.

SINGAPORE NOODLE

Stir fried vermicelli noodle with Singapore style sauce.

NOODLE SOUP

Your choice:

- Vegetables or Tofu 16.5
- Chicken or Beef 17.5
- Prawns or Seafood 21
- Boneless Roasted Duck 21

CHICKEN NOODLE SOUP

A clear soup of thin rice noodle with sliced chicken breast, bean sprouts and chopped shallot.

TOM YUM NOODLE SOUP

Thai style noodle in spicy and sour soup with bean sprouts, mushroom and chopped shallots.

LAKSA

Southern Thai style curry noodle soup with vegetables, topped with fried onion.

DUCK NOODLE SOUP

A soup of thin rice noodle with sliced boneless roasted duck, bean sprouts and chopped shallot.

CHEF'S SPECIALS

CALAMARI SPICY SALT	21
Battered calamari tossed with special spices serve with salad	
SPICY SOFTSHELL CRAB	26
Battered softshell crab tossed with special spices serve with salad	
CUBE STEAK	24
Tender scotch fillet marinated with special sauce and black peppercorn.	
CARAMELISED PORK BELLY	23
Tender pork belly cooked in caramelised sauce.	
PORK BELLY CHILLI	23
Twice cooked pork belly-braised then stir fried with special home made sauce.	
PORK BELLY STIR FRY	23
Crispy pork belly stir fry with broccoli and chinese broccoli	
LAMB CUTLETS	33
Grilled marinated lamb cutlets serve with tamarind and palm sugar sauce.	
PEKING DUCK	32
Haft boneless roasted duck served with steam broccoli and chinese broccoli	
WHOLE BARRAMUNDI FILLET	39
Chilli tamarind sauce Thai ginger sauce Green mango salad (seasonal only)	
STEAMED JASMINE RICE	(S) 4 (L) 5
GARLIC RICE	(S) 5 (L) 6
EGG FRIED RICE	(S) 6 (L) 7

VIETNAMESE STREET FOOD

TÔM HÙM ĐẤT XÀO BẮP	32
Crawfish stir fry with corn	
ỐC MỔNG TAY- XÀO BƠ TỎI / SỐT ME	28
Razor Clam with Garlic butter /Tamarind	
ỐC BULLOT - XÀO BƠ TỎI / SỐT ME	28
Whelks with Garlic butter / Tamarind	
ỐC HƯƠNG - XÀO BƠ TỎI / SỐT ME/ / HẤP XẢ	28
Periwinkle with Garlic butter / Tamarind / lemon grass hot pot.	
NGHÊU HẤP XẢ	26
Baby clams steam lemon grass	
NGHÊU XÀO QUẾ ỚT	28
Baby clams Chilli basil sizzling	
SÒ NƯỚNG MỠ HÀNH	28
Grilled green NZ mussel with shallot butter and crushed peanuts	
HẾN XÚC BÁNH ĐA	28
Baby clams meat stir fry	
BẮP NẾP XÀO	15
Sticky Corn stir fry	

LUNCH TIME SPECIAL STIR FRY

TUESDAY TO FRIDAY ONLY

Your choice:

- Vegetables or Tofu 14
- Chicken or Beef 15

Your choice of sauce

Oyster sauce, Garlic and pepper sauce, Chilli basil sauce, Sweet and sour sauce or Peanut sauce

All meals are served with boiled rice

PUB MEALS

GRAIN FED RUMP STEAK OR T-BONE	20.9
CLAMARI RINGS	19.9
FISH AND CHIPS	19.9
CHICKEN SCHNITZEL	19.9
FISH COCKTAILS AND POTATO SCALLOP	19.9
CHICKEN PARMIGIANA	22
SEAFOOD BASKET	22
SCOTCH FILLET	33
WAGYU RUMP 250G (MARBLE SCORE 5+)	32
WAGYU RUMP 400G (MARBLE SCORE 5+)	42
BBQ PORK RIBS	38
NEW YORK WAGYU 300G (MARBLE SCORE 9+)	34

All meal serves with chips, salad and sauce: gravy, mushroom, diane or pepper

MASH POTATOES EXTRA	4
VEGETABLES EXTRA	3
MASH POTATOES & VEGETABLES EXTRA	6
BACON AND EGG ROLL	7
JUMBO WAGYU BURGER	22
EXTRA EGG/BACON/CHEESE (EACH)	+2
CHIPS	(S) 6 / (L) 8

KIDS

CHICKEN NUGGETS AND CHIPS	10
CHICKEN SCHNITZEL AND CHIPS	10
CALAMARI RINGS AND CHIPS	10

DESSERTS

FRIED ICE CREAM	15
Vanilla deep fried ice cream with seasonal fruits, whipped cream and your choice of topping Chocolate Strawberry Caramel	

