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**[www.lotusthai-restaurant.com](http://www.lotusthai-restaurant.com)**

## Introduction

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Thai food is internationally famous. Whether chili-hot or fresh and mild, harmony is the guiding principle behind each dish. Thai food has its own distinctive character created by a combination of herbs and spices that is not only flavorful, but good for health.

The first Bua restaurant (Thai word "Bua" means lotus) was established in 1985 and expanded to 12 branches. This is our first overseas restaurant. We serve traditional Thai food and take great pride in introducing this authentic taste, with Bangkok's combination of quality ingredients and time-tested preparation techniques, to Ann Arbor.

Welcome.

🔥 : Indicates spicy dish

## Appetizers

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<b>Mixed appetizers</b>	9
An assortment of appetizers including fish cake, spring rolls, chicken and beef satay and golden fried shrimp.	
<b>Spring rolls</b> (4)	6
Crisp golden rolls stuffed with ground shrimp, chicken, vermicelli, shiitake mushroom and cabbage.	
<b>Pla mirk tod (Thai calamari)</b>	8
Deep-fried marinated squid served with Thai chili dipping sauce.	
<b>Golden fried shrimp</b> (5)	8
Crispy deep-fried jumbo shrimp served with plum sauce.	
<b>Tod mun pla (fish cake)</b> (5)	8
Fried minced fish cake served with cucumber and peanut dressing.	
<b>Satay buddies</b> (6)	6
Marinated beef and chicken skewers served with peanut and cucumber sauce.	
<b>Shrimp satay</b> (4)	8
Grilled marinated shrimp served with peanut sauce and pineapple.	

## Thai Soups

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<b>Tom yum goong (spicy &amp; sour soup)</b> 🔥	7
Famous hot and spicy Thai soup with lime, lemongrass, jumbo shrimp, mushrooms and cilantro.	
<b>Tom kha gai (Thai creamy soup)</b> 🔥	6
Creamy coconut milk soup with chicken, lime, chili, lemongrass, mushrooms and aromatic galanga.	
<b>Tom sap (spicy beef soup)</b> 🔥	7
A spicy, Thai northeastern-style soup with lime, lemongrass, rhizome, dried chili and tender pieces of beef.	

**Tom yum poh tak (spicy seafood soup) 🍴** 7  
A spicy combination seafood soup, jumbo shrimp, squid and scallops with lemongrass, mushroom, lime, rhizome and cilantro.

**Gang jued wunsen (vermicelli soup)** 6  
A mild, clear broth with ground pork, glass vermicelli, garlic, scallion, shiitake mushrooms and seaweed.

### Thai spicy salads 🍴

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**Som tam (green papaya salad) 🍴** 7  
Shredded green papaya, tomato, dried shrimp, green beans and peanuts tossed with Thai chili, garlic and lime juice.

**Som tam carrot (carrot salad) 🍴** 7  
Shredded carrot, tomato, dried shrimp, green beans and peanuts tossed with Thai chili, garlic and lime juice.

**Yum neua yang (spicy beef salad) 🍴** 8  
Grilled marinated beef tossed with onions, scallions, cucumber and tomato in a spicy Thai dressing.

**Yum goong tod (fried shrimp salad) 🍴** 9  
Fried jumbo shrimp served atop ground chicken tossed with shallots and scallions in a spicy Thai dressing.

**Larb 🍴** 8  
Choice of minced chicken or pork with ground toasted rice, mint leaves, shallots, green onion in a Thai northeastern-style dressing.

**Plah goong (shrimp salad) 🍴** 9  
Jumbo shrimp with lemongrass, shallots, scallions, garlic, crispy fried shallot and lime in a chili shrimp dressing.

**Yum woon sen (vermicelli salad) 🍴** 7  
Vermicelli, ground pork, dried shrimp, shallots, scallions, chili, onion and a spicy Thai dressing.

**Yum gai yang (grilled chicken salad) 🍴** 8  
Grilled marinated chicken breast tossed with onion, scallions, cucumber, tomato in a spicy Thai dressing.

**Signature Dishes** (all come with jasmine white rice, brown rice is \$1 extra)

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**Lotus duck** 18  
Deep-fried duck served with a special tamarind-coffee sauce.

**Garlic shrimp** 18  
Jumbo shrimp sautéed with garlic, oyster sauce and asparagus.

**Spicy beef** 🍴 18  
Beef tenderloin sautéed with black pepper, garlic, bell pepper and green onion.

**Seafood with herbs** 🍴 19  
Jumbo shrimp, scallops, squid and cod fish filet sautéed with chili, basil, garlic, rhizome and bell pepper served on hot plate.

**Lotus catfish** 🍴 18  
Deep-fried catfish topped with specially blended house spicy sauce, onion, green onion, cashew nuts, green apple and dried shrimp.

**Chu chee (Semi-sweet spicy thick curry)** 🍴 18  
Filet of salmon or shrimp topped with thick Thai red curry sauce, bell pepper and basil leaves.

**Basil Duck** 🍴 18  
Deep-fried duck sautéed with Thai chili, garlic, bell pepper and basil.

**Basil scallop** 22  
Jumbo scallops sautéed with Thai chili, garlic, bell pepper and basil.

**Main dishes** (all come with jasmine white rice, brown rice is \$1 extra)

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**Gang keow wan (green curry)** 🍴 12/14 (shrimp)  
Beef, chicken, pork or shrimp in a spicy green curry mixed with coconut milk, bell pepper and eggplant.

**Gang ped (red curry)** 🍴 12/14 (shrimp)  
Beef, chicken, pork or shrimp in a spicy red curry mixed with coconut milk, bell pepper and eggplant.

- Gang masaman (yellow curry) ✎** 12/14 (shrimp)  
Beef, chicken, pork or shrimp in a yellow curry mixed with coconut milk, potato, onion and peanut.
- Panang (thick red curry) ✎** 12/14 (shrimp)  
Beef, chicken, pork or shrimp in a thick red coconut milk curry and bell pepper.
- Gang ped ped yang (red curry duck) ✎** 16  
Roasted duck in red curry with coconut milk, grapes, tomato, bell pepper and green bean.
- Pla duke pad prig khing ✎** 18  
Crisp-fried catfish sautéed with spicy red curry, green beans, rhizome, basil and bell pepper.
- Pla rad prig (spicy sweet & sour fish) ✎** 18  
Deep-fried cod fish filets topped with a special chili-tamarind sauce and bell pepper.
- Preow wan goong (sweet & sour shrimp)** 18  
Spicy sweet and sour jumbo shrimp topped with pineapple, green peas, cucumber, onion, bell pepper and tomato.
- Pad prig pow (squid/jumbo shrimp with shrimp paste) ✎** 18  
Choice of squid or jumbo shrimp sautéed with Thai shrimp chili paste, bell pepper, onion, garlic, basil leaves and oyster sauce.
- Lotus tofu** 12  
A hearty stew with fried tofu, chicken, crabmeat, shrimp, asparagus, shiitake mushroom, green onion, bell pepper, carrot and oyster sauce.
- Pad med mamuang ✎** 12/16 (shrimp)  
Chicken or jumbo shrimp sautéed with cashew nuts, dried chili, onions, scallions, shiitake mushroom and oyster sauce.
- Pad prig (spicy stir fry) ✎** 12/16 (shrimp)  
Choice of beef, chicken, pork or jumbo shrimp sautéed with Thai chili, onion, green onion, mushroom, bell pepper and oyster sauce.
- Pad ped (red curry stir fry) ✎** 12/16 (shrimp)  
Choice of beef, chicken, pork or jumbo shrimp sautéed with spicy red curry, basil, rhizome and bell pepper.

**Pad kra pow (basil stir fry) 🍴** 12/16 (shrimp)  
Choice of minced beef, chicken, pork or jumbo shrimp sautéed with Thai chili, garlic, bell pepper, basil and oyster sauce.

**Lotus Eggplant 🍴** 12  
Crispy deep-fried eggplant topped with ground pork sautéed with spicy shrimp paste, bell pepper and basil.

**Tod gra tiem prig Thai** 12/16 (shrimp)  
Choice of chicken, pork or squid sautéed with garlic, asparagus and oyster sauce.

**Gai yang (Thai style grilled chicken)** 12  
Thai-style barbecue with marinated grilled chicken on top of green been.

## Rice/Noodles

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**Kow obb subparod (pineapple curry fried rice)** 12  
Fried rice with chicken, pineapple, yellow curry, peas, carrots, onion and dried shredded pork.

**Kow basil Salmon 🍴** 16  
Steamed rice with salmon, Thai chili, garlic, bell pepper and basil leaves.

**Pad Thai (famous Thai noodle)** 12  
Original famous Thai-style noodles with tofu, egg, bean sprout, green onion, preserved radish and shrimp, topped with ground peanuts.

**Kow pad (Thai style fried rice)** 12  
Fresh jasmine rice pan-fried with egg, onion, peas and carrot. Choice of beef, chicken, pork or jumbo shrimp.

**Kauy teow kua gai (chicken stir fried noodle)** 12  
Stir-fried rice noodles with chicken, egg, onion and green onion.

**Rad nar** 12  
Stir-fried rice noodles topped with choice of beef, chicken, pork, or shrimp, house gravy, broccoli, seasonal Chinese broccoli and mushroom.

**Kauy teow pad kee mow (drunken noodle) ✎** 12  
Stir-fried rice noodles with choice of ground beef, chicken, pork or shrimp, chili, garlic, bell pepper and basil.

**Pad see ew (semi sweet noodle)** 12  
Stir-fried rice noodles in a dark soy sauce with choice of beef, pork, chicken or shrimp, egg and seasonal Chinese broccoli and garlic.

**Kuay teow moo sub (stir-fried noodle with shredded pork)** 12  
Stir-fried rice noodles with shredded pork, onion, bell pepper, garlic, celery and turmeric.

## Thai Spaghetti

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**Tom kha gai spaghetti** 12  
Spaghetti in creamy coconut milk soup with lime, chili, kaffir lime leaves, chicken, mushrooms and aromatic galanga.

**Drunken spaghetti ✎** 12  
Spaghetti stir-fried with minced beef, chili, garlic, bell pepper and basil.

**Garlic shrimp spaghetti** 14  
Spaghetti stir-fried with jumbo shrimp sautéed with garlic, oyster sauce and green onion.

**Panang gai spaghetti ✎** 12  
Spaghetti with chicken in a thick red coconut milk curry with basil and bell pepper.

## Vegetarian

### Vegetarian Appetizers

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**Tofu spring rolls** 6  
Golden rolls stuffed with vermicelli, tofu, cabbage, carrot, soy sauce and palm sauce.

**Tofu and taro** 7  
Deep-fried tofu and taro mixed with all-purpose flour and coconut milk, served with a spicy sweet and sour peanut sauce.

## Vegetarian Soup

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- Gang jued tofu (tofu soup)** 6  
A vegan soup. Soft tofu and napa cabbage in a vegetable broth with garlic, shiitake mushroom and glass vermicelli.
- Tom yum hed** ✎ 5  
Famous hot and spicy Thai soup with lime, lemongrass, mushrooms, cilantro and soy sauce.
- Tom yum poh tak tofu** ✎ 6  
A spicy clear soup with tofu, mushroom, lemongrass, rhizome, lime, cilantro and soy sauce.
- Tom kha tofu** ✎ 6  
Creamy coconut milk soup with tofu, lime, chili, lemongrass, mushrooms and aromatic galanga.

## Vegetarian Main dishes (all come with jasmine white rice, brown rice is \$1 extra)

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- Gang keow wan tofu (green curry)** ✎ 12  
Tofu in a spicy green curry mixed with coconut milk, eggplant and bell pepper.
- Gang ped tofu (red curry)** ✎ 12  
Tofu in a spicy red curry mixed with coconut milk, eggplant and bell pepper.
- Gang masaman tofu (yellow curry)** ✎ 12  
Tofu in a yellow curry mixed with coconut milk, potato, onion and peanut.
- Panang tofu (thick red curry)** ✎ 12  
Tofu in a thick red curry mixed with coconut milk, broccoli, carrot and bell pepper.
- Tofu rad prig** ✎ 12  
Crunchy fried tofu topped with broccoli, bell pepper and special chili-tamarind sauce.

<b>Tofu pad med mamuang (Tofu with cashew nuts) 🍴</b>	12
Deep-fried tofu sautéed with cashew nuts, dried chili, onions, scallions and shiitake mushrooms.	
<b>Pad kra pow tofu (basil stir fry) 🍴</b>	12
Deep fried tofu sautéed with Thai chili, garlic, bell pepper and basil.	
<b>Eggplant pad kra pow (basil stir fry) 🍴</b>	12
Fresh eggplant sautéed with Thai chili, garlic, bell pepper, green onion and basil.	
<b>Pad pak ruam mit (assorted stir fried vegetables)</b>	12
Broccoli, Chinese broccoli, mushroom, shiitake mushroom, asparagus and carrot sautéed with garlic and soy sauce.	
<b>Broccoli with soy sauce</b>	9
Broccoli and carrots sautéed in soy sauce.	
<b>Green beans pad prig khing 🍴</b>	11
Green beans sautéed with spicy red curry, coconut milk, rhizome and basil.	
<b>Garlic asparagus</b>	12
Asparagus sautéed with garlic and soy sauce, topped with bell pepper.	

## **Vegetarian Noodles/Rice**

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<b>Kow pad pak (vegetarian fried rice)</b>	12
Fried rice with mixed vegetables, tofu, mushrooms and egg.	
<b>Pad Thai tofu (famous Thai noodle)</b>	12
Original famous Thai-style noodle with tofu, egg, bean sprout, green onion and preserved radish topped with ground peanuts.	
<b>Rad nar tofu</b>	12
Stir-fried rice noodles topped with tofu, house gravy, broccoli and Chinese broccoli, mushroom and soy sauce.	

<b>Pad see ew tofu (semi sweet noodle)</b>	12
Stir-fried rice noodles in a dark soy sauce with tofu, egg, broccoli and Chinese broccoli.	
<b>Kauy teow pad kee mow tofu (tofu drunken noodle )</b> 🍴	12
Stir-fried rice noodles with tofu, chili, garlic, bell pepper, basil and soy sauce.	

### Side dishes

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Bowl of jasmine rice	1.50
Bowl of brown rice	2
Plain sticky rice	2
Sticky rice mixed with coconut milk	3
Satay sauce	0.75

## Desserts

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<b>Ice cream</b>	4
Coconut, mango, or pineapple.	
<b>Bua loy</b>	4
Sweet taro pearls in warm coconut cream.	
<b>Kow neow mamuang</b>	6/7 (wild sticky rice)
Choice of white sticky rice/wild sticky rice with fresh mango and warm coconut milk.	
<b>Black bean &amp; wild sticky rice</b>	4
Aromatic wild sticky rice (deep black burgundy in color) and sweet black bean.	
<b>Ice cream with sticky rice</b>	7
Choice of white/wild sticky rice topped with your choice of ice cream.	
<b>Kanom tuay (3)</b>	4
A tasty sweet Thai dessert: flour, coconut milk, sugar and salt	

## Beverages

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Lime soda	3.50
Thai iced coffee	3.50
Thai iced tea	3.50
Regular iced tea	3
Coke, Sprite, Diet Coke (free refills)	2.50
Coffee	3
Hot tea (Earl Grey or green)	2
Fruit juice (mango, pineapple, mixed fruit, coconut)	3
Okra juice	2.50

**\*\*\* an 18% gratuity will be added for parties of 6 or more \*\*\***