



Lotus of Siam

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Chef’s Special

ITEM	PRICE
Crispy Duck Served in your choice of chili basil, panang, chu-chee, drunken noodle, or khao soi.	\$30.00
Seabass Served in your choice of drunken noodle, suki sauce, saam rod sauce, ginger, papaya salad, hor mok, or tom yum soup.	\$33.00
Nua Yang Prik Thai onn or panang. Charbroiled steak served in your choice of Thai creamy curry sauce with cognac and green pepper...	\$27.00
Short Ribs Panang or khao soi. braised short ribs topped with Panang sauce or served in curry sauce with egg noodles.	\$29.00
Prawns (Drunken Noodle-Fried) Served in your choice of chu-chee-cooked, drunken noodle-fried, or garlic-fried.	\$33.00
Prawns (Garlic-Fried) Served in your choice of chu-chee-cooked, drunken noodle-fried, or garlic-fried.	\$32.00
Prawns (Chu-Chee-Cooked) Served in your choice of chu-chee-cooked, drunken noodle-fried, or garlic-fried.	\$32.00
Softshell Crab Deep-fried. served in your choice of salad, drunken noodle, house special, or khao soi.	\$27.00

Salads

ITEM	PRICE
13. Yum Nuah or Kai Salad (Charbroiled Steak Slices) Choice of charbroiled steak slices or chicken slices, red onions, cilantro, green onions, fresh chili, lemongrass, fresh...	\$18.00
13. Yum Nuah or Kai Salad (Chicken Slices) Choice of charbroiled steak slices or chicken slices, red onions, cilantro, green onions, fresh chili, lemongrass, fresh...	\$15.00
14. Plar Koong Salad Grilled shrimp, lemongrass, lime juice, Thai chili mixed with our secret sauce, served on a bed of greens.	\$18.00
15. Thai Salad with Peanut Sauce Mixed greens, boiled egg, served with homemade peanut dressing topped with crispy noodles.	\$11.00
16. Som Thum Salad (Crab) Your choice of the classic dish from Thailand consists of green papaya, chilis, tomato, crushed peanuts mixed with lime...	\$14.00
16. Som Thum Salad (Thai) Your choice of the classic dish from Thailand consists of green papaya, chilis, tomato, crushed peanuts mixed with lime...	\$11.00
16. Som Thum Salad (Laos) Your choice of the classic dish from Thailand consists of green papaya, chilis, tomato, crushed peanuts mixed with lime...	\$11.00
17. Yum Tale Salad Combination seafood, fresh vegetables, chili, lemongrass, and lime juice, served on beds of greens. Vegetarian and glute...	\$23.00
18. Larb Salad Choice of protein mixed with sliced onions, cilantro, green onion, chili, and rice powder in our lime dressing served wi...	\$13.00
19. Crispy Catfish Salad This tasty dish consists of deep-fried minced catfish, fresh chilis, lime juice, peanuts, cashew nuts, vegetables, serve...	\$22.00

Soups

ITEM	PRICE
20. Tom Yum Soup-Cup (Chicken) Thai style hot and sour soup with your choice of chicken, vegetables, or shrimp, lime juice, lemongrass, mushroom, tomat...	\$6.00

ITEM	PRICE
20. Tom Yum Soup-Cup (Veggie) Thai style hot and sour soup with your choice of chicken, vegetables, or shrimp, lime juice, lemongrass, mushroom, tomat...	\$6.00
20. Tom Yum Soup-Cup (Shrimp) Thai style hot and sour soup with your choice of chicken, vegetables, or shrimp, lime juice, lemongrass, mushroom, tomat...	\$8.00
20. Tom Yum Soup-Bowl (Chicken) Thai style hot and sour soup with your choice of chicken, vegetables, or shrimp, lime juice, lemongrass, mushroom, tomat...	\$10.00
20. Tom Yum Soup-Bowl (Veggie) Thai style hot and sour soup with your choice of chicken, vegetables, or shrimp, lime juice, lemongrass, mushroom, tomat...	\$10.00
20. Tom Yum Soup-Bowl (Shrimp) Thai style hot and sour soup with your choice of chicken, vegetables, or shrimp, lime juice, lemongrass, mushroom, tomat...	\$15.00
21. Tom Kha Soup-Cup (Chicken) Your choice of chicken, vegetables, or shrimp, lemongrass, galangal, mushrooms, coconut milk, and a touch of lime juice.	\$7.00
21. Tom Kha Soup-Cup (Veggie) Your choice of chicken, vegetables, or shrimp, lemongrass, galangal, mushrooms, coconut milk, and a touch of lime juice.	\$7.00
21. Tom Kha Soup-Cup (Shrimp) Your choice of chicken, vegetables, or shrimp, lemongrass, galangal, mushrooms, coconut milk, and a touch of lime juice.	\$12.00
21. Tom Kha Soup-Bowl (Chicken) Your choice of chicken, vegetables, or shrimp, lemongrass, galangal, mushrooms, coconut milk, and a touch of lime juice.	\$13.00
21. Tom Kha Soup-Bowl (Veggie) Your choice of chicken, vegetables, or shrimp, lemongrass, galangal, mushrooms, coconut milk, and a touch of lime juice.	\$13.00
21. Tom Kha Soup-Bowl (Shrimp) Your choice of chicken, vegetables, or shrimp, lemongrass, galangal, mushrooms, coconut milk, and a touch of lime juice.	\$18.00
22. Northern Tom Kha-Bowl Different from the Bangkok style Tom Kha, this northern home-style chicken soup has no coconut cream. Cooked chicken wit...	\$12.00
23. Wonton Soup (Cup) Chicken wontons, sliced chicken, and vegetables in chicken broth.	\$6.00
23. Wonton Soup (Bowl) Chicken wontons, sliced chicken, and vegetables in chicken broth.	\$12.00
24. En Tuan Soup (Cup) Spicy and tangy beef soup with beef tendon, bean sprouts, and slices of beef.	\$6.00
24. En Tuan Soup (Bowl) Spicy and tangy beef soup with beef tendon, bean sprouts, and slices of beef.	\$12.00

À La Carte-Specials

ITEM	PRICE
30. Sweet and Sour Sautéed, Thai style sweet and sour sauce with pineapples, tomatoes, cucumbers, red and green bell peppers, green onions,...	\$13.00
31. Chili Basil Sautéed with minced fresh and dry chilis, garlic, bell peppers, and Thai basil with your choice of protein.	\$13.00
32. Pad Woonsen Sautéed cellophane noodles, tomatoes, black mushroom, egg, green onions, onions topped with cilantro.	\$13.00
33. Pepper Garlic Sauce Sautéed garlic pepper sauce. Served on beds of greens.	\$13.00
34. Cashew Nut Sautéed roasted chili paste, cashew nuts, and onions.	\$14.00
35. Pad Prik King Sautéed homemade spicy red chili paste and green beans, bell peppers, and lime leaves.	\$14.00

ITEM	PRICE
36. Catfish	\$19.00
Deep-fried catfish slices-deboned sautéed in your choice of basil and curry paste.	
37. Nua Sao Renu	\$21.00
Charbroiled steak slices served on beds of sliced cabbages, topped with our homemade tamarind sauce and fried dry chili.	
38. Nua Nam Tok	\$16.00
Charbroiled steak slices mixed with green onions, red onions, cilantro, dried and fresh chilis, lime juice, and rice pow...	
39. Nua Yum Katiem	\$21.00
Charbroiled steak slices served on beds of sliced cabbages, topped with fresh garlic, tangy and spicy sauce.	
40. Koi Soi	\$21.00
Minced steak with fresh herbs, fresh and dried chilis, rice powder, homemade seasoning, lime juice served raw.	
41. Hoh Mok (Chicken)	\$15.00
Kai or Plar. Chicken or catfish marinated in curry paste, with egg, sliced cabbage steamed in a bowl.	
41. Hoh Mok (Catfish)	\$19.00
Kai or Plar. Chicken or catfish marinated in curry paste, with egg, sliced cabbage steamed in a bowl.	
42. Issan Sausage	\$14.00
Homemade sour pork sausages. Served with fresh chili, ginger, and peanuts.	
Seafood	
ITEM	PRICE
43. Seafood Pad Ped	\$22.00
Combination seafood with homemade roasted curry paste, lemongrass, mushrooms, lime juice, and mint leaves.	
44. Seafood Chili Basil	\$22.00
Combination seafood with homemade fresh chilis and Thai basil.	
45. Squid Garlic	\$16.00
Sautéed in our garlic pepper sauce, garnished with cilantro.	
47. Salmon	\$25.00
Charbroiled salmon filet served in your choice of Larb, Nam Tok, or Panang.	
48. Scallop	\$31.00
Seared with your choice of basil, garlic pepper sauce, or red curry.	
49. Koong Char Nam Plar	\$18.00
Marinated prawns in seasoned fish sauce, served raw with our homemade sauce. Include fresh garlic slices and roasted chi...	
Northern Thai	
ITEM	PRICE
A. Khao Soi	\$14.00
A typical Burmese-influenced dish is served with egg noodles in a curry base with a touch of coconut cream with your cho...	
B. Northern Larb	\$14.00
Northern-style larb is cooked with northern Thai spices without the lime juice, garnished with fresh herbs and vegetable...	
C. Sai Oua	\$14.00
Homemade northern-style sausage stuffed with ground pork, fresh, and dried herbs, and spices.	
D. Thum Ka Noon	\$13.00
Shredded young jackfruit, ground pork, tomatoes, northern Thai spices, and seasoning.	
E. Kang Ka Noon	\$13.00
Coconut-less, this dish is cooked in a northern style curry base, fresh and dried spices with young jackfruit, and your...	
F. Nam Prik Hed	\$12.00
Classic northern Thai, spicy mushroom dip. Served with fresh vegetables.	

ITEM	PRICE
G. Kha Nom Jean Nam Ngyow Pork stew with tomatoes, ground pork, blood chunks optional, and spare ribs covering a bed of rice vermicelli noodles, g...	\$14.00
H. Nam Prik Noom Roasted green chili, garlic, onion, and tomatoes pounded in a mortar. Served with fresh vegetables and pork rinds.	\$12.00
I. Nam Prik Ong Ground pork, tomatoes, dried spices. Served with fresh vegetables and pork rinds.	\$13.00
J. Kang Hung Lay Cooked pork is dried and fresh spices from northern Thailand.	\$13.00
K. Kang Hoh Assorted vegetables, fresh and dried spices, and herbs, cellophane noodles, pork all mixed in this dish.	\$14.00

Noodles

ITEM	PRICE
51. Pad Thai Stir-fried thin rice noodles with egg, green onions, bean sprouts, and chopped peanuts on the side.	\$14.00
52. Pad Se Ew Stir-fried wide rice noodles with eggs and Chinese broccoli with black soy sauce.	\$14.00
53. Beef Noodle Soup Thai style beef soup, with a choice of thin or wide rice noodle.	\$14.00
54. Tom Yum Noodle Soup Thin rice noodles mixed with combination ground pork, shrimp, imitation crab, and ground peanuts.	\$14.00
55. Duck Noodle Soup Wide rice noodle soup with roasted duck.	\$13.00
56. Chow Mein Stir-fried egg noodles with vegetables and choice of protein.	\$12.00

BBQ

ITEM	PRICE
25. Moo Yang Marinated charbroiled pork, served with homemade jaew.	\$17.00
27. Sua Rong Hai Charbroiled steak served with homemade jaew.	\$20.00
28. BBQ Prawn Served with choice of garlic pepper, plar, or two sauces.	\$31.00
29. Koong Tenn Grilled shrimp topped with homemade tangy, spicy sauce on sliced cabbages.	\$18.00

Extras

ITEM	PRICE
Peanut Sauce	\$2.00
Cucumber Salad	\$5.00
Curry Sauce	\$5.00
Basil Sauce	\$5.00
Organic Brown Rice	\$5.00

ITEM	PRICE
Sticky Rice	\$4.00
Appetizers	

ITEM	PRICE
1. Fried Wontons Deep-fried wontons with ground chicken, served with homemade sweet and sour sauce.	\$10.00
2. Chicken Dumplings Ground chicken and vegetables deep-fried in wonton skins. Served with homemade sweet and sour sauce.	\$10.00
3. Egg Roll Meatless, mixed vegetables with cellophane noodle wrapped in rice paper, deep-fried, served with our homemade sweet and...	\$10.00
4. Golden Tofu Served with homemade sweet and sour sauce topped with chopped peanuts and cilantro.	\$10.00
5. Sa-Tay (Small) Choice of protein marinated with homemade fresh herbs and spices, grilled on skewers, served with peanut sauce and cucum...	\$13.00
5. Sa-Tay (Large) Choice of protein marinated with homemade fresh herbs and spices, grilled on skewers, served with peanut sauce and cucum...	\$16.00
6. Tod Mun Plar Fish cake mixed with curry paste. Served with homemade sweet and sour sauce topped with cucumbers and chopped peanuts.	\$15.00
7. Koong Sarong Marinated prawns wrapped with bacon and wonton wrappers, deep-fried. Served with homemade sweet and sour sauce.	\$17.00
8. Mee Krob Crispy vermicelli rice noodles mixed in homemade sweet and sour sauce with chicken and shrimp.	\$12.00
9. Chicken Wings Chicken wings deep-fried until crisp, then sauced in your choice of sweet and spicy sauce or garlic pepper sauce.	\$13.00
10. Stuffed Chicken Wings Chicken wings stuffed with ground chicken, deep-fried, served with our homemade sweet and sour sauce.	\$15.00
11. Dad Deaw Thai-style marinated beef or pork jerky served with our homemade spicy sauce-jaew.	\$12.00
12. Nam Kao Tod Crispy rice with sour pork sausages, cilantro, green onions, grounded dry chilis, sliced ginger, peanuts, and lime juice...	\$11.00

Curries	
ITEM	PRICE
62. Panang The color and flavor of fresh and dried chilis make this curry a unique dish, cooked with coconut milk, Thai basil, and...	\$15.00
63. Red Curry Served with coconut cream, Thai basil, bamboo shoots with a choice of protein.	\$15.00
64. Yellow Curry Mildest among Thai curries made from curry powder, turmeric, and spices with coconut cream, potatoes, and carrots with y...	\$15.00
65. Green Curry Served with coconut cream, bamboo shoots, Thai basil, fresh chilis, and your choice of protein. Vegetarian and gluten-f...	\$15.00
66. Roasted Duck Curry Combination of roasted duck, pineapple, bell peppers, and tomatoes in red curry base with a touch of coconut.	\$15.00
67. Musaman Curry Served with coconut cream, peanuts, onions, tomatoes, potatoes, carrots, and choice of protein.	\$15.00

Fried Rice

ITEM	PRICE
57. Thai Fried Rice Stir-fried with eggs, onion, tomato, and your choice of protein.	\$13.00
58. Fresh Chili Fried Rice Stir-fried with bell peppers, fresh chilis, white onions, and your choice of protein.	\$13.00
59. Basil Fried Rice Stir-fried with fresh and dry chilis and Thai basil leaves.	\$13.00
60. Pineapple Fried Rice Stir-fried with yellow curry powder, pineapples, shrimps, and chicken.	\$15.00
61. Crab Fried Rice Stir-fried with snow crab meat, tomatoes, onions, and egg.	\$16.00