

LOMBOK THAI

Starters & Soups

Thai Mixed Platter Popular Thai starters served with dipping sauce (serves 2)	16	Spring Rolls Crispy fried with a vegetable filling, served with sweet chilli sauce (ve)	7	Spare Ribs Caramelised mini ribs sprinkled with toasted sesame seeds	8
Chicken Satay Chargrilled chicken on a skewer, served with sweet peanut sauce	8	Thai Fish Cake Fried Thai style fish cakes served with sweet chilli peanut sauce	8	Breaded Prawn Tempura Breaded prawns, crispy fried and served with sweet chilli sauce	8
Prawn Satay Chargrilled king prawns on a skewer, served with peanut sauce	8	Island Calamari Crunchy fried squid served with sweet chilli sauce	8	Tom Yum Soup Hot and sour soup with lemongrass, galangal, kaffir lime leaves, fresh chilli, and fresh lime juice	
Crispy Tofu Light, crispy tofu served with sweet chilli sauce and peanuts (ve)	7	Spicy Squid Crunchy fried squid tossed in chilli and garlic	8	Prawns	7
Dim Sum Steamed parcels of minced pork topped with crispy garlic and served with sweet soy sauce	7	Duck Spring Rolls Crispy fried with a generous duck & vegetable filling, served with hoisin sauce	7	Chicken	7
Spicy Chicken Wings Crispy chicken wings tossed in chilli and garlic	7.5	Honey Chicken Wings Crispy chicken wings coated in sweet honey sauce	7.5	Mushroom (v)	6
				Tom Kha Soup Classic coconut soup with lemongrass, fresh ginger, lime juice, chilli and coriander	
				Chicken	7
				Mushroom (v)	6
				Thai Prawn Crackers	2.5

Salads

Papaya Salad (Som Tum) A spicy Thai salad consisting of grated green papaya, peanuts, lime juice, fish sauce and fresh chilli (v)	8	Panang Curry Rich and creamy with coconut milk, chilli peppers with green beans.		Red Thai Curry Made with dry red chilli, coconut milk, Thai sweet basil, kaffir lime leaf with bamboo shoots and bell peppers.	
Thai Glass Noodle Salad Chicken and prawns in a clear glass noodle salad mixed with chilli and lime juice Or Tofu (v)	12	Chicken	11	Chicken	11
Thai Beef Salad Tender slices of beefsteak tossed in spicy Thai dressing with peppers, red onions and lime juice	13	Beef	12	Pork	11
Squid or Prawns	13	Prawns	12	Beef	12
Seafood	14	Tofu and Vegetables (ve)	9	Prawns	12
		Green Thai Curry Fresh green chilli, coconut milk, Thai basil, kaffir lime leaf, aubergines, bell peppers and Bamboo shoots		Vegetables and Tofu (ve)	9
		Chicken	11	Duck and Lychee	13
		Pork	11	Massaman Curry Thick and rich made with cinnamon, star anise, cumin and potatoes	
		Beef	12	Chicken	11
		Prawns	12	Beef	12
		Vegetables and Tofu (ve)	9	Lamb	13

Stir Fry Classics

Chicken with Chilli & Basil Chicken breast tossed in a Thai sauce of chilli, garlic and Thai basil	11	Jungle Lamb Hotplate A sizzling hotplate of tender slices of lamb wok-fried with chilli, bamboo shoot and fresh peppercorn	13	Black Bean Beef Stir fried tender beef with black bean, garlic and bell peppers.	12
Pork	11	Chicken	13	Chicken	11
Beef	12	Duck	13	Pork	11
Lamb or Prawns	12	Cod	13	Prawns or Lamb	12
Tofu and Baby Corn (v)	9	Seafood	14	Tofu (v)	9
Garlic Pork Stir fried pork fillet seasoned with garlic, pepper and Soy Sauce	11	Ginger Cod Cod fillet stir fried with ginger, mushroom, spring onion and coriander	13	Beef with Oyster Sauce Beef stir fried with asparagus, carrots and oyster sauce	12
Chicken	11	Chicken	11	Chicken	11
Sizzling Prawns	14	Pork	11		
		Prawns	12		

Please Turn Over

Thai Specialities

Honey Grilled Chicken Chargrilled chicken thighs marinated in Thai herbs and spices	11	Chicken and Cashew Nuts Sliced chicken breast stir fried with cashew nuts and spring onions	11	Pineapple Duck Roast duck in a sweet oyster sauce with pineapple and spring onion	12
Weeping Tiger Thai marinated beef steak sliced and served on sizzling onions with a sweet and spicy chilli sauce	13	Siam Honey Beef Tender marinated beef cooked in a sticky honey sauce garnished with toasted sesame seeds	12	Steamed Sea Bass Steamed fillet of sea bass topped with mixed vegetables and ginger	15
Chilli Cod Battered cod cooked in a dry red curry paste with bell peppers	13	Coconut Prawns King prawns cooked in a coconut sauce with onions and bell peppers	12	Jumbo Prawns Hotpot Oven hotpot of Jumbo Prawns with soft clear noodles and ginger	14
Seafood in Love Stir fried seafood in a ginger and onion sauce, cooked with whiskey	15	Beef Flambé Thai style beef steak on a hotplate drizzled with sweet tamarind sauce	13	Honey Jumbo Prawns Light battered jumbo prawns tossed in a sweet and sour honey sauce with cashew nuts thrown in	14

Noodles, Rice & Sides

Pad Thai Popular dish of stir-fried rice noodles with egg, peanuts and beansprouts in a sweet and salty pad Thai sauce		Jungle Fried Rice Fried rice made spicy from fresh chilli, with garlic and basil leaves		Rice Noodles Stir fried rice noodles with egg and soy sauce (v)	5
Prawns and Chicken	12	Beef	12	Egg Noodles Stir fried egg noodles with beansprout and spring onions (v)	5
Tofu (v)	11	Seafood	14	Thai Special Fried Rice Thai fried rice with onions, tomatoes, spring onions and king prawns	12
Spicy Drunken Noodles Egg noodles tossed in soy sauce, chilli, garlic and Thai sweet basil		Pineapple Fried Rice A special fried rice with prawns, pineapples, cashew nuts, sweet chilli sauce and spring onions.		Mixed Vegetables (v) In Oyster sauce	8
Chicken	12	Vegetables and Tofu (v)	11	With ginger	8
Prawns	13	Egg Fried Rice	4.5	Bok Choy in Oyster sauce (v)	8
Vegetables and Tofu (v)	11	Steamed Rice	3.5		
Coconut Rice	4				
Sticky Rice	3.5				

White Wine

Bottle 25 / Glass (175 ml) 7
Concha Y Toro Sauvignon Blanc - Chile
Canaletto Pinot Grigio delle Venezie IGT - Italy

Bottle only
Victor Berard AC Chablis - France 35
La Chenaye AC Sancerre - France 39

Red Wine

Bottle 25 / Glass (175 ml) 7
Concha Y Toro Merlot - Chile
Elementos Shiraz Malbec - Argentina

Bottle only
Napa Cellars Pinor Noir - USA 36
Pasquier Desvignes AC Châteauneuf-du-Pape - France 40

Rose

Bottle 25 / Glass (175 ml) 7
Pinot Grigio Belle Venezie Rosé - Italy
Wildwood Zinfandel Rosé - USA

Sparkling

Bottle 27 Glass (175 ml) 7.5
Canaletto Prosecco - Italy

Soft Drinks

Coke/Diet Coke 3
7up
Mango Juice

Still 4
Sparkling

Beers 6

Singha
Chang
Asahi

Spirits

please ask a member of staff
for selection

(v) = May contain eggs, fish sauce/oyster sauce (can be removed)
(ve) = vegan

Please enquire to our staff of any dietary requirements or allergies