

## *Our Story begins by helping others....*

The Desert Lotus is a premiere dining experience of authentic Thai and custom sushi cuisine and delicacies.

Buaban (Blooming Lotus), the Thai owner and head chef has committed her passion to bringing ultimate taste and Thai hospitality for your delight.

She started Desert Lotus inception stemmed from home cooking Thai food to raise money for disaster relief victims in 2015.

Our inspiration is partly driven from the generosity of the great leaders of the UAE where we always donate part of our profits to charity.

Please enjoy your meal knowing that you are helping others in need!



**Scan Menu**



*Al Nahyan Camp 2015*



*Al Bandar 2020*

Telephone Number: **02-874-2263**

Mobile Number: **056-583-5591**

Email Address: **[desertlotusrestaurantae@gmail.com](mailto:desertlotusrestaurantae@gmail.com)**



*"Where every flavor tells a story.  
You deserve to enjoy  
the finer things in life with US."*





Garden roll



Chicken Satay

Appetizer

Fresh Roll



Rice paper wrapped with avocado, mango, carrot, sweet basil, Icebergs served with Bua's Special sauce

Vegetable Spring Roll



Crispy roll Carrot, Cabbage, vermicelli noodle, mushroom & taro serve with Sweet and Sour sauce

Crispy Mushroom



Crispy Mushroom with sweet chili sauce

Thai Chicken Wings

Deep Fried Chicken Wings, Garlic, Thai Herbs

Chicken Satay

Grilled Chicken- Thai BBQ style with Peanut sauce

Fish Cake



Deep Fried of Grind Fish Marinated with Thai Red Curry

Crispy Calamari

Crispy Calamari, sweet chili sauce

Soup

Tom Yum



Spicy-Sour Thai Herb Soup, Mushroom, Coconut milk and Chili Paste

Tom Kha



Smooth Coconut milk base, Balance flavor with Sweet and Sour mixed galangal, lemongrass and mushroom

OPTION

SIZE: SINGLE / HOT POT

Mushroom



Chicken

Shrimp

Seafood



Tom Yum



signature dish



open for gluten-free option



open for vegan option

\*

## Som Tum Thai



## Salad

### Som Tum Thai

Green papaya, Carrot, Long bean, Tomato, Peanut mixed with Spicy Sweet and Sour dressing  
**Add: Grilled shrimps**

### Som Tum Pla Ra

Green papaya, Thai Anchovy sauce, Eggplant and Tomato

### Som Tum Zua Pla Ra

Green papaya, Thai Anchovy sauce, Eggplant, Bean Sprouts, Tomato and Vermicelli Rice Noodle

### Larb

Minced Meat selection with Thai Spicy Style, Combination with Onion, Roasted rice powder, Coriander and Lime dressing

**Chicken**  
**Duck**

### Nam Tok

Sliced Grilled Beef with Thai -Isarn Spicy style, Onion, Coriander, Mint, Roasted rice powder and Lime dressing

## Salad

### Yum Nuea Yang

Sliced Grilled Beef with Cucumber, Thai Chili Paste dressing and Herbs

### Yum Woon Sen

Glass Noodles Salad, Onion, Minced Chicken, Shrimps and Squid with Spicy and sour dressing

### Yum Som-O

Thai pomelo & grilled shrimp with roasted coconut flakes, crispy onion, lemongrass & tamarind dressing

## Curry

### Massaman Curry

Parisian Stewed Curry with Rich of Spices, Coconut Milk and Potatoes

**Chicken**  
**Beef**

### Green Curry

Green Curry, Eggplant, Peppers, Sweet basil and Coconut milk

### Red Curry

Red Curry, Eggplant, Bamboo Shoots, and Basil

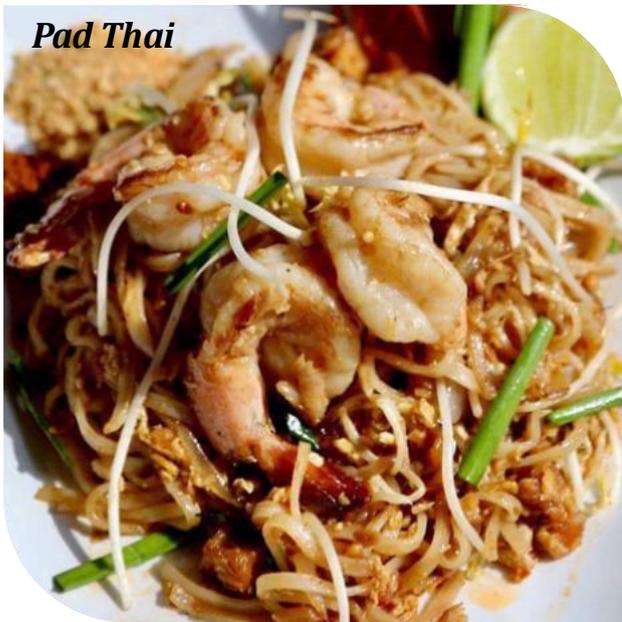
### Panang Curry

Panang curry paste in coconut milk mixed with ground peanut, Broccoli and Bell peppers

**Vegetable & Tofu**  
**Chicken**  
**Beef**  
**Shrimp**  
**Seafood**

### Panang Curry Duck

Panang curry paste in coconut milk mixed with ground peanut, grapes and lychee



**Pad Thai**



**Pineapple Fried Rice**

**THAI**

**Noodle**

**Noodles Tom Yum Soup (Clear Soup)**

Spicy and Sour Noodle Soup with Chopped Chicken, Shrimps and Squid, Bean Sprout and Long Bean

**Noodles Tom Yum Soup (Creamy Soup)**

Spicy and Sour Noodle Soup with Seafood, Coconut Milk, Bean Sprout and Long Bean

**Pad Thai**

Stir-Fried Rice Noodles, Egg, Tamarind sauce, Bean Sprouts, Peanuts and Chives

**Pad See Ew**

Thai flat Rice Noodles Stir-Fried with Egg, Sweet Soy sauce and Chinese Broccoli(Kailan)

**Pad Khi Mao**

Stir-Fried Thai Flat Rice Noodles with Spicy sauce, Tomato, White Onion, Bell Pepper, Hot Basil Leave

- Vegetable & Tofu**
- Chicken**
- Beef**
- Shrimp**
- Seafood**

**Sukiyaki (Stir-fried / Soup)**

Glass Noodle with Sukiyaki sauce, morning glory, mushroom, fish tofu, Chicken, Squid and Shrimps

**Rice**

**Bua's Fried Rice**

Fried Rice with Bua's Special sauce, Egg, Tomato and coriander

**Thai Fried Rice**

Thai Style Fried Rice, Egg, Tomato, Kailan and Onion

**Spicy Basil Fried Rice**

Stir-Fried Rice with Hot Basil sauce, White Onion and Long Bean

- Vegetable & Tofu**
- Chicken**
- Beef**
- Shrimp**
- Seafood**

**Pineapple Fried Rice: Chicken / Shrimp**

Fried Rice with Curry Powder, Egg, Raisins, Pineapple, white and red onion



signature dish

open for gluten-free option

open for vegan option

# THAI

Seafood Prik Pao



## Whole Fish Dish

### Pla Nueng Ma-nao

Steamed Sea Bream in Submerged Into a Robust Blend of Lemony Chili Soup With a Host of Thai Garnishing

### Pla Rad Prik

Crispy Sea Bream Topped with Chili sauce Serve with Jasmine rice

### Pla Tod Num Pla

Crispy Sea Bream with Fried Garlic & Onion served with Spicy Green Mango salad and Jasmine rice

### Pla Tod Khew Whan

Crispy Sea Bream with Green Curry sauce and Jasmine rice

## Stir-Fried

### Beef Sizzling Black Pepper

Hot Iron of Stir-Fried Beef, Black Pepper, Onion, Capsicum, Spring Onion, and Oyster sauce

### Pad Med Ma Muang

Sweet Chili paste, Cashew nuts and Oyster Sauce

- Vegetable & Tofu
- Chicken
- Shrimp

### Seafood Prik Pao

Stir Fried Seafood, Thai Chili paste, Sweet Basil and Mushroom

### Pad Kra Pao

Stir Fried Chili, Garlic, Hot Basil sauce, Onion & Long Chili

- Mushroom & Tofu 
- Chicken
- Beef
- Shrimp
- Seafood
- Duck 

### Pad Pong Kari

Stir-Fried with Yellow Curry powder sauce, Eggs, Onion, celery & Coconut milk

- Chicken
- Shrimp

- Squid
- Seafood

### Stir-fried Vegetable

Stir-Fried Asian Garden with Oyster or Black Pepper Sauce

- Mixed Mushroom & Tofu
- Mixed Vegetable
- Morning Glory
- Broccoli



Pad Kra Pao



Pad Pong Kari



 signature dish

 open for gluten-free option

 open for vegan option



*Thai Wings w/ Rice*



*Bua's Fried Rice w/ Chicken Satay*



*Stir Fried Chicken w/ Oyster Sauce*

THAI

## Kid's Menu

### Thai Wings with Rice

Deep Fried Chicken Wings, Garlic and Thai herbs

### Stir Fried Chicken with Oyster Sauce and Rice



Oyster sauce, Fried Garlic, Spring Onion and Cilantro

### Chicken Noodle Soup with Spring Roll

Small Rice Noodles, Minced Chicken and Bean Sprout

### Chicken Noodle Stir-fried with Spring Roll

Small Rice Noodles, Minced Chicken, egg and soy sauce

### Bua's Fried Rice with Chicken Satay

Small fried rice with egg and chicken satay on the side

## Side Dish

### Jasmine Rice

### Sticky Rice

### Egg Fried Rice

### Fried Egg (Kai Dao)

### Thai Omelette (Kai Jeaw)

### Steamed Vegetables

### Glass Noodles

### Thin Rice Noodles



signature dish



open for gluten-free option



open for vegan option



## Dessert

### Sticky Rice with Mango

Sweet Sticky rice, Mango and coconut milk

### Mango Sundae

Sweet Sticky rice, Mango, Coconut milk, Ice cream and Whip cream

### Sticky Rice Mango



### Mango Sundae



### Crispy Banana with Ice Cream

Banana & coconut flakes, Ice cream, Sugar icing & syrup



*Crispy Banana w/ Ice Cream*



*Tub Tim Krob*

### Tub Tim Krob

Ruby Chestnut Jelly, Jackfruit, palm seed and Sweet Coconut milk

### Bua Loi Taro

Glutinous Rice Pearls, Taro and Sweet Coconut milk



*Bua Loi Taro*

### Vanilla Ice Cream