



Flamingo LAZEAWAY CLUB



Welcome to a culinary adventure showcasing the return of Chef Amanda Maneesilasan to Lazeaway's Turntable series!

BAN BAN BURGERS

GRAPOW SMASH | 13

free range beef, onions, spicy house-made grapow seasoning, fried egg, Thai pickle, American cheese wild garlic, potato roll

double double | 19

WAGYU LAAB SMASH | 14

wagyu beef, onions, seasoned with laab powder topped with Thai pickle, mint, herb gremolata, American cheese, potato roll

double double | 20

PANANG FRIED CHICK SANDO | 17

crispy fried buttermilk marinated chicken thigh, dipped in panang curry, fresno pepper, Thai pickle, makrut aioli, milk bread

CHAO KRUNG THAI DINNER

BEK GAI TOD (GARLIC WINGS) | 17

deep fried chicken wings, lightly marinated in fish sauce and garlic

POR PIA TOD (THAI SPRING ROLL) | 15

deep fried spring rolls filled with shrimp and pork, beansprouts, scallions, vermicelli noodles, sweet chili sauce

HOI NUENG (STEAMED MUSSELS) | 22

steamed salt spring mussels in coconut milk infused with Thai herbs, peppers, sweet basil

NAM TOK DUCK | 30

Thai waterfall salad, seared duck breast, chili lime dressing with chili powder, onions, cilantro, sweet basil

MAINS

GANG GARI BEEF | 30

braised beef cheeks, house yellow curry, Japanese sweet potato, carrot, cucumber salad, jasmine rice

PAD THAI SHRIMP | 20

Eater LA best Pad Thai, rice noodles, eggs, baked tofu bean sprouts, shallots, garlic, roasted peanuts, chives, tamarind fish sauce

CRAB FRIED RICE | 29

jasmine rice, crab, garlic, white pepper, egg, scallions

SIAM PORK CHOP | 35

roasted double rib siam pork chop, honey, soy sauce, garlic rub, grilled vegetables

LAZEAWAY CLASSICS

UMAMI FRIES | 9

smoked pineapple ketchup

MAGIC MUSHROOMS | 10

grilled maitake mushrooms, miso-garlic dressing, scallion

SCALLION PANCAKE WITH TRIO OF DIPS | 16

made daily *served with* three housemade dips: avocado sesame, soy chili & pimento, kim-cheese

AHI POKE | 18

sushi-grade tuna, sesame ponzu, pickled wakame, sweet onion, shiso oil, taro root
add jasmine rice | 4

LAZEAWAY CHOPPED SALAD | 15

romaine, arugula, snap pea, cauliflower, pickled carrot, radish, creamy rice dressing
add chicken or marinated tofu | 7 seared salmon | 11

SOBA NOODLE SALAD | 16

soba noodles, edimame, burnt orange, arugula, pea tendrils, mint, creamy peanut dressing
add chicken or marinated tofu | 7 seared salmon | 11

SEARED SALMON | 26

english pea, cipolini onion, shimeji mushrooms, coconut-lemongrass broth, tumeric oil
add jasmine rice | 4

STEAK & POTATOES | 32

New York strip, yukon potato gratin, charred scallion, spicy chimichurri

DESSERT

MANGO STICKY RICE | 12

sweet mango, sticky rice, coconut sauce

BAKED JAPAN | 12

sesame chiffon, matcha ice cream, toasted meringue

CHOCOLATE MOUSSE | 13

black sesame crumble, mandarin curd

FERNANDO'S 'ESPRESSO' MARTINI | 16

vodka, coffee liqueur, chocolate malt, averta, cold brew



🌿 - vegan | 🥬 - vegetarian | 🍷 - gluten free | 🥛 - dairy free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

a 2% fee of all food items is dedicated to our kitchen team.
Corkage fee of \$25 per 750ml - maximum two bottles

We are not responsible for lost or stolen items.