

\$85PP BANQUET

四人起订套餐
(minimum 4 guests)

手指柠檬佐鲜生蚝 *
Pacific oysters with finger lime,
ginger and soy sauce

秋葵芝麻酱沙拉 *
Okra salad with sesame sauce

鲜肉小笼包
Pork xiao long bao

金牌碧绿虾饺 *
Jade prawn dumplings

椒盐鲜鱿 *
Calamari with native spiced salt
and nam jim dressing

香酥鸭配卷饼
(升级至北京烤鸭\$5每人)
Crispy skin duck pancakes with
sweet miso and cucumber
(upgrade to Beijing duck add \$5 per person)

姜葱蒸鱼片 *
Steamed Barramundi fillet with
ginger, shallots and coriander

炒安格斯牛柳 #
Wok-fried Angus beef with black pepper,
baby corn and barilla

宫保鸡丁
Kung Pao chicken with 5 spice
tofu, dried chilli and peanuts

麻油时蔬 *
Steamed Asian greens
with soy sauce and sesame oil

白饭
Steamed rice

Add dessert for \$10 per person
加甜点 \$10每位

\$105PP BANQUET

四人起订套餐
(minimum 4 guests)

手指柠檬佐鲜生蚝 *
Pacific oysters with finger lime,
ginger and soy sauce

秋葵芝麻酱沙拉 *
Okra salad with sesame sauce

鱼籽烧卖
Pork and prawn siu mai

龙虾肉虾饺
Lobster and prawn dumplings

日式柚香带子 *
Lightly crumbed Japanese scallops
on yuzu mayo with nori and bonito flakes

香酥鸭配卷饼
(升级至北京烤鸭\$5每人)
Crispy skin duck pancakes with
sweet miso and cucumber
(upgrade to Beijing duck add \$5 per person)

姜葱蒸鱼片 *
Steamed Coral trout fillet
with ginger, shallots and coriander

松露油香煎M6和牛 300克
Marble 6 Wagyu tri tip 300gms,
with heirloom tomatoes, crispy leek
and truffle oil (medium)

XO炒大虾 / 干烧大虾
Wok-fried king prawns with asparagus,
red chilli, fresh ginger, and black fungus in a
house-made XO sauce*

麻油时蔬 *
Steamed Asian greens with
soy sauce and sesame oil

白饭
Steamed rice

Add dessert for \$10 per person
加甜点 \$10每位



Lotus

THE GALERIES



DUMPLINGS 点心

雪山酥皮叉烧包 Snow Mountain BBQ pork buns	12
素菜饺 *V Vegetable dumplings	14
鲜肉小笼包 Pork xiao long bao	15
红油抄手 Sichuan-style pork and prawn wontons with chilli and sesame	16
时蔬野菌春卷 V Signature spring rolls with king brown mushrooms	4ea
泡菜鸡肉饺 Chicken and kimchi wontons	15
龙虾肉虾饺 Lobster and prawn dumplings	21
豚肉韭菜水饺 Pork and chives dumplings	15
金牌碧绿虾饺 * Jade prawn dumplings	18
鱼籽烧卖 Pork and prawn siu mai	16
流沙冬菇包 Duck egg yolk baos	10
葱油饼 Shallot pancakes	10

STARTERS 前菜

秋葵芝麻酱沙拉 *V Okra salad with sesame sauce	17
椒盐鲜鱿 * Calamari with native spiced salt and nam jim dressing	23
手指柠檬佐鲜生蚝 * Pacific oysters with finger lime, ginger and soy sauce	5.5ea
椒盐豆腐 #V Crispy salt and pepper tofu with sesame sauce	22
日式柚香带子 * Lightly crumbed Japanese scallops on yuzu mayo with nori and bonito flakes	34
素生菜包 #V Vegan san choy bao with five spice tofu and gem lettuce 加鸭肉丁 Add diced duck +7	21

SEAFOOD 海鲜

蒸鱼片：星斑58/ 盲曹 39 可选姜葱 #/ 辣豆豉/ 剁椒 Steamed fish fillet: Coral trout 58/Barramundi 39 with a choice of one of three sauces Ginger and shallots #/Fermented spicy black bean/Pickled chili	
避风塘炒澳大利亚鳌虾 Typhoon shelter Australian bugs with chilli, crispy garlic and breadcrumbs dusted with 7 spice	68
酥脆燕麦炒龙虾尾 Crispy oatmeal lobster tail bound with condensed milk, with curry leaves, wok-fried chili, and garlic	68
XO炒大虾 # /干烧大虾 Wok-fried king prawns with asparagus, red chilli, fresh ginger, and black fungus in a house-made XO sauce# or Chef's chilli oyster sauce	44
新加坡辣椒海鲜拌馒头 Soft-shell crab, king prawns and calamari in a Singaporean tomato sauce with steamed baos	43

MEAT 肉菜

宫保鸡丁 Kung Pao chicken with 5 spice tofu, dried chilli and peanuts	36
脆皮鸡 # Crispy skin half chicken with spiced soy sauce	34
重庆干锅滑鸡 # Chongqing (popcorn) chicken with chili, garlic shoots, spanish onion and 7 spice	34
辣烤羊排配腌菜 Chilli glazed roast lamb ribs with pickled cabbage and cucumber	36
香煎羊排配特调香菇酱油 (300g 五分熟) Roast Magra lamb rump, 300gms, with a shitake mushrooms, soy glaze and pickled fennel (medium)	36
镇江醋佐小牛骨 * Slow cooked beef short ribs 700gms with aged black vinegar, garlic and chilli	75
黑椒安格斯牛柳 # Wok-fried Angus beef with black pepper, baby corn and barilla	42
松露油香煎M6和牛 (200g 五分熟) Mable 6 Wagyu tri tip 200gms, with heirloom tomatoes, crispy leek and truffle oil (medium)	56
黑安格斯战斧牛排800克 (五分熟) 配七味粉椒盐酱油 Black Angus tomahawk 800gms with 7 spice, salt and pepper and soy sauce (medium)	198

经典北京烤鸭

TABLE-SIDE PEKING DUCK EXPERIENCE

半只 \$59 一只\$108
HALF DUCK \$59
WHOLE DUCK \$108



Includes thinly sliced duck skin from the breast served with white sugar and duck pancakes prepared by our duck chefs and served table-side with 3 special sauces, thinly sliced red onion, cucumber, and leek.

VEGETABLES 素菜

脆皮蜜汁茄子 Crispy eggplant with honey and soy sauce	23
抱子甘蓝 #V Crunchy brussels sprouts with black fungus in a garlic, soy and shallot sauce	22
蒜香杂菇 #V Wok-fried mixed mushrooms with garlic	24
麻油时蔬 #V Steamed Asian greens with soy sauce and sesame oil	17
XO酱干煸四季豆 # Wok-fried green beans with XO sauce 加猪肉末 Add pork mince +7	21

SOUP 炖汤

每日例汤 * Daily soup	18pp
上海馄饨汤 Wonton soup	12pp

RICE & NOODLES 主食

鸭肉芦笋芥末籽炒饭 # Duck fried rice with asparagus and mustard seeds	29
蟹肉葱香飞鱼籽炒饭 # Crab fried rice with flying fish roe	39
芥末籽西葫芦玉米素炒饭 # Vegetable fried rice with corn, zucchini, and mustard seeds	27
新加坡咖哩炒米粉 # Wok-fried Singapore vermicelli noodles with prawn, char sui and bean sprouts	32
姜葱干捞面 Cantonese style ginger and shallot noodles 加虾 Add Prawn +6	17
白饭 *V Steamed rice	4pp