

LOTUS

Standard Banquet Menu

Minimum 2pp | Price \$88

头盤 Entrée

悉尼岩石生蠔

Sydney Rock Oyster Glazed with Finger Lime, Ginger and Soy Sauce *

焦糖黑豚肉

Barbecued Berkshire Pork Glazed with Honey Sauce

翡翠蝦餃

Steamed Jade Prawn Dumpling *

柚子拌温室小黃瓜

Marinated Baby Cucumber with Fish Sauce and Yuzu Dressing *V

Mains

黑松露脆皮大蝦

2 pieces Wok Fried Crispy King Prawns in Housemade Black Truffle Sauce *

酸甜肉配鮮果

Classic Sweet and Sour Berkshire Pork with Seasonal Fruit

白灼菜心

Poached Choy Sum with Sesame Oil and Soy Sauce V

广式姜葱干撈面

Cantonese style X.O sauce noodles with prawns and bean sprout *V

Dessert Additional dessert for \$10pp

** Can be gluten free | V vegetarian options available | 10% Sunday surcharge | 15% surcharge on public holidays | 10% surcharge for parties of 8 and over | 1.5% for all credit cards (Visa, Mastercard, Amex and Diners) and 0.7% for all debit cards.*

LOTUS

Premium Banquet Menu

Minimum 4pp | Price \$118

头盤 Entrée

悉尼岩石生蠔

Sydney Rock Oyster Glazed with Finger Lime, Ginger and Soy Sauce *

青檸香茅塔塔佐日本干貝刺身

Raw Japanese Scallop with Grapefruit Tomato Tartare *

咖喱葉肉鬆脆茄子

Crispy Eggplant with Pork Floss and Curry Leaves

米網和牛鍋貼

Pan Fried Wagyu Dumplings

话梅話梅車厘茄

Cherry Tomatoes Picked with Dried Preserved Plum and Fruit Vinegar *V

經典北京烤鴨 半隻

Signature Peking Duck

Mains

姜葱蒸星斑件

Steamed Coral Trout Fillet with Ginger, Shallot and Soy Sauce *

塔香黑椒安格斯牛粒

Wok Fried Black Angus Diced Beef with Basil and Black Pepper

欖菜蒸滑豆腐

Steamed Silk Tofu with Preserved Vegetable *V

鴨汁荷葉飯

Fried Rice with Minced Duck, Shiitake Mushroom, Chestnut and Baby Corn wrapped in Lotus Leaf *V

Dessert

Additional dessert for \$10pp

** Can be gluten free | V vegetarian options available | 10% Sunday surcharge | 15% surcharge on public holidays | 10% surcharge for parties of 8 and over | 1.5% for all credit cards (Visa, Mastercard, Amex and Diners) and 0.7% for all debit cards.*