

# LOTUS

## 前菜Entrée

話梅車厘茄 Cherry Tomatoes Picked with Dried Preserved Plum and Fruit Vinegar *V	\$18
柚子拌溫室小黃瓜 Pickled Baby Cucumber with Fish Sauce and Yuzu Dressing *V	\$18
悉尼岩石生蠔 Sydney Rock Oyster Glazed with Finger Lime, Ginger and Soy Sauce *	\$5.5/ea
鱒魚刺身 Ocean Trout Sashimi Glazed with Crispy Shallots and Citrus Dressing *	\$28
咖喱菜肉鬆脆茄子 Crispy Eggplant with Pork Floss and Curry Leaves * <i>can be VG</i>	\$22
陳年花雕雞汁浸Pipi Marinated Pipis in Aged Huadiao Wine and Chicken Broth	\$38
素生菜包 4pieces Vegetarian San Choy Bao with Green beans, Tofu and Pine Nuts 加鴨肉\$8/龍蝦肉\$28 With Minced Duck \$8 / Minced Lobster \$28	\$24
北京片皮鴨卷2 pieces Peking Duck Pancake	\$16
椒鹽魷魚 Crispy Salt and Pepper South Australia Calamari with Cantonese Prawn Sauce *	\$38

## 燒味Chinese Barbecue

干貝汁浸黃油走地雞 Marinated Corn-Fed Chicken with Housemade Dried Scallop Sauce *	\$28
焦糖黑豚肉 Barbecued Berkshire Pork Glazed with Honey Sauce	\$22
紅燒乳鴿 整隻（需提前6小時預訂 Roasted Crispy-skin Pigeon with Lemon Grass and Spices Pre-order of 6 hours required.	\$96
經典北京片皮烤鴨 半隻/整隻\$59/\$108 Signature Peking Duck	Half/Whole \$59/\$108

\* *gluten free* | *V vegetarian* | *VG vegan*

## 點心Dumpling

翡翠蝦餃 Steamed Jade Prawn Dumplings *	\$21
碧綠菠菜餃 Steamed Warragal Greens and Baby Spinach Dumplings *V	\$17
泡菜雞肉燒賣 Steamed Chicken and Kimchi Dumplings	\$18
酥炸素春卷 Signature Crispy Vegetable Spring Roll V	\$4.5/ea
米網和牛鍋貼 3pieces Pan Fried Wagyu Dumplings	\$18

## 海鮮Seafood

清蒸游水海上鮮 700g Steamed Whole Live Fish With Ginger, Shallot and Soy Sauce <i>can be GF</i>	\$183
姜葱蒸星斑件 Steamed Coral Trout Fillet with Ginger, Shallot and Soy Sauce 160g <i>can be GF</i>	\$58
砂煲豆酥焗星斑件 Baked Coral Trout Fillet with Fermented Soy Bean in Clay-pot 160g	\$58
陳皮蒸大黑邊鮑 Steamed Abalone with Aged Dried Tangerine Peel and Shallot 300g/ea <i>can be GF</i>	\$83
蔥香牛油焗龍蝦 Baked Lobster with Scallion and Butter 350g *	\$110
避風塘炒活蟹 Wok Fried Crab with Chili, Shallot and Crispy Garlic 600g *	\$148
XO醬炒Pipi Wok Fried Pipi with Housemade XO Sauce <i>can be VG</i>	\$45
豉汁冬粉蒸帶子 Steamed Half Shell Scallop with Mung Bean Noodle in Black Bean Sauce *	\$12/ea
豉油王大蝦 4 pieces Stir Fried King Prawns with Supreme Soy Sauce	\$48
黑松露脆皮大蝦 2 pieces Wok Fried Crispy King Prawns in Housemade Black Truffle Sauce	\$28
上素酸辣湯 Vegetarian Hot and Sour Soup *	\$12pp
姬松茸燉黃油走地雞湯 Corn-fed Chicken Soup with Dried Agaricus Blaze Mushroom *	\$22pp
滋補佛跳牆 Premium Dried and Fresh Seafood Stew with Thick Chicken Broth *	\$98pp

## 肉類Meat

低溫慢煮小牛骨 Slow Cooked Beef Short Ribs with Black Vinegar and Soy Sauce	\$42
酸甜肉配鮮果 Classic Sweet and Sour Berkshire Pork with Seasonal Fruit	\$38
塔香黑椒安格斯牛粒 Wok Fried Black Angus Diced Beef with Basil and Black Pepper	\$48
豆瓣醬慢煮羊肩 Slow Cooked Lamb Shoulder with Fermented Soybean Sauce	\$42
籠仔荷葉蒸雞 Steamed Chicken Fillet With Shiitake Mushroom wrapped in Lotus Leaf	\$32
芝麻球宮保雞 Kung Pao Chicken with Sesame Sticky Rice Ball	\$38
鹽酥雞 Salt and Pepper Crispy Chicken Popcorn *	\$38

## 蔬菜Vegetable

枸杞雞湯灼菠菜苗 Poached Baby Spinach in Chicken Broth V*	\$28
豆干宮保杏鮑菇 Wok Fried King Oyster Mushroom and Hard Tofu in Kung Pao Style V	\$38
抱子甘藍 Wok Fried Brussels Sprouts with Aged Vinegar Sauce V	\$24
檳菜蒸滑豆腐 Steamed Silk Tofu with Preserved Vegetable V*	\$28
乾煸四季豆 Sauteed Green Beans With Preserved Vegetable V 加和牛碎\$12 Add Minced Wagyu Beef \$12	\$24
白灼菜心 Poached Choy Sum with Sesame Oil and Soy Sauce V*	\$22
酸甜猴頭菇配鮮果 Classic Sweet and Sour Lion's Mane Mushroom with Seasonal Fruit V	\$38

## 米麵Rice & Noodles

鴨汁荷葉飯 Fried Rice with Minced Duck, Shiitake Mushroom, Chestnut and Baby Corn wrapped in Lotus Leaf	\$32
昆士蘭Borgo火腿鮑魚撈麵 Braised Egg Noodles with Sliced Abalone, and Prosciutto Borgo in Abalone Broth	\$48
松子仁素炒飯 Vegetarian Fried Rice with Zucchini, Baby Corn and Pine nuts V 加蝦\$10 加鴨肉\$8 add Prawn \$10 add Duck \$8	\$28
豉油皇蝦肉炒麵 Wok Fried Egg Noodles with Prawns Superior Soy Sauce	\$38
XO醬pipi煎米粉 Stir Fried Crispy Rice Noodles with Pipis in XO Sauce <i>can be GF</i>	\$48
白飯 Steamed Rice	\$4