

## \$89PP 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)

姜葱蒸盲曹片 \*  
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 \$12 per person**  
加甜点 \$12每位

## \$109PP 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)

姜葱蒸星斑片 \*  
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 #  
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 \$12 per person**  
加甜点 \$12每位

蓮  
**Lotus**  
THE GALERIES



## DUMPLINGS 点心

雪山酥皮叉烧包 Snow Mountain BBQ pork buns	13
菌菇素饺 *V Mushroom dumplings	15
鲜肉小笼包 Pork xiao long bao	16
红油抄手 Sichuan-style pork and prawn wontons with chilli and sesame	18
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	22
豚肉韭菜水饺 Pork and chives dumplings	16
金牌碧绿虾饺 * Jade prawn dumplings	19
鱼籽烧卖 Pork and prawn siu mai	17
流沙冬菇包 Duck egg yolk baos	10
葱油饼 V Shallot pancakes	10

## STARTERS 前菜

手指柠檬佐鲜生蚝 * Pacific oysters with finger lime, ginger and soy sauce	5.5ea
豆豉蒸带子配炸云吞皮 Steamed half shell scallop with chilli black bean mayo and crispy wonton skin	6.5ea
秋葵芝麻酱沙拉 *V Okra salad with sesame sauce	18
椒盐鲜鱿 * Calamari with native spice salt and nam jim dressing	24
椒盐豆腐 #V Crispy salt and pepper tofu with sesame sauce	23
日式柚香带子 * Lightly crumbed Japanese scallops on yuzu mayo with nori and bonito flakes	36
口水鸡 Shredded chicken and cucumber salad with sichuan dressing	26
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, curry leaves, dry chili, butter 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	44

## 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
辣果酱猪五花佐水晶梨 Twice cook pork belly with chili jam and shaved nashi pear	38
辣烤羊排配腌菜 Chilli glazed roast lamb ribs with pickled cabbage and cucumber	36
香煎羊臀肉配特调香菇酱油 (300g 五分熟) Roast Magra lamb rump, 300gms, with a shiitake mushrooms soy glaze and pickled fennel (medium)	38
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)	58

黑安格斯战斧牛排800克 (五分熟) 配七味粉椒盐酱油 Black Angus tomahawk MB5+, 800gms with 7 spice, salt and pepper and soy sauce (medium)	208
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## 经典北京烤鸭

**TABLE-SIDE PEKING DUCK EXPERIENCE** | 半只 \$62 一只\$113  
HALF DUCK \$62  
WHOLE DUCK \$113



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 our housemade special sauce, 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	18
XO酱干煸四季豆 # Wok-fried green beans with XO sauce 加猪肉末Add pork mince +7	21
蒜蓉时蔬 #V Wok-fried mix vegetable with garlic	26

## SOUP 炖汤

茶树菇炖例汤 * Chicken and pork herbal 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