

LOTUS

\$88 Standard Banquet Menu

Minimum 2pp

头盤 Entrée

太平洋生蠔

Pacific Oyster Glazed with Finger Lime, Ginger and Soy Sauce (GF)

盐酥鸡

Salt & Pepper Crispy Popcorn Chicken (GF)

翡翠蝦餃

Steamed Jade Prawn Dumpling (GF)

醃漬車厘茄

Plum and Fruit Vinegar Pickled Cherry Tomato (GF, VG)

主菜 Mains

XO 醬炒大蝦球

4 pieces Wok Fried Prawn with X.O sauce (GF)

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 (GF, VG)

XO 醬乾拌麵

Cantonese Style X.O Sauce Noodles and Bean Sprout

甜點 Dessert

Additional dessert for \$10pp

Tea or Coffee \$5.5pp

*GF Can be gluten free | V vegetarian options available | VG vegan options available
10% Sunday surcharge | 15% surcharge on public holidays | 10% service charged 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

\$118 Premium Banquet Menu

Minimum 4pp

头盤 Entrée

太平洋生蠔

Pacific Oyster Glazed with Finger Lime, Ginger and Soy Sauce (GF)

青檸香茅塔塔佐日本干貝刺身

Raw Japanese Scallop with Grapefruit Tomato Tartare (GF)

咖喱葉肉鬆脆茄子

Crispy Eggplant with Pork Floss and Curry Leaves (V)

魚籽燒賣

Pork and Prawn Siu Mai

醃漬車厘茄

Plum and Fruit Vinegar Pickled Cherry Tomato (GF, VG)

香酥鴨配卷餅

Crispy Skin Duck Pancake with Duck Sauce and Cucumber

主菜 Mains

姜葱蒸星斑件

Steamed Coral Trout Fillet with Ginger, Shallot and Soy Sauce (GF)

塔香黑椒安格斯牛肉

Work Fried Black Angus Beef with Basil and Black Pepper (GF)

欖菜蒸滑豆腐

Steamed Silken Tofu with Preserved Vegetable (GF, VG)

鴨肉炒飯

Duck Fried Rice with Zucchini, Baby Corn (GF)

甜點 Dessert

Additional Dessert For \$10pp

Tea or Coffee \$5.5pp

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1.5% for all credit cards (Visa, Mastercard, Amex and Diners) and 0.7% for all debit cards.*