

# LOTUS

## 头盘 Entrée

醃漬車厘茄 (GF, VG) Plum and Fruit Vinegar Pickled Cherry Tomato	\$16
太平洋生蠔 (GF) Pacific Oyster with Finger Lime, Ginger and Soy Sauce	\$5.5/ea
咖喱葉肉鬆脆茄子 (V) Crispy Eggplant with Curry Leaves and Pork Floss	\$22
素生菜包 (GF, VG) Vegetarian San Choy Bao with Pine Nuts, Lotus Roots, Tofu, Baby Corn and Pickled Mustard <i>Add On Prawn, Pork, Duck For \$6</i>	\$21/4pcs
椒盐河蝦 (GF) Salt and Pepper School Prawn with Wasabi Mayo	\$24
冬粉豆鼓蒸帶子 Steamed Half Shell Scallop with Mung Bean Noodle and Black Bean Sauce	\$16/2pcs
香酥鴨配卷餅 (GF) Crispy Skin Duck Pancakes with Duck Sauce and Cucumber	\$45
焦糖黑豚肉 Honey Glazed BBQ Berkshire Pork Belly	\$22
盐酥鸡 (GF) Salt and Pepper Popcorn Chicken	\$28

## 点心 Dumpling

翡翠蝦餃 (GF) Jade Prawn Dumpling	\$19
素菜餃 (GF, VG) Vegetable Mushroom Dumpling	\$15
泡菜雞肉餃 Chicken and Kimchi Dumpling	\$15
龙虾肉虾餃 Lobster and Prawn Dumpling	\$21
鮮肉小籠包 Pork Xiao Long Bao	\$15
魚籽燒賣 Pork and Prawn Siu Mai	\$16
酥炸脆素春卷 (VG) Signature Vegetable Spring Roll	\$4.5/ea

## 海鮮 Seafood

姜葱蒸星斑件 160g (GF) Steam Coral Trout Fillets with Ginger and Shallot 160g	\$58
薑蔥蒸鮑魚仔 (GF) Steam Baby Abalone with Ginger and Shallot	\$36/2pcs
避風塘大蝦球/XO 醬炒大蝦球 (GF) Wok Fried Prawn Cutlet • Choices Of Chili, Shallot and Crispy Garlic • Choices Of XO Sauce, Baby Corn and Baby King Brown Mushroom	\$39
XO 醬炒 PiPi (GF) Wok Fried Pipi with XO Sauce <i>Add Crispy Rice Noodle For \$6</i>	\$42

## 活海鮮篇 Live Seafood

(Market Price)

### 24 Hours Pre-Order In Advance

游水星斑	Live Coral Trout
生猛龍蝦	Live Red Lobster
泥蟹	Live Mud Crab
大黑邊鮑魚	Live Black Lip Abalone
烹調方法:薑蔥蒸或炒/香辣豆鼓蒸或炒/避風塘炒(鮑魚不適用)/XO 醬炒/麻辣炒 可選加:香港伊麵 250g \$8/米粉 250g \$8 /蛋面 150g \$10/炸饅頭 \$2/個	

### Cooking Methods:

- Wok Fried Or Steam with Ginger and Shallot / Wok Fried Or Steam with Chilli Black Bean
- Wok Fried with Chilli, Shallot and Fried Garlic (Except For Abalone) / Wok Fried with XO Sauce
- Wok Fried with Sichuan Hot & Spicy Sauce

### Add On:

Yifu Noodle 250g \$18 / Vermicelli 250g \$8  
Egg Noodle 150g \$10 / Fried Man Tou \$2ea

## 汤 Soup

清燉走地雞湯 (GF) Chicken Soup with Dried Agaricus	\$19pp
上素酸辣湯 Vegetarian Hot and Sour Soup with Tofu, Black Fungus, Mushroom and Vinegar Soy Sauce	\$12pp

## 肉 Meat

酸甜肉配鮮果 Sweet and Sour Berkshire Pork Shoulder with Seasonal Fruit	\$38
塔香黑椒安格斯牛肉 (GF) Wok Fried Angus Beef with Basil and Black Pepper	\$48
豆瓣醬慢煮羊肩肉 Slow Cooked Lamb Shoulder with Sichuan Soybean Paste	\$42
芝麻球宮保雞 Kung Pao Chicken with Glutinous Rice Sesame Ball	\$38
脆皮鸡 (GF) Crispy Skin Half Chicken with Spiced Soy Sauce	\$36
鎮江醋佐小牛骨 (GF) Slow Cooked Beef Short Ribs with Black Vinegar and Soy Sauce	\$39

## 蔬菜 豆腐 Vegetable & Tofu

白灼菜心 (GF, VG) Poached Choy Sum with Soy Sauce and Sesame Oil	\$17
乾煸四季豆 (GF, VG) Wok-Fried Green Beans with Preserved Vegetable <i>Extra Minced Beef \$6</i>	\$24
攪菜蒸滑豆腐 (GF, VG) Steamed Silken Tofu with Kale Borecole and Soy Sauce	\$24
抱子甘藍 (GF, VG) Fried Brussels Sprouts with Aged Vinegar Sauce	\$24
豆干宮保杏鮑菇 (VG) Kung Pao King Brown Mushroom with 5 Spices Hard Tofu	\$28

## 米面 Rice and Noodle

松子仁素炒飯 (GF, VG) Vegetable Fried Rice with Zucchini, Baby Corn and Pine Nuts <i>Add Prawn \$10</i> <i>Add Duck Meat \$8</i>	\$28
豉油皇蝦肉炒麵 Wok Fried Egg Noodle with Prawn and Superior Soy Sauce <i>Choice Of Chicken \$32</i>	\$38
鴨汁乾撈麵 Cantonese Egg Noodle with Duck Sauce	\$18
白飯 Steam Rice	\$4

*Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.*

**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