

\$99PP 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 dress

香酥鸭配卷饼 (升级至北京烤鸭\$7.5每人)
Crispy skin duck pancakes with sweet miso
and cucumber
(upgrade to Beijing duck add \$7.5 per person)

姜葱蒸盲曹片 *
Steamed Barramundi fillet with ginger,
shallots and coriander

黑椒炒安格斯 MB3+ 牛柳 #
Wok-fried Angus beef MB3+ with black
pepper, broccolini, baby corn and barilla

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)

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

\$119PP 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

素生菜包 #V
Vegan san choy bao with five spice tofu
and gem lettuce

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\$7.5每人)
Crispy skin duck pancakes with sweet miso
and cucumber
(upgrade to Beijing duck add \$7.5 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

蒜蓉时蔬 #V
Wok-fried mix vegetable with garlic

XO虾芦笋芥末籽炒饭 #
XO prawn fried rice with asparagus and
mustard seeds

Add dessert for \$12 per person
加甜点 \$12每位



Lotus

THE GALERIES

