

四人套餐  
BANQUET  
\$65PP

65pp 四人起订 | 65 PP - MINIMUM 4 PERSONS  
柠檬冰沙鲜生蚝\*  
Pacific oysters with lemon aspen, cranberry sorbet and finger lime  
招牌沙拉  
Lotus salad  
金牌翡翠虾饺\*  
Har Gau prawn dumplings  
鲜肉小笼包  
Steamed pork xiao long bao

椒盐鲜鱿\*  
Calamari with native spiced salt and zesty dressing  
香酥鸭  
Crispy skin duck pancakes with sweet miso and cucumber  
姜葱蒸鱼片\*  
Steamed fish fillet with ginger and shallots  
黑椒牛肉粒\*  
Wok-fried beef fillet with black pepper and barilla  
麻油时蔬\*  
Steamed Asian greens with sesame oil and soy  
白米饭  
Steamed rice

Seasonal dessert

四人套餐  
BANQUET  
\$89PP

89pp (四人起订) | 89 PP - MINIMUM 4 PERSONS  
柠檬冰沙鲜生蚝\*  
Pacific oysters with lemon aspen, cranberry sorbet and finger lime  
烟熏三文鱼沙拉\*  
Rush-smoked salmon with apple, Vietnamese mint, ginger and lemon  
带子烧麦  
Steamed fresh scallop siu mai  
金牌翡翠虾饺\*  
Har Gau prawn dumplings

椒盐鲜鱿\*  
Calamari with native spiced salt and zesty dressing  
香酥鸭  
Crispy skin duck pancakes with sweet miso and cucumber  
姜葱蒸鱼片\*  
Steamed fish fillet with ginger and shallots  
秘制XO酱炒大虾\*  
Wok-fried king prawns with house-made XO sauce  
酸辣慢炖牛小排  
Slow cooked beef short ribs with chilli, garlic, fish sauce and Asian herbs  
麻油时蔬\*  
Steamed Asian greens with sesame oil and soy  
白米饭  
Steamed rice

Seasonal dessert

\$30 CHEF'S CHOICE BUSINESS LUNCH

\$50 CHEF'S CHOICE EXECUTIVE LUNCH

Minimum 2 guests | Maximum 6 guests  
Available from 12pm - 3pm  
Monday - Friday

\*Add a glass of red or white wine for \$10  
\*This requires the complete table to participate

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Lotus

THE GALERIES

前菜  
STARTERS

酸辣凉粉 * Lotus signature crystal noodles with chilli, black vinegar and peanuts	17
川味蒸茄子 * Sichuan eggplant with garlic, chilli and coriander	17
素生菜包 * Vegetable sang choy bow with five-spice tofu, sweet corn and pine nuts	19
烟熏三文鱼沙拉 * Rush-smoked salmon with apple, Vietnamese mint, ginger and lemon	21
凉拌猪耳剁椒酱 Red braised pigs ear salad with smoked green chilli and sesame	17
香酥鸭 (半只) * Crispy skin duck pancakes with sweet miso and cucumber (half duck)	42
柠檬冰沙鲜生蚝 * Pacific oysters with lemon aspen, cranberry sorbet, and finger lime	18
椒盐鲜鱿 * Calamari with native spiced salt and zesty dressing	22
和牛生菜包 Wagyu beef sang choy bow with three-chilli sauce	36
原只小鲍鱼(两只起) * 清蒸   XO酱炒 Steamed baby Abalone (2pc) Ginger and shallot   XO sauce	28

金牌翡翠虾饺 * Har Gau prawn dumplings	16
鲜肉小笼包 Steamed pork xiao long bao	12
带子烧麦 Steamed fresh scallop siu mai	16
香菇蒸饺 * Steamed shiitake mushroom dumplings	12
虾仁韭菜水饺 Steamed pork, prawn and garlic chive dumplings	14
四川鲜虾红油抄手 Sichuan-style prawn and pork wontons with chilli and sesame	14
鲜肉虾仁锅贴 Pan-fried pork and prawn dumplings	14
葱油饼 Pan-fried shallot pancakes	9
素菇春卷 Our spring rolls with king brown mushrooms	12

海鲜  
SEAFOOD

蒸鱼片 * Steamed fish fillet of the day with ginger, soy and coriander	36
西湖醋鱼 West Lake style whole fish with black vinegar sauce	39
荠菜烩海鲜 * Braised blue swimmer crab, scallops, daily fish fillet, shepards purse and silken tofu	41
秘制XO酱炒大虾*   麻辣大虾 * Wok-fried king prawns with house-made XO sauce or chilli peppercorn	39
新加坡辣酱软壳蟹 * Fried soft shell crab with chilli tomato sauce	29
游水蚬 * 秘制XO酱   姜葱   豆豉辣酱 Local Pipis 400gms House-made XO sauce   ginger and shallot   chilli and black bean	39
加年糕 add rice cake	5
水煮鱼 * Hot and spicy fish fillet of the day	32
海鲜麻婆豆腐 * Mixed seafood mapo tofu	36

游水海鲜  
LIVE  
SEAFOOD  
- MP

游水鱼(每日精选) Steamed whole live fish 姜葱蒸   剁椒蒸   豆豉蒸 Ginger and shallot   preserved pickled chilli   chilli black bean	
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澳洲龙虾   西澳雪蟹 Southern Rock Lobster   Green Lobster   West Australian Snow Crab	
昆士兰肉蟹 - 仅接受预订 Queensland Mud Crab - (Pre order only)	
椒盐   秘制XO酱   姜葱   星洲辣椒   咸蛋黄焗   香辣 Salt and pepper   house-made XO sauce   ginger and shallot   Singapore chilli   salted duck egg yolk / hot and spicy stir-fry	
加伊面 add noodles	18

原只大鲍鱼 Whole Abalone	
油泡   清蒸   XO酱炒 Garlic stir fry   Steamed with ginger and shallot   XO sauce	

堂灼(仅供包间) HOT POT(private dining only) 加和牛片 add Wagyu sirloin	75
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鸡肉&猪肉  
POULTRY  
& PORK

上海红烧肉 Red braised pork belly with rock sugar and dark soy 可加小鲍鱼   add baby abalone	33 14ea
肉末四季豆 * Wok-fried green beans with garlic and minced pork	19
脆皮鸡* Crispy skin chicken with spiced soy sauce	29
宫保鸡丁 Kung pao chicken with dried chilli and peanuts	29
香辣鸡* Sichuan chilli chicken	28

牛肉&羊肉  
BEEF  
& LAMB

酸辣慢炖牛小排 Slow cooked beef short ribs with chilli, garlic, fish sauce and Asian herbs	S26 L39
黑椒牛肉粒* Wok-fried beef fillet with black pepper baby corn and barilla	36
松露油香煎和牛 Wagyu sirloin with heirloom tomatoes and truffle oil	200g 55 300g 78
香辣烤羊排 Roast lamb riblets with chilli glaze and housemade Chinese pickle	32

素菜  
VEGETARIAN

蜜制脆皮茄子 Crispy eggplant with honey and sesame seeds	22
椒盐豆腐* Crispy tofu with salt and wild fire dukkah	18
姜汁菠菜金针菇 * Wok-fried spinach with enoki mushrooms and ginger	18
蒜香杂菇* Wok-fried tea tree, wood-ear, mixed mushrooms and garlic	25
塔香沙葛炒芦笋* Wok-fried yam beans with asparagus and Thai basil	21
白灼西兰花 * Steamed broccoli, kale and green beans with soy	18
麻油时蔬* Steamed Asian greens with sesame oil and soy	16

主食  
RICE &  
NOODLES

花蟹飞鱼仔炒饭 * Blue swimmer crab fried rice with flying fish roe	36
鸭香芦笋芥末子炒饭 * Fried rice with duck and asparagus and mustard seeds	16/25
福建炒面—XO酱/辣酱 Wok-fried hokkien noodles with XO or chilli sauce	18
白米饭   Steamed rice	3pp