

BANQUET

79PP - MINIMUM 4 PERSONS

- Oysters with lemon aspen, butterfly pea flower tea sorbet and finger lime
- Rush smoked salmon salad with snowpea tendril, apple, chilli and ginger dressing
- Prawn, calamari and ginger dumpling
- Chicken and corn sui mai
- Salt and native pepper calamari with chilli and coriander
- BBQ duck with mandarin pancakes and sweet miso
- Steamed fish fillet with ginger and shallot
- Wok fried Wagyu beef with mushroom, asparagus, black bean, chilli sauce and truffle oil
- Kung pao chicken
- Steamed Asian greens
- Steamed rice
- Seasonal dessert

99PP - MINIMUM 4 PERSONS

- Oysters with lemon aspen, butterfly pea flower tea sorbet and finger lime
- Rush smoked salmon salad with snowpea tendril, apple, chilli and ginger dressing
- Squid ink, blue swimmer crab and scallop dumplings
- BBQ duck and spinach dumpling
- Vegetarian dumpling
- Salt and native pepper calamari with chilli and coriander
- BBQ duck with mandarin pancakes and sweet miso
- Wok fried pipis with chilli and black bean
- Steamed fish fillet with ginger and shallot
- Wok fried king prawns with Roman beans, black fungus and XO sauce
- Slow cooked smoked Cape Grim beef short rib with kale and honey ponzu
- Steamed snow peas, broccolini and cavolo nero with tamari
- Lotus fried rice with duck, egg and mustard seed
- Seasonal dessert

119PP - MINIMUM 4 PERSONS

- Oysters with lemon aspen, butterfly pea flower tea sorbet and finger lime
- Kingfish sashimi with yuzu dressing
- Crispy scallop parcels
- Squid ink, blue swimmer crab and scallop dumplings
- BBQ duck and spinach dumplings
- Singapore chilli soft shell crab
- BBQ duck with mandarin pancakes and sweet miso
- Wok-fried pipis with XO sauce
- Steamed fish fillet with ginger and shallot
- Wok fried Moreton Bay bugs with black pepper butter and cavolo nero
- Char grilled Cape Grim scotch fillet 250g (mb4, grass fed), served with lime, sea salt and lotus steak sauce
- Steamed snow peas, broccolini and cavolo nero with tamari
- Lotus fried rice with duck, egg and mustard seed
- Seasonal dessert



Lotus

BARANGAROO



DUMPLINGS

Vegetarian dumplings*	12
Prawn, calamari and ginger dumplings	16
Squid ink, blue swimmer crab and scallop dumplings *	24
Chicken and corn sui mai	12
BBQ duck and spinach dumplings*	16
Crispy scallop parcels	16
Pork wontons - steamed or crispy	12
Mushroom spring rolls	12
Steamed BBQ pork buns (2pcs)	10

STARTERS

Appellation rock oysters • Natural • Lemon aspen, butterfly pea flower tea sorbet and finger lime*	4.5ea
Crystal ice plant salad with cucumber, enoki mushrooms and tamari dressing*	18
Vegetable sang choy bao with five spice tofu and pine nuts* add pork mince	19 5
Rush smoked salmon salad with snowpea tendril, apple, chilli and ginger dressing*	23
Steamed eggplant salad with fermented chilli, garlic and coriander	16
Silken tofu salad with heirloom tomatoes and sichuan chilli dressing*	18
Salt and native pepper calamari with chilli and coriander*	22
Grilled octopus with sambal and fresh soy beans*	24
Singapore chilli soft shell crab*	24
BBQ duck with mandarin pancakes and sweet miso (half duck)*	42

SEAFOOD

Lobster/Snow crab/Mud crab <i>24 hours booking in advance</i> <i>Market price</i>	
• Wok fried with ginger and shallots*	
• Wok fried with XO sauce	
• Salt and native pepper*	
• Wok fried with chilli and black bean	
Pipis 500g	39
• Wok fried with ginger and shallots*	
• Wok fried with XO sauce	
• Wok fried with chilli and black bean	
Wok fried Moreton Bay bugs with black pepper butter and cavolo nero	42
Wok fried king prawns with Roman beans and black fungus and XO sauce (6pc)	42
Sichuan style hot and spicy king prawns with Roman beans and black fungus (6pc)	42
Whole fish	39
• Steamed with ginger and shallots*	
• Salt and native pepper*	
• Grilled with chilli and fermented bean	
Steamed fish fillet with ginger and shallots*	36
Wok fried hokkien noodles with XO sauce or chilli sauce add chicken	18 7
Lotus fried rice with duck, egg and mustard seed*	S16 L25
Steamed rice*	3pp

RICE & NOODLES

POULTRY & PORK

Kung pao chicken	26
Crispy chicken with spiced soy sauce and chilli oil*	29
Tea smoked plum duck with cassia bark and lychee*	39
Lotus style sweet and sour pork with Chinese cabbage salad*	32
Wok fried green beans with pork mince and chilli*	18

BEEF & LAMB

Spicy grilled lamb cutlets with cucumber and mint*	39
Wok fried Wagyu beef with mushroom, asparagus, black bean chilli sauce and truffle oil*	39
Slow cooked smoked Cape Grim beef short rib with kale and honey ponzu	49
Char grilled Cape Grim scotch fillet 250g (mb4, grass fed), served with lime, sea salt and lotus steak sauce	49

VEGETARIAN

Salt and pepper tofu with sesame dressing*	17
Wok-fried spinach with ginger and enoki mushrooms*	17
Steamed snow peas, broccolini and cavolo nero with tamari	18
Stir fried mixed mushroom with crispy kale and pickled cauliflower	24
Steamed Asian greens with soy and sesame	14