

四人套餐
BANQUET
\$75PP

75pp 四人起订 | 75 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

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

香辣烤羊排

Roast lamb riblets with chilli glaze and housemade Chinese pickle

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
\$99PP

99pp (四人起订) | 99 PP - MINIMUM 4 PERSONS

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

翡翠鲜虾菠菜饺*

Jade prawn and spinach 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

松露油香煎和牛

Wagyu sirloin with heirloom tomatoes and truffle oil (300g)

麻油时蔬*

Steamed broccoli, kale and green beans with 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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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
原只小鲍鱼(两只起) * 清蒸 XO酱炒	Steamed baby Abalone (2pc) Ginger and shallot XO sauce	28

点心 DUMPLINGS

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
玉米香菇蒸饺 *	Steamed shiitake mushroom & sweet corn 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
翡翠鲜虾菠菜饺*	Jade prawn and spinach dumping	16
叉烧菠萝包	Baked bun with BBQ pork and pineapple	16
生煎黑椒鸭肉包	Pan fried black pepper duck bun	10

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
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
水煮鱼 *	Hot and spicy fish fillet of the day	32

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	
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

鸡肉&猪肉 POULTRY & PORK

上海红烧肉	Red braised pork belly with rock sugar and dark soy	33
可加小鲍鱼 add baby abalone		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

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
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

*Gluten free options available, 10% surcharge on public holidays

10% surcharge for parties of 8 and over

Card payments attract a surcharge of 1.2% for MasterCard and Visa credit and 0.6% for MasterCard and Visa debit. There is no surcharge applied for Amex payments.