



四人套餐
BANQUET
\$75PP

75pp 四人起订 | 75 PP - MINIMUM 4 GUESTS

血橙冰沙鲜生蚝*
Sydney rock oysters with blood orange and ginger sorbet
招牌沙拉
Lotus salad
翡翠鲜虾菠菜饺*
Jade prawn and spinach dumpling

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
宫保鸡丁
Kung pao chicken with dried chilli and peanuts
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

Chef's dessert to share



四人套餐
BANQUET
\$89PP

89pp (四人起订) | 89 PP - MINIMUM 4 GUESTS

血橙冰沙鲜生蚝*
Sydney rock oysters with blood orange and ginger sorbet
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 dumpling

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

Chefs dessert to share

\$40 CHEF'S CHOICE EXECUTIVE LUNCH

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

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



甜点
DESSERTS

鲜橘蛋白脆配树莓柠檬冰沙 Mandarin Gem <i>Mandarin mousse, meringue, lemon curd and raspberry sorbet</i>	16
黑巧克力熔岩蛋糕 Chocolate Fondant <i>Dark chocolate fondant with ginger, rhubarb and ginger sorbet</i>	18
甜柚椰香百香果 Whipped Coconut <i>Whipped coconut, yuzu and coconut whipped cream with passion fruit "chocolate" shards, granola, coconut sorbet and passion fruit seeds</i>	16
PETIT FOURS	3
<i>Cherry coconut ball</i>	
<i>Macaron of the day</i>	
<i>Chocolate truffle</i>	

LotusGroup_

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前菜
STARTERS

酸辣凉粉 *	17
Lotus signature crystal noodles with chilli, black vinegar and peanuts	
川味蒸茄子 *	17
Sichuan eggplant with garlic, chilli and coriander	
素生菜包 *	19
Vegetable sang choy bow with five-spice tofu, sweet corn and pine nuts	
烟熏三文鱼沙拉 *	21
Rush-smoked salmon with apple, Vietnamese mint, ginger and lemon	
香酥鸭 (半只) *	42
Crispy skin duck pancakes with sweet miso and cucumber (half duck)	
豆豉蒸排骨	S18
Steamed pork ribs with black bean and chili	L33
鹿肉玉米生菜包	26
Venison sang choy bao with sweet corn and sumac	
血橙冰沙鲜生蚝 *	18
Sydney rock oysters with blood orange and ginger sorbet	
椒盐鲜鱿 *	22
Calamari with native spiced salt and zesty dressing	
原只小鲍鱼(两只起) *	28
清蒸 XO酱	
Steamed baby Abalone (2pc)	
Ginger and shallot XO sauce	

点心
DUMPLINGS

虾饺 *	16
Har Gau prawn dumplings	
鲜肉小笼包	12
Steamed pork xiao long bao	
带子烧麦	16
Steamed fresh scallop siu mai	
玉米香菇蒸饺 *	12
Steamed shiitake mushroom & sweet corn dumplings	
虾仁韭菜水饺	14
Steamed pork, prawn and garlic chive dumplings	
四川鲜虾红油抄手	14
Sichuan-style prawn and pork wontons with chilli and sesame	
鲜肉虾仁锅贴	14
Pan-fried pork and prawn dumplings	
葱油饼	9
Pan-fried shallot pancakes	
素菇春卷	12
Spring rolls with king brown mushrooms	
翡翠鲜虾菠菜饺*	16
Jade prawn and spinach dumpling	
叉烧菠萝包	10
Baked bun with BBQ pork and pineapple	
生煎黑椒鸭肉包	10
Pan fried black pepper duck bun	
脆皮羊肉馄饨	14
Crispy lamb wonton with zucchini	
墨鱼汁墨鱼西芹饺	16
Steamed squid ink dumpling with calamari	
咸蛋黄流沙猪猪包	10
Steamed lava bun	

海鲜
SEAFOOD

蒸鱼片 *	36
Steamed fish fillet of the day with ginger, soy and coriander	
西湖醋鱼	39
West Lake style whole fish with black vinegar sauce	
秘制XO酱炒大虾* 麻辣大虾 *	39
Wok-fried king prawns with house-made XO sauce or chilli peppercorn	
新加坡辣酱软壳蟹 *	29
Fried soft shell crab with chilli tomato sauce	
水煮鱼 *	32
Hot and spicy fish fillet of the day	

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 hot and spicy stir-fry	
加伊面 add noodles	12
加咸蛋黄 add salted duck egg yolk	18

牛肉&羊肉
BEEF
& LAMB

茴香孜然炖羊肉	33
Braised lamb pot pie with cumin and cassia bark	
酸辣慢炖牛小排	S26
Slow cooked beef short ribs with chilli, garlic, fish sauce and Asian herbs	L39
黑椒牛肉粒*	36
Wok-fried beef fillet with black pepper baby corn and warrigal greens	
松露油香煎和牛	200g 55
Wagyu sirloin with heirloom tomatoes and truffle oil	300g 78

鸡肉&猪肉
POULTRY
& PORK

上海红烧肉	33
Red braised pork belly with rock sugar and dark soy	
可加小鲍鱼 add baby abalone	14ea
肉末四季豆 *	22
Wok-fried green beans with garlic and minced pork	
脆皮鸡*	29
Crispy skin chicken with spiced soy sauce	
宫保鸡丁	29
Kung pao chicken with dried chilli and peanuts	

素菜
VEGETARIAN

蜜制脆皮茄子	22
Crispy eggplant with honey and sesame seeds	
椒盐豆腐*	18
Crispy tofu with salt and wild fire dukkah	
蒜香杂菇*	25
Wok-fried tea tree, wood-ear, mixed mushrooms and garlic	
辣虾酱干烧秋葵紫花菜	22
Wok-fried purple cauliflower with okra and chili shrimp sauce	
豆豉榛果炒南瓜	22
Wok-fried butternut pumpkin with black bean and roasted hazelnut	
白灼西兰花 *	18
Steamed broccoli, kale and green beans with soy	
麻油时蔬*	16
Steamed Asian greens with sesame oil and soy	

主食
RICE & NOODLES

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

Card payments attract a surcharge of 1.5% for MasterCard and Visa credit and 0.7% for MasterCard and Visa debit. There is no surcharge applied for Amex payments.

*Gluten free options available, 10% surcharge on public holidays
10% surcharge for parties of 8 and over