

前菜
STARTERS

酸辣凉粉 * Lotus signature crystal noodles with chilli, black vinegar and peanuts	17
四川蒸茄子沙拉 * Sichuan eggplant salad with garlic, chilli and coriander	17
素生菜包 * Vegetable san choi bao 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
香酥鸭 (半只) * Crispy skin duck pancakes with sweet miso and cucumber (half duck)	42
鹿肉玉米生菜包 Venison san choi bao with sweet corn and sumac	26
血橙冰沙鲜生蚝 * Sydney rock oysters with blood orange and ginger sorbet	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 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 Spring rolls with king brown mushrooms	12
翡翠鲜虾菠菜饺 * Jade prawn and spinach dumpling	16
叉烧菠萝包 Baked bun with BBQ pork and pineapple	10
生煎黑椒鸭肉包 Pan fried black pepper duck bun	10
脆皮羊肉馄饨 Crispy lamb wonton with zucchini	14
墨鱼汁墨鱼西芹饺 Steamed squid ink dumpling with calamari	16
咸蛋黄流沙猪猪包 Steamed lava 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 香辣 咸蛋黄焗(+\$18) Salt and pepper house-made XO sauce ginger and shallot Singapore chilli hot and spicy stir-fry salted duck egg yolk (+\$18)	
加伊面 add noodles	12

牛肉&羊肉
BEEF
& LAMB

茴香孜然炖羊肉 Braised lamb pot pie with cumin and cassia bark	33
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 warrigal greens	36
松露油香煎和牛 Wagyu sirloin with heirloom tomatoes and truffle oil	200g 55 300g 78

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	34 14ea
肉末四季豆 * Wok-fried green beans with garlic and minced pork	22
糖醋排骨 Sweet and sour pork ribs	32
脆皮鸡* Crispy skin chicken with spiced soy sauce	29
宫保鸡丁 Kung pao chicken with dried chilli and peanuts	29

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
蒜香杂菇* Wok-fried tea tree, wood-ear, mixed mushrooms and garlic	25
辣虾酱干烧秋葵紫花菜 Wok-fried purple cauliflower with okra and chili shrimp sauce	22
豆豉榛果炒南瓜 Wok-fried butternut pumpkin with black bean and roasted hazelnut	22
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

1.5% for all credit cards (Visa, Mastercard, Amex and Diners) and 0.7% for all debit cards.

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