

四人套餐
BANQUET
\$75PP

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

翡翠鲜虾菠菜饺 *
Jade prawn and spinach dumpling

香酥鸭
Crispy skin duck pancakes with sweet miso and
cucumber

宫保鸡丁
Kung pao chicken with dried chilli and peanuts

麻油时蔬*
Steamed Asian greens with sesame oil and soy

白米饭
Steamed rice

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

烟熏三文鱼沙拉*
Rush-smoked salmon with apple, Vietnamese
mint, ginger and lemon

翡翠鲜虾菠菜饺 *
Jade prawn and spinach dumpling

香酥鸭
Crispy skin duck pancakes with sweet miso and
cucumber

秘制XO醬炒大蝦*
Wok-fried king prawns with house-made XO
sauce

麻油时蔬*
Steamed Asian greens with sesame oil and soy

Steamed rice



四人套餐
BANQUET
\$89PP

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

甜点
DESSERTS

黑巧克力熔岩蛋糕
Chocolate Fondant
*Dark chocolate fondant with ginger,
rhubarb and ginger sorbet*

甜柚椰香百香果 16
Whipped Coconut
*Whipped coconut, yuzu and coconut
whipped cream with passion fruit
“chocolate” shards, granola, coconut sorbet
and passion fruit seeds*

PETIT FOURS 3

Cherry coconut ball

Macaron of the day

Chocolate truffle

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 LotusGroup_

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前菜 STARTERS	酸辣凉粉 *	17
	Lotus signature crystal noodles with chilli, black vinegar and peanuts	
	四川蒸茄子沙拉 *	17
	Sichuan eggplant salad 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 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	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