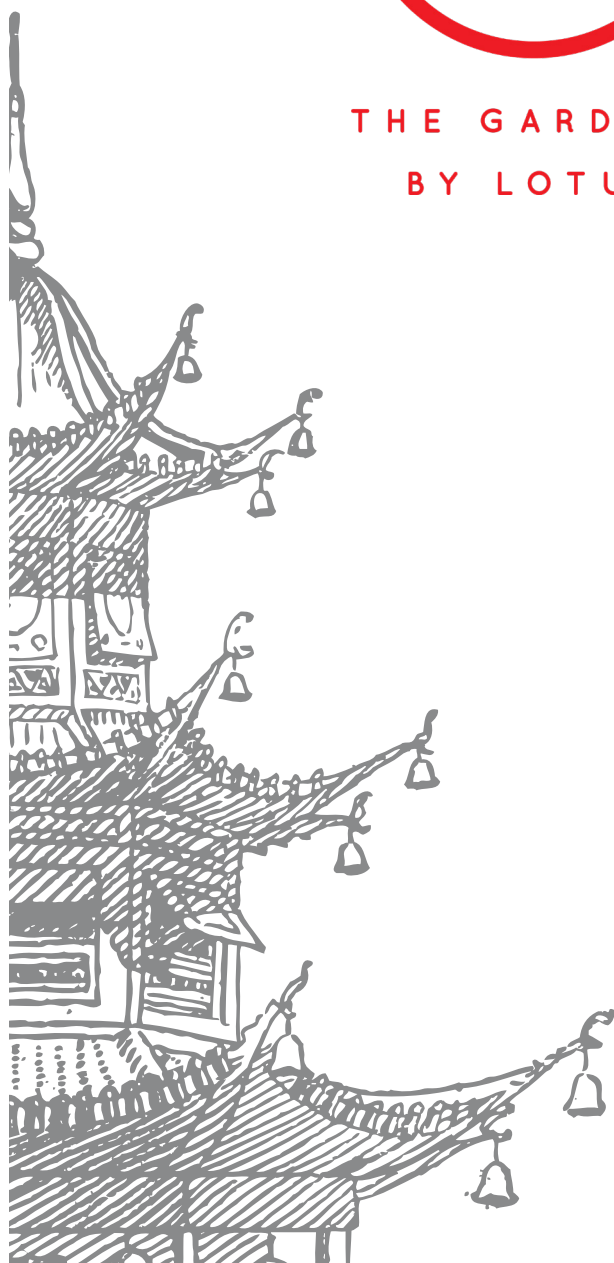




THE GARDENS
BY LOTUS



DUMPLINGS

The Gardens dim sum platter (8 pc)	29
Har Gau prawn dumplings	16
Steamed scallop siu mai	16
Sichuan style prawn and pork wontons with chilli and sesame	16
Crispy shallot pancake (2pc)	9
Spring rolls with king brown mushrooms	12
Mix mushroom dumpling	14
Vegetable and tofu dumpling	14
Violet argyle beef dumplings	14

STARTERS

素菇春卷 Spring rolls with king brown mushrooms (v)	12
香酥脆皮鴨 Crispy skin duck pancakes with chilli hoisin and cucumber	42
白芝麻秋葵 Poached okra salad with sesame (v)	16
辣味牛肉沙拉 Spicy slow cook beef salad*	16

SEAFOOD

招牌酸菜魚 Spicy and sour yellow fish soup*	39
豆酥風沙大蝦 Australian king prawns with soy bean chilli	39
酒香乾鍋小鮑魚 Braised baby abalone chilli hot pot	49
新加坡辣椒螃蟹 - 仅接受提前预订 Singapore style chilli crab with steamed bao* (pre-order only)	<i>Market Price</i>

PROTEIN

粉蒸牛排派 Slow cooked beef fillet in puff pastry (2pc)	13
紅三剁鮮蝦獅子頭 Sichuan style lion meatball in steamed tomato	18
肉末豆腐 Braised tofu and chilli pork mince* (very spicy)	22
宮保鶉鶉 Kung pao quail	19
芥末籽醬炸雞腿 Crispy skin chicken maryland with mustard seed*	22
蒜香豚肉 Crispy pork belly with chilli and shallot*	19
迷迭香栗子炆雞肉 Hot pot simmered chicken with rosemary and chestnuts	29
韭蔥火焰鳳梨京烤肉 Sweet & sour braised pork belly served in whole flaming pineapple	45
球莖茴香炒羊腩煲 Slow Braised lamb with king brown mushrooms, tomato and fennel	48

VEGETABLE AND RICE

麻油時蔬 Steamed Asian greens with sesame and soy*	16
椒鹽豆腐* Crispy tofu with seven spice seasoning and wild fire dukkah*	18
辣子杏鮑菇 Wok fried king brown mushroom with dry chilli*	22
抱子甘藍炒臘腸 Twice cooked Brussel sprouts with Lap Cheong	29
根芹菜番茄磨菇素湯 Autumn vegetable soup with celeriac, tofu, tomato and mushroom	22
素炒飯 Vegetarian fried rice*	16
鮮蝦辣椒炒飯 Fried rice with prawn and Sichuan chilli	19
白米飯 Steamed rice	3pp

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