

外滩
bund

EVENTS MENU





CONTENTS

Breakfast	3
Lunch Dinner	5
Cocktail	8
Dessert	10

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BREAKFAST



GRAZING HARVEST BREAKFAST

\$28 per person at a minimum of 7 guests

The very best of this seasons breakfast freshly prepared and served grazing style

Sample menu

Seasonal fruit

House made granola and coconut yoghurt pots

Freshly made chia pods

Freshly baked sweet goods (bickies, brownies, muffins and more)

Freshly baked pastries including croissant, danish, pain au chocolat and more, served with house made jams, preserves and marmalades

Wanting more? We recommend

Tea and coffee beverage package \$15 per person

Pastry platter \$38 per platter

Mini sweet platter \$48 per platter



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LUNCH | DINNER



BANQUET MENU

\$66 per person at a minimum of 7 guests

Inclusive of

Freshly shucked oysters w/ yuzu sorbet & tobiko
Kimchi fried rice aranchini w/ bocconcini & kewpie
Crisp greenbean & XO clam salad

Pork, prawn & garlic chive dumplings
Peking duck spring rolls

Kung Pao chicken
Market fish
Beef tenderloin

Seasonal dessert

Wanting more? We recommend

Hot seafood platter \$100 per platter
Cold seafood platter \$150 per platter
Live food station starting from \$8 per person



BANQUET MENU

\$88 per person at a minimum of 7 guests

Inclusive of

Freshly shucked oysters w/ yuzu sorbet & tobiko
Kimchi fried rice aranchini w/ bocconcini & kewpie
Bund prosperity salad w/ fresh, pickled veg, chinkiang dressing & salmon sashimi
Crisp greenbean & XO clam salad

Pork xiao long bao
Pork, prawn & garlic chive dumplings
Crackling pork belly gua bao in charcoal bun w/ cucumber and shallot

Kung Pao chicken
Wok fried king prawns in Bund's XO sauce w/ seasonal veg
Melting angus beef short rib w/ sweet & sour barbeque sauce

Crackling pork w/ salted duck egg fried rice
Seven spice brocolli

Seasonal dessert

Wanting more? We recommend

Upgrade your dessert to a dessert platter \$5 per person
Upgrade your dessert to a dessert station \$10 per person
Canapes on arrival starting from \$4 each
Bao platter \$75 per platter
Dumpling platter \$65 per platter
Beverage package starting from \$30 per person



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COCKTAIL



COCKTAIL MENUS

\$75 per person at a minimum of 50 guests

Inclusive of

Spicy Bund nuts

Prawn crackers

Freshly shucked oysters w/ Yuzu sorbet & tobiko

Kimchi fried rice aranchini w/ bocconcini & kewpie

Bund prosperity salad w/ fresh, pickled veg, chinkiang dressing & salmon sashimi

Crackling pork belly gua bao in charcoal bun w/ cucumber and shallot

Crunchy king prawns w/ wasabi pea dust & mascarpone

Lotus signature crispy eggplant w/ honey & toasted sesame

Choice of 2 skewers:

Chinese BBQ chicken

Cumin lamb

Seven spiced salmon

Hot & spicy octopus

Wagyu beef w/ char siu sauce

PETIT FOURS

Macaron chocolate

Hand made truffle

Green tea marshmallow

Wanting more? We recommend

Dumpling platter \$65 per platter

Bao platter \$75 per platter

Edamame \$24 per platter

An additional Petit Fours \$4

Dessert canapes \$15 per person

Mini sweet platter \$48 per platter

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DESSERT



DESSERT TABLE

\$20 per person at a minimum of 30 guests

Sample menu

Dark chocolate mousse with rice crisp and salted caramel pearls

Lychee and strawberry stones

Macaron of the day

Rocky road

Berry trifle

Pineapple and coconut tiramisu

DESSERT PLATTER

Chef's selection of indulgent treats

\$100 per platter (serves 4-6 guests)

CHOCOLATE FOUNTAIN

\$15 per person at a minimum of 30 guests

Inclusive of

One flavour of chocolate (milk, dark or white)

Seasonal fruits

Assortments (marshmallow, waffle, meringue, ginger bread and brioche)

BOXED MACARONS

\$10 per person

Inclusive of

Two flavours with packaging



DESSERT CANAPE

Chef's selection of seasonally inspired dessert canapes including but not limited to, macarons, petit fours, chocolate lollipops, mini tarts, ice cream and more

\$15 per person, three varieties

\$25 per person, six varieties

PASTRY PLATTER

Chef's selection of indulgent pastries, freshly baked croissants, pain au chocolate and danishes

\$38 per platter (serves 4-6 guests)

MINI SWEET PLATTER

Chef's selection of indulgent house made sweets including muffins, mini tarts and brownies

\$48 per platter (serves 4-6 guests)

CUSTOMISED CHOCOLATE

Lotus pastry chefs specialise in customised chocolate and chocolate sculptures to create spectacular centrepieces at parties, weddings and corporate events.

Anything from a company logo made from chocolate or individualised chocolate flavours, virtually anything can be made from chocolate, lets get creative together

Prices start from \$250

Lotus Dining's pastry team proudly designs and creates all desserts in house

Our dessert selection has been carefully created by our talented pastry chefs using only the highest and freshest quality of ingredients

