







LOTUS

Welcome to Lotus at The Beaufort. Our modern Asian menu celebrates flavours from across the orient, with culinary inspiration from Thailand, Malaysia, Indonesia, Japan, China, Vietnam and India. The menu is designed to be shared, and dishes will arrive as they are ready.

Can't decide? Leave the decisions to us and try the 'Feed Me' feast, which includes dessert.

LOTUS CHEF'S SELECTION 'FEED ME' - \$76 per person

	SMALL	freshly shucked oysters, prik nam pla (ea) (gf)	5.5
		szechuan pork pot sticker dumpling, honey chilli soy (2)	10
		cauliflower spring roll, peanut chilli sauce (2) (vg)	11
		steamed prawn dumpling, soy and black vinegar caramel (gf) (2)	12
		crispy corn fritters, kimchi caramel, coriander, chilli (vg, gf)	11
		bbq pork belly bao, coriander, crisp sambal, roasted cashew, hot sauce (2) (gfo)	15
		butter chicken curry puff, achar pickle (2)	14
		fragrant beef satay skewer, house satay, chilli peanut (2) (gf)	13
		soft shell crab bao, coriander, pickled cucumber, peanuts, yuzu kosho mayo (2) (gfo)	16
	MEDIUM	charred broccoli, house satay, miso butter, peanut crunch, thai herb salad (vgo, gf)	19
		kadala cauliflower, rice puffs, pepitas, sunflower seeds, lemongrass coconut sauce (vg, gf)	19
		sichuan pepper salted cuttlefish, green peppercorn, chilli, lemon (gf)	21
		grilled lamb ribs, szechuan glazing, chinese cabbage, miso butter (gf)	22
		malay fried popcorn chicken, tamarind chill jam (gfo)	18
		tempura eggplant, roast garlic, chilli soy, soft herbs (vg, gfo)	19
		hiramasa kingfish sashimi, green nam jim, coconut, coriander, lime, chilli (gf)	25
		spiced duck larb, cos lettuce, chilli, lemongrass, mint, thai basil (gf)	21
		beef tartare, sriracha caramel, soy egg, cassava crackers (gf)	25
	LARGE	wok tossed rice noodle roll, gai lan, mushroom medley, chilli oil (v, vgo, gf)	29
		sichuan kung pao chicken, bell peppers, green onion, dried chilli, roasted cashew (gfo)	34
		triple cooked pork belly, house char siu, chili, spring onion, pickled green apple & mustard	38
		braised beef rib, asian herb salad, sweet fish sauce, hot and sour dressing (gf)	39
		authentic okra curry, tomato, coriander & mint yoghurt (vgo, gf)	30
		roasted snapper, thai yellow curry, thai basil, green cabbage, young coconut meat (gf)	38
		panang curry, braised duck legs, pineapple, cherry tomatoes, thai basil (gf)	39
		rendang curry of boneless beef, coconut, crispy shallot (gf)	39
	SIDES	mango and papaya salad, coriander, ginger nuoc cham (vgo)	14
		vegetarian fried rice, asian mushroom, bean sprout, egg, coriander, chilli (vgo)	18
		flakey roti, fragrant yellow curry oil (v)	13
		charred green beans, cashew nut sambal (vg, gfo)	15
		vegetable achar pickles (vg)	8
		steamed jasmine rice (serves 2)	6

v - vegetarian | vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option

Please advise waitstaff of all dietary requirements, including Coeliac Disease. Public Holidays incur a 15% surcharge.