

It has often been said that cuisine is one of the best ways to discover a country or experience a culture. Nowhere is this truer than in Asia. Home to half the world's population, with three distinct ancient civilisations and uncountable sub-cultures, with a diverse mix of climate, flora and fauna, and geography, Asia is a culinary adventure of epic proportions. Head north across the roof of the world, the high Himalayas, and you find yourself in China. Here, the story of food stretches back almost four thousand years.

Travel the different regions of China with a menu that offers signature delicacies from Sichuan, Canton and the classic northern regions of Liaoning and Shandong.

Then cross the Yellow Sea and follow the food trail to Japan, with its unique seafood flavours.

Eventually, you transit through the heart of South East Asia, with a sprinkling of Indonesian and Malay classics, before arriving at one of the world's most famous travel destinations. Thailand, with its red hot curries, and thicker, richer flavours, is closer to Indian cuisine than any of its eastern neighbours.

Experience the gastronomic flair with distinct cuisines at The Lotus Oriental.

SMALL PLATES

Classic Somtum

Raw papaya, chili, tamarind sauce, crushed peanuts

Crispy Fried Lotus Stem and Water Chestnut Wok tossed lotus stem, water chestnut, honey chilli sauce

The Lotus Oriental Pomello Salad .

Japanese mayo, miso, shichimi dust, romaine

Edamame Beans

Truffle essence, maldon salt Chilli and garlic

Teriyaki Mushroom Pizza • £ Umami sauce, gold leaf

Yasai Tempura 💿

Batter fried seasonal vegetables

Guilin Chilli Chicken

Spicy chicken, dry chilli, Sichuan pepper corn

Garlic Butter Soft Shell Crab

Togarashi golden onion

Prawn Tempura 🖪

Batter fried prawns

Big Eye Tuna Pizza 🛚 😃 Umami sauce, gold leaf

■ Vegetarian Non-Vegetarian Speciality Kindly inform our associates of any potential allergies or intolerance you are borne to. All prices are in Indian rupees and subject to government taxes. We levy no service charge.

DIM SUM

Crystal asparagus, almond, water chestnut 💿

Baby pokchoy, spinach jiaozi 🗉

Pan fried carrot, turnip cake

Edamame, black truffle

Classic char siu pork 🖪

Umami chicken steamed in lotus leaf

Steamed chicken, coriander shumai

Steamed prawn, scallop har gow 🖪

Dragon lamb puff 🛚 🙎

ASIAN CHARCOAL GRILLS

Pineapple, hot sauce

Asian vegetable, barbeque sauce 🗉

Mushroom and baby leek, sesame dip 🗉

Tofu, teriyaki, black garlic 🗉

Peruvian asparagus, yuzu 🗉

Chicken satay, peanut sauce

Minced fish balls, glazed soya ginger sauce

Pork spare ribs, barbeque sauce 🖪

Lemongrass prawn, sweet chilli sauce

Char grilled lobster, creamy mustard miso **E** &

New Zealand lamb chop, Thai chilli tiger sauce

SUSHI 4 PIECES / 8 PIECES

Trump Mori Mika • Umami shiitake, truffle essence, fried garlic

Asuparagasu ● Asparagus tempura, cream cheese, tanuki

Alexey Smirnov
Salmon, crispy skin, garlic mayonnaise, Ikura

Crunchy Dragon Roll Crispy prawn tempura, spicy ichimi, scallions, tanuki

Catch The Spider ► Soft shell crab, sambal, ginger, flying fish roe

Hotty Tuna 🚨 🏖 Tuna, chives, golden onion, tobiko

SASHIMI

3 PIECES

Shake 🔼

Salmon

Hamachi 🖪

Yellow tail

Hotate 🖪

Scallop

Chutoro 🖪

Fatty tuna

Maguro 🖪

Tuna

Unagi 🖪

Fresh eel

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NIGIRI

3 PIECES

Piman • £ Bell pepper

Nasu • £ Eggplant

Suika • £ Watermelon

Inari
Tofu

Shake
Salmon

Ebi ▲ Prawn

Hamachi ▲ Yellow tail

Maguro
Tuna

Unagi kabayagi 🛽 Grilled eel

OMAKASE OZARA

Hiroshi Platter 💿

2 types of vegetarian sushi (4 pieces each roll) 2 types of nigiri (2 Pieces each)

Komoplatter

4 types of seafood nigiri (2 piece each)

Oki Platter

3 types of sashimi (3 pieces each)

Sakura Takashi Platter

3 types of non-vegetarian sushi (4 pieces each roll) 3 types of seafood nigiri (2 pieces each)

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SOUP

Smoked Corn Asian Chowder

Asparagus 🔳

Chicken 🔼

Crab meat 🔼

Tom Yum

Vegetables 💿

Chicken 🔼

Prawn 🔼

Cantonese Wanton Soup

Vegetables 🖲

Chicken 🔼

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MAINS

Yellow Thai Curry 💿

Tofu, bamboo shoot, pineapple, cherry tomato

Stir Fried Tofu Black Pepper ■

Fresh chilli, garlic, Thai basil

Stir Fried Asian Greens

Golden garlic, evergreen vegetables

Seitan Gung Pao 🖲 🙎

Vegan meat, dry chilli, cashew nuts

Wild Asian Mushrooms

Black pepper, garlic, scallions

Thai Green Curry 🖪

Chicken, bamboo shoot, chilli, Thai basil

Hunan Chicken 🖪

Wok tossed chicken, star anise, dried chilli

Chicken Szechwan Chilli 🖪

Spicy chicken, pepper, chilli oil

Lamb Rendang 🖪

Slow cooked lamb, lemongrass, turmeric, coconut cream

Vietnamese Butter Milk Prawn 🛚 😃

Kaffir lime, bird eye chilli, water chestnut

Mapo Tofu Pork 🖪

Minced pork, silken tofu, leeks

Singapore Chilli Crab 🖪

Steamed mantou

Steamed Whole Sea Bass 🛚 🚜

Superior soy Lemon chilli

 $\begin{tabular}{ll} \hline \bullet & Vegetarian & Non-Vegetarian & Speciality \\ Kindly inform our associates of any potential allergies or intolerance you are borne to. \\ All prices are in Indian rupees and subject to government taxes. We levy no service charge. \\ \end{tabular}$

RICE AND NOODLES

Burnt Garlic Fried Rice

Vegetables 💿

Chicken 🔼

Prawn 🔼

Bangkok Street Style Phad Thai

Vegetables 💽

Chicken 🔼

Prawn 🔼

Traditional Hakka Noodles

Vegetables 💿

Chicken 🔼

Prawn 🔼

Steamed Jasmine Rice

Yang Chow Fried Rice ▲
Jasmine rice, BBQ chicken, green onion

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MEAL IN A BOWL

Available from 12:30pm to 3:00pm

Phad kai Krapow 🖪

Basil chicken, bird's eye chilli, fried egg

Malaysian Laksa 🛚 🙎

Handmade noodles, lemongrass, coconut milk, boiled egg, prawns

Nasi Lemak 🔼

Malaysian coconut rice, lemon, cucumber, fried egg, lamb rendang

Shiroramen

Pea shoots, leek, bean sprouts, fried nori, fresh lime

Slow cooked pork, truffle zest and wild mushrooms ▲

BENTO BOX

Available for lunch 12:30pm-3:00pm

Beijing Bento

Seitan Gung Pao - Plant based soya protein 🗉

Hunan Chicken 🔼

Koh Samuibento

Thai Veg Green Curry

Chicken Rendang 🔼

Tokyo Bento

Tofu Katsu 💽

Chicken Katsu 🔼

Teriyaki Salmon 🔼

All bento boxes are served with wok tossed vegetables, assorted pickle, choice of baby pokchoy or chicken dimsum and jasmine rice dimsun, jasmine rice and a choice of dessert.

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DESSERTS

Kaffir and Coconut Crème Brulee 🛚 😃

Kaffir lime infused burnt cream custard

Tab Tim Krob 💿

Refreshing chilled dessert with water chestnut, coconut cream

Yuzu Lemon Curd 🖲 🙎

Wild berries ice cream

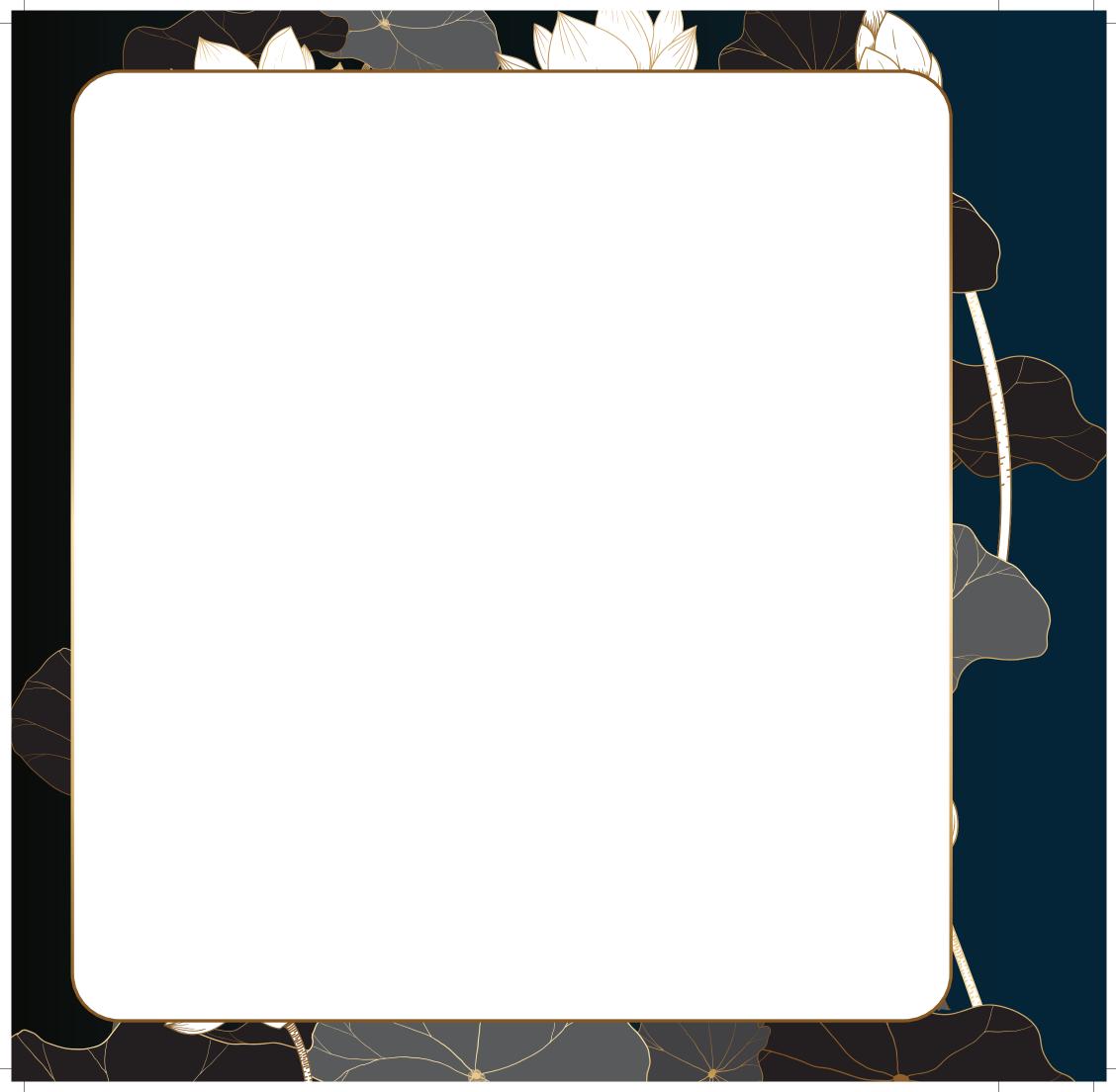
Chocolate and Mandarin Cheesecake 🛚 😃

Our take on traditional cheesecake, chocolate textures

Homemade Ice Creams

Mango and shanso sorbet Litchee sorbet Matcha ice cream Sesame caramel ice cream

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BEVERAGE MENU

THE LOTUS ORIENTAL SIGNATURE COCKTAILS

Shitake Fashion

Shitake and truffle infused whiskey, demerara, aromatic bitter

Jalisco Martini

Jalapeno infused tequila, martini bianco

Tea Koen

Gin, homemade lemongrass and peppermint cordial

Uchiha

Fat washed dark rum, almond praline, homemade toasted sesame tincture

White rum, dark rum, triple sec, homemade coconut, pineapple and citrus brew

TLO MargaritaTequila, wheat beer, triple sec, plum cordial

Wasabi Mary

Vodka, tomato juice, wasabi, celery salt

SOOTHING COOLERS

Sage of Six Path

Basil, lemongrass, kaffir lime leaves, lime, honey water, ginger ale

Kamui

Pomegranate juice, cucumber, gari

Shinra Tensei

Apple juice, Thai chilli syrup, yuzu

The Iyokan

Earl grey tea, honey water, orange juice, celery salt

Mizuki

Kafir lime, pineapple juice, passion fruit

Kemuri Chiri

Passion fruit, yuzu, smoked chilli syrup, homemade ginger beer

KOMBUCHA

Red apple kombucha Ginger kombucha

SAKE

Junmai yuzu shu aladdin, 300ml Jyosen namazake sawantsuru, 300ml Hana kizakura junmai ginjo, 300ml

SOCHU 60 ML

Lichiko

Imo kuri kirishima

BEER

Corona Extra

Heineken

Hoegaarden

Budweiser

Bira White

Bira Blonde

Kingfisher Ultra

Kingfisher Premium

WINE BY STEM

SPARKLING Ti Amo

WHITE WINE
Black Tower Riesling
Vina Tarapaca Chardonnay
Grover's La Reserve Fume Blanc

RED WINE Black Tower Pinot noir Vina Tarapaca Cabernet Sauvignon Grover's La Reserve Red

WINE BY BOTTLE

CHAMPAGNE Moet Chandon Brut G.H MUMM

SPARKLING Grover's La Reserve Brut Royal Ti Amo

ROSE Les Terrasses D Ardeche Grenache Merlot

WHITE WINE
Bodega Norton Chardonnay
Wolf Blass Chardonnay
Black Tower Riesling
Vina Tarapaca Chardonnay
KRSMA ESTATE Sauvignon Blanc
Grover's La Reserve Fume Blanc

RED WINE
Zonin Valpolicella
KRSMA ESTATE Cabernet Sauvignon
KRSMA ESTATE Syrah
Black Tower Pinot noir
Vina Tarapaca Cabernet Sauvignon
Grover's La Reserve Red

SINGLE MALT WHISKY The Glenlivet 15 YO

Laphroaig 10 YO

Talisker 10 YO

Singleton 12 YO

Glenfiddich 12 YO

The Glenlivet 12 YO

Amrut

Paul John Brilliance

Paul John Bold

Paul John Edited

BLENDED WHISKY

Chivas Regal 18 YO

Chivas Regal 15 YO

Johnnie Walker Double Black

Monkey Shoulder

Johnnie Walker Black Label

Copper Dog

Chivas Regal 12 YO

Ballantine's 12 YO

Johnnie Walker Red Label

AMERICAN WHISKY Jack Daniel 7 YO Jim Beam

JAPANESE WHISKY Suntory Toki

IRISH WHISKY Jameson

COGNAC Martell VSOP Martell VS

VODKA
Belvedere
Grey Goose
Ciroc
Absolut Mandarin
Ketel One
Absolut Blue
Absolut Lime

GIN
Roku
Hendricks
Tanqueray No.10
Jaisalmer
Hapusa
Bombay Sapphire
Beefeater
Greater Than

TEQUILA
Patron Reposado
Patron Sliver
Don Angle

APERITIF Campari

Apperol

Jägermeister

Martini Extra Dry

Martini Rosso

Martini Blanco

LIQUEURS Baileys Irish Cream

Kahlua

Triple Sec

SOFT BEVERAGES
Still water 330ml / 750ml

Sparkling water 330ml / 750ml

Selection of Coffee

Energy Drink

Aerated Beverages

THE LOTUS ORIENTAL TEA Fujian Oolong tea

Sliver needles

Elderflower and lemongrass

Sencha

Hibiscus and berries