



THE LOTUS ORIENTAL

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

The Lotus Oriental Pomello Salad

Japanese mayo, miso, shichimi dust, romaine

Crispy Fried Lotus Stem and Water Chestnut

Wok tossed lotus stem, water chestnut, honey chilli sauce

Edamame Beans

Truffle essence or maldon salt or chilli garlic

Yasai Tempura

Batter fried seasonal vegetables

Guilin Chilli Chicken

Spicy chicken, dry chilli, Sichuan pepper corn

Tori Karage

Japanese style fried chicken

Garlic Butter Soft Shell Crab

Togarashi golden onion

Prawn Tempura












Batter fried prawns

 Vegetarian  Non-Vegetarian  Signature  Vegan












Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

DIM SUM

- Crystal asparagus, almond, water chestnut 
- Baby pokchoy, spinach jiaozi 
- Pan fried carrot, turnip cake 
- Shanghai vegetable dumpling 
- Edamame, black truffle 
- Pork and chive gyoza 
- Classic char siew pork 
- Umami chicken steamed in lotus leaf 
- Steamed chicken, coriander shu mai 
- Steamed prawn, scallop Hargow 
- Dragon lamb puff 

ASIAN CHARCOAL GRILLS

- Pineapple skewer, hot sauce 
- Asian vegetable skewers, barbeque sauce 
- Mushroom and baby leek skewers, sesame dip 
- Tofu, teriyaki, black garlic 
- Peruvian asparagus, yuzu 
- Chicken satay, peanut sauce 
- Banana leaf wrap grill fish marinated Balinese spice 
- Pork Spareribs, barbeque sauce 
- Lemongrass prawn, sweet chilli sauce 
- New Zealand lamb chop, Thai chilli tiger sauce 
- Char grilled lobster, creamy mustard miso 

 Vegetarian  Non-Vegetarian  Signature  Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

SUSHI

4 PIECES / 8 PIECES

Trump Mori Mika

Umami shiitake, truffle essence, fried garlic

Asuparagasu

Asparagus tempura, cream cheese, tanuki

Avocado cream cheese

Bubu arare

Kappa Maki

Japanese Cucumber & wasabi

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

Unagi Philadelphia Maki

Fresh water eel & cream cheese

Hotty Tuna

Tuna, chives, golden onion, tobiko

SASHIMI

3 PIECES

Shake

Salmon

Hamachi

Kanpachi

Hotate

Scallop

Chutoro

Fatty tuna

Maguro

Tuna

Unagi

Fresh eel

 Vegetarian  Non-Vegetarian  Signature  Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

NIGIRI


3 PIECES

Piman 
Bell pepper

Suika 
Watermelon

Shake 
Salmon

Hamachi 
Yellow tail

Unagi kabayagi 
Grilled eel

Nasu 
Eggplant

Inari 
Tofu

Maguro 
Tuna

OMAKASE OZARA

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

Komo Platter
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)*

 Vegetarian  Non-Vegetarian  Signature  Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

SOUP

Smoked Corn Asian Chowder

Asparagus 


Chicken 

Crab meat 

Tom Yum

Vegetables 

Chicken 

Prawn 

Cantonese Wonton Soup

Vegetables 

Chicken 

Malaysian Laksa (serves 2)

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

Shiro ramen

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

Slow cooked pork, truffle zest and wild mushrooms 

 Vegetarian  Non-Vegetarian  Signature  Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

MAINS

Yellow Thai Curry

Tofu, bamboo shoot, pineapple, cherry tomato

Wild Asian Mushrooms

Black pepper, garlic, scallions

Ta-hu-rad-prik

Silken tofu in homemade chilli sauce

Stir Fried Asian Greens

Golden garlic, evergreen vegetables

Seitan Gung Pao

Vegan meat, dry chilli, cashew nuts

Thai Green Curry

Chicken, bamboo shoot, chilli, Thai basil

Thai red Curry prawn & pumpkin

Prawn, pumpkin, bamboo shoot, chilli, 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

Singapore Chilli Crab

Steamed Mantou

Lobster in xo sauce

Rock Lobster, spicy homemade seafood sauce

Steamed Whole Sea Bass

Superior soy or lemon chili

Mapo Tofu Pork

Minced pork, silken tofu, leeks

Phad kai Krapow

Basil chicken, bird's eye chili, fried egg

 Vegetarian  Non-Vegetarian  Signature  Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

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

Chang mai crab meat fried rice

Crab meat, Turmeric, fresh red chilli, basil

 Vegetarian  Non-Vegetarian  Signature  Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

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

 Vegetarian  Non-Vegetarian  Signature  Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.



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

Ceamsi

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

TLO margarita

Tequila, 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

■ Vegetarian ▲ Non-Vegetarian 🍷 Signature 🌱 Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

KOMBUCHA

Red Apple Kombucha
Kolala Kombucha
Spicy Ginger Kombucha
Passion Fruit Kombucha
Elderflower Kombucha
Raspberry Lemonade Kombucha
Blue Pea 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

🟢 Vegetarian 🟡 Non-Vegetarian 🍷 Signature 🌱 Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

WINE BY STEM

Sparkling

Ti Amo

WHITE WINE

Black Tower Riesling

Vina Tarapaca Chardonnay

Falak Reserve Chardonnay

La Reserve fume Blanc

RED WINE

Black Tower Pinot noir

Vina Tarapaca Cabernet Sauvignon

Falak Reserve Cabernet sauvignon and Shiraz

La Reserve red

CHAMPAGNE

Moet Chandon Brut

G.H MUMM

SPARKLING

La Reserve Brut Royal

Ti Amo

ROSE

Les Terrasses D Ardeche Grenache Merlot

■ Vegetarian ▲ Non-Vegetarian 🍷 Signature 🌱 Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

WINE BY BOTTLE

WHITE WINE

Bodega Norton Chardonnay
Wolf Blass Chardonnay
Black Tower Riesling
Vina Tarapaca Chardonnay
Falak Reserve Chardonnay - 750 ml / 375 ml
KRSMA ESTATE Sauvignon Blanc
La Reserve fume Blanc

RED WINE

Zonin Amarone Della Valpolicella
KRSMA ESTATE Cabernet Sauvignon
KRSMA ESTATE Syrah
Black Tower Pinot noir
Vina Tarapaca Cabernet Sauvignon
Falak Reserve Cabernet sauvignon and Shiraz – 750 ml/ 375 ml
La Reserve red

🟢 Vegetarian 🟡 Non-Vegetarian 🍷 Signature 🌱 Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

SINGLE MALT WHISKY (30ml)

The Glenlivet 15yo

Laphroaig 10 YO

Talisker 10 YO

Singleton 12YO

Glenfiddich 12yo

The Glenlivet 12yo

Amrut

Paul John Brilliance

Paul John Bold

Paul John Edited

BLENDED WHISKY

Chivas Regal 18YO

Chivas Regal 15YO

Johnnie Walker Double Black

Monkey Shoulder

Johnnie Walker Black Label

Copper Dog

Chivas Regal 12YO

Ballantine's 12YO

Johnnie Walker Red Label

■ Vegetarian ▲ Non-Vegetarian 🍷 Signature 🌱 Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

AMERICAN WHISKY

Jack Daniel 7YO

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

🟢 Vegetarian 🟠 Non-Vegetarian 🍷 Signature 🌱 Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

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 Rosso
Martini Blanco
Martini Extra Dry

LIQUEURS

Kahlua
Baileys Irish Cream
Triple Sec

■ Vegetarian ▲ Non-Vegetarian 🍷 Signature 🌱 Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.

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

🟢 Vegetarian 🟡 Non-Vegetarian 🍷 Signature 🌱 Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% service charge.