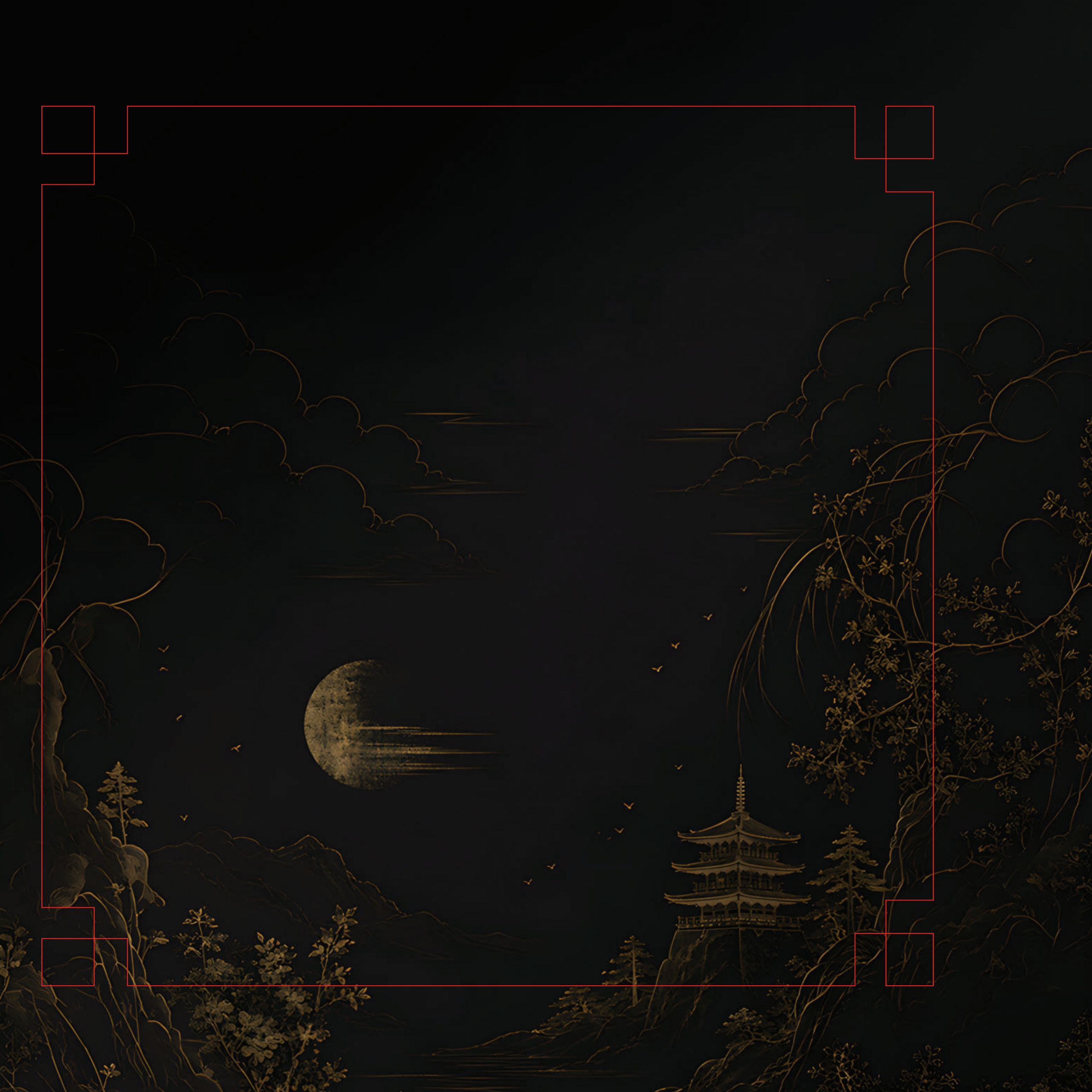




THE LOTUS ORIENTAL

The best meals are shared, passed across the table with laughter and the quiet joy of something delicious. At The Lotus Oriental, we embrace the soul of dim sum—small plates meant for sharing. From the delicate pleated dumplings to the softness of steamed buns, each basket arrives in a continuous, joyful flow. No formality, no waiting—just bamboo baskets, chopsticks in motion, and a table that never feels quite finished.

Experience the warmth, energy, and simple joy of food, flowing.





Swishier

THE LOTUS ORIENTAL

The menu celebrates the warmth and rhythm of Chinese dining, focusing on small plates, steam-led preparations, and dishes designed to arrive fresh, hot, and ready to share. Inspired by lively dim sum tables, it features bamboo baskets, delicate dumplings, bao, comforting broths, and wok-tossed favourites. Every dish adds to a flowing, social, and generous dining experience.



DIMSOMS

STEAMED

■ Mock Meat Bao

Plant base meat with glazed char siew

Energy: Cal: 280 kcal  

■ Yam Bean Chestnut Crystal Dumpling

Transparent dumpling filled with yam bean, asparagus almond, chestnut (*Gluten, vegan & lactose free*)

Energy: Cal: 468 kcal 

■ Truffle Essence Edamame Dumpling

Edamame, black truffle

Energy: Cal: 202 kcal    

■ Pumkin Dumpling

Pumkin and exotic vegetable

Energy: Cal: 245 kcal  

■ Corn Water Chestnut

Corn water chestnut pok choy with chilli coriander

Energy: Cal: 468 kcal  

▲ Chicken & Chives Siew Mai

Steamed open dumplings with chicken and chives

Energy: Cal: 354 kcal   

▲ Xiao Long Bao

Flavor full soupy chicken dumpling

Energy: Cal: 369 kcal 

▲ Spicy Chicken Dumpling

Aromatic chicken and crunch chilli

Energy: Cal: 354 kcal   

■ Vegetarian

▲ Non-Vegetarian

★ Signature



Gluten



Eggs



Dairy



Nuts



Fish



Crustaceans



Soy



Sesame



Sulphites



Mushroom



Celery

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

Any take away food should be consumed within two hours from the time of delivery.

An average active adult requires 2000 kcal energy per day, however, calorie needs may vary.

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



DIMSOMS

▲ Classic Char Siu Pork Bao

Steamed bun filled with roasted bbq pork
Energy: Cal: 350 kcal

▲ Spinach Prawn's Roll

Water chestnut, mince prawns with black beans sauce
Energy: Cal: 287 kcal

▲ ★ Xo Prawns Har Gow

Prawns and homemade xo sauce
Energy: Cal: 435 kcal

POACHED

■ Vegetable Poached Dumpling

Broccoli, asparagus & chestnut
Energy: Cal: 297 kcal

▲ ★ Xinjiang Spicy Ginger Chicken Dumpling

Poached chicken dumpling with spicy soya broth
Energy: Cal: 368 kcal

▲ Sea Food Chives Dumpling

Mixed seafood and chives
Energy: Cal: 285 kcal



Vegetarian



Non-Vegetarian



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XI HU PRAWN SOUP

ORIENTAL SOUPS

 Macerated baby asparagus and Corn

Corn and asparagus thick soup *(Gluten, vegan & lactose free)*
Energy: Cal: 197 kcal

 Hot and sour wild mushroom soup

Spicy sour thick soup with shitake, bamboo shoot, tofu
Energy: Cal: 130 kcal   

 Tofu and Spinach

Silken cube tofu with spinach thick soup *(Gluten, vegan & lactose free)*
Energy: Cal: 158 kcal 

 Tomato Egg White Soup, Sesame Oil, Coriander

Cubes of tomatoes, coriander, egg white thick soup
Energy: Cal: 182 kcal  

 Pulled Chicken Supreme Broth

Cantonese style clear soup *(Gluten, vegan & lactose free)*
Energy: Cal: 288 kcal

 Xi-Hu Prawn

Cubes of tomato, tofu, prawn, green peas, thick soup
Energy: Cal: 245 kcal  

 Spicy Dan Dan Noodles, Peanuts, Coriander

Sichuan style spicy noodles soup with pork mince
Energy: Cal: 211 kcal   

 Drunken Lamb Clear Soup, Mushroom, Coriander, Ginger

Soft shredded lamb with clear broth
Energy: Cal: 245 kcal  

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GOLDEN LAMB PUFF



SMALL PLATES

 Deep-Fried Vegetable Spring Rolls

Five spice sauteed vegetable fried roll with sweet chilli sauce
Energy: Cal: 310 kcal  

 Pan-Fried Carrot, Turnip Cake

Double-cooked rice flour cake with garlic slaw
Energy: Cal: 220 kcal  

 Imperial Vegetable Pot Sticker

Pan fried mixed vegetable dumpling
Energy: Cal: 287 kcal   

 Sichuan Style Chicken Spring Roll

Spicy chicken fried roll with sweet chilli sauce
Energy: Cal: 352 kcal  

 Grilled Chicken Pot Sticker with Crispy Chilli

Pan fried char siew marinated grilled chicken dumpling
Energy: Cal: 337 kcal   

 Prawn and Asparagus Sesame Toast

Deep-fried prawn coated bread with sesame
Energy: Cal: 298 kcal     

 BBQ Chicken Puff

Thousand layers chicken puff
Energy: Cal: 477 kcal     

 Golden Lamb Puff

Filling with minced lamb, chestnut, green onion
Energy: Cal: 498 kcal      

 Honey Baked Pork Puff Pastry

Glazed barbeque pork puff with wild honey
Energy: Cal: 341 kcal     

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SICHUAN STYLE GREEN STRING BEANS

MAIN -COURSE

VEGETARIAN

■ Stir-Fried Asian Greens With sesame infusion

Fresh greens in garlic & sesame oil *(Gluten, vegan & lactose free)*

Energy: Cal: 216 kcal 🌾

■ Sichuan Style Green String Beans

Wok-sauteed haricot beans with smoked black bean sauce

Energy: Cal: 412 kcal 🌾🥚🌾

■ Silken Tofu

Soft tofu in fresh chilli sauce *(Gluten, vegan & lactose free)*

Energy: Cal: 187 kcal 🌾

■ Wok -Fried Braised Eggplant

Sichuan paste and dry red chilli

Energy: Cal: 318 kcal 🌾🌾🍏

■ Seitan Gong Pao

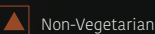
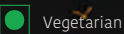
Plant base meat with spicy ginger, chinese vinegar & cashew nut

Energy: Cal: 617 kcal 🥚🌾🥚

■ ★ Clay Pot Braised Tofu

Chili, onion, snow peas, asparagus, in sichuan sauce

Energy: Cal: 395 kcal 🌾🥚🌾



Gluten



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Dairy



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CHAIRMAN MAO'S FAVOURITE DISH

MAIN -COURSE

MEAT

 Chairman Mao's Favourite Dish

Double-cooked braised spicy pork belly with chilli bean
Energy: Cal: 739 kcal   

 Sichuan Style Pork with Bullet Chilli & Scallion

Wok fried shredded pork with spicy fresh red chilli and soya
Energy: Cal: 627 kcal  

 Sliced Lamb Chilli Oyster Sauce

Ginger, scallion, soya and fresh red chilli
Energy: Cal: 761 kcal   

 Cumin Chilli Lamb

Wok tossed spicy lamb, roasted cumin, coriander & scallion
Energy: Cal: 711 kcal   

 Vegetarian

 Non-Vegetarian

 Signature



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Soy



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HUNAN STYLE WOK
TOSSED CHICKEN

MAIN -COURSE

POULTRY

 Classic Kung Pao Chicken

Chicken with spicy ginger, chinese vinegar & cashew nut
Energy: Cal: 537 kcal   

 Hunan Style Wok Tossed Chicken

Wok tossed chicken with star anise, dried red chilli
Energy: Cal: 787 kcal  

 Xo Chicken

Fried chicken in homemade xo sauce
Energy: Cal: 611 kcal   

 Smoked Black Bean Chicken

Wok fried chicken in chilli bean sauce
Energy: Cal: 682 kcal   

 Chicken Szechuan Chilli

Hot garlic chicken with pepper chilli oil
Energy: Cal: 737 kcal   

 Vegetarian

 Non-Vegetarian

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Fish



Crustaceans



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Sesame



Sulphites



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LOBSTER IN XO SAUCE

MAIN -COURSE

SEAFOOD

▲ Wok Fried Smokey Prawns with Wood fungi
Wood ear and scallion smoked black bean sauce
Energy: Cal: 509 kcal

▲ ★ Lobster in Xo Sauce
Rock lobster, spicy homemade seafood sauce
Energy: Cal: 979 kcal

▲ Steamed Chilean seabass fillet
Fresh red chilli butter garlic sauce
Energy: Cal: 698 kcal

▲ Sichuan Style Spicy Calamari
Fried squid with dried chilli, homemade sichuan sauce
Energy: Cal: 617 kcal

▲ Sliced Fish with Peppers and Wood Ear, Chilli Bean Sauce
Wok fried fish in smoked chilli bean sauce
Energy: Cal: 979 kcal

- Gluten

Eggs

Dairy

Nuts

Fish

Crustaceans

Soy

Sesame

Sulphites

Mushroom

Celery
- Vegetarian

Non-Vegetarian

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XO PRAWN FRIED RICE
WOK TOSSED NOODLES



MAIN -COURSE

RICE

■ Steamed Jasmine Rice

Energy: Cal: 234 kcal

■ Golden Garlic Fried Rice

Seasonal vegetables fried rice with roasted garlic

Energy: Cal: 377 kcal  

▲ Yang Zhou Fried Rice

Barbeque chicken chunks and cube vegetable fried rice

Energy: Cal: 498 kcal  

▲ ★ Xo Prawn Fried Rice

Wok-tossed rice with prawn, eggs with homemade xo sauce

Energy: Cal: 484 kcal    

NOODLES

■ Wok Tossed Noodles

Sichuan style spicy noodles with vegetable and soy

Energy: Cal: 453 kcal  

■ Cantonese Style Soya Noodles

Stir fry noodles with beans sprout, pak choy and soy

Energy: Cal: 492 kcal  

▲ XO Prawns Noodle

Stir-fried prawn noodle in homemade xo sauce

Energy: Cal: 533 kcal     

▲ Wok Tossed Chicken Noodles

Cantonese style chicken noodles, with bell pepper and vegetable

Energy: Cal: 615 kcal   

■ Vegetarian

▲ Non-Vegetarian

★ Signature



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A close-up photograph of a chocolate mousse dessert. The mousse is a dark, smooth, dome-shaped mound centered in a black, shallow bowl. It is garnished with several small, irregular pieces of bright orange, porous, and crumbly material, possibly a citrus-based foam or cake. Interspersed with these are smaller, darker brown crumbly pieces. A single, small, irregular piece of gold leaf is delicately placed on the top surface of the chocolate dome. The bowl is set against a dark background, with a portion of a light-colored, woven bamboo placemat visible at the bottom and right edges. The lighting is dramatic, highlighting the textures of the mousse and its garnishes.

**FIVE SPICES
CHOCOLATE MOUSSE**

DESSERTS

▲★ Five Spices Chocolate Mousse

A rich chocolate dessert made with 72% dark chocolate mousse with five spices soft center catalan, serving with chilli chocolate sauce, chocolate micro sponge, chocolate crunch, fresh raspberry

Energy: Cal: 168 kcal    

■ Sesame Ball

Slow-fried glutinous sweet bean dumplings with coconut lime sorbet (*Lactose free & vegan*)

Energy: Cal: 197 kcal  

■ Chinese Coconut White Chocolate Green Tea Cake

Light matcha cake with white chocolate and coconut, finished with delicate creamy notes

Energy: Cal: 203 kcal   

▲ Toffee Crème Brûlée

A luxurious dessert featuring silky, smooth custard topped with a crispy toffee layer (*Gluten free*)

Energy: Cal: 196 kcal  

▲ Date Pancake with Vanilla Ice Cream

A warm, golden pancake infused with the natural sweetness of Chinese dates, paired with creamy vanilla ice cream for a perfect balance of textures and flavors

Energy: Cal: 227 kcal   

■ Berry Texture Cheesecake with Lychee Granita

A luscious, multitextured cheesecake infused with fresh berry flavors, layered to delight every bite. Served with a refreshing lychee granita, this dessert combines creamy richness, tart berry notes, and icy sweetness for a perfectly balanced, elegant finish. Garnished with seasonal berries and a hint of mint for a visually stunning and palate-pleasing experience

Energy: Cal: 198 kcal  



Vegetarian



Non-Vegetarian



Signature



Gluten



Eggs



Dairy



Nuts



Fish



Crustaceans



Soy



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STEAMED WHOLE SEA BASS



By the Leela is a holistic wellness program - a healthy lifestyle reflected in physical, mental, social, and spiritual wellbeing. Aujasya is not just a word, it's a way of life.

Conceived and executed in collaboration with Dr. Ankita Jalori, one of India's pre-eminent nutrition and wellness consultants, the menu has been curated to achieve the impossible balance between your health needs and your gastronomic expectations. Our Chefs have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components but retaining the authentic essence and experience of each dish.

SOUP

Smoked Corn Asian Chowder

Sweet corn and asparagus
Immunity building; high fibre; antioxidant-rich; diabetic-friendly

Asparagus is low on calories and high in nutrition. It is packed full of Vitamin K which contributes to general bone health and blood clotting. Antioxidants like vitamin E and vitamin C help your body fight the harmful effects of aging by protecting cells from free radicals which promote oxidative stress. It is also rich in fibre, essential for a steady functioning digestive system, which in turn aids in reducing the risk of high blood pressure, heart disease and diabetes.

A versatile ingredient, corn is used as a base for many health-oriented dishes as it is rich in carotenoids which promote eye health and provides higher amounts of antioxidants than most cereal grains in its league.

Star Ingredients: Corn, Asparagus

Nutrition: Cal: 66 kcal • Protein: 3g • Fats: 1g • Carbs: 14g • Fiber: 2g

DIM SUM

Crystal Dumpling

Asparagus, almond, water chestnut
Immunity building; high-fibre; antioxidant-rich; gluten-free

The fascination with this dish lies in its crystal-clear wrap that encases a mixture of bright vegetables. The textural contrast of the soft outer covering and the bite of fresh veggies makes this dumpling an absolute delight.

Asparagus is low on calories and high in nutrition. It is packed full of Vitamin K which contributes to general bone health and blood clotting. Antioxidants like vitamin E and vitamin C help your body fight the harmful effects of aging by protecting cells from free radicals which promote oxidative stress. It is also rich in fibre, essential for a steady functioning digestive system, which in turn aids in reducing the risk of high blood pressure, heart disease and diabetes. Water chestnut is also low in calories and high in fibre and antioxidants.

Star Ingredients: Asparagus, Water Chestnut

Nutrition: Cal: 109 kcal • Protein: 3g • Fats: 1g • Carbs: 23g • Fiber: 4g

 Vegetarian  Non-Vegetarian  Signature

 Gluten  Eggs  Dairy  Nuts  Fish  Crustaceans  Soy  Sesame  Sulphites  Mushroom  Celery

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MAINCOURSE

Stir Fried Asian Greens

Asparagus, bok choy, broccoli braised with garlic and soya
Antioxidant-rich; bone health; digestive health

Wok cooking is known to be a healthier cooking method than most as it uses very little fat, and the food is cooked in a short span of time. This ensures that least nutrition is lost through heat application.

Asparagus is low on calories and high in nutrition. It is packed full of Vitamin K which contributes to general bone health and blood clotting. Antioxidants like vitamin E and vitamin C help your body fight the harmful effects of aging by protecting cells from free radicals which promote oxidative stress. It is also rich in fibre, essential for a steady functioning digestive system, which in turn aids in reducing the risk of high blood pressure, heart disease and diabetes. Bok choy is an excellent addition to any stir fry as it is rich in B vitamins, minerals, and antioxidants and lends precious nutrients and fibre.

An all-rounder in terms of nutrition, broccoli has it all: carbs, proteins, essential vitamins (namely C, K1, B9) and minerals like potassium, manganese, and iron.

Star Ingredients: Asparagus, Bok Choy, Broccoli
Nutrition: Cal: 256 kcal • Protein: 7g • Fats: 19g • Carbs: 20g • Fiber: 7g 

Steamed Whole Sea Bass

Superior soya sauce, scallion, and fresh coriander
Protein-rich; omega-3 fatty acids; antioxidant-rich

Fish, steamed whole, in all its glory with fresh herbs and mild flavours only to complement the natural essence of the magnificent ocean dwellers. Steaming is known to be amongst the healthiest methods of cooking as it involves no fat and no immersion in water which dissolves certain essential vitamins and minerals.

Whole fish is a rich and reliable source of fats and omega 3 as most fish fats are stored where the skin meets the flesh. Omega 3 is a star fat in that it helps to absorb cholesterol causing LDL in the body. Fish fats, due to their prevalence below room temperature, aquatic conditions, do not solidify in the human body when consumed; this makes them easier to metabolise and thus infinitely healthier than the fat found in land dwelling animals.

Coriander used in the broth promotes brain health, heart health, digestion, and gut health and is rich in immune-boosting antioxidants, lowers blood pressure.

Star Ingredient: Sea Bass (Locally sourced)
Nutrition: Cal: 436 kcal • Protein: 70g • Fats: 8g • Carbs: 18g • Fiber: 4g   

 Vegetarian

 Non-Vegetarian

 Signature



Gluten



Eggs



Dairy



Nuts



Fish



Crustaceans



Soy



Sesame



Sulphites



Mushroom



Celery

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THE LEELA

BHARTIYA CITY BENGALURU
HOTEL CONVENTIONS RESIDENCES