

LOTUS

Capturing the spirit of Asia. Lotus offers Pan-Asian cuisine drawing on the influences of Japan, Singapore, Indonesia, Thailand, and China

Tantalizing dishes are inspired by the many flavours of each Country. Sample a variety of dishes from this Tasting Menu.

SAKE is a fermented alcoholic beverage with a long history in Japanese culture. While often called "rice wine", sake is actually more like beer than wine as it is made from a grain-rice, not a fruit as wine is. Sake is fermented, but not a distilled, beverage, and should not be confused with *shochu*, another Japanese alcoholic beverage that is distilled. The alcohol content of Sake is higher than beer, generally between 12% -18% alcohol by volume, and has a complex, even fruity flavour when made by a higher quality manufacturer. Sake characteristics run the gamut from sweet dry, fruity to earthy, with acidity and fragrant complexities that rival western wines. Sake is far from just a simple drink.

A TASTE OF ASIA

SAKE	170ml	300ml	720ml
Akashi-Tai Honjozo	\$7.75	\$13.50	\$25.00
A traditional and favourite amongst Sake Lovers. Dry with citrus flavour and aromas.			

Akashi-Tai Jummai Daiginjo	\$15.00	\$26.50	\$50.00
A favourite with the Japanese, using the highest quality Yamada Nishiki rice. A good balance of lemon and bitter orange flavours with a long lasting finish.			

	170ml	500ml
Akashi-Tai Shiarume Umeshu	\$10.50	\$25.00
Umeshu is a sweet plum infused alcoholic drink which is often made at each Japanese house hold. Sweet and rich dry fruits and plum flavours with a dry finish.		

BEER	
Tiger	\$5.50
Brewed exclusively in Asia since 1932 with the finest quality hops and malted barley. The malt and honey tones in the body of the beer are light enough to compliment even the most delicate Asian flavours.	

Tsingtao	\$4.95
Tsingtao Lager from China has a crisp, slightly malty flavour and nutty sweet taste which complements spicy or flavoured Asian cuisine.	

Asahi	\$5.50
A lager-style beer from Japan, with a bright gold colour and white head. the nose is malty and does have a distinctive note from the rice, and the palate is clean and crisp, with lemony fruit. A very nicely made, crisp and refreshing beer.	

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TASTING MENU

Scallop Spring Roll, Sweet and Sour Dip
Tuna Tataki with Coriander Dressing*
Thai-Style Prawn Cake with Mango and Papaya Salpicon

SOUP

Creamy Coconut, Lemon Grass Soup with Crab

Crispy Beef Futomaki with Moromi Miso Sauce*
served with Chicken Yakitori and a Harusame Salad

Yoghurt Mango Lasse

Peking-Style Crispy Duck Pancakes with Sweet Plum Sauce
Vegetable Yakisoba with Shrimp Katsu with Tonkatsu Sauce

DESSERT

Green Tea Cheese Cake with Lemon Grass
White Chocolate and Date Samosa with Coconut and Rose Water Sauce
Watalpan with Cardamom, Cashew Nuts and Cinnamon Cream

Some dishes may contain trace elements of nuts, or extracts of these products

* Public Health services have determined that eating raw, undercooked or partially cooked meats, seafood, shellfish, eggs, milk, or poultry may present a health risk to the consumer and may increase your risk for food borne illness especially if you have certain medical conditions.

These menu items are individually marked by an asterisk.