

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.

Cant' decide? Leave the decisions to us and try the 'Feed Me' feast, which includes dessert.

LOTUS CHEF'S SELECTION 'FEED ME' - \$65 per person

8	SMALL	freshly shucked oysters, prik nam pla (ea) (gf) pork and garlic chive pot sticker dumplings, coriander mint sambal (2) crispy kim chi fritters, green onion, soy vinegar (vg) cauliflower spring roll, peanut chilli sauce (2) (vg) steamed prawn and ginger dumpling, spiced black vinegar (2) fragrant beef satay skewer, house satay, chilli peanut (2) (gf) butter chicken curry puff, achar pickle (2) bbq pork belly bao, coriander, crisp sambal, hot sauce (2) (gfo)	4 8 9 10 11 12
E SH	MEDIUM	charred broccoli, house satay, peanut crunch, thai herb salad (vg, gf) roasted brussels sprouts, hot and sour vinegar, puffed rice, coriander, chilli oil (vg, gf) salt and pepper cuttlefish, fragrant peppercorn soy, chilli (gf) mongolian shredded sticky beef, green onion, crispy taro (gfo) malay fried popcorn chicken, nonya spice, sambal mayonnaise (gf) tempura eggplant, roast garlic, chilli soy, soft herbs (vg, gfo) umai snapper, shallot, peanut, yuzu, chilli, cauliflower, herb oil (gf) spiced chicken larb, cos lettuce, chilli, lemongrass, mint, thai basil (gf) rare waterfall beef salad, mango, celery, kan kong, puffed rice (gf)	17 18 16 24 16 16 21 18 22
	LARGE	wok tossed ho fan noodles, charred sesame, wild mushroom, bok choi, chilli oil (vg, gf) sichuan kung pao chicken, bell peppers, green onion, dried chilli, roasted cashew (gfo) sticky pork neck, house char siu glaze, apple smoked chilli sambal (gf) scotch fillet, pickled mustard greens, black pepper sauce, shiitake-wakame butter (gf) aromatic chickpea and tomato curry, coriander mint yoghurt (vgo, gf) sticky asam spiced WA snapper, green beans, baby corn (gf) fragrant red curry, crisp duck legs, lychee, thai basil (gf) massaman curry of boneless beef, kipfler potato, peanut and shallot (gf)	28 32 36 42 28 36 38 36
/	SIDES	mango and papaya salad, coriander, ginger nuoc cham (vgo) vegetarian fried rice, asian mushroom, bean sprout, egg, coriander, chilli (vgo) flakey roti, fragrant yellow curry oil (v) charred green beans, cashew nut sambal (vg) vegetable achar pickles (vg) steamed jasmine rice (serves 2)	12 16 12 12 8 4