

LOTUS PACKAGE

MENU A

STARTER

Yellow Fin Tuna Tartare Salmon Roe,
Jalapenos Coriander Salsa, Seaweed Grisini, Yuzu Vinaigrette

Or

Australian Beef Tenderloin Carpaccio, Wild Rucola,
Capers, Parmesan Cheese, Anchovy Dressing

Or

Mushroom Soup Shitake Tortellini,
Olive Oil and Parsley Cèpes Espuma



MAIN COURSE

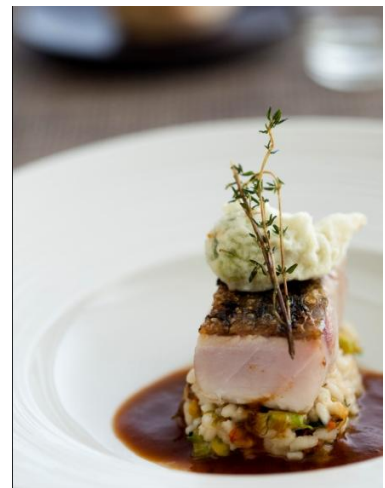
Seared New Zealand Beef Tenderloin, Pomme Anna,
Glazed Balinese Shallots, Sauté Mushroom and Natural Jus

Or

Grilled Australian Lamb Rack, Jerusalem Artichoke, Kalamata Olive,
Garlic Confit, Vegetables Ratatouille and Rosemary Jus

Or

Pan Seared Black Bass Fillet Wrapped Pancetta,
Baby Organic Vegetables, Lemon "Beurre Blanc"



DESSERT

Manjari Chocolate Mousse
*with Sencha Green Tea, Vanilla Mascarpone White Truffle Parfait,
Coffee Sauce and Chocolate Leaf*

Or

Caramel Millefeuille
*A Classic Millefeuille made from Salted Butter Caramel Cream,
Almond Crumbled, Caramel Sauce*

Or

Warm Thin Apple Tart with Home Made Ice Cream



MENU B

STARTER

Yellow Fin Tuna Tartare, Salmon Roe, Jalapenos Coriander Salsa,
Seaweed Grissini, Yuzu Vinaigrette
Or
Australian Beef Tenderloin Carpaccio, Wild Rucola,
Capers, Parmesan Cheese, Anchovy Dressing
Or
Warm Seared Sea Scallop
with "Crème Fraiche" Citrus Sauce, Basil Oil



SECOND

Mushroom Soup, Shitake Tortellini,
Olive Oil and Parsley Cèpes Espuma
Or
Green Zucchini Soup, Zucchini Tartare,
Basil Pesto and Tomato Oil
Or
Prawn Tortellini, Tomato Confit,
Herb Lemon Butter Sauce



MAIN COURSE

Seared New Zealand Tenderloin, Pomme Anna,
Glazed Balinese Shallots, Sauté Mushroom, Natural Jus
Or
Grilled Australian Lamb Rack, Jerusalem,
Kalamata Olive, Garlic Confit,
Vegetables Ratatouille and Rosemary Jus
Or
Pan Seared Black Bass Fillet Wrapped Pancetta,
Baby Organic Vegetables, Lemon "Beurre Blanc"



DESSERT

Manjari Chocolate Mousse
with Sencha Green Tea, Vanilla Mascarpone White Truffle Parfait,
Coffee Sauce and Chocolate Leaf
Or
Caramel Millefeuille
A Classic Millefeuille from Salted Butter Caramel Cream,
Almond Crumbled, Caramel Sauce
Or
Warm Thin Apple Tart with Home Made Ice Cream



Terms and Conditions

- Set Menu valid in our Main Restaurant Area for dinner
- Set Menu valid for FIT, 2-12 pax
- Set Menu valid reservation by the latest 12 hours prior dinner (FIT)
- For group reservations more than 12 pax, we will need 24 hours notice in prior
- Menu can be chosen on the night of the dinner
- Prices are subject to 21% Government Tax and Service Charge