

THE CARVERY

APPETIZERS

Gammon & York Ham Terrine
Truffle Oil & Old Vintage Port Dressing

Caramelized Warm Onion Tart
with Stilton Cake Waldorf Dressing

Deep Fried Hen's Egg in Bread Crust with Sea Salt
Russian Salad with Parsley Vinaigrette

Oxtail Soup & Celery Cappuccino
Bubble & Squeak Ravioli

ENTRÉES

Roasted Rack of Pork & Crackling
Caramelized Apples & Savoy Cabbage
Matchstick Potatoes, Natural Gravy

Prime Rib of Beef, Yorkshire Pudding Crisps
Mashed Potatoes, Roasted Sweet Potatoes, Braised Spring Onions

Rotisserie Spring Chicken
Infused with Herb & Bacon Butter, Root Vegetables & Red Skin Potatoes

Loaf of Baked Salmon with Honey Mustard Glaze
Peas, Mashed Potatoes, Pommery & Sage Sauce

DESSERTS

Brioche & Almond Butter Pudding
Dark Rum Sauce

Lemon Posset with Coconut Macaroons

Summer Pudding & Berries
Clotted Cream

Matured Cheddar, Stilton & Brie Cheese

LA PIAZZA

PRIMO PIATTO

Chargrilled Vegetables, Roasted Peppers
& Artichokes

Caper Berries, Anchovies & Garlic, Infused
in Herb Olive Oil

Fresh Marinated Salmon with a Sweet Dill
Mustard Dressing

Buffalo Mozzarella & Olive Oil Poached Cherry
Tomato, Vintage Balsamic Dressing

Melon in Season

ANTIPASTI MISTI

SERVED AT YOUR TABLE

Bresaola, Mortadella, Coppa, Parma Ham
Arugula Salad & Shaved Parmesan

ZUPPE

Traditional Minestrone,
Roasted Bruschetta, Garlic & Parmesan

PIATTI PRINCIPALI

Primo Piatto

Wild Mushroom & Green Asparagus Risotto, Baked Goat Cheese

Spaghetti Alla Puttanesca

Braised Plum Tomato Sauce with Black Olives, Capers & Oregano

Lobster Ravioli Limoncino

Pizza Florentine

Thin Crust with Spinach, Ricotta Cheese, Prosciutto, Black Olive Tapenade,
Pine Kernels, Tomato Arugula & Mozzarella Cheese

Grilled Swordfish Steak, Courgette & Zucchini Ribbons with Anchovy Butter

Veal Involtini with Asparagus & Mozzarella, Spring Onions, New Potatoes, Piemontese Sauce

Roasted Lamb Rack with Sun Dried Tomato & Rosemary Crust, Salardaise Potatoes

Medallions of Beef Tenderloin & Boletus, Roasted Garlic & Pesto

DOLCI ASSORTITI

Tiramisù

A Traditional Italian Recipe

Iced Praline Parfait

Baked Apples with Honey & Grappa

Zuccotto

Hazelnut C&ied Fruit Mousse

Wrapped in Madeira Sponge Cake,

Maraschino Liqueur

Cappuccino/Espresso

LOTUS

WELCOME TO LOTUS

The Lotus Restaurant offers a selection of irresistible dishes from the Far East.

The Tasting Menu consists of eight individual dishes that will be served in five courses.

Please advise your server if there are any dishes you particularly do not want to try.

Enjoy!

TASTING MENU

Duo of Sesame Crusted Jumbo Scallop & Ahi Tuna Loin
Blossom Honey Soy Reduction, Pineapple Cucumber Ceviche

Tender Coconut & Curried Snow Crab Soup, Crayfish Liaison

Mikados of Beef Tenderloin, Thai Basil, Micro Cilantro
Sweet Chili Lobster Salpicon

Red Braised Pork Belly, Pickled Gingered Cabbage

Crispy Duck Spring Roll, Star Anise Plum Dip

Stir Fry Chicken & King Prawn, Singapore Noodles & Black Bean Glaze

Chilled Melon Cocktail with Lime, Lemon Grass & Midori

Caramelized Mango & Pineapple Sushi, Wasabi Crème Brûlée, Satsuma Ginger Sorbet

**Some dishes may contain Peanuts or Sesame Seeds, or extracts of these products.*

BEVERAGES

White Wine
Sancerre Blanc, Pascal Jolivet,
France (Sauvignon Grape)

Lindemans, Chardonnay Reserve,
South Australia

Red Wine
Chianti Classico “Pèppoli”, Tuscany, Villa Antinori,
Italy (Sangiovese Grape)

Rosemount, Shiraz,
South Eastern Australia, Hunter Valley

Singha Beer

Tsingtao

A full wine list & other beverages are also available
Please ask your server for details.