LOTUS

Lotus offers a culinary journey around Asia and the Indian subcontinent, with tastings influenced by Goan India, Singapore, Thailand, Japan and China, served in an elegant atmosphere. Here, sample the best of traditional recipes, along with modern interpretations and twists on classic favorites, including two favorites from "World's Best" lists.

Gluten-free bread available upon request.

'Please Note: Consuming raw/undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

MENU

GOAN POTATO CHOP

semolina crusted potato, vegetable & cheese cake; sambal spinach

Goa, a state in sunny southwest India, has an eclectic cuisine reflecting both the foreign influences of Portugal and England and Goan Hindu pescatarian and lacto-vegetarian cuisine.

FIRST COURSE CHILI SOFT SHELL CRAB

crispy crab; tomato-chili gravy

In 1956, Singaporean Cher Yam Tian and her spouse began selling stir fried crabs with tomato-chili sauce from a pushcart; this became so popular they established a restaurant. Despite its name, chili crab is not very spicy, and ranks #29 on CNN Travel's "World's 50 Best Foods" for 2017.

GRANITE RED LOTUS

Native to Asia, lychees have been prized for centuries, and here pair exceptionally with guava and cranberry for an intensely sweet, delicately refreshing intermezzo.

MAIN COURSE THAI SPICED RACK OF LAMB[†]

stir fried purple eggplant; sweet chili; baby corn

Thai cuisine highlights simple preparation, aromatics and a spicy edge. Although lamb is not a traditional meat, it has gained favor in recent years. So popular in Thai food that seven dishes appeared on the "World's 50 Best Foods" for 2017.

DESSERT YUZU CHEESECAKE

green tea tuile, sake-marinated plum

Breaking from traditional dishes, here cheesecake is enhanced by Japanese flavors of green tea, plum, sake and exotic citrus yuzu, a refreshing lemon alternative.