

LOTUS

*A 5-course gastronomic journey of
traditional Asian dishes.*



THE CHEF'S TABLE

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

AMUSE BOUCHE 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

lychee & guava, cranberry juice, lychee liquor

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.

PAN-ASIAN CUISINE

The term Pan-Asian cuisine generally refers to recognizable dishes from across the various Asian cuisine traditions. This might range from Thai to Japanese, any of the Chinese cuisines (Szechuan (Sichuan), Shandong, Fujian, Jiangsu, Zhejiang, Cantonese and Hunan), Vietnamese, Singaporean, Burmese, Laotian, or even the vast multitude of Indian cuisines. Dishes are typically "traditional" in the sense that they do not blend methodologies or atypical ingredients to try to create a blend, fusion, or new dish, but instead present the wide panoply of traditionally prepared foods. Indeed, each cuisine featured here has its own traditions, with techniques ranging from toasting and grinding spices (Indian) to a heavy use of aromatics such as fish sauce, lemongrass and kaffir lime (Thai) to the exquisite simplicity of perfect ingredients highlighted by beautiful preparation and plating (Japanese). Truly, the Asian countries are a showcase for fine cuisine.



LOTUS WINE PAIRING*

AMUSE BOUCHE

INCLUDED WINE PAIRING

Gobeum Blanco (Verdejo)

Tierra de Castilla, Spain

—PREMIUM WINE PAIRING—

Martin Codax Mara Martin (Godello)

Monterrei, Spain

FIRST COURSE

INCLUDED WINE PAIRING

Vollmer (Riesling)

Pfalz, Germany

—PREMIUM WINE PAIRING—

Chateau St. Michelle (Riesling)

Columbia Valley, USA

MAIN COURSE

INCLUDED WINE PAIRING

Frontera (Cabernet Sauvignon)

Central Valley, Chile

—PREMIUM WINE PAIRING—

Bicicleta (Cabernet Sauvignon)

Central Valley, Chile

DESSERT

INCLUDED WINE PAIRING

Uby (Gros & Petit Manseng)

Gascony, France

—PREMIUM WINE PAIRING—

Cristina Ascheri (Moscato d'Asti)

Piedmont, Italy

**Each pairing is served by the glass. For an additional \$25, enjoy the premium wine pairing selection specially selected to enhance your dining experience. The premium pairing is included in the Silver Spirits beverage package.*