



LOTUS MENU

COURSE ONE

Assorted Maki – California, Spicy Tuna & Spicy Salmon
Salmon Tataki with Herb Miso

COURSE TWO

12 Spiced Crispy Calamari with Mustard Aioli
Steamed Dim Sum Basket
Crispy Duck Spring Rolls with Mango Oolong Sauce

COURSE THREE

'Black Angus' Flank Steak with Harissa Butter
Chicken with Cashew Nuts, Chili Flakes & Thai Basil
Karma Salad with Creamy Ginger Dressing
Japanese Steamed Rice

COURSE FOUR

Lemongrass Crème Brûlée

(Dishes are prepared in a kitchen that handles nuts)



DRAGONFLY MENU

COURSE ONE

California Maki

Tuna Carpaccio with Ponzu & Anchovy Aioli

COURSE TWO

Asian Chicken Salad with Sesame Mustard Dressing

Crispy Duck Spring Rolls with Mango Oolong Sauce

COURSE THREE

Ginger Mirin Glazed Salmon

Karma Salad with Creamy Ginger Dressing

COURSE FOUR

Chicken with Cashew Nuts, Chili Flakes & Thai Basil

'Black Angus' Flank Steak with Harissa Butter

Steamed Green Vegetables with Roasted Sesame Oil

Japanese Steamed Rice

COURSE FIVE

Dessert Platter

(Dishes are prepared in a kitchen that handles nuts)



IMPERIAL MENU

COURSE ONE

Edamame Hummus

12 Spiced Crispy Calamari with Mustard Aioli

Beef Gyoza with Crème De Foie Gras & Kabayaki Sauce

COURSE TWO

Salmon Tataki with Herb Miso

Japanese Tuna Pizza with Jalapeño & Truffle Oil

Hamachi Crudo with Citrus Elderflower & Chili Aioli

COURSE THREE

Miso Black Cod

Charcoal Grilled Green Asparagus

Wok Fried Green Vegetables with Parsley & Truffle Oil

COURSE FOUR

Angry Chicken

Rack of Lamb

Karma Salad with Creamy Ginger Dressing

Japanese Steamed Rice

COURSE FIVE

Dessert Platter

(Dishes are prepared in a kitchen that handles nuts)