



LOTTUS HOUSE AND NOODLES RESTAURANT

APPETIZERS

TORO TATAKI (Japan)

Marinated and seared Tuna Loin, tossed with a fresh herbs salsa

BANH UOT THIT NUONG (Vietnam)

Grill beef rolls, wrapped in steam rice wraps

HARUMAKI (Japan)

Seafood and vegetables spring rolls, served with sweet and sour sauce & chili oil

TEMPURA TOFU (Japan)

Black sesame seeds crusted tofu, dip in tempura batter, deep fried serve with Tent zuyu sauce

CHING CHIAO TZE (China)

Steam Pork dumplings, served with chili oil and sweet & sour sauce

ADOBONG MANOK WINGS (Philippines)

Spicy marinated chicken wings deep fried

WAKAME SALAD (Japan)

Seaweed and mixed greens tossed with our special dressing

NOODLES AND MORE

SOMEN MISO SHIRO SOUP (Japan)

Soya Bean soup, garnish with tofu, shitake, and spring onions

LAKSA LEMAK (Malaysia)

Yellow noodles, chicken breast and shrimps in a fiery red curry coconut broth

HOKKIEN MIE (Singapore)

Stir fried rice noodle, with sambal, curry, sweet soya, shrimp, bacon, chicken & vegetables

JI KARE LOMEIN (China)

Coconut-lemon grass spicy broth, with stir fried chicken and vegetables with egg noodles

TEMPURA SOBA (Japan)

Soba noodles in dashi broth, serve with shrimps and vegetable Tempura

PHAD THAI (Thailand)

Spicy stir fried Vegetables and phad noodles with peanuts

NASI GORENG (Indonesia)

Indonesian fried rice

YAKIMESHI (Japan)

Japanese fried rice

YAKITORI (Japan)

Chicken, bell peppers and onion skewers in teriyaki sauce

KUSHIAGE (Japan)

Breaded vegetable skewer, deep fried, served with Tonkatsu sauce

SATE DAQING (Malaysia)

Grilled beef satay, served with peanut sauce

VIT QUAY (Vietnam)

Crispy Duck, served with Hoisin sauce and Wheat pancakes

GRILLED TORO STEAK (Japan)

With a Teriyaki-Balsamic sauce and Shitake mushrooms

SWEET & SOUR CHICKEN (China)

Stir fried with vegetables and served with plain rice

MALAYAN ROAST PORK (Malaysia)

Marinated and oven roasted in a spicy Asian BBQ sauce

POLYNESIAN BEEF (Thaïti)

Beef fillet tips, stir fried with snow peas and black mushrooms with a coconut tropical touch

SUSHI BAR

NIQIRIS

Wich consist of slivers of raw seafood or other ingredients laid over bite size bricks of sushi rice

EBI (Shrimps), SHAKE (Salmon), UNAGI (Eel), MAGURO (Tuna), KANIKAMA (Crab)

MAKI SUSHI

GEISHA MAKI

Cucumber, cream cheese, wrapped with fresh salmon and topped with chipotle mayo

LOTTUS MAKI

Roasted eel, cucumber, with crispy Kakiage and eel sauce

NOBU MAKI

Yamagobo, Toasted sesame seeds, scallions, salmon skin and salmon salad

TAMPICO MAKI

Crab meat, Mayo, scallions, scotch bonnet, cucumber and topped with masago

COWBOY MAKI

Seasoned, grilled beef fillet, blue cheese and Jalapeños, in a panko breaded roll

FUTOMAKI

Shrimp, salmon, crab, eel, cucumber, Yamagobo, in a outside nori roll

CALIFORNIA MAKI

Shrimps, Avocado, Tobiko, toasted sesame seeds, cucumber

SPICY TUNA MAKI

Fresh Tuna, chipotle-mayo, Scallion, cucumber and Ikura

MEDITERRANEAN MAKI

Prosciutto, asparagus, roasted bell pepper and brie cheese

DESSERTS

GREEN TEA ICE CREAM

Served with leeches

TEMPURA ICE CREAM (Japan)

Served with strawberry coulis

TAPIOCA PUDDING (Kampuchea)

Tapioca custard pudding served with cherries

BANANA EGG ROLL (China)

Deep fried served with chocolate ice cream and mango coulis