

## The Lotus Room Canapé Catering Menu

**Selection of Four @ \$65.00 Per Person, Per Hour**  
**Each Additional @ \$12.00 Per Person, Per Hour**

### Spicy Salmon Tacos

Crispy shell, avocado mousse, chili mayo, tobiko

### Tuna Tacos

Tuna, yuzu kosho aioli, nori, crunchy shell

### Cucumber Salad

Sesame, garlic, chili, rice vinegar

### Spring Rolls

Crispy vegetables, chili lime caramel, fish sauce

### Crab Rangoon

Blue crab, cream cheese filling, spicy honey mustard

### Agedashi Cauliflower

Crispy tempura cauliflower, dashi glaze, scallions

### Charred Shishito Peppers

Grilled shishitos, smoked sea salt, fresh lemon

### \*Wagyu Skewers add \$8 supplement

Soy, ginger, garlic, brown sugar glaze

### \*Chicken Satay add \$8 supplement

Turmeric-marinated chicken, peanut sauce, Asian pickles

### Miso Carrots

Roasted carrots, white miso glaze, sesame

### \*Wagyu Sliders add \$8 supplement

Wagyu beef patty, chili crisp aioli, brioche bun

**The Lotus Room**  
**DIM SUM PASSED OR STATIONED**

**Selection of Four @ \$65.00 Per Person, Per Hour**  
**Each additional @ \$12.00 Per Person, Per Hour**

**Pork Potsicker**

The classic, steamed or fried

**Chicken Dumpling**

Ginger, corn, steamed or fried

**Vegetable Dumpling**

Mixed vegetables, steamed or fried

**Shrimp Har Gow**

Delicate shrimp dumplings with ginger and chive

**Carrot Dumplings**

Carrot, corn, and jicama in translucent dumpling skin

**Mushroom Dumplings**

Fresh and dried mushrooms with jicama in vegetarian dumpling wrapper

**Red Dragon Dumplings**

Shrimp and beets with vibrant herbal aromatics

**Shui Mai**

Pork, shrimp, and dried mushroom in open-faced dumpling

**Moon Dumplings**

BBQ pork, dried mushroom, and jicama filling

**Jade Dumplings**

Shrimp and watercress wrapped in jade-green dumpling skin

**Ube Sesame Balls**

Crispy sesame crust with purple sweet potato filling

**Truffle Soup Dumplings (+\$6 Supplement)**

Mixed mushroom broth, chive, and black truffle

THE LOTUS ROOM  
PRIX FIXE DINNER

**\$150 PER PERSON**  
**Plus Tax & Gratuity**

**FIRST COURSE**

*(Choice of Three)*

Cucumber Salad  
Sesame, garlic, chili

Edamame  
Steamed sea salt or spicy sambal

Shishito Peppers  
Grilled, smoked sea salt, lemon

Spring Rolls  
Chili lime caramel, fish sauce

Salmon Crudo (+\$6 Supplement)  
Yuzu-truffle ponzu, chives, Asian pear, fried lotus root

Chicken Satay  
Turmeric-marinated, peanut sauce, Asian pickles

Crab Rangoon  
Blue crab, cream cheese, spicy honey mustard

Tuna Tacos  
Avocado mousse, chili mayo, nori, tobiko, crunchy shell

Beef Skewers  
Soy, ginger, garlic, brown sugar, Asian pickles

Lobster Bao (+\$8 Supplement)  
Yuzu kosho aioli, scallion, tobiko

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**MAIN COURSE**

*(Choice of One)*

**Dan Dan Noodles**

Pork, bok choy, peanut, scallion, crispy shallots

**Chow Fun**

Chicken, garlic, onion, scallion, bean sprout, dark soy

**Kurobuta Pork Katsu**

Apple, celery root, kewpie, tonkatsu

**Wagyu Beef Katsu (+\$18 Supplement)**

NY strip steak, chili crisp, fried shallots, chives

**Steamed Branzino (+\$14 Supplement)**

Ginger, garlic, herbs, citrus, soy

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**DESSERT**

*(Choice of One)*

Chocolate Molten Cake

Green Tea Crepe Cake

Ube Sesame Balls

**OPTIONAL ENHANCEMENTS**

House Fried Rice for the Table

+\$10 Per Guest

Crab Fried Rice for the Table

+\$14 Per Guest

Chilled Sake Pairing

+\$35 Per Guest

Reserve Wine Pairing

+\$55 Per Guest

# THE LOTUS ROOM

## FAMILY STYLE CATERING MENU

**\$125 PER PERSON**  
**Plus Tax And Gratuity**

### **APPETIZER**

**Choice of 3**  
Served "Family Style"

**Spring Rolls**  
Crispy vegetable spring rolls, chili lime caramel, fish sauce

**Cucumber Salad**  
Sesame, garlic, fresh chili, rice vinegar

**Shishito Peppers**  
Grilled, smoked sea salt, fresh lemon

**Crab Rangoon**  
Blue crab, cream cheese filling, spicy honey mustard

**Chicken Satay**  
Turmeric-marinated chicken, peanut sauce, Asian pickles

### **MAIN**

**Choice of 3**  
Served "Family Style"

**Dan Dan Noodles**  
Pork, bok choy, peanut sauce, scallions, crispy shallots

**Chow Fun**  
Chicken, garlic, onion, scallion, bean sprouts, dark soy, thick rice noodles

**Korean Fried Chicken**  
Crispy fried chicken, gochujang mayo, sweet soy glaze

**Kurobuta Pork Katsu**  
Breaded Kurobuta pork, apple, celery root, kewpie, tonkatsu sauce

**Steamed Branzino**  
Whole branzino, ginger, garlic, herbs, citrus, soy broth

**SIDES****choice of 1**

Served "Family Style"

**House Special Fried Rice**

Chinese pork sausage, chicken, shrimp, egg, scallions

**Charred Cabbage**

Miso butter, chives, crispy fried shallots

**DESSERT**

Served "Family Style"

**Green Tea Crepe Cake**

Layered matcha crepes, light vanilla cream

**Chocolate Molton Cake**

Miso caramel, vanilla chantilly

**Ube Sesame Balls**

Purple sweet potato filling, crispy sesame crust