



LOTUS HUDSON VALLEY RESTAURANT WEEK



\$39.95* Per Person 每位

APPETIZERS 前菜

CHOICE OF ONE 任選其一

VEGETABLE SPRING ROLL 蔬菜春捲

Served with House Duck Sauce 配酸梅醬

CORAL SHRIMP 沙汁合桃蝦球

Honey Glazed Walnut, Asian Slaw, and Citrus Mayonnaise 蜂蜜核桃、高麗菜沙拉及柑橘蛋黃醬

BBQ HONEY RIBS 燒烤蜂蜜排骨

밉

ENTREES 主菜

CHOICE OF ONE 任選其一

SESAME CHICKEN 芝麻雞

Lightly Battered Chicken Breast, Broccoli, and Sweet Citrus Sauce 雞胸肉、西蘭花配柚子醬

SZECHUAN SHRIMP 四川蝦

Lightly Battered Shrimp, Broccoli, Carrot, Pepper, and Snow Peas 蝦、西蘭花、胡蘿蔔、胡椒、荷蘭豆

PEKING PORK CHOP 京都肉排

Crispy Boneless Pork Chop, Sweet Onion, and Red Vinegar Sauce 脆皮無骨豬排、甜洋蔥配紅醋汁

XO SEAFOOD & TOFU IN CLAY POT XO醬海鮮豆腐煲

Snow Pea Pod, Carrot, and Broccoli 荷蘭豆、胡蘿蔔及西蘭花

BLACK PEPPER FILET MIGNON 黑椒菲力牛排

Tomato, Carrot, and Baby Lettuces 番茄、胡蘿蔔及小生菜

DESSERT 甜點

CHOICE OF ONE 任撰其一

FRIED BANANAS 炸香蕉

MANGO SORBET 芒果雪葩

Coconut Gelato, Chocolate and Raspberry Sauces

椰子冰淇淋、巧克力及覆盆子醬

_15

WINE PAIRING 配葡萄酒

+\$24 PER PERSON 每人額外加\$24

*excluding tax, gratuity, and beverage 不含稅、小費及飲料

An automatic gratuity of 20% shall be added to each guest bill. 額外20%的服務費已自動加到賬單。

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Restaurant Week menu is not available on Fridays and Saturdays. 食用生的或未煮熟的肉類、家禽、海鮮、貝殼或雞蛋可能會增加食源性疾病的風險,特別是如果您有某些疾病。餐廳週餐單不適用於週五及週六。