

Black Lotus brings together a visual and culinary narrative picking up from the iconic scripture of the Ming Era, titled, Golden Lotus.

Inspired by the name of the restaurant, the three dimensional artwork created in metal showcase the growth of a lotus and how it slowly overtakes a pond.

Designed on a split level with large French windows, the restaurant offers everything right from formal private dining to a semi-formal lounge to an open air casual dining alfresco.

Black Lotus menu draws its inspiration from the Schezwan belt of China. This region is known for

Three peppers - Chinese prickly ash, pepper and hot pepper

Three aromas - Shallot, ginger and garlic

Seven tastes - Sweet, sour, tingling, spicy, bitter, piquant and salty

Eight flavours - Fish-flavoured, sour with spice, pepper-tingling, odd flavour, tingling with spice, red spicy oily, ginger sauce and home cooking

Needless to say, this wide variety allows for some great dishes to stir up the palate. The extensive Black Lotus menu also offers a wide choice in terms of the ingredients used. Menu offerings include appetizers, soups, dim-sums, baozi, grills, hot pots, clay pots, wide array of lip smacking Chinese delicacies and desserts.

The menu also offers specially curated table de haute menus along with tasting portions options that is part of the main menu.

A strong thematic tie-in between the cuisine service style and de décor come together to create an unparalleled and unique dining experience.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

LIST OF ALLERGENS:



Moluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

Some food preparations contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.







All prices are in INR exclusive of applicable taxes.

We do not levy any service charge.

Soup













Vegetarian

465

-  Hot and sour vegetable soup
 **74 Kcal, 140 gm**
-  Vegetable, lemon, coriander soup
19 Kcal, 130 gm
-  Asparagus, haricot beans, corn soup
 **89 Kcal, 140 gm**
- Mushroom, corn, tofu soup
 **38 Kcal, 140 gm**
- Vegetable clear soup
54 Kcal, 140 gm

Non – vegetarian



520

- Sweet corn, chicken soup
 **139 Kcal, 140 gm**
-  Chicken, mushroom, carrot, beans, coriander soup
  **127 Kcal, 150 gm**
- Lamb, carrot and scallion soup
  **129 Kcal, 145 gm**
-   Seafood, vegetable, chilli soup
  **162 Kcal, 145 gm**
- Crab and asparagus soup
  **64 Kcal, 140 gm**

Salad






Vegetarian

595

-  Broccoli and asparagus salad
85 Kcal, 170 gm
-  White fungus, broccoli, cucumber, asparagus salad
65 Kcal, 170 gm
- Water chestnut, bell pepper, cucumber salad
97 Kcal, 170 gm
- Mushroom and bamboo shoots salad
64 Kcal, 170 gm

Non – vegetarian

695










-  Chicken, egg, tomato, sesame, mustard salad
   **159 Kcal, 170 gm**
- Seafood, broccoli, white fungus salad.
 **163 Kcal, 170 gm**

Appetizer

Vegetarian

468

799

-  Crispy fried broccoli, baby corn, chilli sauce
 **707 Kcal, 230 gm**
- Crispy fried silken tofu, chilli vinegar sauce
 **683 Kcal, 220 gm**
-  Wok tossed lotus stem, black bean sauce
 **951 Kcal, 190 gm**
- Konjee crispy shitake
 **821 Kcal, 190 gm**
-   Stir fried tofu, chilli, pepper, garlic
 **710 Kcal, 220 gm**

LIST OF ALLERGENS:



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites



chef's special



spicy



vegetarian



non-vegetarian



vegan

Appetizer

Tasting
portion

Full
portion

Vegetarian

468

799



Wok tossed water chestnut, burnt garlic

474 Kcal, 210 gm

Crispy corn kernels, crispy spinach

1003 Kcal, 220 gm

Carrot, asparagus, water chestnut, potato spring roll

806 Kcal, 180 gm

Crispy shitake mushroom, black pepper sauce

686 Kcal, 210 gm

Non – vegetarian

Chicken

611

899

Chicken, chilli mountain, Schezwan corn

1259 Kcal, 210 gm

Chicken tai chin

1264 Kcal, 210 gm

Wok fried chicken, red chilli, coriander, spring onion

1104 Kcal, 220 gm

Five spices flavoured steamed diced chicken with assorted mushroom

329 Kcal, 230 gm



Wok fried chicken, butter and black pepper

1036 Kcal, 220 gm

Lamb/Pork

633/575, 990/895



Stir fried lamb, chilli powder, cumin

1204 Kcal, 220 gm

Konjee crispy lamb

1078 Kcal, 210 gm

Pork spare ribs, five spices

620 Kcal, 200 gm

Fish

575

895

Crispy fried fish, unique Chinese mala sauce

1057 Kcal, 220 gm

Pan fried fish, Schezwan peanut, fish sauce

378 Kcal, 200 gm

Crispy fried fish, lime, chilli

1090 Kcal, 210 gm

Pan fried fish, ginger coriander

1162 Kcal, 210 gm

Seafood

675

975



Wok fried prawn, sweet and sour sauce

881 Kcal, 180 gm

Wok tossed prawn, dry red chilli, spring onion

951 Kcal, 190 gm

Golden fried balloon prawn

947 Kcal, 180 gm



Wok tossed lemon grass prawn

915 Kcal, 180 gm

Stir fried calamari chilli & bok choy

688 Kcal, 170 gm

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Dim Sums

Vegetarian

599

Mushroom, asparagus, spring onion dumpling

🌾 465 Kcal, 160 gm

Vegetable and sesame oil dumpling

🌾🥜 438 Kcal, 160 gm

Cilantro, chilli broccoli, water chestnuts dumpling

🥤 295 Kcal, 160 gm

Spinach, burnt garlic, cheddar dumpling

🥤 783 Kcal, 160 gm

▲ Non – vegetarian

715



Chicken and golden garlic dumpling

🌾 630 Kcal, 185 gm

Goji berries chicken dumpling

436 Kcal, 185 gm



Pan fried black pepper lamb dumpling

🌾🥤 929 Kcal, 185 gm



Prawn hargow

🦀 900 Kcal, 185 gm

Kothe

Vegetarian

550

Water chestnut, black mushroom kothe

🌾 365 Kcal, 180 gm

Non – vegetarian

650

Chicken, water chestnut, corn kothe

🌾 520 Kcal, 190 gm



Pan fried prawn, spinach, bok choy kothe

🌾🦀 465 Kcal, 190 gm

Baozi

■ Vegetarian

550



Red lotus flour, vegetable, tofu bao

🌾🥬 482 Kcal, 220 gm

▲ Non – vegetarian

650

Chicken, onion bao

🌾 592 Kcal, 230 gm

Black Lotus Grills

■ Vegetarian

845



Grilled button mushroom, coriander, pepper

🥬 634 Kcal, 220 gm



Grilled vegetable, chilli, sriracha sauce

177 Kcal, 220 gm

▲ Non – vegetarian

925

Grilled chicken, five spices

🥬 573 Kcal, 210 gm

Grilled fish, mint, black pepper sauce

975

🥬🥚🐟 658 Kcal, 210 gm

Grilled prawn, coriander, garlic sauce

1025

🥬🥚🦀 545 Kcal, 200 gm

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chef's special



spicy



vegetarian



non-vegetarian



vegan

Peking Duck | 3079 Kcal, 1800 gm

3250

Roasted duck

Pancakes served with classical accompaniments



Duck soup



Stir fried duck



Hot Pot (Serves two)

Hot pot are served with a portion of bao

Vegetarian

1450

Vegetable broth, tofu, Chinese vegetables, noodles



549 Kcal, 2450 gm

Non – vegetarian

1750

Chicken broth, sliced chicken, Chinese vegetables, noodles



602 Kcal, 2650 gm

Seafood broth, prawns, fish, Chinese vegetables, noodles



492 Kcal, 2650 gm

Main Course

Vegetarian

523

899



Stir fried asparagus, snow peas and broccoli

Lao Gan Ma sauce



203 Kcal, 350 gm



Stir fried snow peas, asparagus, lotus stem, mushroom, garlic sauce

152 Kcal, 350 gm



Braised chinese green & double fungus with soya garlic sauce



189 Kcal, 360 gm



Hong Shao fried tofu, shitake mushroom, spring onion



299 Kcal, 340 gm



Stir fried zucchini, carrot, asparagus, broccoli, spring onion, chilli sauce



133 Kcal, 350 gm



Wok tossed Chinese greens, white garlic sauce

155 Kcal, 350 gm



Pan fried haricot beans



281 Kcal, 310 gm

Trio of mushroom, butter, black pepper sauce



641 Kcal, 330 gm



Wok tossed broccoli stem, snow peas, asparagus, chilli bean sauce



546 Kcal, 330 gm



Stir fried tofu, water chestnut, snow peas, homemade chilli sauce



423 Kcal, 330 gm



Mapo tofu



635 Kcal, 330 gm

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chef's special



spicy



vegetarian



non-vegetarian



vegan

Main Course

Tasting
portion


















Full
portion

▲ Non-vegetarian

Chicken

688










1015

-  Stir fried Schezwan style sliced chicken
  **902 Kcal, 330 gm**
-  Diced chicken, broccoli, chilli oyster sauce
   **878 Kcal, 340 gm**
-  Stir fried chicken, pepper and garlic sauce
  **892 Kcal, 330 gm**
-  Stir fried chicken, chilli, sesame seed, pepper
  **910 Kcal, 330 gm**
- Kung pao chicken
    **1016 Kcal, 320 gm**

Lamb

695

995

-  Shredded lamb, bell pepper, chilli
  **1392 Kcal, 320 gm**
- Wok tossed lamb, leeks, coriander, soy sauce
  **1396 Kcal, 300 gm**
-   Wok fried lamb, dry red chilli, coriander
  **1345 Kcal, 300 gm**

Pork

695













995

- Braised baby pork
 **1578 Kcal, 360 gm**
- Xiao xiang pepper fried pork, bok choy, leeks
 **1752 Kcal, 320 gm**

Fish








798

1125

-   Hong shao fish.
   **965 Kcal, 330 gm**
- Steamed fish, light soy, ginger, fish sauce
   **558 Kcal, 330 gm**
-   Stir fried fish, fresh chilli oyster sauce
   **955 Kcal, 330 gm**

Lobster

















1750

- Stir fried lobster fresh chilli and coriander
   **1141 Kcal, 420 gm**
-  Stir fried lobster, garlic and pepper sauce
   **1292 Kcal, 420 gm**

Prawn

1155

1595

-  Wok fried prawn, fresh chilli, pepper, garlic sauce
   **1031 Kcal, 330 gm**
-   Wok tossed red prawn, ginger, garlic, leeks
   **1034 Kcal, 330 gm**
- Batter fried tiger prawn, sesame, chilli sauce
    **1372 Kcal, 330 gm**
- Wok fried prawn, XO sauce
   **1261 Kcal, 330 gm**

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Celery



Sulphites



chef's special



spicy



vegetarian













non-vegetarian
















vegan

Clay pot

















Vegetarian 850

-  Steamed udon noodle, bok choy, Chinese cabbage, broccoli, banana chillies
  **454 Kcal, 330 gm**
-   Steamed jasmine rice, eggplant, tomato, banana chilli
 **1437 Kcal, 370 gm**
-   Steamed jasmine rice, tofu, wood ear fungus, banana chili, celery, chilli bean sauce
  **414 Kcal, 370 gm**























Non-vegetarian 1050

-  Steamed Udon noodle, chicken, bell pepper, mushroom, chilli black pepper sauce
   **630 Kcal, 430 gm**
-  Steamed jasmine rice, chicken, potato, leeks, carrot
  **483 Kcal, 420 gm**
-  Steamed jasmine rice, diced chicken, trio of mushroom, chilli oyster sauce
   **635 Kcal, 420 gm**
-  Spicy hot chicken clay pot
 **344 Kcal, 350 gm**

Rice and Noodles

-   (Choice of vegetables, egg, chicken and prawn) 765  880 
-  Stir fried flat rice noodles, lime, chilli
227 Kcal, 350 gm
-  Stir fried noodle, chilli, black bean
  **445 Kcal, 250 gm**
- Hakka noodle/Chilli garlic noodle
  **418 Kcal/404 Kcal, 250 gm**
- Singaporean noodle | **204 Kcal, 190 gm**
-  Stir fried rice, trio of mushroom, asparagus
735 Kcal, 330 gm
- Stir fried rice, butter and golden garlic
 **889 Kcal, 330 gm**
-  Caramelized onion fried rice | **924 Kcal, 330 gm**
-  Caramelized Ginger fried rice | **917 Kcal, 330 gm**
- Stir fried rice, pineapple | **920 Kcal, 330 gm**
- Jasmine rice/Steamed rice 745
435 Kcal/279 Kcal, 310 gm
- Pan fried noodles 850 1050
  **450 Kcal, 650 gm**

Dessert 580

-   Dates pancake
  **743 Kcal, 150 gm**
-  Hungarian walnut pai
   **724 Kcal, 230 gm**
-  Banana and apple toffee
  **1661 Kcal, 180 gm**
-  Darsaan
  **1266 Kcal, 120 gm**
-  Lava cake.
 **717 Kcal, 240 gm**
-  Lemon grass crème brulee
  **231 Kcal, 200 gm**
-   Vanilla ice cream spring roll
 **668 Kcal, 120 gm**

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Sulphites



chef's special



spicy



vegetarian



non-vegetarian



vegan