Lotus

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Lotus 蓮花餐廳融合泰國、印度及馬來西亞的經典風味，展現南洋飲食文化的多元與魅力。從香料濃郁的印度咖哩、椰奶滑順的馬來料理，到酸辣開胃的泰式佳餚，在優雅精緻的餐酒館氛圍中，為您與家人朋友帶來難忘的異國美食體驗。

Lotus Restaurant blends the classic flavors of Thailand, India, and Malaysia, showcasing the diversity and allure of Southeast Asian culinary culture. From richly spiced Indian curries and creamy coconut milk-based Malay dishes to tangy and appetizing Thai specialties, it offers you and your family and friends an unforgettable exotic dining experience in an elegant, refined gastropub setting.

本餐廳菜單提供之產品含有甲殼類(蝦)、花生、堅果、蛋、魚、芒果等食物性過敏原，如對以上食物體質過敏者，請告知餐廳服務人員。

This product contains shrimp , crab, nuts, egg, and mango.
Please inform us when ordering your dishes of any dietary requirement, food allergies or intolerances.

菜單價格需外加一成服務費 All prices are subject to **10%** service charge.

202503

皇家奶油乳酪 NT$160
The Royal Creamy Kheer

白坦都里雞 NT$480
White Tandoori Chicken

蔬菜法蘭基捲佐辣椒醬 NT$280
Vegetable Frankie Roll with Chili Sauce

印度咖哩蝦 NT$580
Shrimp With Indian Butter Curry

山羊基瑪瑪莎拉 NT$680
Lamb Keema Masala

饢烤餅 NT$120
Naan Bread

Lotus

Best Choice

主廚推薦

白坦都里雞 White Tandoori Chicken

嚴選帶骨去皮春雞，經優格與印度香料手工醃製7小時，坦都烤爐高溫鎖汁，外層焦香、內裡鮮嫩多汁。佐薄荷醬與爽脆沙拉，激發濃郁香料與炭烤煙燻風味，層次豐富，食慾大開。

Bone-in, skinless spring chicken, marinated in yogurt and Indian spices for 7 hours, then tandoor-roasted to lock in juices. Crispy on the outside, tender inside, served with mint sauce and crisp salad for a perfect balance of spice and smokiness.

Best Choice

主廚推薦

印度咖哩蝦 Shrimp With Indian Butter Curry

源自孟加拉的經典印度海鮮料理，以濃郁香料拌炒鮮蝦，再加入椰漿、鮮奶油與椰子粉燉煮，打造醇厚細膩的層次風味。濃郁咖哩包裹彈嫩鮮蝦，每一口都散發迷人香氣，令人回味無窮。

A classic seafood dish from Bengal, featuring fresh shrimp sautéed with aromatic spices, then simmered in coconut milk, cream, and coconut powder for a rich, velvety depth of flavor. The luscious curry envelops the tender shrimp, releasing an irresistible aroma in every bite.

椰香糯飯佐辣蓉醬 NT$280
Glutinous Rice
with shredded coconut / 4PCs

仁當牛肉 NT$420
Rendang Beef

煎蕊 NT$160
Cendol

椰薑黃醬烤鱸魚 NT$780
Baked Sea Bass
with Coconut Turmeric

傳統辣醬炒飯 NT$280
Malaysian Style Wok Fried Rice
with Chili Sauce

椰薑黃醬烤羊排 NT$680
Grilled Lamb Rack
with Coconut Turmeric

Lotus

Best Choice

主廚推薦

仁當牛肉 Rendang Beef

榮獲全球50大美食之一，源自印尼外海的仁當地區，融合印尼與馬來西亞風味。以紅蔥、香茅、南薑等香料拌炒，搭配椰奶慢火燉煮3小時，收汁入味，牛肉細緻柔軟，風味濃郁醇厚，層次豐富。

Recognized as one of the world's top 50 dishes, this Indonesian-Malaysian specialty originates from the coastal region of Rendang. Shallots, lemongrass, and galangal are stir-fried with spices, then slow-cooked in coconut milk for three hours until the sauce is fully absorbed. The result is tender, flavorful beef with a rich, complex taste.

Best Choice

主廚推薦

傳統辣醬炒飯 Wok fried rice with chili paste

來自砂拉越與沙巴的經典炒飯，以高溫快炒讓米飯粒粒分明，並透出獨特煙燻香。特製辣醬融合辣椒、蝦醬、蒜頭、紅蔥拌炒入味，搭配炸雞翅與酥炸蝦，香辣過癮，是當地極受歡迎的平民美食。

A classic fried rice from Sarawak and Sabah, wok-fried over high heat for a distinct smoky aroma and perfectly separated grains. A special spicy sauce made with chili, shrimp paste, garlic, and shallots infuses every bite with rich flavor. Served with crispy fried chicken wings and golden fried shrimp, this beloved local dish is bold, spicy, and deeply satisfying.

泰式辣炒海鮮 **NT$480**
Thai Spicy Stir-fried Seafood
(Shrimps / Squid / Clams)

紅咖哩爆炒骰子牛 **NT$480**
Dice Beef with Red Curry

滑蛋咖哩炒蟹 **NT$620**
Thai-Style Curry Crab with Egg

版納傣大薄片 **NT$320**
Banna Dai Style Spicy Sliced Pork

香檸排骨湯 **NT$280**
Lemongrass with Pork Ribs Soup

Lotus

Best Choice

主廚推薦

滑蛋咖哩炒蟹 Thai-Style Curry Crab with Egg

嚴選新鮮螃蟹搭配泰式紅咖哩醬，與滑嫩蛋花交織融合，醬汁濃郁、香氣撲鼻。每一口都能享受微辣與醇厚的完美平衡，麵包沾醬更添風味，令人食指大開。

Premium fresh crab cooked in Thai red curry, combined with silky egg for a rich, aromatic sauce. The perfect balance of mild heat and deep flavor, best enjoyed with bread to soak up every delicious bite.

Best Choice

主廚推薦

香檸排骨湯 Lemongrass With Pork Ribs Soup

以檸檬葉、香茅、南薑辛香料，再加入豬肋排與紅白蘿蔔及熬煮6小時的雞高湯，再慢火燉煮8小時，層層釋放食材精華。最後再以魚露調味，湯頭醇厚清香，散發淡雅檸檬與香料芳香，溫潤回甘。

Slow-simmered for eight hours, this broth is infused with kaffir lime leaves, lemongrass, and galangal, along with pork ribs, daikon, and a rich six-hour chicken stock. Finished with fish sauce, it boasts a delicate balance of citrus and spice, delivering a smooth, aromatic, and deeply satisfying flavor.

開胃菜 Appetizer

四重奏 - 炸透抽 / 炸鱸魚 / 炸薯條 / 金錢蝦餅 ····· **NT$780**
Quartet – Deep Fried Squid / Seabass / French Fries / Shrimp Cake

酥炸鱸魚條附檸檬醬汁 ····· **NT$380**
Deep Fried Seabass Strip with Thai Dressing

蔬菜法蘭基捲佐辣椒醬 ····· **NT$280**
Vegetable Frankie Roll with Chili Sauce

金錢蝦餅 4個 ····· **NT$280**
Shrimp Cake (4 PCs)

千層烤餅 ····· **NT$120**
Lachha Paratha

蒜蓉饢 ····· **NT$120**
Naan Bread with Minced Garlic

饢烤餅 ····· **NT$120**
Naan Bread

坦都里 Tandoor

坦都里雞 ····· **NT$580**
Tandoori Chicken

白坦都里雞 ····· **NT$480**
White Tandoori Chicken

哈里亞利羊肉烤肉串 ····· **NT$160**
Hariyali Lamb Kebabs

魚蒂卡肉串 ····· **NT$140**
Grilled Fish Kebabs

沙拉 Salad

酸辣海鮮沙拉 ····· **NT$580**
Spicy & Sour Seafood Salad

版納傣大薄片 ····· **NT$320**
Banna Dai Style Spicy Sliced Pork

泰式鮮蝦蔬菜卷 ····· **NT$280**
Thai Shrimp and Vegetable Rolls

青木瓜沙拉 ····· **NT$280**
Green Papaya Salad

泰國芭樂沙拉 ····· **NT$280**
Shredded Grava Salad with Thai Sauce Dressing

咖哩 Curry

滑蛋咖哩炒蟹 ····· **NT$620**
Thai-Style Curry Crab with Egg

馬沙曼牛肉 ····· **NT$580**
Beef Massaman Curry

印度咖哩蝦 ····· **NT$580**
Shrimp With Indian Butter Curry

喀拉拉咖哩牛肉 ····· **NT$480**
Kerala Beef Curry

海鮮咖哩 ····· **NT$480**
Seafood Curry (Crab / Squid / Clams)

紅咖哩爆炒骰子牛 ····· **NT$480**
Dice Beef with Red Curry

奶油咖哩鮮蝦粉絲煲 ····· **NT$380**
Creamy Curry Shrimp Vermicelli Pot

燉綠咖哩雞 ····· **NT$360**
Green Curry Chicken

紅腰豆瑪莎拉 ····· **NT$220**
Red Kidney Beans Masala

肉類 Meat

椰薑黃醬烤羊排 ····· **NT$680**
Grilled Lamb Rack with Coconut Turmeric

山羊基瑪瑪莎拉 ····· **NT$680**
Lamb Keema Masala

瀑布松阪豬 ····· **NT$580**
Roasted Pork Cheek with Lemon Fish Sauce

泰南嫩烤松阪豬 ····· **NT$580**
Southern Thai Tender Roasted Matsusaka Pork

仁當牛肉 ····· **NT$420**
Rendang Beef

打拋肉 ····· **NT$320**
Pad Krapow Moo (Stir-fried Basil Pork)

湯品 Soup

酸辣蝦湯 (冬陰功) ····· **NT$380**
Tom Yum Goon (Hot and Sour Soup)

香檸排骨湯 ····· **NT$280**
Lemongrass With Pork Ribs Soup

海鮮 Seafood

古法鹽烤魚 (限量) ····· **NT$880**
Thai Salt Crusted Fish

椰薑黃醬烤鱸魚 ····· **NT$780**
Baked whole fish sea bass with coconut turmeric

清蒸檸檬魚 ····· **NT$580**
Steamed Fish with Lemon Sauce

月亮蝦餅 8片 ····· **NT$520**
Deep-Fried Shrimp Cake / 8 pieces

泰式辣炒海鮮 ····· **NT$480**
Thai Spicy Stir-fried Seafood (Shrimps / Squid / Clams)

酥炸蒜香透抽 ····· **NT$380**
Deep-Fried Squid with Garlic

蔬菜 Vegetables

蝦醬 / 清炒空心菜 ····· **NT$220**
Shrimp Paste / Stir-Fried Water Spinach

蝦醬 / 清炒四季豆 ····· **NT$220**
Shrimp Paste / Stir-Fried String Beans

蝦醬 / 清炒高麗菜 ····· **NT$220**
Shrimp Paste / Stir-Fried Cabbage

飯 / 麵 Rice or Noodle

泰式鮮蝦炒河粉 ····· **NT$320**
Pad Thai Fried Noodles with Shrimps

椰香糯飯佐辣蓉醬 ····· **NT$280**
Glutinous Rice with shredded coconut / 4PCs

傳統辣醬炒飯 ····· **NT$280**
Malaysian Style Wok Fried Rice with Chili Sauce

馬來風炒粿條 ····· **NT$280**
Wok Fried Rice Noodles in Malaysian Style

咖哩叻沙麵 ····· **NT$280**
Laksa Noodles Soup

椰漿飯 ····· **NT$280**
Nasi Lemak

泰國香米 / 碗 ····· **NT$30**
Thai Rice / Bowl

甜點 Dessert

煎蕊 ····· **NT$160**
Cendol

皇家奶油乳酪 ····· **NT$160**
The Royal Creamy Kheer

紅寶石泰式摩摩喳喳（冰 / 熱） ····· **NT$120**
Thai Momochacha (Cold / Hot)

泰式飲品 Thai Drinks

泰式奶茶（冰 / 熱） ····· **NT$140**
Thai Milk Tea (Cold / Hot) / Glass

香茅蜂蜜茶（冰 / 熱） ····· **NT$120**
Lemongrass Tea (Cold / Hot) / Glass

飲品 Drinks

季節新鮮果汁 Fresh Juice（Glass） ····· **NT$220/杯**

美式咖啡 Americano ····· **NT$180/杯**

洋甘菊茶 Chamomile Tea (Hot) ····· **NT$120/杯**

可樂 Coke ····· **NT$99/杯**

雪碧 Sprite ····· **NT$99/杯**

紅茶（冰 / 熱） Black Tea (Cold / Hot) ····· **NT$99/杯**

綠茶（冰 / 熱） Green Tea (Cold / Hot) ····· **NT$99/杯**

經典啤酒 Classic Beer

泰象啤酒 ····· **NT$150/瓶**
Chang Lager 320ml

勝獅啤酒 ····· **NT$150/瓶**
Singha Lager 330ml

金牌啤酒 ····· **NT$150/瓶**
Taiwan Gold Beer 330ml

自備酒水服務費：葡萄酒**NT$500** / 瓶、烈酒**NT$1000** / 瓶。
Corkage Fee：Wine **NT$500** / bottle, Spirit **NT$1000** / bottle

CÆSAR PARK

BANQIAO

板橋凱撒大飯店

本店使用牛肉 原產地：美國、澳洲。 本店使用豬原料 原產地：台灣。

Our beef is imported from U.S.A., AUS. Our pork is from Taiwan.