

Dinner a la carte

From the sea

Small

Fish Otak Otak & watercress \$17.5

Kingfish Ceviche in Pani Puri (3 pc) \$19

Sotong Satay - Marinated chilli squid w/ rojak (3 pc) \$19

Tom Yum infused prawns w/ rockmelon & apple \$20

Large

Shanghai rice noodles w/ dark soy - calamari, prawns & scallops \$30

Fish of the day \$36

From the farm

Small

Popiah - Malaysian duck rolls w/ chilli & kaffir lime dressing \$17

Lamb confit w/ coconut chutney & sesame leaves (3 pc) \$18

Large

Ayam Lemak Pedas - Roast chicken w/ spicy turmeric gravy \$34

Slow cooked Wagyu beef curry 'Kampung style' \$35

Soy glazed pork ribs w/ smoked dates & pickled chilli \$34

From the garden

Small

Tofu & eggplant 'mapo' style (v) \$16.5

Spiced cassava w/ roti (v) \$16.5

Large

Slow cooked lentils w/ cumin & mustard seeds (v) \$28

Something more

Roasted green beans w/ house made oyster sauce \$10

Baked Cauliflower w/ garam marsala \$10

Rojak - Seasonal Asian fruit salad w/ plum dressing \$10



Australian Financial Review Top 500 Restaurant Tasting Menu

Kingfish Ceviche in Pani Puri

Fried omelette

Fresh XO scallops w/ mango salsa & sesame leaves

Sotong Satay - Marinated chilli squid w/ rojak

Soy glazed pork ribs w/ smoked date & pickled chilli

Ayam Lemak Pedas - Roast chicken w/ spicy turmeric gravy

Roasted green beans w/ house made oyster sauce

Cendol - coconut ice, pandan pearls, Gula Melaka syrup

\$78 per person

Minimum of 2 persons

with extra \$55 per person for 6 half glasses of matching wine

Lanterne's 'Kenduri' Banquet

Popiah - Malaysian duck rolls w/ chilli & kaffir lime dressing

Fish Otak Otak & banana blossom

Lamb confit w/ coconut chutney & sesame leaves

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Shanghai rice noodles w/ dark soy, pork & scallion

Ayam Lemak Pedas - Roast chicken w/ spicy turmeric gravy

Roasted green beans w/ house made oyster sauce

Slow cooked Wagyu beef curry 'Kampung style'

\$68 per person

Minimum of 4 persons

Please advise our staff of any dietary requirements

Lunch a la carte

From the sea

Small

Fish Otak Otak & watercress \$16.5

Tom Yum infused prawns w/ rockmelon & apple \$19.5

Large

Shanghai rice noodles w/ dark soy - calamari, prawns & scallops \$29.5

Fish of the day \$31.5

From the farm

Small

Popiah - Malaysian duck rolls w/ chilli & kaffir lime dressing \$17

Lamb confit w/ coconut chutney & sesame leaves (3 pc) \$18

Large

Ayam Lemak Pedas - Roast chicken w/ spicy turmeric gravy \$31.5

Slow cooked Wagyu beef curry 'Kampung style' \$31.5

From the garden

Small

Tofu & eggplant 'mapo' style (v) \$16.5

Spiced cassava w/ roti (v) \$16.5

Large

Slow cooked lentils w/ cumin & mustard seeds (v) \$26

Something more

Baked cauliflower w/ garam marsala \$6

Roasted green beans w/ house made oyster sauce \$6

Executive Lunch

Popiah – Malaysian duck rolls w/ chilli & kaffir lime dressing

Tofu & eggplant 'mapo' style

Fish of the day

Ayam Lemak Pedas - Roast chicken w/ spicy turmeric gravy

Slow cooked Wagyu beef curry 'Kampung style'

Roasted green beans w/ house made oyster sauce

\$48 per person
Min of 2 persons



Market lunch \$18

Kari Daging

Slow cooked beef in traditional Malaysian curry
w/ Pickles, croquettes, salad & rice

Kari Ayam

Chicken thigh cooked in coconut gravy
w/ Pickles, croquettes, salad & rice

Babi Kicap

Pork cooked in sesame soy
w/ Pickles, croquettes, salad & rice

Market Lunch are available to maximum of 10 guests per booking