

Dinner a la carte menu

Small

Tom Yum infused prawns, rockmelon & apple \$20

Kingfish Ceviche, grapefruit salsa, tapioca crisps \$19.5

Sotong Bakar – Marinated chilli squid, rojak \$18.5

Satay chicken, sambal & achar pickles sliders \$16

Lamb Murtabak – Spiced lamb rice paper rolls, roasted medley of capsicums, yoghurt \$19.5

Tofu & eggplant 'mapo style' (v) \$17

Spiced cassava, Mantau bread (v) \$17

Large

Pan seared fish of the day, pineapple relish \$36

Roasted chicken Maryland, cucumber, Asian mushrooms \$34

King prawns, glass noodles, rasam broth \$30

Slow cooked Wagyu beef curry 'Kampung style' \$36

Twice cooked pork belly, ginger gastrique, poached pears, asparagus \$33

Slow cooked lentils, cumin & mustard seeds (v) \$29

Sides

Baked pumpkin, garam marsala \$10

Roasted green beans, house made oyster sauce \$10

Rojak – Malay style fruit salad, tangy sambal dressing \$10

Extra rice - \$4 per person

Tasting Menu

Fresh XO scallops, mango salsa, sesame leaves

Oyster omelette

Tom Yum infused prawns, rockmelon & apple

Pan seared fish of the day, pineapple relish

Slow cooked Wagyu beef curry 'Kampung style'

Roasted green beans, house made oyster sauce

Dessert

**\$75 per person
Minimum of 2 persons**

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

- Please advise our staff of any dietary requirements
- All credit card payments incur a 1.4% surcharge

Banquet Menu

Kingfish Ceviche, grapefruit salsa, tapioca crisps

Sotong Bakar – Marinated chilli squid, rojak

Lamb Murtabak – Spiced lamb rice paper rolls, roasted medley of capsicums, yoghurt

*

Pan seared fish of the day, pineapple relish

Roasted chicken Maryland, cucumber, Asian Mushrooms

Stir fried Shanghai rice noodles, dark soy, pork & scallions

Bok choy, house made oyster sauce

\$68 per person
Minimum of 4 persons

Please advise our staff of any dietary requirements

Spring Banquet

Crispy Tom Yum tofu, spring salad

Malay style soft boiled eggs, anchovy sambal, crispy glass noodles

Lamb Murtabak - Spiced lamb rice paper rolls

*

Twice cooked pork belly, ginger gastrique, pickles

Roasted chicken Maryland, cucumber & Asian mushrooms

Slow braised beef cheek, potato fondant, radish

Pandan fragrant rice

\$50 per person, minimum of 6 persons

Limited time only

Booking in advance is required

Please note that 1.4 % surcharge is applied
for credit card payments.

Lanterne Rooms 

Lunch a la carte menu

Small

Tom Yum infused prawns, rockmelon & apple \$20

Sotong Bakar – Marinated chilli squid, rojak \$18

Satay chicken, sambal & achar sliders \$16

Lamb Murtabak – Spiced lamb rice paper rolls, roasted medley of capsicums, yoghurt \$19

Tofu & eggplant 'mapo style' (v) \$17

Spiced cassava, Mantau bread (v) \$17

Large

Pan seared fish of the day, pineapple relish \$32

Roasted chicken Maryland, cucumber, Asian mushrooms \$30

Shanghai rice noodles, dark soy, pork & scallion \$30

Slow cooked Wagyu beef curry 'Kampung style' \$32

Slow cooked lentils, cumin & mustard seeds (v) \$27

Sides

Baked pumpkin, garam marsala \$8

Bok choy, house made oyster sauce \$8

Extra rice - \$4 per person

Executive Lunch

Spiced cassava, Mantau bread

Sotong Bakar – Marinated chilli squid, rojak

Satay chicken, sambal & achar sliders

Twice cooked pork belly, ginger gastrique, poached pears, asparagus

Slow braised beef cheek, potato fondant, rasdish

Bok choy, house made oyster sauce

\$48 per person

Minimum of 2 persons

- Please advise our staff of any dietary requirements
- All credit card payments incur a 1.4% surcharge





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