

## Dinner a la carte menu

### Small

Tom Yum infused prawns, rockmelon & apple \$22

Kingfish Ceviche, grapefruit salsa, tapioca crisp \$19.5

Sotong Bakar – Chargrilled marinated squid, rojak \$18.5

Fish Otak Otak – Steam baked fish cake & banana blossom \$18

Pork ribs, smoked dates, fennel & pickled green chilli \$19

Lamb Murtabak – Spiced lamb rice paper rolls, radish & cucumber, yoghurt \$19.5

Tofu & eggplant, lemongrass infused soy broth (v) \$17

### Large

Fish of the day w/ burnt butter & pickled mustard greens dressing \$34.5

Roast chicken, green beans & Rasam broth \$34

Stir fried Shanghai rice noodles, dark soy & pork belly \$30

King prawns Varuval, coconut spice, vermicelli \$34

Slow cooked Wagyu beef curry 'Kampung style' \$34.5

Kapitan duck – Twice cooked duck leg, 'Kapitan sauce' & taro \$34.5

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

### Sides

Baked pumpkin, garam marsala \$10

Bok Choy, house made oyster sauce \$10

Broccoli & cauliflower w/ ginger & garlic \$10

Extra rice - \$4 per person

## Chinese New Year Tasting Menu

*Begin from 15<sup>th</sup> Feb 2018*

Yee Sang

Ocean trout & longevity noodles salad w/ plum dressing

Fresh XO scallops, mango salsa, sesame leaves

Tom Yum infused prawns, rockmelon & apple

Tofu & eggplant w/ lemongrass infused soy broth

Char Siu Bao – Chinese style roast pork w/ pickled cabbage

Fish of the day w/ burnt butter & pickled mustard greens dressing

Slow cooked Wagyu beef curry 'Kampung style'

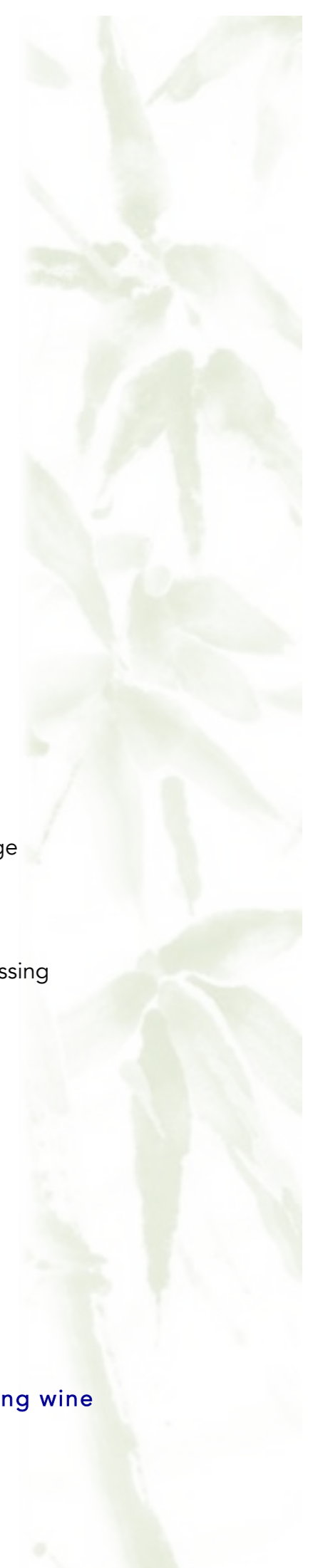
Dessert

**\$82 per person**

**Table of 2 to 8 persons**

**For an extra \$45 per person for 5 half glasses of matching wine**

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



## Lunch a la carte menu

### Small

Tom Yum infused prawns, rockmelon & apple \$18

Sotong Bakar – Chargrilled marinated squid, rojak \$16

Fish Otak Otak – Steam baked fish cake & banana blossom \$17

Lamb Murtabak – Spiced lamb rice paper rolls, radish & cucumber, yoghurt \$16.5

Tofu & eggplant, lemongrass infused soy broth (v) \$15

### Large

Fish of the day w/ burnt butter & pickled mustard greens dressing \$30

Roast chicken, green beans & Rasam broth \$28

Stir fried Shanghai rice noodles, dark soy & pork belly \$28

Slow cooked Wagyu beef curry 'Kampung style' \$30

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

Fish Otak Otak – Steam baked fish cake & banana blossom

Sotong Bakar – Chargrilled marinated squid, rojak

Twice cooked pork belly, ginger gastrique, poached pears

Assam Pedas – Confit salmon fillet, spicy tamarind gravy

Roast chicken, green beans & Rasam broth

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*





## CHINESE NEW YEAR BANQUET

Yee Sang

Ocean trout & longevity noodles salad w/ plum dressing

Tom Yum infused prawns, rockmelon & apple

Lamb Murtabak - Spiced lamb rice paper rolls, radish & cucumber, yoghurt

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Fish of the day w/ burnt butter & pickled mustard greens dressing

Roast chicken, green beans & Rasam broth

Pork ribs, smoked date, pickled chilli & fennel

Broccoli & cauliflower w/ ginger & garlic

\$65 per person  
minimum of 4 persons

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## CHINESE NEW YEAR TASTING MENU

### Yee Sang

Ocean trout & longevity noodles salad w/ plum dressing

Fresh XO Scallops, mango salsa & sesame leaves

Tom Yum infused prawns, rockmelon & apple

Tofu & eggplant, lemongrass infused soy broth

Char Siu Bao - Chinese style roast pork w/ pickled cabbage

Fish of the day w/ burnt butter & pickled mustard greens dressing

Slow cooked Wagyu beef curry 'Kampung style'

### Dessert

\$82 per person

Table of 2 to 8 persons

Extra \$45 per person for 5 half glasses of matching wine

## Valentine's Day Early Love Birds Menu

Fish Otak Otak – Steam baked fish cake & banana blossom

Tom Yum infused prawns w/ rockmelon & apple

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Roast chicken, green beans & Rasam broth

Slow cooked Wagyu beef curry 'Kampung style'

Bok Choy w/ house made oyster sauce

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Dessert

**\$65 per person**

*Available from 5:45pm to 6:15pm bookings only.  
Table needs to be vacant by 7:30pm*

Please advise our staff of any dietary requirements



## **Valentine's Day Tasting Menu**

*A complimentary glass of Howard Park 'Jete' Grand Vintage 2012*

Kingfish Ceviche, grapefruit salsa, tapioca crisp

Fresh XO scallops, mango salsa & sesame leaves

Sotong Bakar – Chargrilled marinated squid, rojak

Tom Yum infused prawns w/ rockmelon & apple

Lamb Murtabak – Spiced lamb rice paper rolls, radish & cucumber, yoghurt

Fish of the day w/ burnt butter & pickled mustard greens dressing

Slow cooked Wagyu beef curry 'Kampung style'

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Dessert

**\$98 per person**

*Available from 7:45pm to 8:30pm bookings only,  
unless negotiated with the restaurant.*

Please advise our staff of any dietary requirements

