

# CHINESE NEW YEAR 2019

Yee Sang

*Cured Ocean trout, prosperity salad*

Tom Yum infused prawns, rockmelon & apple

San Choy Bow

*Jasmine tea smoked quail, shiitake mushroom, lap cheong on witlof*

Prawn & scallop dumplings, shellfish Rasam

Fish of the day, Amaebi prawns & scallops  
sweet & sour broth 'Canh Chua style'

Roast five spice chicken, ginger & shallot dressing

Slow cooked Blackmore Angus curry 'Kampung style'

LR's tropical fruits pudding

**\$82 per person**

*Table of 2 to 8 persons only unless negotiated in advance  
Please inform our staff of any dietary requirement*



lanterne Rooms 